

PROJECT	QUANTITY	ITEM NO
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# F5 Open Fryers



- OFE 511** 1-well electric
- OFE 512** 2-well electric
- OFE 513** 3-well electric
- OFE 514** 4-well electric



OFE 513 3-well open fryer

The Henny Penny F5 open fryer is designed from the ground up to make frying high-quality food easier, safer and more efficient for any kitchen.

The F5 is built on our reliable 30 lb oil-saving platform but offers a whole new interface that makes everything about this advanced fryer simple.

The control consists of a 7-inch touch and swipe screen with a graphics-based operating system that is so intuitive it can reduce initial training by up to 50%.\*

Built-in Simple Touch Filtration lets crew filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch the screen three times (or less) to begin filtering. The system drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in three minutes!† No handles, valves or knobs to pull open or close.

Sensor-activated automatic top-off monitors oil level and automatically replenishes oil from a JIB or reservoir inside the fryer cabinet. This not only eliminates messy manual add backs but significantly extends oil life at peak quality.

Henny Penny F5 open fryers recover temperature very quickly and earn the ENERGY STAR® mark with over 85% energy efficiency.

Choose from 1, 2, 3, or 4-well, full or split vat configurations.



Full color touch and swipe control 8 gpm filter pump

\*Based on a 5-hour training regimen.

\*\*Based on throughput tests according to ASTM standards.

†3 minute filtration possible when following conditions are met:

- Ambient temperatures at or above 72° (22°C)
- Drain pan temperature at or above 160°F (71°C) at the beginning of the filtration cycle
- Filtration media has been previously saturated with oil, but not overly saturated with impurities
- Filtration media is changed at the frequency recommended for your operation

## Standard Features

### Simple operation

- Custom operating system with intuitive touch and swipe interface
- Learn in minutes, reduce training time by 50%\*
- No handles, valves or knobs
- Switch languages easily

### Ultra-efficient system

- Full vat, split vat or combination
- 30 lb platform cooks the same size load in 40% less oil than 50 lb vats\*\*
- Automatic top off continuously monitors oil level and adds fresh oil as needed from onboard JIB
- Powerful 8 gal (30 L) per minute filter pump
- Improved nozzle design targets corners of vat to clear crumbs
- Faster 3-minute filter time†

- Slanted deck channels oil drips into vat, reducing cleanup
- Auto lift automatically lowers and raises basket (additional charge)
- Bulk oil dispose (additional charge)

### Kitchenproof design

- Heavy-duty stainless steel vats with 7-year warranty
- Durable 4 mm, 7-inch recessed touchscreen control panel
  - 99 available cooking programs
  - Idle and melt modes
  - Load compensation
  - Proportional control
  - Filter tracking
- Option to be upgraded for wireless connectivity.
- High-limit temperature protection with control-panel reset and troubleshooting

- Heavy-duty basket rest removes easily for cleaning
- Hinged elements makes vat clean-out quick and easy
- 4 heavy-duty casters, 2 locking

### Accessories shipped with unit

- Fry baskets (additional charge)
  - 1 full basket per well OR
  - 2 half baskets per well
- 1 basket support for each vat
- Element lift tool
- Installation and operating manual

### Optional accessories

- ODS 310 50 lb oil disposal shuttle
- Fry well covers
- Prime Filter Packets, HD pads or powder
- SmartFilter™ paper
- Prime Cleaner
- Oil dispensing jug

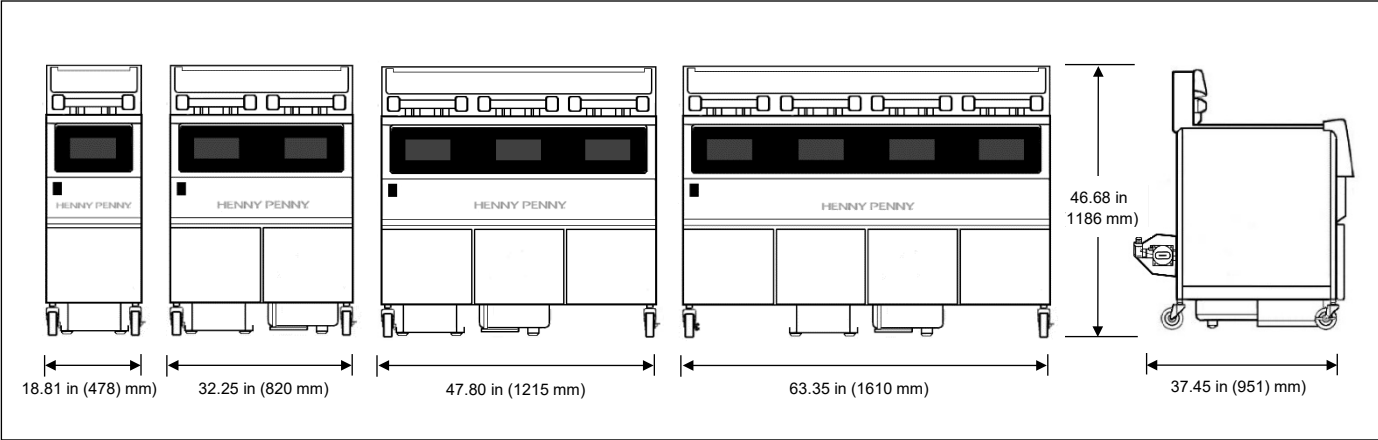
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	OFE 511	OFE 512	OFE 513	OFE 514
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Dimensions	OFE 511	OFE 512	OFE 513	OFE 514
Width	18.81 in (478 mm)	32.25 in (820 mm)	47.80 in (1215 mm)	63.35 in (1610 mm)
Depth	37.45 in (951 mm)	33.43 in (849 mm)	33.43 in (849 mm)	33.43 in (849 mm)
Height	46.68 in (1186 mm)	46.62 in (1184 mm)	46.62 in (1184 mm)	46.62 in (1184 mm)

Crated	OFE 511	OFE 512	OFE 513	OFE 514
Length	33 in (838 mm)	38 in (965 mm)	54 in (1372 mm)	68 in (1727 mm)
Depth	21 in (533 mm)	39 in (991 mm)	39 in (991 mm)	39 in (991 mm)
Height	52 in (1321 mm)	55 in (1397 mm)	55 in (1397 mm)	55 in (1397 mm)
Volume	21 ft <sup>3</sup> (0.59 m <sup>3</sup> )	47 ft <sup>3</sup> (1.4 m <sup>3</sup> )	67 ft <sup>3</sup> (1.9 m <sup>3</sup> )	84 ft <sup>3</sup> (2.4 m <sup>3</sup> )

Weight	OFE 511	OFE 512	OFE 513	OFE 514
1 full	302 lb (137 kg)	N/A	N/A	N/A
1 split	317 lb (144 kg)	N/A	N/A	N/A
2 full	N/A	441 lb (200 kg)	554 lb (252 kg)	N/A
2 split	N/A	472 lb (214 kg)	N/A	N/A
3 full	N/A	N/A	528 lb (240 kg)	719 lb (326 kg)
3 split	N/A	N/A	606 lb (275 kg)	N/A
4 full	N/A	N/A	N/A	702 lb (319 kg)
4 split	N/A	N/A	N/A	758 lb (344 kg)

Heating immersed elements	OFE 511	OFE 512	OFE 513	OFE 514
□ Low	14.0 kW total	28.0 kW total	42.0 kW total	56.0 kW total
□ High*	17.0 kW total	34.0 kW total	51.0 kW total	68.0 kW total

**Oil capacity**  
30 lb or 15 L per full vat

**Electrical**

Volts	Phase	Hertz	kW per well*	Amps per well	Wire†	Cord & Plug
208	3	60	14.0	39.4**	3+G	Straight or right angle plug
240	3	60	14.0	34.2**	3+G	 NEMA 15-50P      NEMA 15-60P Required in Canada
220/380	3	50/60	14.0	24.3	3NG	
230/400	3	50/60	14.0	24.3	3NG	
240/415	3	50/60	14.0	24.3	3NG	

\*17.0 kW power available with full vat units, only. \*\*Additional amperage required to operate non-heating electrical components.  
†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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