

PROJECT	QUANTITY	ITEM NO
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Open Fryers with auto lift



OEA 321 1-well electric
OEA 322 2-well electric
OEA 323 3-well electric



OEA 322 2-well electric auto lift open fryer

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

Henny Penny auto lift open fryers automatically raise the load out of the fry vat when cooking is complete. The auto-lift feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.

The OEA 320 series electric auto lift open fryers recover temperature very quickly, and have earned the ENERGY STAR® mark for energy efficiency. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

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

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.

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

Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- Rugged direct drive lift mechanism powered by quiet, low-voltage motor
- Motor and drive built into existing cabinet—footprint NOT increased
- Two lifters per well programmed to operate half baskets independently or together at the touch of a button
- High-efficiency heating elements generate fast recovery and energy savings
- Cold zone below heating elements helps extend oil life
- High-limit temperature protection
- Built-in filtration system
- Easy basket set and release
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Computron™ 8000 control
 - 10 programmable cook cycles
 - Melt mode
 - Idle mode
 - Clean-out mode
 - Water detection alert
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - 16-character digital display with multiple language settings

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®
- ☐ Filter rinse hose
- ☐ Fry well covers

☐ APPROVED ☐ APPROVED AS NOTED ☐ RESUBMIT

AUTHORIZED SIGNATURE

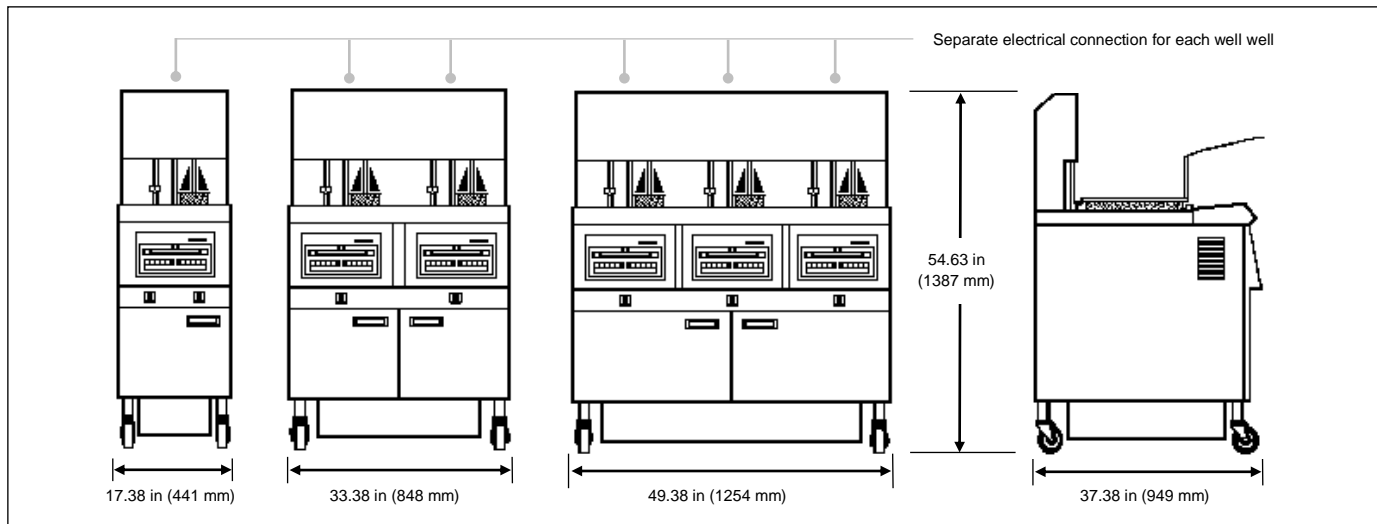
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HENNY PENNY
Engineered to Last

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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	54.63 in (1118 mm)	54.63 in (1387 mm)	54.63 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	65 in (1651 mm)	65 in (1651 mm)	65 in (1651 mm)
Volume	38 ft ³ (1.1 m ³)	59 ft ³ (1.7 m ³)	81 ft ³ (2.3 m ³)
Weight	312 lb (142 kg)	469 lb (213 kg)	616 lb (279 kg)

Heating immersed elements

Output	14.4 kW total	28.8 kW total	43.2 kW total
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Oil capacity

65 lb or 30 L per vat

Electrical

Volts	Phase	Hertz	kW per well	Amps per well	Wire*
208	3	60	14.4	40.0	3+G
220-240	3	50/60	14.4	37.2	3+G
240	3	60	14.4	35.0	3+G
400	3	50-60	14.4	20.9	3NG
480	3	60	14.4	17.0	3+G

Laboratory certifications



*Separate electrical connection required for each well. Power cord and plug must be installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support:
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