

PROJECT	QUANTITY	ITEM NO
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# Large Capacity Open Fryers

## with auto lift

**OEA 341** 1-well electric  
**OEA 342** 2-well electric



OEA 342 2-well large capacity auto lift electric open fryer

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

The 340 series large capacity open fryers offer maximum frying surface area within an economical footprint. A larger, shallower fry vat produces more consistent frying results with items that float when cooking.

Auto lift models automatically raise the load out of the vat when cooking is complete. The auto-lift feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.

Henny Penny electric auto lift open fryers combine power and efficient heating to recover temperature very quickly. Fast recovery translates into

higher throughput, lower energy costs and longer frying oil life.

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.

### Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- Larger, shallow vat offers large surface area that promotes more even cooking
- Specially designed “beach” accommodates oil displacement when lowering basket
- Rugged direct drive lift mechanism powered by quiet, low-voltage motor
- Motor and drive built into existing cabinet—footprint NOT increased
- Two lifters per well programmed to operate half baskets independently or together at the touch of a button
- 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
- Easy basket set and release
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Computron™ 8000 control
  - 10 programmable cook cycles
  - Melt mode
  - Idle mode
  - Clean-out mode
  - Water detection alert
  - Load compensation
  - Proportional control
  - Optional filter prompt and customizable filter tracking
  - 16-character digital display with multiple language settings

### Accessories shipped with unit

- Fry baskets—please select one
  - 1 full basket per well
  - 2 half baskets per well
- 1 basket support for each vat
- Lift tool for basket support
- Lift tool for heating elements
- Max filter screen and filter envelope

### Options available separately

- 3 third-size baskets per well
- Fryer Shortening Shuttle®
- Filter rinse hose

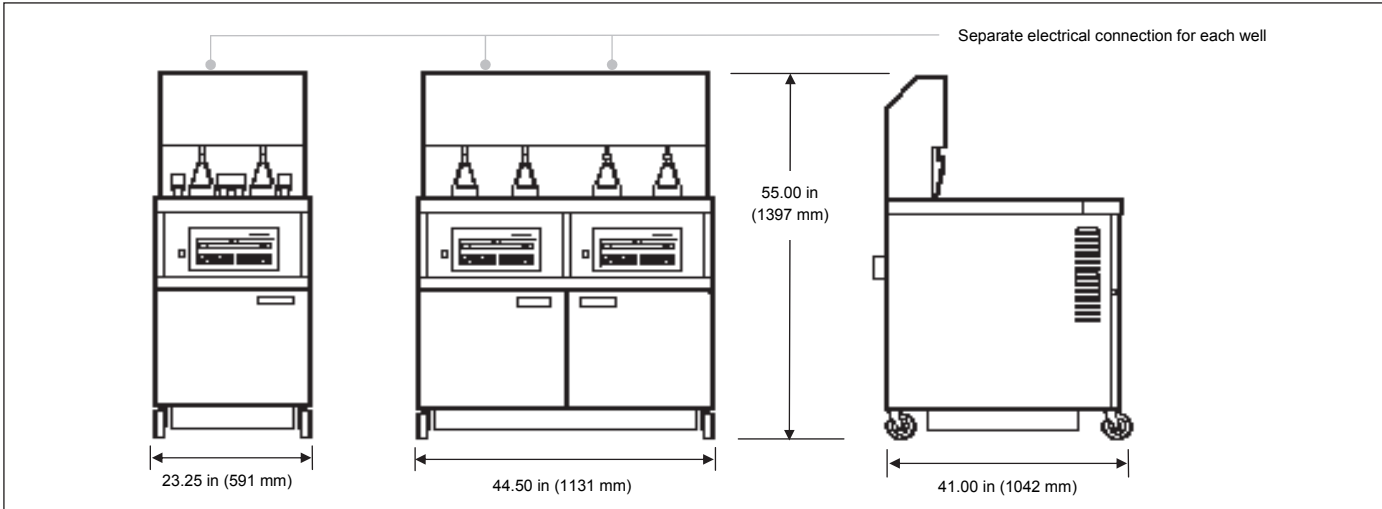
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	OEA 341	OEA 342
<b>Dimensions</b>		
Width	23.25 in (591 mm)	44.50 in (1131 mm)
Depth	41.00 in (1042 mm)	41.00 in (1042 mm)
Height	55.00 in (1397 mm)	50.00 in (1270 mm)
<b>Crated</b>		
Length	46 in (1169 mm)	51 in (1296 mm)
Depth	30 in (762 mm)	46 in (1169 mm)
Height	66 in (1676 mm)	66 in (1676 mm)
Volume	53 ft <sup>3</sup> (1.5 m <sup>3</sup> )	90 ft <sup>3</sup> (2.5 m <sup>3</sup> )
Weight	381 lb (173 kg)	Please contact Henny Penny
<b>Heating</b> immersed elements		
Output	22.0 kW total	44.0 kW total

**Oil capacity**  
 80 lb or 38 L per vat

### Electrical

Volts	Phase	Hertz	kW per well	Amps per well	Wire*
208	3	60	22.0	62.0	3+G
240	3	60	22.0	53.0	3+G
380-415	3	50	22.0	32.5	3NG
480	3	60	22.0	27.0	3+G

### Laboratory certifications



\*Separate electrical connection required for each well. Power cord and plug must be installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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