

PROJECT	QUANTITY	ITEM NO
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Open Fryers



OFE 321 1-well electric
OFE 322 2-well electric
OFE 323 3-well electric



OFE 322 2-well electric open fryer with split vats and Computron™ 1000 control

Henny Penny open fryers offer high-volume, integral multi-well frying with programmable operation, oil management functions and fast, easy filtration.

The OFE 320 series open fryers are available in 1, 2, or 3-well, full vat configurations.

Henny Penny electric open fryers recover temperature very quickly, and have earned the ENERGY STAR® mark for energy efficiency. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

Heavy duty stainless steel vats come with a 7-year warranty—the best in the business.

Henny Penny open fryers have a built-in filtration system that filters and returns hot frying oil in minutes.

No separate pumps and pans, no handling hot oil. Frequent filtering extends frying oil life, improves product quality and reduces oil costs.

The Computron™ 8000 control features automatic, programmable operation, as well as energy-saving, filtration and cook management functions.

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

Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- High-efficiency heating elements generate fast recovery and energy savings
- Cold zone below heating elements helps extend oil life
- High-limit temperature protection
- Built-in filtration system
- Single vat filter pan
- Easy basket set and release
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Computron™ 8000 control
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Clean-out mode
 - Load compensation
- Proportional control
- Optional filter prompt and customizable filter tracking
- 16-character digital display with multiple language settings
- Computron™ 1000 control
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows

Accessories shipped with unit

- 2 half baskets for each vat
- 1 basket support for each vat
- Filter screen and filter envelope

Options available separately

- Fryer Shortening Shuttle®
- Fry well covers
- Filter rinse hose

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AUTHORIZED SIGNATURE		DATE

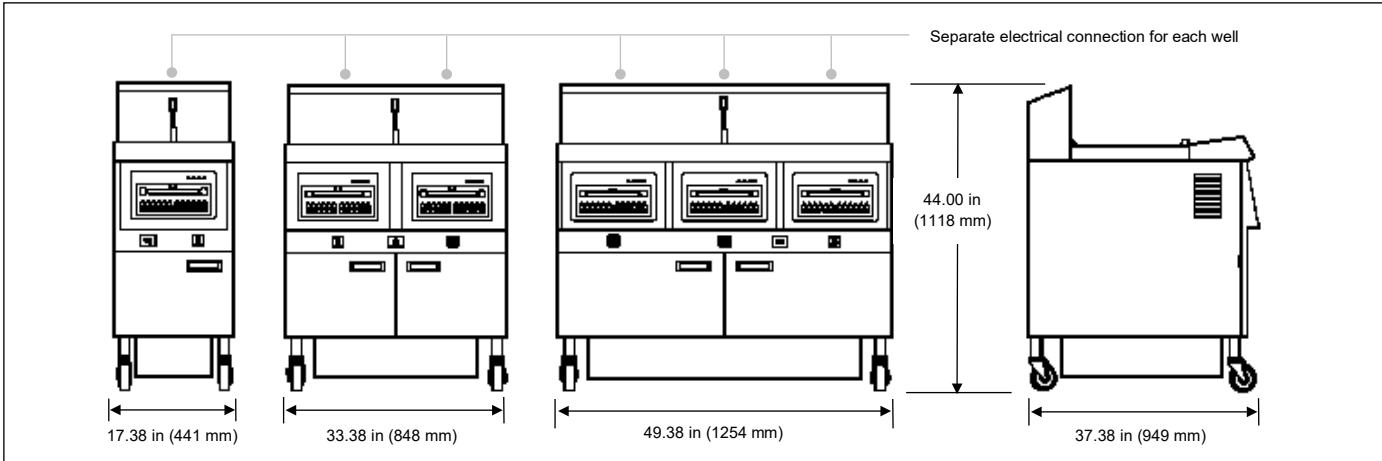


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	OFE 321	OFE 322	OFE 323
Dimensions			
Width	17.38 in (441 mm)	33.38 in (848 mm)	49.38 in (1254 mm)
Depth	37.38 in (949 mm)	37.38 in (949 mm)	37.38 in (949 mm)
Height	44.00 in (1118 mm)	44.00 in (1118 mm)	44.00 in (1118 mm)
Crated			
Length	40 in (1016 mm)	40 in (1016 mm)	55 in (1397 mm)
Depth	25 in (635 mm)	39 in (991 mm)	39 in (991 mm)
Height	53 in (1346 mm)	54 in (1372 mm)	54 in (1372 mm)
Volume	31 ft ³ (0.86 m ³)	49 ft ³ (1.4 m ³)	67 ft ³ (1.9 m ³)
Weight	281 lb (128 kg)	407 lb (185 kg)	523 lb (237 kg)

Heating immersed elements

Output 14.4 kW total 28.8 kW total 43.2 kW total

Oil capacity

Per full vat 65 lb or 30 L
 Per split vat 25 lb or 12 L

Required clearances

Sides N/A
 Back N/A
 Front 30 in (762 mm) remove filter pan

Product Number	Description
OFE321.11	1-well, electric, Comp. 1000
OFE321.03	1-well, electric, Comp. 8000
OFE322.03	2-well, electric, Comp. 1000
OFE322.04	2-well, electric, Comp. 8000
OFE323.05	3-well, electric, Comp. 1000
OFE323.06	3-well, electric, Comp. 8000

Bidding Specifications

Provide Henny Penny model OFE 321, 322, or 323 electric open fryer with built-in filtration system. Unit may be ordered with full or split vat(s).

Unit shall incorporate:

- Computron™ 1000 simple digital control OR Computron™ 8000 control system (additional charge) with programmable or manual operation, LED digital display, idle and melt modes, load compensation, filtration tracking and 7-day history
- Fry vats of heavy duty stainless steel with 7-year warranty
- Single vat/sequential filter pan for single or multi-well fryers
- Unit qualifies for the ENERGY STAR® mark
- 4 heavy-duty casters, 2 locking

Electrical

Volts	Phase	Hertz	kW per well	Amps per well	Wire*	Cord & Plug
208	3	60	14.4	39.4	3+G	Please contact Henny Penny

Laboratory certifications



*Separate electrical connection required for each well. Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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