

PROJECT	QUANTITY	ITEM NO
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# Large capacity open fryers

## With auto lift

MODEL **OEA-342** 2-well electric  
**OGA-342** 2-well gas



Auto lift open fryer, model OEA-342.

### General Information

The 340 series large capacity open fryers from Henny Penny are designed to offer maximum frying surface area within a reasonable footprint. These high volume open fryers feature a larger, shallower fry well that produces more consistent frying results with items that float when cooking.

The quiet, dependable auto lift mechanism is designed into the large-capacity 340 series open fryer without adding one square inch to the footprint. This feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.

Henny Penny's unique high-efficiency heat-exchange design produces extremely fast temperature recovery—typically in seconds—

without requiring excess oil to retain heat. 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 fry well. Quick, easy and frequent filtering extends shortening life and can result in significant savings in time and direct shortening costs.

The OEA/OGA-342 auto lift open fryer features two fry wells with two lifters each for half or full-basket loads. Henny Penny's heavy-duty stainless steel rectangular fry pot promotes fast, even cooking and comes with a 7-year warranty—the best in the business.

### Standard Features

- Stainless steel construction for easy-cleaning and long life.
- Heavy-duty stainless steel rectangular fry pots with 7-year warranty.
- Two large fry wells offer greater surface area and promotes more even cooking.
- Specially designed "beach" accommodates oil displacement when lowering basket.
- Computron® 8000 control with 10 programmable cook cycles, melt mode, load compensation, proportional control, idle mode, optional filter prompt and customizable filter tracking, clean-out mode.

- Fryer 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 over-the-top return to wash away remnants.
- Rugged direct-drive lift mechanism with quiet, low-voltage motor.
- Auto lift 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
  - (2) full baskets
  - (1) full and (2) half baskets
  - (4) half baskets
- Basket support
- Lift tool for basket support
- Lift tool for electric elements
- **Max** shortening filtration system and (2) PHT filter envelopes. (Units available without filtration.)

### Accessories and options available separately

- (3) Third-size fry baskets per well
- Direct Connect shortening disposal (filtration equipped units, only)
- Shortening shuttle
- Filter rinse hose

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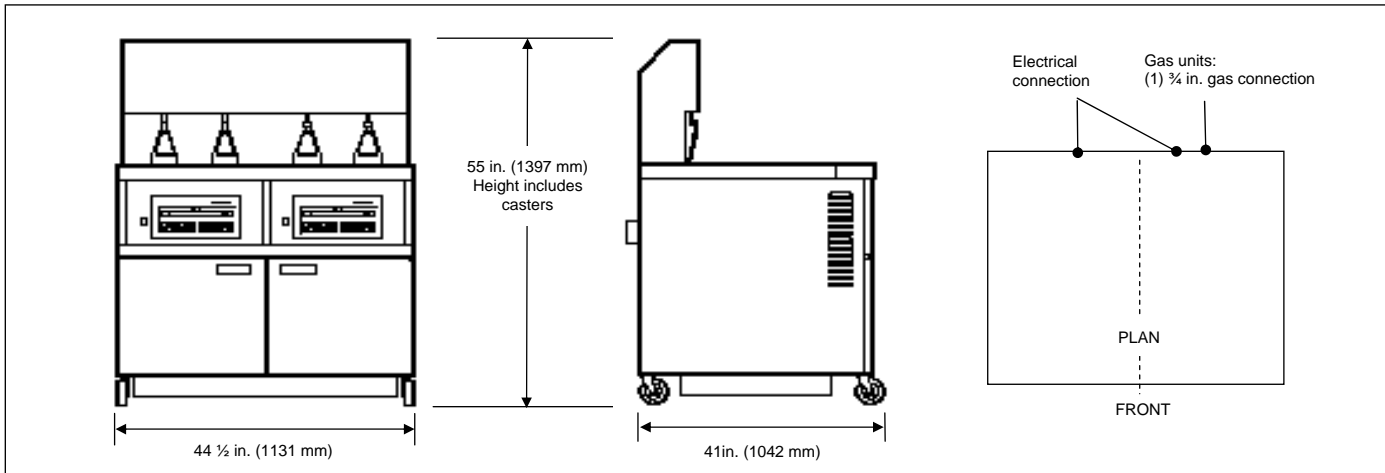


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## With auto lift

MODEL **OEA-342** 2-well electric  
**OGA-342** 2-well gas



### Dimensions

Width 44 1/2 in. (1131 mm)  
Depth 41 in. (1042 mm)  
Height 55 in. (1397 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 51 in. (1296 mm)  
Depth 46 in. (1169 mm)  
Height 65 1/2 in. (1664 mm)  
Volume 88.9 cu. ft. (2.52 m<sup>3</sup>)

**Net weight** N/A

### Crated weight

Electric 647 lbs. (294 kg)  
Gas 646 lbs. (293 kg)

### Heating

Electric Immersed elements, 44.0 kW  
Gas Natural or liquid petroleum  
(6) burners, 240,000 BTU/hr (70 kW)  
(1) 3/4 in. connection

### Capacity

Product 36 lbs. (16.4 kg) bone-in chicken pcs  
Oil 160 lbs. (72.0 kg) electric units  
180 lbs. (82.0 kg) gas units

### Electrical

Volts	Phase	Cycle/Hz	Watts		Amps		Wire
			Per well	Total	Per well	Total	
208	3	60	22000	44000	61.0	122.0	3+G
240	3	60	22000	44000	52.9	106.0	3+G
480	3	60	22000	44000	26.5	53.0	3+G

Two 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	24.0	2+G
230	1	50	N/A	2.5	5.0	1NG

### Laboratory certifications



### Bidding Specifications

- Provide Henny Penny large capacity 2-well open fryer, model OEA-342 electric or model OGA-342 gas, 36 lbs. (16.4 kg) total capacity, with auto-lift feature, Computron<sup>®</sup> 8000 control, and available built-in filtration system.
- 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.
- Frying well is designed for large surface frying area and incorporates a shallow rim to accommodate oil displacement from load.
- 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 to accommodate half-basket operation.
- 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 with filtration system ship with stainless steel **Max** filtration screen and (2) PHT filter envelopes. All units ship with lifting tools for basket support and electric elements, and choice of (2) full baskets or (1) full basket and (2) half baskets, or (4) half baskets.

Continuing product improvement may subject specifications to change without notice.

**HENNY PENNY**  
Global Foodservice Solutions

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