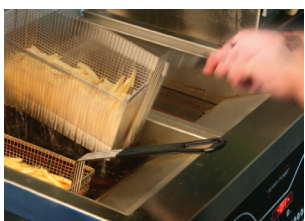




LESS OIL, LOWER COST, BETTER FOOD

- Oil and energy saving features that reduce costs
- Designed to extend oil life for better quality food
- Controls that let you optimize frying operations
- Built for rugged, round-the-clock performance



Key features for all open fryers

Electric or gas (natural or liquid petroleum)

Fast recovery time for higher throughput

Lower energy requirements and cost

- High efficiency heating elements (electric), superior heat transfer burner technology (gas)
- Lower exhaust gas temperatures indicate that heat is transferred more efficiently to oil in vats
- Less heat lost to surroundings means less energy required for cooling

Built-in filtration

- Fast, convenient filtering for longer lasting oil, better tasting product
- Less handling of hot oil, easier clean-up

Long-lasting, stainless steel construction

7-year vat warranty

Sustainable design

- Evolution Elite reduced oil capacity fryer requires less oil to cook the same amount of food, resulting in fewer oil deliveries and less packaging
- Built-in filtration and oil management features extend cooking oil life and reduce disposal points
- 20 Henny Penny fryer models earn ENERGY STAR® mark for energy efficiency
- Manufactured with recycled stainless steel (75% blend)

Oil and Energy Management

Melt Mode

- Gentle pre-heating function that gradually raises temperature of oil or solid/semi-solid shortening

Idle Mode

- Automatically lowers oil temperature between periods of operation to save energy and extend oil life

Filtration tracking, prompt, lockout

- Helps managers maximize oil life by using cook cycle history to to customize and control filter frequency

Proportional control

- Prevents over or under heating oil

Load Compensation

- Automatically adjusts cooking time to accommodate fresh or frozen products and different load sizes

Evolution Elite® exclusive features

Cooks same size load in 40% less oil

Oil Guardian® automatic oil top off

- Adds fresh oil as needed from onboard JIB/reservoir

Smart Touch Filtration™

- Filters vats individually as needed in 4 minutes or less
- Prompts user when it's time to filter—just touch a button to activate—nothing to pull, open or close

Next generation iControl™

- Monitors fryer activity, records and saves data
- Modify settings to optimize frying operations
- Oil and energy management

Computron® 8000 control

For 320 Series, 340 Series, OFE 291, OFG 391

- Advanced frying, filtration and oil management features in a reliable, intuitive control system
- Oil and energy management
- 16 character display with multiple language settings

Computron® 1000 control

Available on 320 Series, 340 Series

- Simple programmable digital control with basic touch key functions and alpha-numeric LED display
- TIME/TEMP display, simple UP/DOWN arrows

OPEN FRYERS QUICK REFERENCE



320 Series

Most frying versatility, well-suited to prepare anything from freezer-to-fryer side items to fresh-breaded bone-in chicken.



Evolution Elite® Reduced Oil Capacity

Greatest oil savings in higher volume stores. Best for freezer-to-fryer items like French fries, chicken tenders and fish. Not suited for fresh-breaded items or bone-in chicken.



340 Series Large Capacity

Wide area vat surface, best suited for frying large batches of bone-in chicken and other floating items



Velocity Series™ (8-head)

Best for large batch items, cooks up to 8-head of chicken per load in 25% less oil than legacy model

- Automatic oil level top off
- Automatically filters oil and washes crumbs out after every load
- Next generation control



Legacy 8-head

MODEL	VAT	WELLS	OIL CAPACITY PER VAT		PRODUCT CAPACITY PER VAT	
OFE 321	ELECTRIC	14 in	1	FULL 65 lb or 32 L SPLIT 25 lb or 12 L	FULL 12.5 lb (5.7 kg) SPLIT 6.3 lb (2.9 kg)	
OFE 322			2			
OFE 323			3			
OEA 321			1	FULL 65 lb or 32 L	FULL 12.5 lb (5.7 kg)	
OEA 322			2			
OEA 323			3			
OFG 321	GAS		1	FULL 65 lb or 32 L	FULL 12.5 lb (5.7 kg)	
OFG 322			2			
OFG 323			3			
OGA 321			1	FULL 65 lb or 32 L	FULL 12.5 lb (5.7 kg)	
OGA 322			2			
OGA 323			3			
EEE 141	ELECTRIC		1	FULL 30 lb or 15 L	FULL 6 lb (2.7 kg)	
EEE 142			2	FULL 30 lb or 15 L SPLIT 15 lb or 7 L	FULL 6 lb (2.7 kg) SPLIT 3 lb (1.4 g)	
EEE 143		3				
EEE 144		4	FULL 30 lb or 15 L	FULL 6 lb (2.7 kg)		
EEG 241	GAS	1	FULL 30 lb or 15 L	FULL 6 lb (2.7 kg)		
EEG 242		2	FULL 30 lb or 15 L SPLIT 15 lb or 7 L	FULL 6 lb (2.7 kg) SPLIT 3 lb (1.4 g)		
EEG 243		3				
EEG 244		4	FULL 30 lb or 15 L	FULL 6 lb (2.7 kg)		
OFE 341	ELECTRIC	18 in	1	FULL 80 lb or 40 L	FULL 18 lb (8.2 kg)	
OFE 342			2			
OEA 341			1	FULL 80 lb or 40 L		
OEA 342			2			
OFG 341	GAS		1	FULL 90 lb or 43 L	FULL 18 lb (8.2 kg)	
OFG 342			2			
OGA 341			1	FULL 90 lb or 43 L		
OGA 342			2			
OXE 100	E		1	FULL 75 lb or 38 L	FULL 24 lb (11 kg)	
OFE 291	E		1	FULL 100 lb or 45 L	FULL 21 lb (9.5 kg)	
OFG 391	G		1	FULL 130 lb or 65 L	FULL 18 lb (8.2 kg)	