

PROJECT	QUANTITY	ITEM NO
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Open Fryers

- OFG 321** 1-well gas
- OFG 322** 2-well gas
- OFG 323** 3-well gas



OFG 322 2-well gas open fryer with Computron™ 8000 control

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

A proprietary heat-exchange design enables the OFG 320 series gas open fryers to recover temperature very quickly. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

Henny Penny open fryers have a built-in filtration system that filters and returns hot frying oil in minutes. No separate pumps and pans, no handling hot oil. Frequent filtering extends frying oil life, improves product quality and reduces oil costs.

Heavy duty stainless steel vats come with a 7-year warranty—the best in the business.

The Computron™ 8000 control features automatic, programmable operation, as well as energy-saving, filtration and cook management functions.

The Computron™ 1000 control offers programmability in a simple, easy to use digital control panel with LED display.

Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- High-efficiency burners with solid state ignition
- High reliability heat-exchange design for energy efficiency and fast recovery
- Cold zone below burners helps extend oil life
- High-limit temperature protection
- Built-in filtration system
 - Single vat/sequential filter pan
 - 2 or 3-vat filter pan
- Easy basket set and release
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking

- Computron™ 8000 control (additional charge)
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Clean-out mode
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - 16-character digital display with multiple language settings
- Computron™ 1000 control
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows

Accessories shipped with unit

- Fry baskets—please select one
 - 1 full basket per well
 - 2 half baskets per well
- 1 basket support for each vat
- Filter screen and filter envelope

Options available separately

- Fryer Shortening Shuttle®
- Fry well covers
- Choose one:
 - Filter rinse hose OR
 - Direct Connect shortening disposal

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

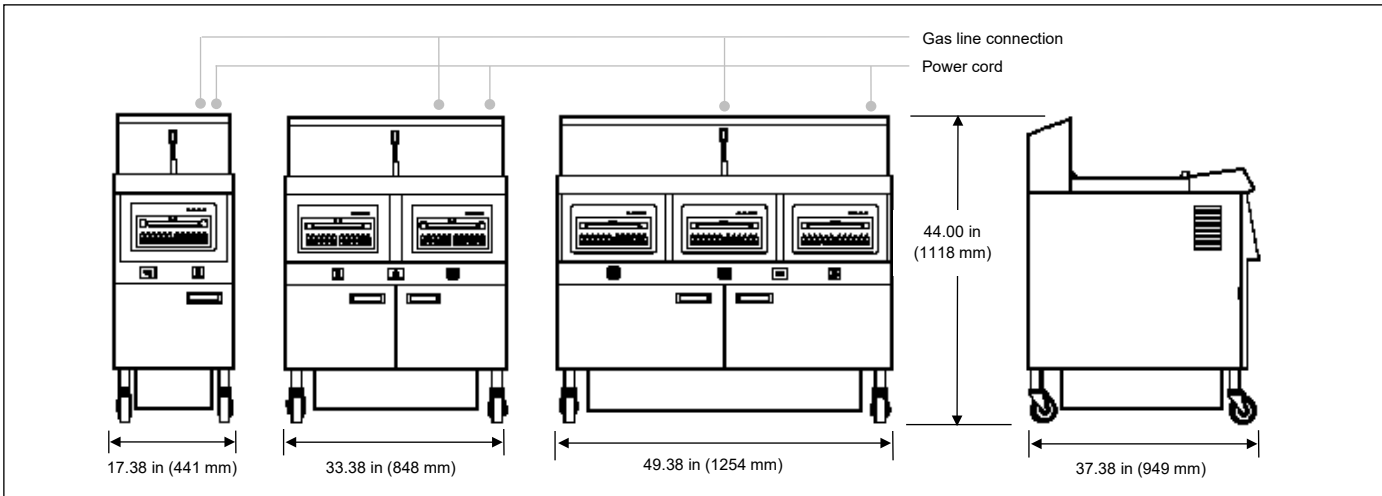


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	OFG 321	OFG 322	OFG 323
Dimensions			
Width	17.38 in (441 mm)	33.38 in (848 mm)	49.38 in (1254 mm)
Depth	37.38 in (949 mm)	37.38 in (949 mm)	37.38 in (949 mm)
Height	44.00 in (1118 mm)	44.00 in (1118 mm)	44.00 in (1118 mm)
Crated			
Length	40 in (1016 mm)	40 in (1016 mm)	55 in (1397 mm)
Depth	25 in (635 mm)	39 in (991 mm)	39 in (991 mm)
Height	53 in (1346 mm)	54 in (1372 mm)	54 in (1372 mm)
Volume	31 ft ³ (0.86 m ³)	49 ft ³ (1.4 m ³)	67 ft ³ (1.9 m ³)
Weight	305 lb (138 kg)	467 lb (212 kg)	614 lb (279 kg)

Heating natural gas or liquid petroleum

2 burners	4 burners	6 burners
85,000 BTU/hr	170,000 BTU/hr	255,000 BTU/hr
24.9 kW	49.8 kW	74.7 kW
0.50 in gas line	0.75 in gas line	1.00 in gas line

Oil capacity

65 lb or 30 L per vat

Required clearances

Sides	4 in (102 mm)
Back	4 in (102 mm)
Front	30 in (762 mm) remove filter pan

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug Not available for all destinations
120	1	60		12.0	2+G	Included
230	1	50	N/A	2.5	1NG	Not included*
220-240	1	50		12.0	2+G	Not included*

Laboratory certifications



*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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