

PROJECT	QUANTITY	ITEM NO
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# Auto lift open fryers



MODEL **OEA-323** 3-well electric  
**OGA-323** 3-well gas



Three-well auto lift open fryer, model OEA-323

## General Information

Henny Penny auto lift open fryers offer high-volume, integral multi-well frying with auto lift capabilities. Auto lift open fryers automatically raise loads out of the fry pot when cooking program is complete. This feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.

The quiet, dependable auto lift mechanism is designed into the high-quality, high-efficiency Henny Penny 320 Series open fryer without adding one square inch to the footprint.

Henny Penny's unique high-efficiency heat-exchange design produces extremely fast temperature recovery—typically in seconds—while requiring less than 2kW per gallon of shortening. Fast recovery speeds up production, saves energy, and preserves frying oil quality by

reducing temperature fluctuations.

Built-in filtration system filters hot frying oil in under 4 minutes, with no separate pumps or pans required. Hot filtered oil returns directly to each well. Quick, easy and frequent filtering extends shortening life and can result in significant savings in time and direct shortening costs.

The OEA/OGA-323 auto lift open fryer features three integral fry wells with two lifters at each well for full or half-basket loads. Henny Penny's heavy-duty stainless steel rectangular fry pots promote fast even cooking and come with a 7-year warranty—the best in the business.

The standard Computron® 8000 controller provides fully automatic, programmable operation, as well as energy-saving, filtration and load management features.

## Standard Features

- Stainless steel construction for easy-cleaning and long life.
- 3 heavy-duty stainless steel rectangular fry pots with 7 year warranty.
- Computron® 8000 control with 10 programmable cook cycles for each well, melt mode, load compensation, proportional control, idle mode, optional filter prompt and customizable filter tracking, clean-out mode.
- Each well can be programmed to operate half baskets independently or together at the touch of a button.
- 16-character digital display with multiple language settings.
- Fry pot protection system.
- Built-in filtration with stainless steel **Max** filtering screen and filter envelope.
- Rugged direct-drive lift mechanism powered by quiet, low-voltage motor.
- Motor and drive built into existing cabinet—footprint is NOT increased.
- Easy basket set and release.
- Specially designed cold zone prevents scorching.
- Four heavy-duty casters, two locking.

## Accessories shipped with unit

- Fry baskets—please select one
  - (3) full baskets
  - (2) full and (2) half baskets
  - (1) full and (4) half baskets
  - (6) half baskets
- (3) basket supports
- **Max** shortening filtration system and (2) PHT filter envelopes.

## Accessories and options available separately

- Shortening shuttle
- Filter rinse hose
- Fry well covers

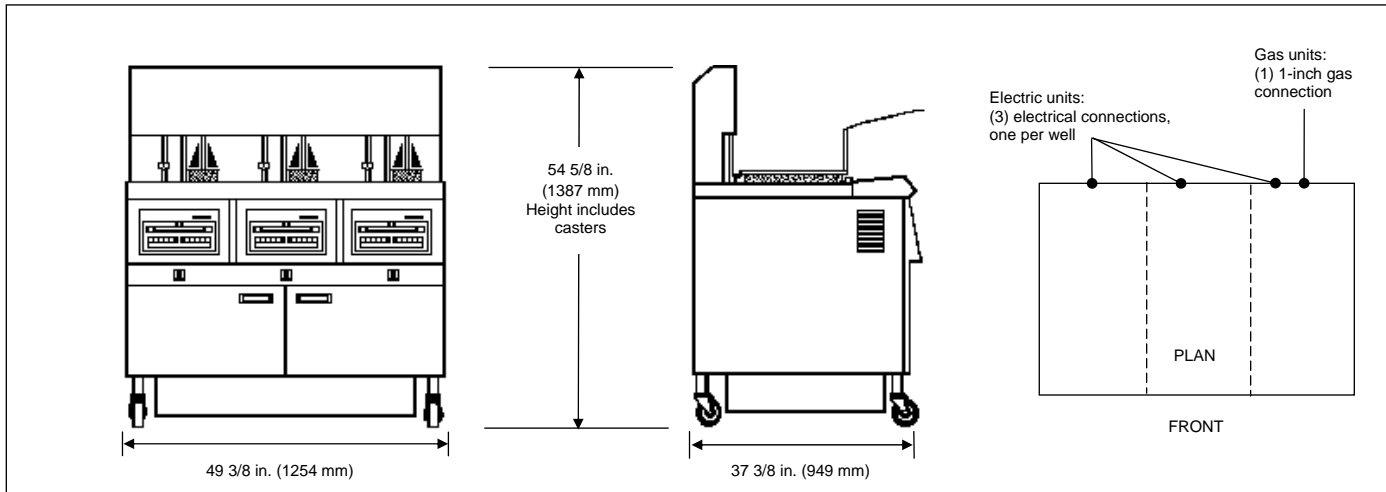
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**OGA-323** 3-well gas



## Dimensions

Width 49 3/8 in. (1254 mm)  
Depth 37 3/8 in. (949 mm)  
Height 54 5/8 in. (1387 mm)

## Required clearances

Sides: 6 in. (152 mm) air flow  
Back: 6 in. (152 mm) air flow, connections  
Front: 30 in. (762 mm) filter pan removal

## Crated dimensions

Length 55 in. (1397 mm)  
Depth 39 in. (991 mm)  
Height 65 in. (1651 mm)  
Volume 80.7 cu. ft. (2.29 m<sup>3</sup>)

Net weight N/A

## Crated weight

Electric 616 lbs. (279 kg)  
Gas 707 lbs. (321 kg)

## Heating

Electric Immersed elements, 43.2 kW  
Gas Natural or liquid petroleum  
(6) burners, 255,000 BTU/hr (75 kW)  
(1) 1 in. connection

## Capacity

Product 45 lbs. (20.4 kg)  
Oil 195 lbs. (88.5 kg)

## Fryer throughput: fries/hr.

Electric 189 lbs. (85.8 kg)  
Gas 216 lbs. (98.1 kg)

## Electrical

Volts	Phase	Cycle/Hz	Watts		Amps		Wire
			Per well	Total	Per well	Total	
208	3	60	14400	43200	39.9	119.7	3+G
240	3	60	14400	43200	37.2	111.6	3+G
480	3	60	14400	43200	17.5	52.5	3+G

Three electrical connections required, one for each well. Power cord and plug must be installed on site by a qualified electrician.

## Gas models

120	1	60	N/A	12.0	36.0	2+G
230	1	50	N/A	2.5	7.5	1NG

## Laboratory certifications



## Bidding Specifications

- Provide Henny Penny model OEA-323 three-well electric open fryer or model OGA-323 three-well gas open fryer, 45 lbs. (20.4 kg) capacity per load, with auto-lift feature, Computron® 8000 control, and built-in filtration system standard.
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pots are heavy duty stainless steel.
- Units shall incorporate high-efficiency heat-exchange design for extremely fast recovery.
- Units qualify for the ENERGY STAR® mark.
- Heating elements encircle the fry pot part-way up the side, and are not located at the bottom or below the pot. This design produces a “cold zone” that extends oil life.
- Units shall have two auto lift mechanisms and timers per well.
- Unit's controller provides for programmable or manual operation with press-key controls and LED digital display. Control offers idle and melt modes, load compensation, filtration tracking and 7-day history.
- Units will include four heavy-duty casters, two locking.
- Units ship with stainless steel **Max** filtration screen and 2 PHT filter envelopes, (3) full baskets, (2) full and (2) half baskets, (1) full and (4) half baskets, or (6) half baskets.

Continuing product improvement may subject specifications to change without notice.

**HENNY PENNY**  
Global Foodservice Solutions

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