

PROJECT	QUANTITY	ITEM NO
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Open Fryers

with auto lift



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



OGA 322 2-well gas auto lift open fryer

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

Henny Penny auto lift open fryers automatically raise the load out of the fry vat when cooking is complete. The auto-lift feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.

A proprietary heat-exchange design enables the OGA 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.

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

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.

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

Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- Rugged direct drive lift mechanism powered by quiet, low-voltage motor
- Motor and drive built into existing cabinet—footprint NOT increased
- Two lifters per well programmed to operate half baskets independently or together at the touch of a button
- 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
- Easy basket set and release
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Computron™ 8000 control
 - 10 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

Accessories shipped with unit

- Fry baskets—please select one
 - 1 full basket per well
 - 2 half baskets per well
- 1 basket support for each vat
- Filter screen and filter envelope

Options available separately

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

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



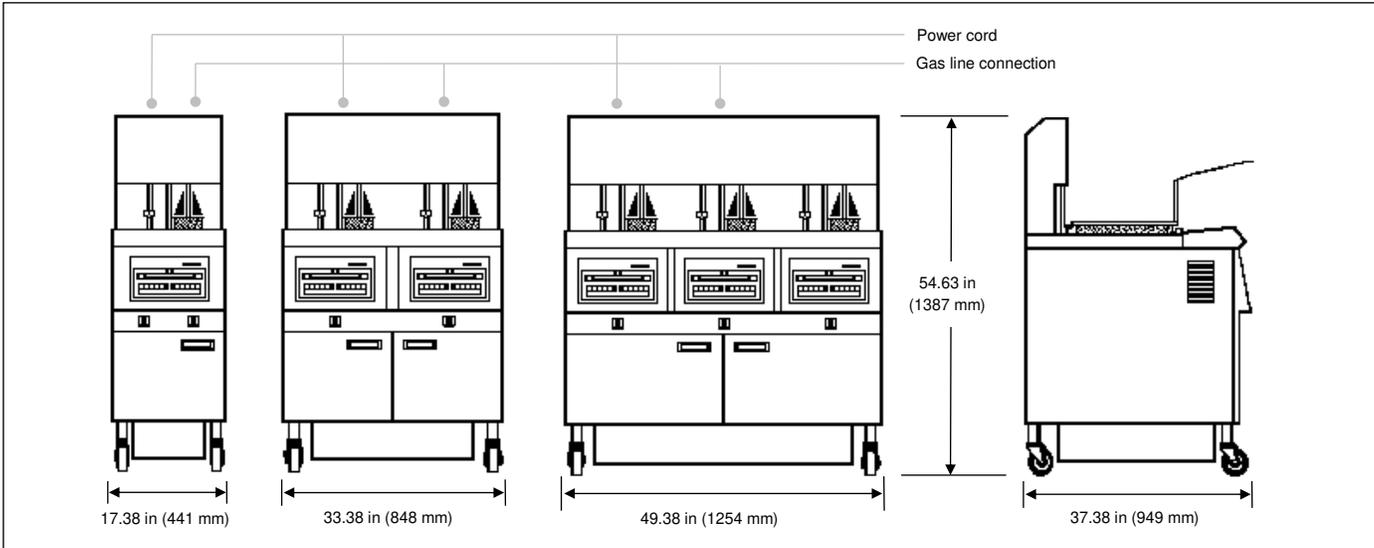
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**OGA 321****OGA 322****OGA 323****Dimensions**

	OGA 321	OGA 322	OGA 323
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	54.63 in (1118 mm)	54.63 in (1387 mm)	54.63 in (1118 mm)

Crated

	OGA 321	OGA 322	OGA 323
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	65 in (1651 mm)	65 in (1651 mm)	65 in (1651 mm)
Volume	38 ft ³ (1.1 m ³)	59 ft ³ (1.7 m ³)	81 ft ³ (2.3 m ³)
Weight	336 lb (152 kg)	529 lb (240 kg)	707 lb (321 kg)

Heating natural or liquid petroleum

	OGA 321	OGA 322	OGA 323
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	Please contact Henny Penny
230	1	50		2.5	1NG	

Not available for all destinations

Laboratory certifications

*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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