

PROJECT	QUANTITY	ITEM NO
---------	----------	---------

Open Fryers



OFG 321 1-well gas
OFG 322 2-well gas
OFG 323 3-well gas



OFG 322 2-well gas open fryer with Computron™ 8000 control

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

A proprietary heat-exchange design enables the OFG 320 series gas open fryers to recover temperature very quickly and earn the ENERGY STAR® mark for energy efficiency. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

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.

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

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

The Computron™ 1000 control offers programmability in a simple, easy to use digital control panel with LED display.

Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- High-efficiency burners with solid state ignition
- High reliability heat-exchange design for energy efficiency and fast recovery
- Cold zone below burners helps extend oil life
- High-limit temperature protection
- Built-in filtration system
- Single vat filter pan
- Easy basket set and release
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Computron™ 8000 control
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Clean-out mode
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - 16-character digital display with multiple language settings
- Computron™ 1000 control
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows

Accessories shipped with unit

- 2 half baskets per well
- 1 basket support for each vat
- Filter screen and filter envelope

Options available separately

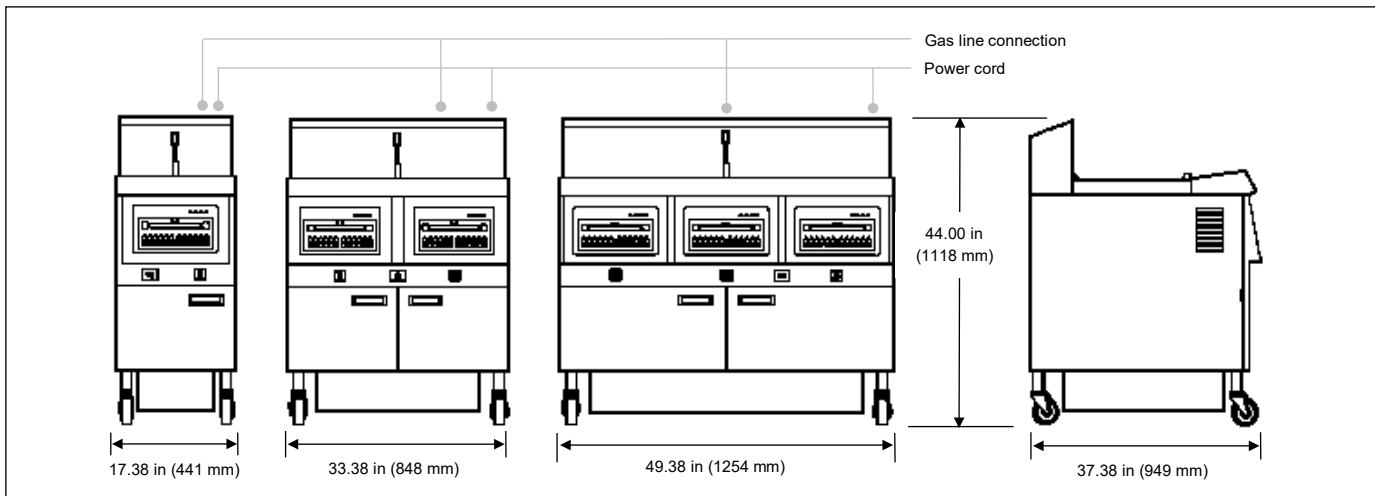
- ☐ Fryer Shortening Shuttle®
- ☐ Fry well covers
- ☐ Filter rinse hose

☐ APPROVED	☐ APPROVED AS NOTED	☐ RESUBMIT
AUTHORIZED SIGNATURE		DATE

HENNY PENNY
 Engineered to Last

Open Fryers

OFG 321 1-well gas
OFG 322 2-well gas
OFG 323 3-well gas



	OFG 321	OFG 322	OFG 323
--	---------	---------	---------

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	44.00 in (1118 mm)	44.00 in (1118 mm)	44.00 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	53 in (1346 mm)	54 in (1372 mm)	54 in (1372 mm)
Volume	31 ft³ (0.86 m³)	49 ft³ (1.4 m³)	67 ft³ (1.9 m³)
Weight	305 lb (138 kg)	467 lb (212 kg)	614 lb (279 kg)

Heating natural gas or liquid petroleum

2 burners	4 burners	6 burners
85,000 BTU/hr	170,000 BTU/hr	255,000 BTU/hr
24.9 kW	49.8 kW	74.7 kW
0.50 in gas line	0.75 in gas line	1.00 in gas line

Oil capacity

65 lb or 30 L per vat

Required clearances

Sides	4 in (102 mm)
Back	4 in (102 mm)
Front	30 in (762 mm) remove filter pan

Electrical

Volts	Phase	Hertz	kW	Amps	Wire	Cord & Plug
120	1	60	N/A	12.0	2+G	Included

Laboratory certifications



Product Number	Description
----------------	-------------

OFG321.04	1-well, natural gas, Comp. 1000
OFG321.05	1-well, LP gas, Comp. 1000
OFG321.01	1-well, natural gas, Comp. 8000
OFG321.06	1-well, LP gas, Comp. 8000
OFG322.05	2-well, natural gas, Comp. 1000
OFG322.07	2-well, LP gas, Comp. 1000
OFG322.06	2-well, natural gas, Comp. 8000
OFG322.08	2-well, LP gas, Comp. 8000
OFG323.07	3-well, natural gas, Comp. 1000
OFG323.09	3-well, LP gas, Comp. 1000
OFG323.08	3-well, natural gas, Comp. 8000
OFG323.10	3-well, LP gas, Comp. 8000

Bidding Specifications

Provide Henny Penny model OFG 321, 322, or 323 gas open fryer with built-in filtration system.

Unit shall incorporate:

- Computron™ 1000 simple digital control OR Computron™ 8000 control system (additional charge) with programmable or manual operation, LED digital display, idle and melt modes, load compensation, filtration tracking and 7-day history
- Fry vats of heavy duty stainless steel with 7-year warranty
- Single vat filter pan for single or multi-well fryers
- Unit qualifies for the ENERGY STAR® mark
- 4 heavy-duty casters, 2 locking

Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support:
 Henny Penny Technical Service
 800 417.8405
technicalservices@hennypenny.com

Henny Penny Corporation
 PO Box 60 Eaton OH 45320 USA
 +1 937 456.8400 800 417.8417
 +1 937 456.8434 Fax 800 417.8434 Fax
www.hennypenny.com

HENNY PENNY
 Engineered to Last