

PROJECT	QUANTITY	ITEM NO
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Open fryers



MODEL **OFG-322** 2-well gas



Two-well open fryer model OFG-322

General Information

Henny Penny open fryers offer high-volume, integral multi-well 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. That 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 each

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

The OFG-322 open fryer features two integral fry wells equipped for half basket or full basket operation. Henny Penny's heavy-duty stainless steel rectangular fry pots promote fast even cooking and come 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.
- 2 heavy-duty stainless steel rectangular fry pots 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.)
 - Single well/sequential filter pan
 - Two-well filter pan
- Fry pot protection system.
- 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
 - 2 full baskets
 - 1 full and 2 half baskets
 - 4 half baskets
- 2 basket supports

Accessories and options available separately

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

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE

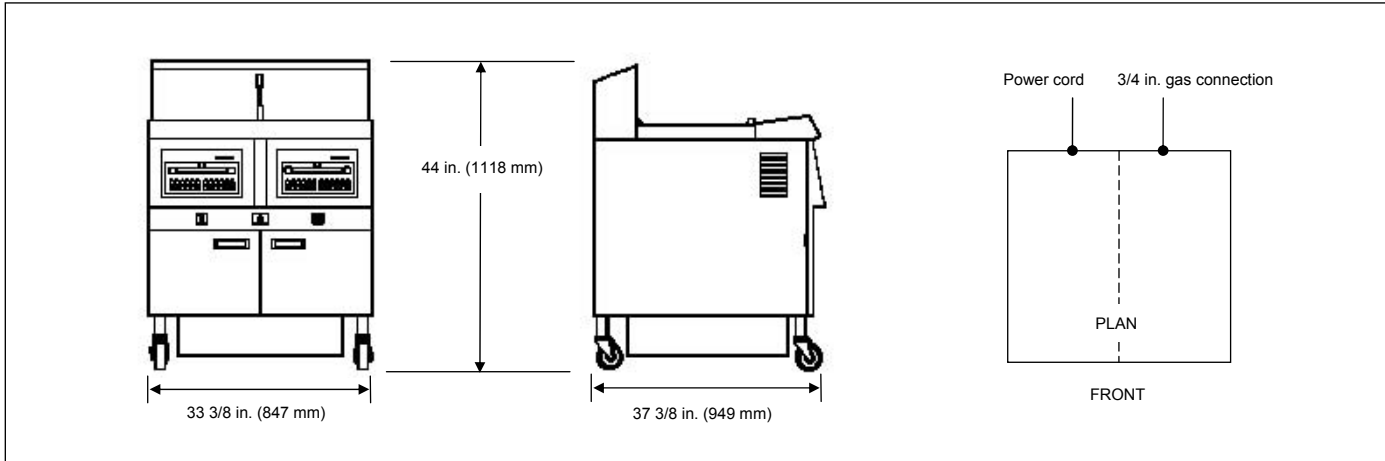


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Dimensions

Width 33 3/8 in. (847 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 39 in. (991 mm)
 Height 54 in. (1372 mm)
 Volume 48.8 cu. ft. (1.38 m³)

Net weight N/A

Crated weight: 467 lbs. (212 kg)

Heating

Natural gas or liquid petroleum
 4 burners, 170,000 BTU/hr (50 kW)
 3/4 in. connection

Oil capacity:

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

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-322 two-well gas open fryer with available 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 pots are 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 2 full baskets, 1 full and 2 half baskets, or 4 half baskets.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com