

PROJECT	QUANTITY	ITEM NO
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Open fryer with dump well



MODEL **ODE-322** electric
ODG-322 gas
ODE-323 electric
ODG-323 gas



Two-well open fryer with central dump station, model ODE-323.

General Information

The Henny Penny ODE/G fryers are designed to integrate Henny Penny 320 Series open fryers with the convenience and efficiency of a built-in product dump station. Cooked product is drained over the fryer and then dumped into the adjacent dump well. Extra motion in work flow is reduced, and the need for a separate dumping station is eliminated. The dump station also cuts down on messy drips and helps conserve frying oil. Excess oil from product drains directly into the fryer filter pan.

- The ODE/ODG-323 offers high-volume two-well frying on a three-well platform.
- The ODE/ODG-322 matches one fry well with a dump well.

Both units feature programmable operation, fast, easy filtration, and the availability of oil management and

energy saving functions.

Henny Penny's unique heat-exchange design produces extremely fast temperature recovery—typically in seconds—while requiring less than 2 kW per gallon of oil or shortening. That level of efficiency has earned the Henny Penny 320 series open fryer the ENERGY STAR® mark.

A 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 well.

Henny Penny's heavy-duty stainless steel rectangular fry pots promote fast even cooking and come with a 7-year warranty—the best in the business.

Available with **COMPUTRON™ 8000** control or **COMPUTRON™ 1000** simple digital control.

Standard Features

Please select model:

- ODE-322 1 fry well, 1 dump well
- ODG-322 1 fry well, 1 dump well
- ODE-323 2 fry well, 1 dump well
- ODG-323 2 fry well, 1 dump well

- Stainless steel construction for easy-cleaning and long life.
- Heavy-duty stainless steel rectangular fry pot with 7-year warranty.
- Dump well
 - Drains directly into filter pan
 - Integral stainless steel construction
 - Coved corners for easy cleaning
- Easy basket set and release.
- Specially designed cold zone prevents scorching.
- 4 heavy-duty casters, 2 locking.

- **COMPUTRON™ 8000** control (additional charge.)
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - Clean-out mode.
 - 16-character digital display with multiple language settings.
- **COMPUTRON™ 1000** control
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows
- Built-in filtration (additional charge.)
 - Single well/sequential filter pan
 - 2 or 3-well filter pan

Accessories shipped with unit

- Fry baskets—please select one:
 - ODE/G-322
 - 1 full basket
 - 2 half baskets
 - ODE/G-323
 - 2 full baskets
 - 1 full and 2 half baskets
 - 4 half baskets
- Basket supports
 - 1 basket support for ODE/G-322
 - 2 basket supports for ODE/G-323

Accessories and options available separately

- Direct Connect shortening disposal (filtration equipped units, only)
- 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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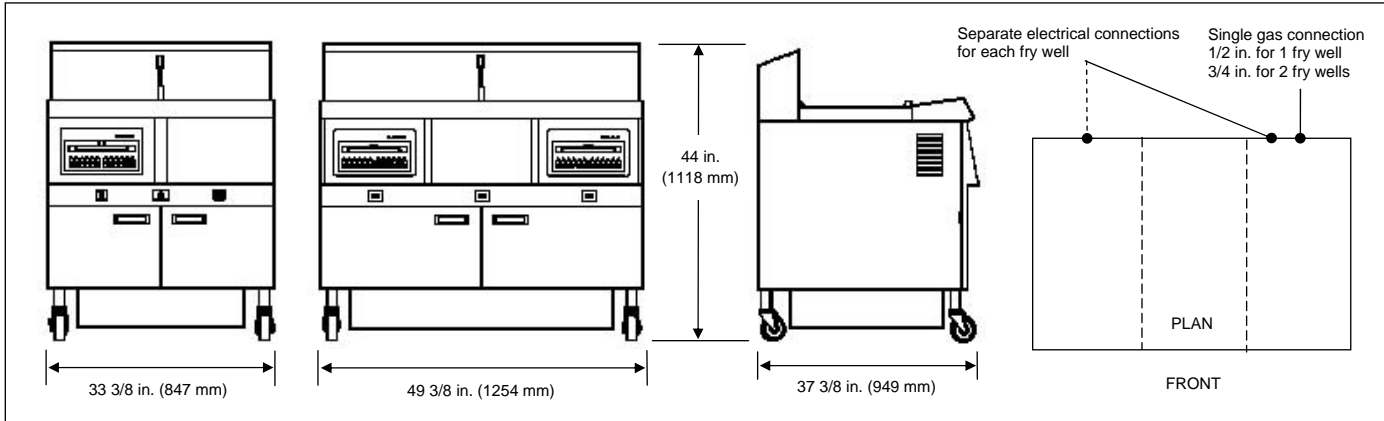
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Dimensions

	ODE/G-322	ODE/G-323
Width	33 3/8 in. (847 mm)	49 3/8 in. (1254 mm)
Depth	37 3/8 in. (949 mm)	37 3/8 in. (949 mm)
Height	44 in. (1118 mm)	44 in. (1118 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	40 in. (1016 mm)	55 in. (1397 mm)
Depth	39 in. (991 mm)	39 in. (991 mm)
Height	54 in. (1372 mm)	54 in. (1372 mm)
Volume	48.7 cu. ft. (1.38 m ³)	67.0 cu. ft. (1.90 m ³)

Net weight N/A

Crated weight: Please contact Henny Penny

Heating

Electric	Immersed elements, 14.4 kW per fry vat
Gas	Natural or liquid petroleum 2 burners, 85,000 BTU/hr (25 kW) per fry vat Connection: 1/2 in. for 1 fry vat; 3/4 in. for 2 fry vats

Oil capacity: 32 qts. or 65 lbs. (30 liters or 30 kg) per vat

Laboratory certifications



Electrical

Volts	Phase	Cycle/Hz	Watts per well	Amps per well	Wire
208	3	60	14400	39.9	3+G
220-240	3	50/60	14400	37.2	3+G
240	3	60	14400	37.2	3+G
380-415	3	50/60	14400	21.7	3+G
480	3	60	14400	17.5	3+G

Separate electrical connections required for each fry well. Power cord and plug must be installed on site by a qualified electrician.

Gas models

120	1	60	N/A	12.0	2+G
230	1	50	N/A	2.5	1NG
220-240	1	50	N/A	12.0	2+g

Bidding Specifications

- Provide Henny Penny open fryers, models ODE-322 and 323 electric and ODG-322 and 323 gas with integral dump station and available built-in filtration system (additional charge.)
- Model 322 shall have one fry well and one dump well, left or right. Model 323 shall have two fry wells and one product dump well located in between or to the left.
- Units shall incorporate either **COMPUTRON™ 1000** simple digital controls or **COMPUTRON™ 8000** control system (additional charge.)
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Dump station is integral stainless steel. Fry pots are heavy duty stainless steel.
- Units shall incorporate high-efficiency heat-exchange design for extremely fast recovery.
- Units qualify for the ENERGY STAR® mark.
- 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.
- Unit’s controller provides for programmable or manual operation with press-key controls and LED digital display. **COMPUTRON™ 8000** control offers idle and melt modes, load compensation, filtration tracking and 7-day history.
- Units shall include 4 heavy-duty casters, 2 locking.
- Units ship with choice of 1 full or 2 half baskets for Model 322 and 2 full baskets, 1 full and 2 half baskets, or 4 half baskets for Model 323.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Global Foodservice Solutions

www.hennypenny.com