



## 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 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



## 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	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	AUTO LIFT	
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	AUTO LIFT	
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		
EEE 143		3	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 144		4		
EEG 241	GAS	1	FULL 30 lb or 15 L	FULL 6 lb (2.7 kg)
EEG 242		2		
EEG 243		3	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 244		4		
OFE 341	ELECTRIC	1	FULL 80 lb or 40 L	
OFE 342		2		
OEA 341	ELECTRIC	1	AUTO LIFT	
OEA 342		2		
OFG 341	GAS	1	FULL 90 lb or 43 L	FULL 18 lb (8.2 kg)
OFG 342		2		
OGA 341	GAS	1	AUTO LIFT	
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)