

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 vat 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

vat. 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 vats 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 vats offer greater surface area that promotes more even cooking.
- Specially designed “beach” accommodates oil displacement when lowering basket.
- 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
- 2 basket supports
- 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

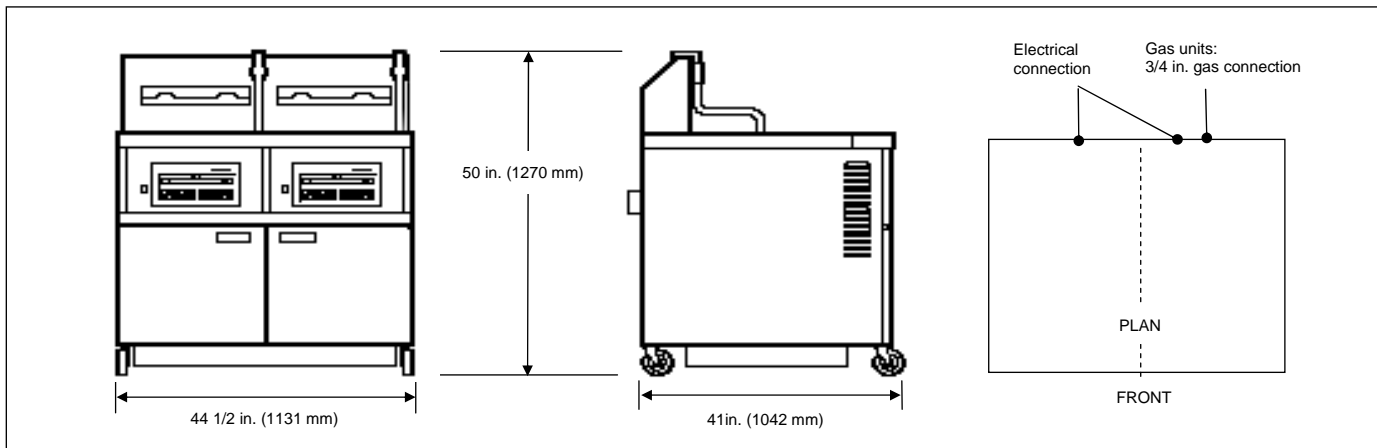
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MODEL **OFE-342** 2-well electric  
**OFG-342** 2-well gas



## 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 m<sup>3</sup>)

**Net weight** N/A

## Crated weight

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

## Heating

Electric Immersed elements, 22.0 kW per vat  
Gas Natural or liquid petroleum  
3 burners, 120,000 BTU/hr (35 kW) per vat  
1/2 in. connection

## Oil capacity

Electric 40 qts. or 80 lbs. (37.8 l or 36 kg) per vat  
Gas 45 qts. or 90 lbs. (42.5 l or 41 kg) per vat

## Laboratory certifications



## Electrical

Volts	Phase	Cycle/Hz	Watts per well	Amps per well	Wire
208	3	60	22000	61.0	3+G
240	3	60	22000	52.9	3+G
380-415	3	50	22000	32.5	3NG
480	3	60	22000	26.5	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	2+G
230	1	50	N/A	6.2	1NG

## Bidding Specifications

- Provide Henny Penny large capacity 2-well open fryer, model OFE-342 electric or model OFG-342 gas with available built-in filtration system (additional charge.)
- Unit 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.
- Unit 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.
- Unit shall include 4 heavy-duty casters, 2 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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