

PROJECT	QUANTITY	ITEM NO
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Large capacity open fryers

MODEL **OFE-342** 2-well electric
OFG-342 2-well gas



Large capacity two-well auto lift open fryer, model OEA-342.

General Information

The 340 series large capacity open fryers from Henny Penny are designed to offer maximum frying surface area within a reasonable footprint. These high volume open fryers feature a larger, shallower fry well that produces more consistent frying results with items that float when cooking.

Henny Penny's unique high-efficiency heat-exchange design produces extremely fast temperature recovery—typically in seconds—without requiring excess oil to retain heat. Fast recovery speeds up production, saves energy, and preserves frying oil quality by reducing temperature fluctuations.

Built-in filtration system filters hot frying oil in under 4 minutes, with no separate pumps or pans required. Hot filtered oil returns directly to the

fry well. Quick, easy and frequent filtering extends shortening life and can result in significant savings in time and direct shortening costs.

The OFE/OFG-342 open fryer features two large fry wells for a total cooking capacity of 36 lbs. (16.4 kg) of product with half or full-basket operation. Henny Penny's heavy-duty stainless steel rectangular fry pot promotes fast, even cooking and comes with a 7-year warranty—the best in the business.

The **COMPUTRON™ 8000** control provides fully automatic, programmable operation, as well as energy-saving, filtration and cook management features.

The **COMPUTRON™ 1000** control offers programmability in a simple, easy to use digital control panel with LED display.

Standard Features

- Stainless steel construction for easy-cleaning and long life.
- Heavy-duty stainless steel rectangular fry pots with 7-year warranty.
- 2 large fry wells offer greater surface area and promotes more even cooking.
- Specially designed “beach” accommodates oil displacement when lowering basket.
- Fry pot protection system.
- Built-in filtration (additional charge) with over-the-top return to wash away remnants.
- Easy basket set and release.
- Specially designed cold zone prevents scorching.
- 4 heavy-duty casters, 2 locking.

- **COMPUTRON™ 8000** control (additional charge.)
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - Clean-out mode.
 - 16-character digital display with multiple language settings.
- **COMPUTRON™ 1000** simple digital control.
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows

Accessories shipped with unit

- Fry baskets—please select one
 - 2 full baskets
 - 1 full and 2 half baskets
 - 4 half baskets
- Basket support
- Lift tool for basket support
- Lift tool for electric elements

Accessories and options available separately

- 3 third-size fry baskets per well
- Direct Connect shortening disposal (filtration equipped units, only)
- Shortening shuttle
- Filter rinse hose

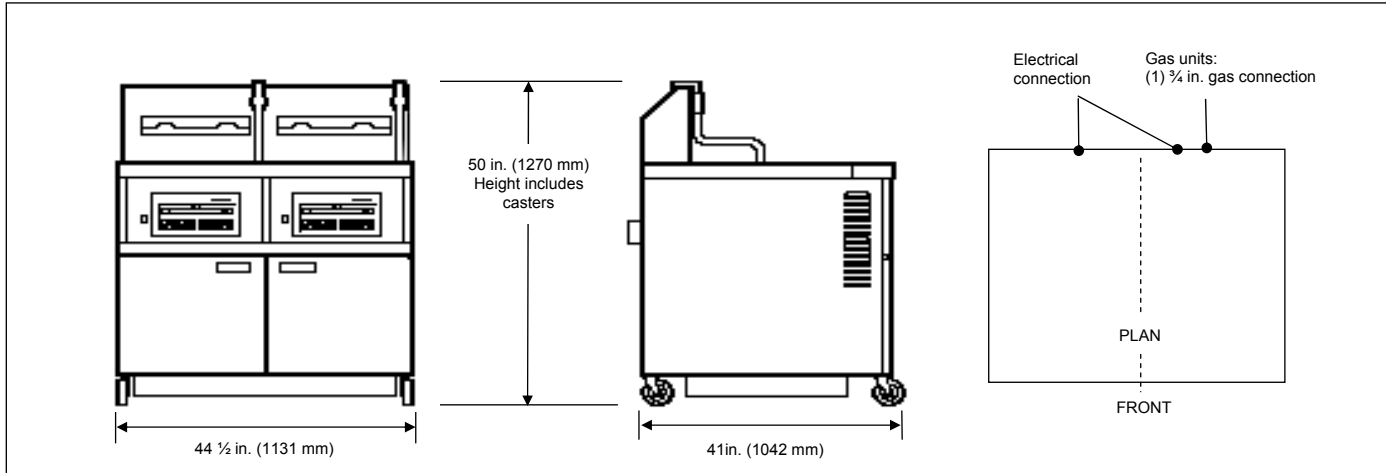
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Large capacity open fryers

MODEL **OFE-342** 2-well electric
OFG-342 2-well gas



Dimensions

Width 44 1/2 in. (1131 mm)
Depth 41 in. (1042 mm)
Height 50 in. (1270 mm)

Required clearances

Sides: 6 in. (152 mm) air flow
Back: 6 in. (152 mm) air flow, connections
Front: 30 in. (762 mm) filter pan removal

Crated dimensions

Length 51 in. (1296 mm)
Depth 46 in. (1169 mm)
Height 65 1/2 in. (1664 mm)
Volume 88.9 cu. ft. (2.52 m³)

Net weight N/A

Crated weight

Electric 554 lbs. (251 kg)
Gas 616 lbs. (279 kg)

Heating

Electric Immersed elements, 44.0 kW
Gas Natural or liquid petroleum
(6) burners, 240,000 BTU/hr (70 kW)
(1) 3/4 in. connection

Capacity

Product 36 lbs. (16.4 kg) bone-in chicken pcs
Oil 160 lbs. (72.0 kg) electric units
180 lbs. (82.0 kg) gas units

Electrical

Volts	Phase	Cycle/Hz	Watts		Amps		Wire
			Per well	Total	Per well	Total	
208	3	60	22000	44000	61.0	122.0	3+G
240	3	60	22000	44000	52.9	106.0	3+G
480	3	60	22000	44000	26.5	53.0	3+G

Two electrical connections required, one for each well. Power cord and plug must be installed on site by a qualified electrician.

Gas models

120	1	60	N/A	12.0	24.0	2+G
230	1	50	N/A	2.5	5.0	1NG

Laboratory certifications



Bidding Specifications

- Provide Henny Penny large capacity 2-well open fryer, model OFE-342 electric or model OFG-342 gas, 36 lbs. (16.4 kg) total capacity and available built-in filtration system (additional charge.)
- Units shall incorporate either **COMPUTRON™ 1000** simple digital controls or **COMPUTRON™ 8000** control system with (additional charge.)
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pots are heavy duty

stainless steel.

- Units shall incorporate high-efficiency heat-exchange design for extremely fast recovery.
- Frying well is designed for large surface frying area and incorporates a shallow rim to accommodate oil displacement from load.
- Heating elements encircle the fry pot part-way up the side, and are not located at the bottom or below the pot. This design produces a “cold zone” that extends oil life.
- Unit’s controller provides for programmable or manual operation with press-key controls

- and LED digital display. **COMPUTRON™ 8000** control offers idle and melt modes, load compensation, filtration tracking and 7-day history.
- Units will include four heavy-duty casters, two locking.
- Units with filtration system ship with stainless steel **Max** filtration screen and 2 PHT filter envelopes. All units ship with lifting tools for basket support and electric elements, and choice of (2) full baskets or (1) full basket and (2) half baskets, or (4) half baskets.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Global Foodservice Solutions

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