

All-Purpose “Workhorse” Fryer

Global supplier of innovative foodservice solutions, including fryers, rotisseries, merchandisers, and holding equipment for the F&B industry’s most demanding, high-volume kitchens that require hard-working equipment. Founded in 1956 in Eaton, Ohio USA, Henny Penny is recognized globally by various QSRs for product reliability and excellent after sales service. Henny Penny products are known to be “Engineered to Last”.

320 Series Open Fryer



From freezer-to-fryer side items to freshly breaded products, Henny Penny’s 320 Series open fryers offer the wide-ranging performance that today’s commercial kitchens demand. Designed with built-in filtration and a host of easy-to-use oil management features, the 320 Series combines high-volume capability with world-class efficiency. And thanks to Henny Penny’s class-leading temperature recovery, the 320 Series helps you truly do more.



OFG 321

Gas Open Fryer Single Vat
W 441 x D 949 x H 1118 mm
Oil Cap. 1 x 30 L
Gas Pow. 85,000 BTU/hr
Volt. 230/1/50



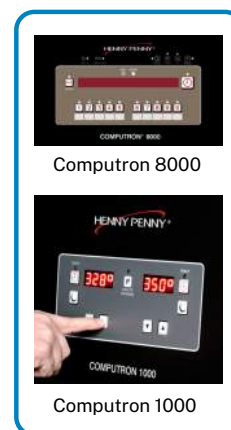
OFG 322

Gas Open Fryer Double Vat
W 848 x 949 x H 1118 mm
Oil Cap. 2 x 30 L
Gas Pow. 170,000 BTU/hr
Volt. 230/1/50



OFG 323

Gas Open Fryer Triple Vat
W 1254 x D 949 x H 1118 mm
Oil Cap. 3 x 30 L
Gas Pow. 255,000 BTU/hr
Volt. 230/1/5



Computron 8000

Computron 1000

A REAL KITCHEN WORKHORSE

All about versatility: more menu choices, faster temperature recovery and greater throughput. No matter the configuration, the 320 Series helps you cook more loads per hour — making it an indispensable “go-to” fryer for a wide range of applications.

BETTER PERFORMANCE THROUGH BETTER DESIGN

Heavy-duty construction, easy-to-clean stainless steel, designed with superior durability. Narrow footprint to maximize valuable floor space and manoeuvrability.

OIL AND ENERGY MANAGEMENT MADE EASY

Built-in filtration and easy-to-use control, designed with oil and energy management at the forefront. Effectively regulates temperature and extend oil life due to strategically placed cold zones, high-efficiency elements and burners, and advanced heating units. The 320 Series comes with built-in oil filtration standard. That means no separate pumps and pans, no need to handle hot oil and no costly upgrade like the competition.

TOTAL CONTROL

Monitor and track filtering in the most efficient way possible.


When you select the oil-saving Computron 8000 control package, you get the tools you need to manage your oil more precisely than ever before:

- 12 programmable cook cycles
- Customizable filter tracking
- Optional filter prompt
- Proportional control
- Load compensation
- Water detection alert
- Idle/Melt/Clean-out modes
- 16-character digital display with multiple language settings

🔥⚡ All-Purpose “Workhorse” Fryer

KEY FEATURES

 **Fast recovery time**

 **Built-in filtration ranging from manual to fully automated**

 **Lower energy requirements and cost**



OFE 142



OFE 141



OFE 322 C1000



OFE 321 C1000



OFG 342 C8000



OFG 391 C8000

Description	Model	Aprox. Bird Capacity	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Electric Open Fryer 1 x 27 L	OFE 141	2 Birds	482 x 859 x 1177		3 Ph / 14.00 kW
Electric Open Fryer 2 x 27 L	OFE 142	4 Birds	830 x 859 x 1177		3 Ph / 28.00 kW
Electric Open Fryer 1 x 30 L	OFE 321	2 Birds	441 x 949 x 1118		3 Ph / 14.40 kW
Electric Open Fryer 2 x 30 L	OFE 322	4 Birds	848 x 949 x 1118		3 Ph / 28.80 kW
Electric Open Fryer 3 x 30 L	OFE 323	6 Birds	1254 x 949 x 1118		3 Ph / 43.20 kW
Gas Open Fryer 1 x 43 L	OFG 341	3-4 Birds	591 x 1042 x 1270	120,000	1 Ph / 1.43 kW
Gas Open Fryer 2 x 43 L	OFG 342	6-8 Birds	1132 x 1042 x 1270	240,000	1 Ph / 1.43 kW
Electric Open Fryer 1 x 43 L	OFE 341	3-4 Birds	591 x 1042 x 1270		3 Ph / 22.00 kW
Electric Open Fryer 2 x 43 L	OFE 342	6-8 Birds	1131 x 1042 x 1270		3 Ph / 44.00 kW
Gas Open Fryer with 4-Tiered Basket 1 x 61 L	OFG 391	8 Birds	1594 x 648 x 1087	100,000	1 Ph / 1.20 kW

Evolution Elite Open Fryer



Henny Penny Evolution Elite® open fryers use innovative filtering and oil level technology to extend oil life, improve product quality and reduce overall oil consumption and costs. 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 oil from a reservoir inside the fryer cabinet. This eliminates manual add backs and results in less frequent oil disposal. Filtering is now easier and smarter than ever. Smart Touch Filtration lets you filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch a single button at the prompt to begin filtering. The system drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in less than four minutes (under recommended conditions). No handles, valves or anything else to pull, open or close. Choose from 1, 2, 3, or 4-well, full or split vat configurations. Optional auto lift models and optional matching profile dump station available.



iControl Features:

- 40 available cooking programs
- Idle and melt modes
- Load compensation
- Proportional control
- Filter tracking
- Clean-out mode
- Easy to switch language settings
- USB support



EEG 244



EEE 141



EEE 142



EEE 144

Description	Model	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power (Ph / kW)
Gas Open Fryer 1 Vat (Full)	EEG 241	428 x 819 x 1162	75,000	1 Ph / 1.61 kW
Gas Open Fryer 2 Vat (Full or Split)	EEG 242	965 x 819 x 1162	150,000	1 Ph / 1.61 kW
Gas Open Fryer 3 Vat (Full or Split)	EEG 243	1372 x 819 x 1162	225,000	1 Ph / 1.61 kW
Gas Open Fryer 4 Vat (Full or Split)	EEG 244	1727 x 819 x 1162	300,000	1 Ph / 1.61 kW
Electric Open Fryer 1 Vat (Full or Split)	EEE 141	413 x 819 x 1162		3 Ph / 14 kW
Electric Open Fryer 2 Vat (Full or Split)	EEE 142	794 x 819 x 1162		3 Ph / 28 kW
Electric Open Fryer 3 Vat (Full or Split)	EEE 143	1187 x 819 x 1162		3 Ph / 42 kW
Electric Open Fryer 4 Vat (Full or Split)	EEE 144	1588 x 819 x 1162		3 Ph / 56 kW

Pressure Fryer



BUILT-IN FILTRATION

FASTER COOK TIMES

DELICIOUS RESULTS



PFG 600

Gas Pressure Fryer
W 483 mm x D 990 mm x H 1219 mm
Oil Cap. 22 L
Suitable for 4 heads of chicken
Gas Pow. 80,000 BTU/hr
Volt. 230/1/50
E. Pow. 1.15 kW



Pressure frying seals in moisture while sealing out excess cooking oil, yielding a healthier, more flavorful product. From fried chicken and other proteins to customer favorites like potato wedges, it's a particularly ideal cooking method. And by allowing for shorter cook times at lower temperatures, pressure frying helps promote longer oil life and reduce operating costs.

What is Pressure Frying?

Pressure frying utilizes a lid that is lowered over the fry pot and sealed to create a pressurized cooking environment. First, fresh or frozen food is placed in the fry basket and lowered into preheated oil. The fryer lid is closed and latched (A), then the spindle is locked down (B) forming a secure airtight seal.

Surface moisture from the food is quickly vaporized, building pressure in the steam zone (C). Once pressure builds to around 12 psi, a pressure barrier is formed that prevents further moisture from being released. This pressure barrier effectively seals in the food's natural juices and locks out oil, resulting in a healthier product with less fat from absorbed oil. Pressure also increases turbulence at lower temperatures for faster, more energy-efficient cooking.

Henny Penny pressure fryers use a rectangular fry pot (D) to promote random turbulence and tumbling action, which results in even, consistent cooking throughout the load. A "cold" zone (E) is created at the bottom of the fry pot below the heating elements, where crumbs can accumulate without scorching prior to filtering.

When the filtration cycle is activated, hot oil drains through a disposable filter envelope into the filter pan (F). From there, hot filtered oil is pumped back into the fry pot, ready for immediate use.



Holding Cabinet

Henny Penny heated holding cabinets are designed to keep hot foods safe and appetizing prior to serving. These holding cabinet was originally developed to hold large quantities of pressure-fried chicken for long periods of time without sacrificing freshness or presentation. The key is even heating and constant circulation. Dual fans and ventilated side racks allow hot, moist air to circulate evenly throughout the cabinet. This helps keep practically any menu item hot and tasty until serving and translates into higher food quality with less waste throughout the day. Henny Penny holding cabinets also improve equipment and labour utilization. With proper holding capability, foodservice operators can cook in quantity before peak periods and stock service cases directly from the holding cabinet.

Fully insulated cabinet and tight-sealing door help you enjoy the benefits of high quality holding while using very little energy. Many operators see a net reduction in overall kitchen energy costs. Partial pan removal, self-closing door and magnetic closures contribute to convenient work flow and energy savings.



HC 5 with solid door and CDT Control

Capacity 5 Tray (457 x 660 mm)
Dimension 628 x 806 x 953 mm
Volt. 240/1/50
E. Pow. 1.61 kW (EM) / 1.59 kW (CDT)
Thermostat 71 – 99°C



HC 15 with glass door and CDT Control



HC 15 with solid door and EM Control

Capacity 13 Tray (457 x 660 mm)
Dimension 628 x 806 x 1810 mm
Volt. 240/1/50
E. Pow. 1.61 kW (EM) / 2.09 kW (CDT)
Thermostat 71 – 99°C

Standard Features:

- Dual heavy-duty blower motors
- Ventilated side racks
- Fully insulated door, sidewalls and control module
- Full perimeter door gasket
- Removable air ducts for easy cleaning
- Partial pan removal for convenient loading and unloading
- Self-closing, lift-off door stays open past 90°
- Magnetic door latch and heavyduty plated hinges
- Stainless steel construction for easy cleaning and long life

Holding Cabinets are available with the following configuration options:

Control: EM (Electro-Mechanical) or CDT (Count Down Timer)

Style: Solid Back or PT (Pass-through)

Door: Stainless Steel or Glass

Count Down Timer control features

5 independent programmable timers with: Single switch start/stop/abort, manual override and power-out memory - Constant digital temperature display - Separate operating time and temperature set points - Timer alert signal - Food probe calibration

Electro-mechanical controls feature

Thermostat heat control, dial thermometer, ON/OFF and cycle temperature light