

# OPEN FRYERS

FOR INTERNAL USE ONLY

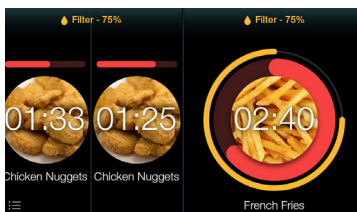
## QUICK REFERENCE



- Reduced Oil Capacity, standard and high volume frying
- Oil and energy saving features designed to extend oil life for better quality food at lower operating costs
- Intuitive controls that let you optimize frying operations
- Built for rugged, round-the-clock performance

## FAST + FREQUENT FILTERING = MAJOR OIL SAVINGS

HP LOW OIL TECH	LESS OIL IN VAT: lb (L)	FAST FILTER	LONGER OIL LIFE
F5	30 (15) = 40% < 50 (25)	3 min filter	2X or longer
EVOLUTION ELITE®	30 (15) = 40% < 50 (25)	4 min filter	2X or longer
VELOCITY™	75 (37) = 25% < 100 (49)	Automatic	Up to 4X longer



F5 touch-and-swipe interface and intuitive operating system cuts training time in half!



Oil replenished automatically from onboard JIB or reservoir



VELOCITY: Oil pumped through opposing jets to rinse vat during filter

### REDUCED OIL CAPACITY FRYING

- Fry with 25% to 40% less oil in the vat
- Fast, frequent filters to prevent oil breakdown
- Sensor-activated automatic vat top off maintains oil and food quality

### OIL AND ENERGY MANAGEMENT

- Melt mode raises oil temperature gradually
- Idle mode lowers oil temperature during fryer inactivity to save energy and extend oil life
- Filter tracking, filter prompt, filter lockout all use cook cycle history to customize and control filter frequency
- Proportional control prevents over heating oil
- Load compensation adjusts cooking time for products and different load sizes
- Bulk oil dispose available on most models

### ALL HENNY PENNY OPEN FRYERS

- Onboard filtration
- Fast recovery time for higher throughput
- 7-year vat warranty
- Programmable controls

### F5 EXCLUSIVE FEATURES

- Large, full-color touch and swipe control
- Intuitive graphical user interface makes operation, training and trouble-shooting simple
- Can cut training time by 50% or more
- Simple Touch Filtration filters any vat on the fly in 3 minutes while continuing to cook in other vats
- Designed for easier cleaning
- USB and WiFi connectivity
- Electric only

### EVOLUTION ELITE® EXCLUSIVE FEATURES

- Smart Touch Filtration filters vats individually in 4 minutes or less
- iControl™ monitors fryer activity to optimize frying operations, maintenance and trouble shooting
- USB connectivity
- Electric or natural/liquid petroleum gas

### VELOCITY™ EXCLUSIVE FEATURES

- 8-head chicken per load in 75 lb (37 L) oil
- Automatic filter after every cook cycle helps extend oil up to 4X longer
- 3-line menu-style display
- USB connectivity
- Electric only

### SUSTAINABLE DESIGN AND OPERATION

- High efficiency electric heating elements
- Superior heat transfer gas burners
- Lower exhaust gas temperatures
- Longer oil life reduces discard points, new deliveries and packaging
- 24 Henny Penny fryer models earn ENERGY STAR® mark for energy efficiency
- Manufactured with recycled stainless steel (75% blend)

[hennypenny.com](http://hennypenny.com)

800 417 8417  
800 417-8405 24-hour support

**HENNY PENNY**  
Engineered to Last

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### WHAT'S THE CUSTOMER COOKING?

#### F5



#### EVOLUTION ELITE®



#### 320 SERIES



#### 340 SERIES



#### VELOCITY™



F5 and Evolution Elite® feature reduced oil capacity frying for greatest oil savings in high volume stores. Best for freezer-to-fryer items like French fries, chicken tenders and fish. Not designed for fresh-breaded items in volume.

320 Series fryers offer the most versatility. Well suited to prepare anything from freezer-to-fryer side items to fresh-breaded strips or cutlets and chicken.

The wide vat of the 340 Series Large Capacity fryer is best suited for frying large batches of chicken and other items that require a large surface area for cooking.

Reduced Oil Frying 8-head style. Velocity Series™ is best for high-volume chicken programs that fry load after load of freshly-breaded tenders and chicken, especially extra-crispy!

MODEL		VAT	WELLS	OIL CAPACITY PER VAT	
OFE511	ELECTRIC	14 in	1	FULL VAT 30 lb (15 L)  SPLIT VAT 15 lb (7 L)	
OFE512			2		
OFE513			3		
OFE514			4		
EEE141	ELECTRIC		1		FULL VAT 30 lb (15 L)
EEE142			2		
EEE143			3		
EEE144			4		
EEG241	GAS		1	SPLIT VAT 15 lb (7 L)	
EEG242			2		
EEG243			3		
EEG244			4		
OFE321	ELECTRIC		AUTO LIFT	1	FULL VAT 65 lb (32 L)  SPLIT VAT 25 lb (12 L)
OFE322				2	
OFE323				3	
OEA321				1	
OEA322	2	65 lb (32 L)			
OEA323	3				
OFG321	GAS		1		
OFG322			2		
OFG323			3		
OGA321			AUTO LIFT	1	
OGA322				2	
OGA323				3	
OFE341	ELECTRIC	18 in – SHALLOW	1	80 lb (40 L)	
OFE342			2		
OEA341			A-LIFT		1
OEA342					2
OFG341	GAS		1	90 lb (43 L)	
OFG342			2		
OGA341			A-LFT		1
OGA342					2
OXE 100	E	8-HEAD	1	75 lb (38 L)	
OFE291	E		1	100 lb (45L)	
OFG391	G		1	130 lb (65L)	

#### LEGACY 8-HEAD