



320 SERIES OPEN FRYERS — Maximum cooking versatility



ALL-PURPOSE DESIGN



BUILT-IN OIL FILTRATION



INTUITIVE CONTROLS



BOOST YOUR PRODUCTIVITY with the 320 Series

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.

A REAL KITCHEN WORKHORSE.

The 320 Series is 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.

➔ CHOOSE YOUR CONFIGURATION.

OFE models are available in 1-, 2- or 3-well capacities, as well as full and split vat configurations. With split vats in a multi-well fryer, you get the flexibility to fry smaller batches of different products simultaneously — helping you serve customers faster while boosting profits.



BETTER PERFORMANCE THROUGH BETTER DESIGN.

Constructed from heavy-duty, easy-to-clean stainless steel, 320 Series open fryers are designed with superior durability in mind. Their narrow footprint helps operators maximize valuable floor space while a smaller filter pan makes them more convenient to maneuver. On the inside, Henny Penny's next-generation Computron® 8000 controls offer simple, programmable operation that makes it easy to get the most out of your fryers.



KEEPING AN EYE ON FILTERING.



No matter what you're cooking, the 320 Series helps monitor and track filtering in the most efficient way possible. Whether it's global tracking with preset counts from 1-99 cycles, mixed tracking with food-specific percentage-based counts or scheduled tracking for up to four unique daily times, the 320 Series helps you stay ahead of the curve.

OIL AND ENERGY MANAGEMENT MADE EASY.

With built-in filtration and easy-to-use controls, the 320 Series is designed with oil and energy management at the forefront. Every aspect is carefully engineered to effectively regulate temperature and extend oil life — whether it's strategically placed cold zones, high-efficiency elements and burners, or advanced heating units.



➔ ALWAYS STANDARD.

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.

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



4 MODEL OPTIONS:



OFE-321-323 (Electric)
OFG-321-323 (Gas)



OEA-321-323 (Electric, Auto-Lift)
OGA-321-323 (Gas, Auto-Lift)

- ➔ Our auto-lift models include a rugged direct-drive lift mechanism that's built into the existing cabinet and powered by a quiet, low-voltage motor. Two lifters per well can be programmed to operate independently or together at the touch of a button.



REAL ENERGY SAVINGS IS ON THE MENU.



With the ability to add thousands to your bottom line annually, Henny Penny 320 Series open fryers set a new standard for throughput — all with less energy used and less cook time overall. See how our lineup compares to the competition's base efficiency and energy-efficient models.

	HENNY PENNY OFE-32* SPLIT VAT	BASE EFFICIENCY FRYER	ENERGY EFFICIENT FRYER
ANNUAL ENERGY CONSUMPTION (KWH)	14,781	18,164	15,103
AVERAGE ENERGY CONSUMPTION RATE (KW)	2.9	3.6	3.0
ANNUAL ENERGY COST	\$1,922	\$2,361	\$1,963
LIFETIME ENERGY COST	\$23,064	\$28,332	\$23,556

*Assumptions: 14 operating hours per day 365 days per year; 0.130 \$/kWh; 12-year fryer lifespan; calculation data from fishnick.com

WHY CHOOSE HENNY PENNY?



WE'RE AN INDUSTRY LEADER.

We design and build world-class foodservice equipment, with each new product reflecting over 50 years of expertise and innovation.



WE'RE GLOBAL.

Our factory-trained distributors provide superior sales and technical support around the world.



WE'RE ALWAYS AVAILABLE.

We reduce the need for on-site service or costly downtime with 24/7 customer support by phone.



WE'RE SERIOUS ABOUT QUALITY.

We're proud to offer expertly-engineered, American-made products that you can trust for reliability and performance.



Connect with your local distributor

Check out the 320 Series at your local Henny Penny distributor, where you can get advice, demonstrations and recommendations from experts who can help you succeed.

➔ Find a distributor near you at HennyPenny.com.

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