

PROJECT	QUANTITY	ITEM NO
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Open fryers



MODEL **OFG-321** gas



Single-well open fryer model OFG-321

General Information

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

Henny Penny's unique heat-exchange design produces extremely fast temperature recovery—typically in seconds—while requiring less than 2 kW per gallon of oil or shortening. This level of efficiency has earned the Henny Penny 320 series open fryer the ENERGY STAR® mark.

Fast recovery also translates into frying program profits with higher throughput, lower energy costs and longer frying oil life that comes from reduced temperature fluctuations.

A 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

fry well. Frequent filtering extends frying oil life, improves product quality and reduces oil costs.

The OFG-321 open fryer features Henny Penny's heavy-duty stainless steel rectangular fry pot that 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 pot with 7-year warranty.
- **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
- Built-in filtration (additional charge.)
- Easy basket set and release.
- Specially designed cold zone prevents scorching.
- 4 heavy-duty casters, 2 locking.

Accessories shipped with unit

- Fry baskets—please select one
 - 1 full basket
 - 2 half baskets
- Basket support

Accessories and options available separately

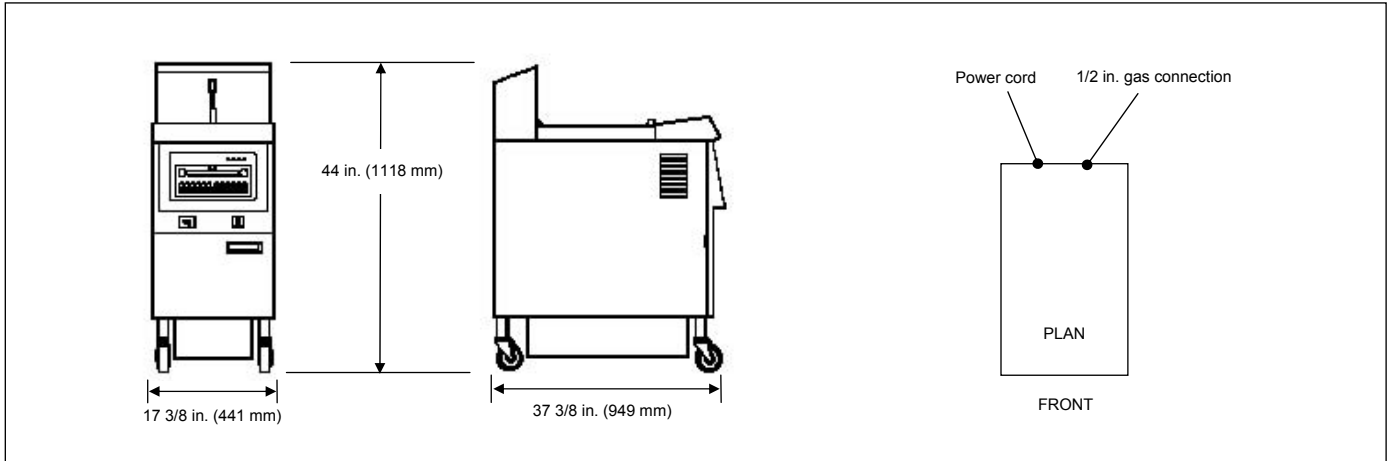
- Direct Connect shortening disposal (filtration equipped units, only)
- Shortening shuttle
- Filter rinse hose
- Fry well cover

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AUTHORIZED SIGNATURE		DATE



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Dimensions

Width 17 3/8 in. (441 mm)
 Depth 37 3/8 in. (949 mm)
 Height 44 in. (1118 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 40 in. (1016 mm)
 Depth 25 in. (635 mm)
 Height 52 3/4 in. (1340 mm)
 Volume 30.5 cu. ft. (0.86 m³)

Net weight N/A

Crated weight: 305 lbs. (138 kg)

Heating

Natural gas or liquid petroleum
 2 burners, 85,000 BTU/hr (25 kW)
 1/2 in. connection

Oil capacity:

32 qts. or 65 lbs. (30 liters or 30 kg)

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
120	1	60	N/A	12.0	2+G
230	1	50	N/A	2.5	1NG
220-240	1	50	N/A	12.0	2+NG

Laboratory certifications



Bidding Specifications

- Provide Henny Penny model OFG-321 single-well gas open fryer with built-in filtration system (additional charge.)
- Units shall incorporate either **COMPUTRON™ 1000** simple digital controls or **COMPUTRON™ 8000** control system (additional charge.)
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pot is heavy duty stainless steel.
- Units shall incorporate high-efficiency heat-exchange design for extremely fast recovery.
- Units qualify for the ENERGY STAR® mark.
- 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.
- Units will 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 choice of 1 full basket or 2 half baskets.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com