Open Fryers

with auto lift

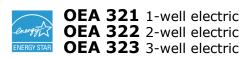


OEA 322 2-well electric auto lift open fryer

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

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

The OEA 320 series electric auto lift 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.

Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- 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
- Max filter screen and filter envelope

Options available separately

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

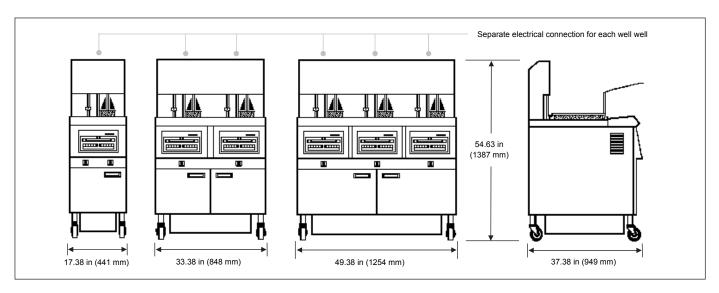
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Open Fryers

with auto lift

OEA 321 1-well electric **OEA 322** 2-well electric **OEA 323** 3-well electric



	OEA 321		OEA 322	OEA 322		OEA 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	54.63 in	(1118 mm)	54.63 in	(1387 mm)	54.63 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	65 in	(1651 mm)	65 in	(1651 mm)	65 in	(1651 mm)	
Volume	38 ft ³	(1.1 m ³)	59 ft ³	(1.7 m^3)	81 ft ³	(2.3 m^3)	
Weight	312 lb	(142 kg)	469 lb	(213 kg)	616 lb	(279 kg)	
Heating immersed elements							
Output	14.4 kW total		28.8 kW	28.8 kW total		43.2 kW total	

Electrical

Volts	Phase	Hertz	kW per well	Amps per well	Wire*
208	3	60	14.4	40.0	3+G
220-240	3	50/60	14.4	37.2	3+G
240	3	60	14.4	35.0	3+G
400	3	50-60	14.4	20.9	3NG
480	3	60	14.4	17.0	3+G

Oil capacity 65 lb or 30 L per vat

Volts	Phase	Hertz	per well	Amps per well	Wire*
208	3	60	14.4	40.0	3+G
220-240	3	50/60	14.4	37.2	3+G
240	3	60	14.4	35.0	3+G
400	3	50-60	14.4	20.9	3NG
480	3	60	14.4	17.0	3+G

Required clearances

Sides N/A Back N/A

30 in (762 mm) remove filter pan Front

Bidding Specifications

Provide Henny Penny model OEA 321, 322, or 323 electric auto lift open fryer with built-in filtration system.

Unit shall incorporate:

- · Programmable auto lift mechanism with two lifters at each well
- Computron[™] 8000 control system 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
- Unit qualifies for the ENERGY STAR® mark
- 4 heavy-duty casters, 2 locking

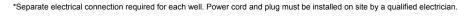
Laboratory certifications











Continuing product improvement may subject specifications to change without notice.

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