

PROJECT	QUANTITY	ITEM NO
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High volume open fryers

MODEL **OFG-391** Gas



High volume 8-head gas open fryer, model OFG-391.

General Information

The Henny Penny OFG-391 gives you high-volume frying from a single, compact footprint. In fact, it is the only single well gas open fryer available that can cook up to 18 lbs. (8.2 kg) of food per load. Large loads combined with programmable operation and available built-in filtration offer significant savings in time, labor, shortening, energy use and maintenance over the equivalent combination of smaller competitive gas fryers.

Henny Penny high-volume open fryers incorporate several beneficial design features, including rectangular fry pot, cold-zone, counter-balanced lid lift system, raised edge on fryer deck and more.

Henny Penny's unique high-efficiency draft-induced 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 minutes, with no separate pumps or pans required. Hot filtered oil returns directly to the fry well.

COMPUTRON™ 8000 control provides fully automatic, programmable operation, as well as energy-saving, filtration and load management features.

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.

Standard Features

- Stainless steel cabinet for easy-cleaning and long life.
- Heavy-duty stainless steel rectangular fry pot with 7-year warranty.
- Fully insulated fry pot.
- High-efficiency heating elements.
- Patented heat transfer technology recovers quickly with up to eight head of chicken per load.
- Patented counter-balanced lid lift for easy loading and unloading.
- Fry pot protection system.
- Built-in filtration.
- Space-saving design requires only about seven square feet (0.67 m²) of floor space.

- Raised edge on deck reduces spills.
- Four heavy-duty casters, two locking.
- **COMPUTRON™ 8000** control
 - 10 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

Accessories shipped with unit

- Loading carrier
- Basket configuration, choose one:
 - Full basket—4 flat wire baskets, 1 wire rack cover, rack handle
 - Half-size rack—4 wire racks, 1 wire rack cover, rack handle
- Stirrer and drain clean-out rod
- **Max** shortening filtration system and (2) PHT filter envelopes. (Units available without filtration.)

Accessories and options available separately

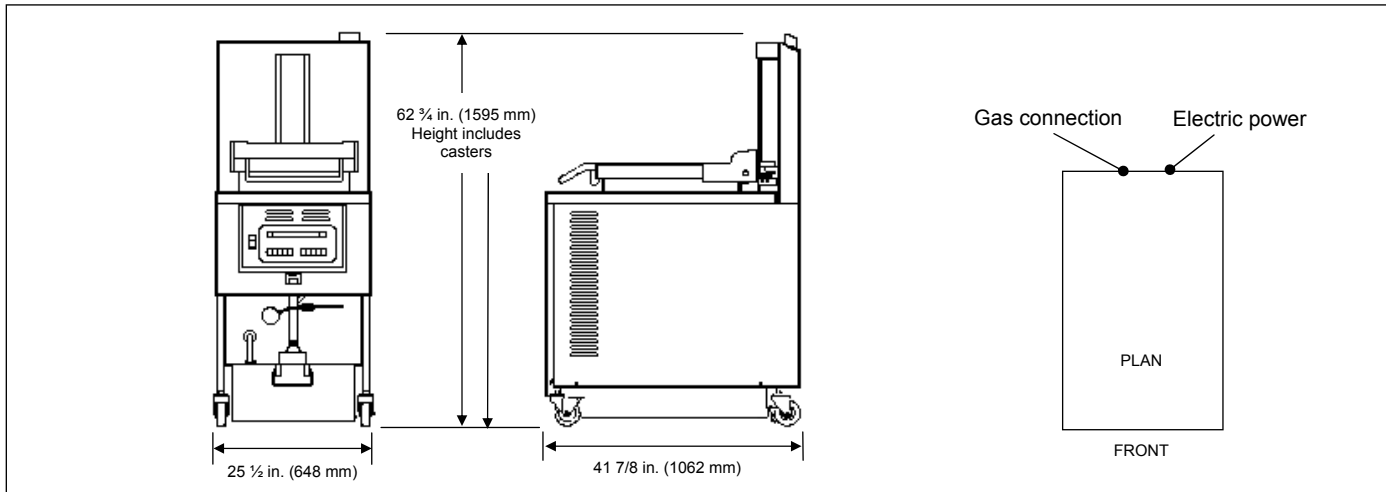
- Direct Connect shortening disposal (filtration equipped units, only)
- Shortening shuttle
- Filter rinse hose
- Filter pan dolly

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AUTHORIZED SIGNATURE		DATE



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Dimensions

Width 25 1/2 in. (648 mm)
 Depth 41 7/8 in. (1041 mm)
 Height 62 3/4 in. (1595 mm)

Required clearances

Sides: 6 in. (152 mm) air flow
 Back: 6 in. (152 mm) air flow
 Front: 38 in. (965 mm) filter pan removal

Crated dimensions

Length: 46 in. (1168 mm)
 Depth: 30 in. (762 mm)
 Height: 70 in. (1778 mm)
 Volume: 56 cu. ft. (1.58 m³)

Net weight N/A

Crated weight

Electric 755 lbs. (343 kg)

Heat

Natural or liquid petroleum gas
 (4) burners
 (1) 3/4 in. connection
 100,000 BTU/hr (29 kW)


Capacity

Product: 18 lbs. (8.2 kg) 8-head chicken
 Oil: 130 lbs. (60.6 l)

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
100	1	50/60	1200	12.0	2+G
120	1	60	1200	10.0	2+G
220-240	1	50/60	1200	6.0	2+G

Optional power cord and plug can be supplied for 120V units, only.

Plug type: 2-pole, 3-wire NEMA 5-15 P 

Laboratory certifications



Bidding Specifications

- Provide Henny Penny high volume gas open fryer, model OFG-391, 18 lbs. (8.2 kg) 8-head chicken capacity per load, with **COMPUTRON™ 8000** control and built-in filtration system.
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Lid lift system and fry pot are heavy duty stainless steel.
- Units shall incorporate high-efficiency heat-exchange design for extremely fast recovery.
- Counter-balanced lid lift system enables easy loading and unloading.
- Gas burners encircle pot part-way up the side, and are not located below pot. This design produces a “cold zone” that extends suitable oil life.
- Unit’s controller provides for programmable or manual operation with press-key controls and LED digital display. 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 loading, rack, basket handles and choice of fry baskets or wire racks.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com