

PROJECT	QUANTITY	ITEM NO
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Evolution Elite[®] open fryer



MODEL **EEG-141** 1-well gas
EEG-142 2-well gas
EEG-143 3-well gas
EEG-144 4-well gas



EEG-143 Three well gas fryer

General Information

Henny Penny Evolution Elite[®] series open fryers incorporate innovative reduced oil capacity technology that allows operators to significantly reduce frying oil consumption and extend the oil's useful life.

A smaller fry vat allows the same amount of product to be cooked in **40% less oil**.^{*} Sensor-activated Oil Guardian[™] monitors oil level and automatically replenishes cooking oil from an oil reservoir inside the fryer cabinet. This eliminates manual replenishing and results in less frequent oil disposal.

Frequent filtering extends frying oil life, improves product quality and

reduces oil costs. Filter Beacon[®] lets operators know when a particular vat needs to be filtered. SmartFilter Express[™] tells you when to open the convenient external drain release, then drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in less than four minutes.[†] Other vats continue to cook uninterrupted.

The Henny Penny Evolution Elite[®] series gas fryers recover temperature very quickly and earn the ENERGY STAR[®] mark for energy efficiency.

iControl[™] offers simple programmable operation plus a host of frying and oil management features. Choose from 1, 2, 3, or 4-well configurations with split vat models available. Optional matching profile dump station.

Convenient external drain release



Automatic oil level top-off feature: J-I-B for multi-well



Reservoir for 1-well



^{*}Based on throughput tests according to ASTM standards

[†]4 minute filtration possible when following conditions are met:

- Ambient temperatures at or above 72° (22°C)
- Drain pan temperature at or above 160°F (71°C) at the beginning of the filtration cycle
- Filtration media that has been previously saturated with oil, but not overly saturated with impurities
- Filtration media is changed at the frequency recommended for your operation

Standard Features

- Cooks the same amount of product with 40% lower oil volume than standard 50 lb. per well fryer.^{*}
- Oil Guardian[™] automatic oil top off—sensors continually monitor oil level and add fresh oil as needed.
- SmartFilter Express[™]
 - Filter vats individually as needed.
 - Convenient external drain release, no other handles or valves.
 - Rinse-wave action drains crumbs.
 - Hot filtered oil returned, ready for drop in less than 4 minutes.[†]
 - Complete filtration cycle without opening fryer doors.
- Filter Beacon[®] filtration prompt.
- Heavy-duty stainless steel vats with 7-year warranty.
- iControl[™]
 - 10 programmable cook cycles
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
 - Clean-out mode
 - Easy to switch language settings
- Full vat, split vat or combination.
- Heavy-duty basket rest, removable for cleaning.
- 4 heavy-duty casters, 2 locking.
- Stainless steel construction for easy-cleaning and long life.

Accessories shipped with unit

- Full or half baskets for each vat (Available for additional charge)
- 1 basket support for each vat
- Installation and operating manual

Optional accessories

- FDS-210 fryer dump station with matching profile—can be attached
- ODS-300 50 lb. oil disposal shuttle
- Fry well covers
- SmartFilter[™] pads
- SmartFilter[™] paper
- Oil dispensing jug

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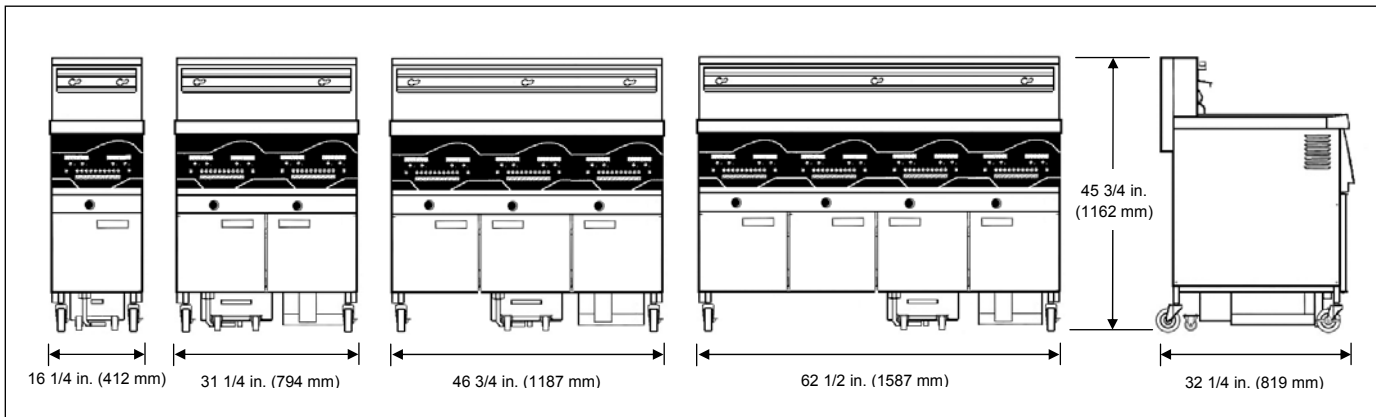


PROJECT

ITEM NO

Evolution Elite® open fryer

MODEL EEG-141 1-well gas
 EEG-142 2-well gas
 EEG-143 3-well gas
 EEG-144 4-well gas



Dimensions

	EEG-141	EEG-142	EEG-143	EEG-144
Width	16 1/4 in. (412 mm)	31 1/4 in. (794 mm)	46 3/4 in. (1187 mm)	62 1/2 in. (1587 mm)
Depth	32 1/4 in. (819 mm)	32 1/4 in. (819 mm)	32 1/4 in. (819 mm)	32 1/4 in. (819 mm)
Height	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)

Crated dimensions

	EEG-141	EEG-142	EEG-143	EEG-144
Length	Contact Henny Penny	38 in. (965 mm)	53 1/2 in. (1359 mm)	68 1/4 in. (1734 mm)
Depth	Contact Henny Penny	38 1/2 in. (978 mm)	38 1/2 in. (978 mm)	38 1/2 in. (978 mm)
Height	Contact Henny Penny	54 3/4 in. (1391 mm)	54 3/4 in. (1391 mm)	54 3/4 in. (1391 mm)
Volume	Contact Henny Penny	46.3 cu. ft. (0.90 m ³)	65.3 cu. ft. (1.85 m ³)	83.3 cu. ft. (2.35 m ³)

Crated weight

Vat	EEG-141	EEG-142	EEG-143	EEG-144
1 full	Contact Henny Penny			
1 split	Contact Henny Penny			
2 full	N/A	501 lbs. (227 kg)	650 lbs. (295 kg)	826 lbs. (375 kg)
2 split	N/A	532 lbs. (242 kg)	672 lbs. (305 kg)	826 lbs. (375 kg)
3 full	N/A	N/A	611 lbs. (277 kg)	811 lbs. (368 kg)
3 split	N/A	N/A	694 lbs. (315 kg)	841 lbs. (382 kg)
4 full	N/A	N/A	N/A	796 lbs. (361 kg)
4 split	N/A	N/A	N/A	856 lbs. (388 kg)

Heating: Natural gas or liquid petroleum

EEG-141	EEG-142	EEG-143	EEG-144
4 burners	8 burners	12 burners	16 burners
75,000 BTU/hr (22.1 kW)	150,000 BTU/hr (44.1 kW)	225,000 BTU/hr (66.2 kW)	300,000 BTU/hr (88.2 kW)
3/4 in. gas line	3/4 in. gas line	1 in. gas line	1 in. gas line

Laboratory certifications



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

Oil capacity:

15 qts. or 30 lbs (14 liters or 13.6 kg) per vat

Electrical for gas units

Volts	Phase	Cycle/Hz	Watts	Amps per well	Wire
120	1	60	N/A	12.2	2+G
230	1	50	N/A	2.5	1NG

Bidding Specifications

- Provide Henny Penny Evolution Elite® reduced oil capacity gas fryer, model(s) EEG-141, 142, 143, 144, with built-in filtration system. Unit designed to operate with 30 lbs. (13.6 kg) oil capacity per full vat.
- Unit shall include Oil Guardian™ automatic oil top off system from jug-in-box or other reservoir in fryer cabinet.
- Unit shall include Filter Beacon® automatic filter prompt.
- Unit shall include SmartFilter Express™ integral filtration system that filters oil from one vat while cooking continues in other vats. User initiates filtration by pulling drain release on outside of cabinet. Fryer doors do not have to be opened during filtration.
- Oil drain pan shall have 4 casters and a lock-in system with sensor warning when pan is not properly locked into place.
- Unit qualifies for the ENERGY STAR® mark.
- Auto lift feature available at additional cost.
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pots are heavy duty stainless steel.
- Unit shall be equipped with iControl™ offering 10 programmable cook cycles per well, idle and melt modes, load compensation, proportional control, filtration tracking, clean-out mode and multiple language settings.
- Unit shall include 4 heavy-duty casters, 2 locking.
- Unit may be ordered with full or split vat(s).

Continuing product improvement may subject specifications to change without notice.

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