

PROJECT	QUANTITY	ITEM NO
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Open fryers



MODEL **OFG-323** 3-well gas



Three-well open fryer model OFG-323

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-323 open fryer features three 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.
- 3 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
 - Three-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
 - 3 full baskets
 - 2 full and 2 half baskets
 - 1 full and 4 half baskets
 - 6 half baskets
- 3 basket supports

Accessories and options available separately

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

☐ APPROVED	☐ APPROVED AS NOTED	☐ RESUBMIT
AUTHORIZED SIGNATURE		DATE



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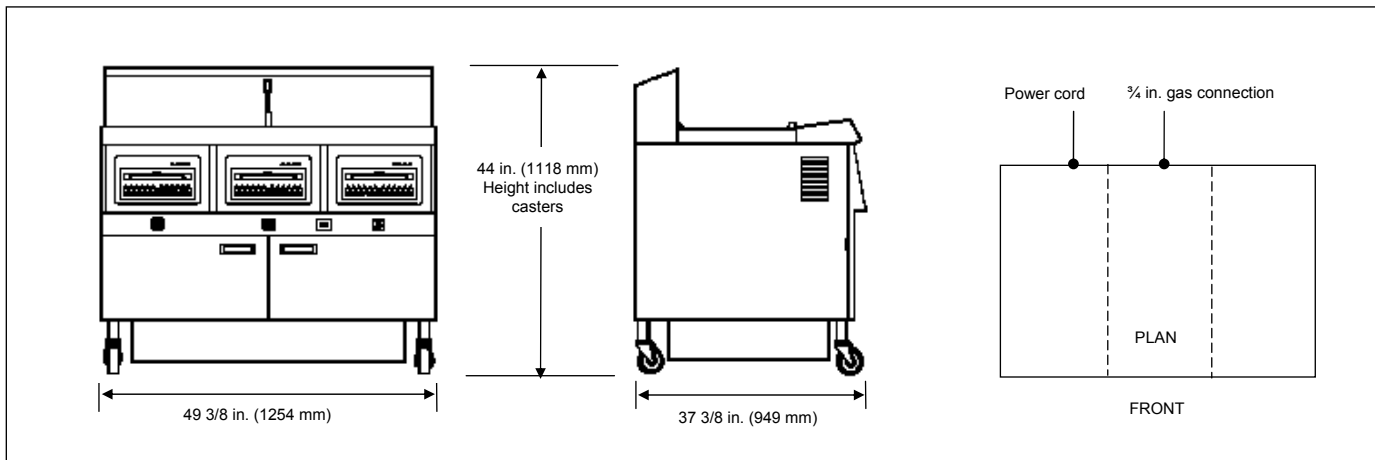
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Dimensions

Width 49 3/8 in. (1254 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 55 in. (1397 mm)
Depth 39 in. (991 mm)
Height 54 in. (1372 mm)
Volume 67.0 cu. ft. (1.90 m³)

Net weight N/A

Crated weight: 614 lbs. (279 kg)

Heating

Natural or liquid petroleum
6 burners, 255,000 BTU/hr (75 kW)
1 in. connection

Capacity

Product 12.5 lbs. (5.7 kg) per well
37.5 lbs. (17 kg) total
Oil 65 lbs. (30.3 l) per well
195 lbs. (90.9 l) total

Laboratory certifications



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

Bidding Specifications

- Provide Henny Penny model OFG-323 three-well gas open fryer, 37.5 lbs. (17 kg) capacity per load and 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 four heavy-duty casters, two locking.
- Units with filtration system ship with stainless steel **Max** filtration screen and 2 PHT filter envelopes. All units ship with choice of 3 full baskets, 1 full and 4 half baskets, 2 full and 2 half baskets, or 6 half baskets.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Global Foodservice Solutions

www.hennypenny.com