

PROJECT	QUANTITY	ITEM NO
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Large Capacity Open Fryers

with auto lift

OGA 341 1-well gas
OGA 342 2-well gas



OGA 342 2-well large capacity auto lift gas open fryer

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

The 340 series large capacity open fryers offer maximum frying surface area within an economical footprint. A larger, shallower fry vat produces more consistent frying results with items that float when cooking.

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

Henny Penny gas auto lift open fryers combine reliability and efficient heating to recover temperature very quickly. 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.

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
- Larger, shallow vat offers large surface area that promotes more even cooking
- Specially designed “beach” accommodates oil displacement when lowering basket
- 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
- Lift tool for basket support
- Filter screen and filter envelope

Options available separately

- 3 third-size baskets per well
- Fryer Shortening Shuttle®
- Filter rinse hose

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AUTHORIZED SIGNATURE		DATE



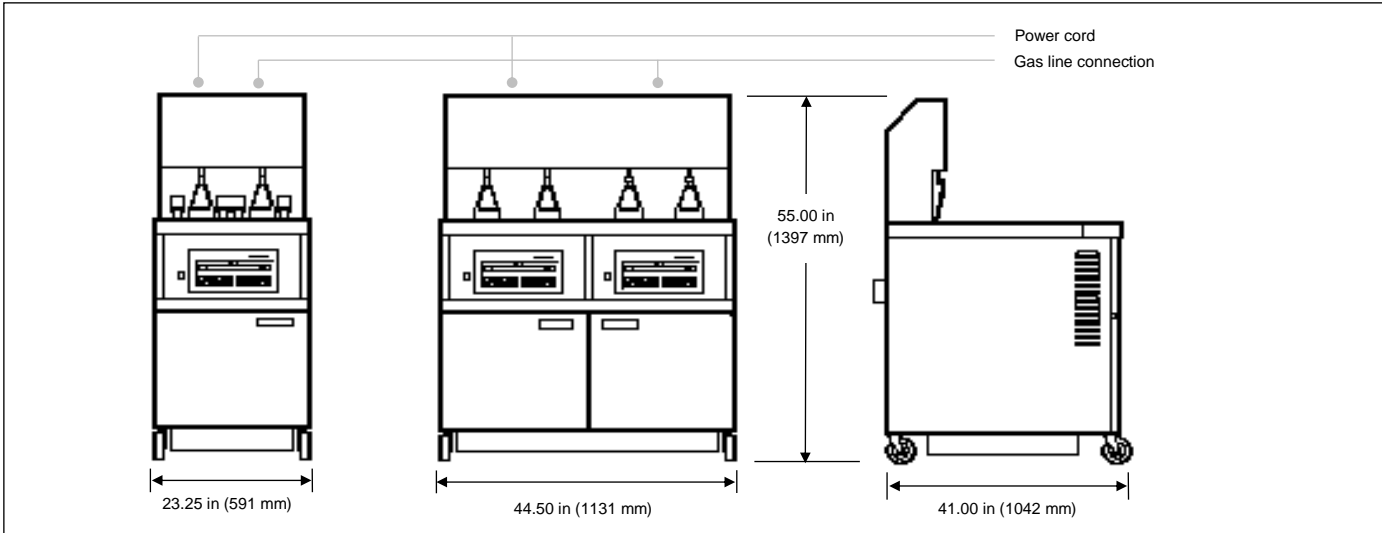
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**OGA 341****OGA 342****Dimensions**

	OGA 341	OGA 342
Width	23.25 in (591 mm)	44.50 in (1131 mm)
Depth	41.00 in (1042 mm)	41.00 in (1042 mm)
Height	55.00 in (1397 mm)	55.00 in (1397 mm)

Crated

	OGA 341	OGA 342
Length	46 in (1169 mm)	51 in (1296 mm)
Depth	30 in (762 mm)	46 in (1169 mm)
Height	66 in (1676 mm)	66 in (1676 mm)
Volume	53 ft ³ (1.5 m ³)	90 ft ³ (2.5 m ³)
Weight	413 lb (188 kg)	

Please contact Henny Penny

Heating natural gas or liquid petroleum

	OGA 341	OGA 342
3 burners		6 burners
120,000 BTU/hr		240,000 BTU/hr
31.7 kW		63.4 kW
0.50 in gas line		0.75 in gas line

Oil capacity

90 lb or 43 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		6.2	1NG	

Not available for all destinations

Laboratory certifications

*Separate electrical connection required for each well. 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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