

PROJECT	QUANTITY	ITEM NO
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Open fryers

MODEL **OFE-141** 1-well electric
OFE-142 2-well electric



OFE-141 single well split-vat electric open fryer with **COMPUTRON™ 1500** control.

General Information

Henny Penny open fryers offer high-volume frying with simple programmable operation and fast, easy built-in filtration.

The OFE-140 Series open fryers are available in full vat or split vat configuration. The split vat choice gives you the flexibility to fry smaller batches of different products in separate environments at the same time—a great way to multiply your profits with one fryer.

Henny Penny open fryers recover temperature very quickly. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

A built-in filtration system quickly drains, filters and returns hot frying oil with no separate pumps or pans

required. Frequent filtering extends frying oil life, improves product quality and reduces oil costs.

The OFE-140 Series open fryers feature a heavy-duty stainless steel fry pot that promotes fast even cooking.

The **COMPUTRON™ 1500** control offers programmability in an easy-to-use digital control panel with LED display.

Standard Features

- Built-in filtration with pump motor.
- Hinged elements for easy vat cleaning.
- Separate pump switch.
- Stainless steel construction for easy-cleaning and long life.
- **COMPUTRON™ 1500** control.
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows
- Heavy-duty stainless steel rectangular fry pot.
- Available with full or split vat(s).
- Specially designed cold zone prevents scorching.
- 4 heavy-duty casters, 2 locking.

Accessories shipped with unit

- Fry baskets—please select one
 - OFE-141
 - 1 full basket
 - 2 half baskets
 - OFE-142
 - 2 full baskets
 - 1 full and 2 half baskets
 - 4 half baskets
- 1 basket support for each vat
- Lift tool for electric element
- Drain pan with cover

Options available separately

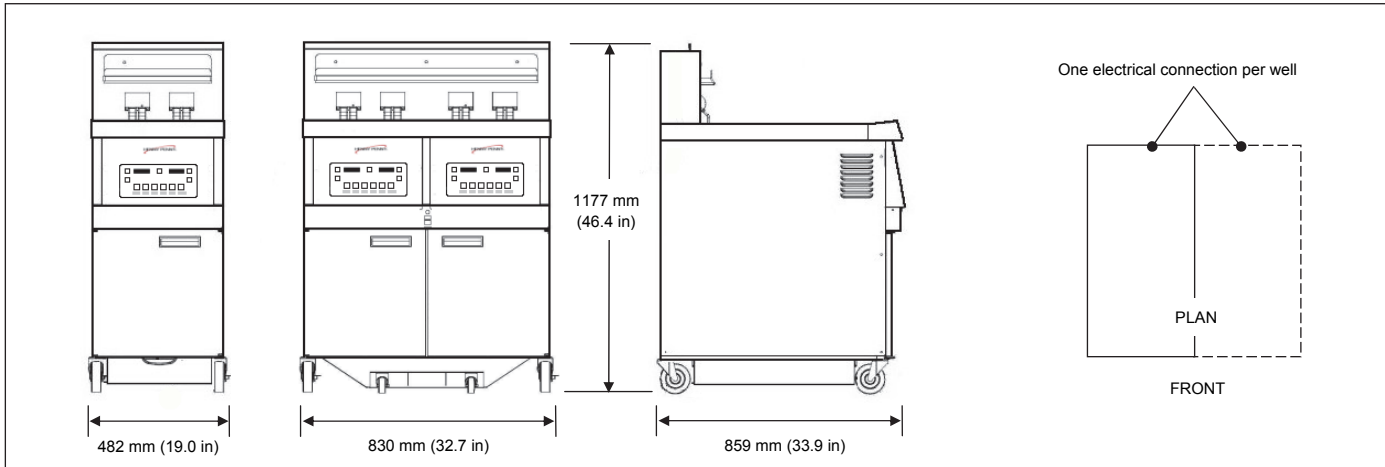
- Fry well cover

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



Open fryers

MODEL **OFE-141** 1-well electric
OFE-142 2-well electric



Dimensions

	OFE-141	OFE-142
Width	482 mm (19.0 in)	830 mm (32.7 in)
Depth	859 mm (33.9 in)	859 mm (33.9 in)
Height	1177 mm (46.4 in)	1177 mm (46.4 in)

Oil capacity

Full vat:	26.6 L or 23 kg (28 qt or 51 lb)
Split vat:	14.6 L or 12.7 kg (15.4 qt or 28 lb)

Required clearances

Sides:	N/A
Back:	N/A
Front:	762 mm (30 in.) filter pan removal

Electrical

	Volts	Phase	Cycle/Hz	Watts per well	Amps per well	Wire
Full vat	380	3	50-60	14000	21.2	3NG
Split vat	380	3	50-60	7000	10.6	3NG

Crated dimensions

	OFE-141	OFE-142
Length	950 mm (37.4 in)	950 mm (37.4 in)
Depth	600 mm (23.6 in)	930 mm (36.6 in)
Height	1325 mm (52.2 in)	1325 mm (52.2 in)
Volume	0.75 m ³ (26.7 cu ft)	1.17 m ³ (41.4 cu ft)

Net weight

OFE-141	96 kg (211 lb)	OFE-142	169 kg (372 lb)
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Crated weight

OFE-141	120 kg (264 lb)	OFE-142	210 kg (462 lb)
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Bidding Specifications

- Provide Henny Penny model OFE-141 single-well electric open fryer with built-in filtration system or OFE-142 two-well electric open fryer with built-in filtration system
- Unit can be ordered with full or split vat(s).
- Unit shall incorporate **COMPUTRON™ 1500** digital control.
- Unit control provides for programmable or manual operation with press-key controls and LED digital display.
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pot is heavy duty stainless steel.
- Unit shall have hinged heating elements.
- Unit shall include 4 heavy-duty casters, 2 locking.
- Unit ships with fry basket(s):
OFE-141 choice of 1 full basket or 2 half baskets
OFE-142 choice of 2 full baskets, 1 full and 2 half baskets, or 4 half baskets

Continuing product improvement may subject specifications to change without notice.

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HENNY PENNY

This product manufactured in Suzhou, China