

|         |          |         |
|---------|----------|---------|
| PROJECT | QUANTITY | ITEM NO |
|---------|----------|---------|

# Evolution Elite® Open Fryers



**EEE 141** 1-well electric  
**EEE 142** 2-well electric  
**EEE 143** 3-well electric  
**EEE 144** 4-well electric



EEE 143 3-well open fryer



Oil replenished automatically from JIB for multi-well (left) or reservoir for 1-well (right)

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. Here's how:

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!† No handles, valves or anything else to pull, open or close.

Henny Penny Evolution Elite® series open fryers recover temperature very quickly and earn the ENERGY STAR® mark with over 82% energy efficiency.

iControl™ offers programmable operation plus a host of frying and oil management features.

Choose from 1, 2, 3, or 4-well, full or split vat configurations. Auto lift models and optional matching profile dump station available.

\*Based on throughput tests according to ASTM standards.

†4 minute filtration possible when following conditions are met:

- Ambient temperatures at or above 72° (22°C)
- Drain pan temperature at or above 160°F (71°C) at the beginning of the filtration cycle
- Filtration media that has been previously saturated with oil, but not overly saturated with impurities
- Filtration media is changed at the frequency recommended for your operation

## Standard Features

- Cooks the same size load in 40% less oil than standard 50 lb vat
- Oil Guardian™ automatic top off level sensors monitor oil level and add fresh oil as needed
- Smart Touch Filtration™
  - Tracks cook cycles and prompts to filter
  - Filter vats individually as needed
  - Touch one button to activate
  - No handles, valves or knobs
  - Rinse-wave action drains crumbs
  - Hot filtered oil returned, ready for drop in less than 4 minutes\*
- Heavy-duty stainless steel vats with 7-year warranty
- High-limit temperature protection
- Full vat, split vat or combination
- Auto lift automatically lowers and raises basket (additional charge)
- Bulk oil dispose (additional charge)
- Heavy-duty basket rest removes easily for cleaning
- Hinged elements makes vat clean-out quick and easy
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- iControl™
  - 40 available cooking programs
  - Idle and melt modes
  - Load compensation
  - Proportional control
  - Filter tracking
  - Clean-out mode
  - Easy to switch language settings
  - USB support

## Accessories shipped with unit

- Fry baskets (additional charge)
  - 1 full basket per well
  - 2 half baskets per well
- 1 basket support for each vat
- Element lift tool
- Installation and operating manual

## Optional accessories

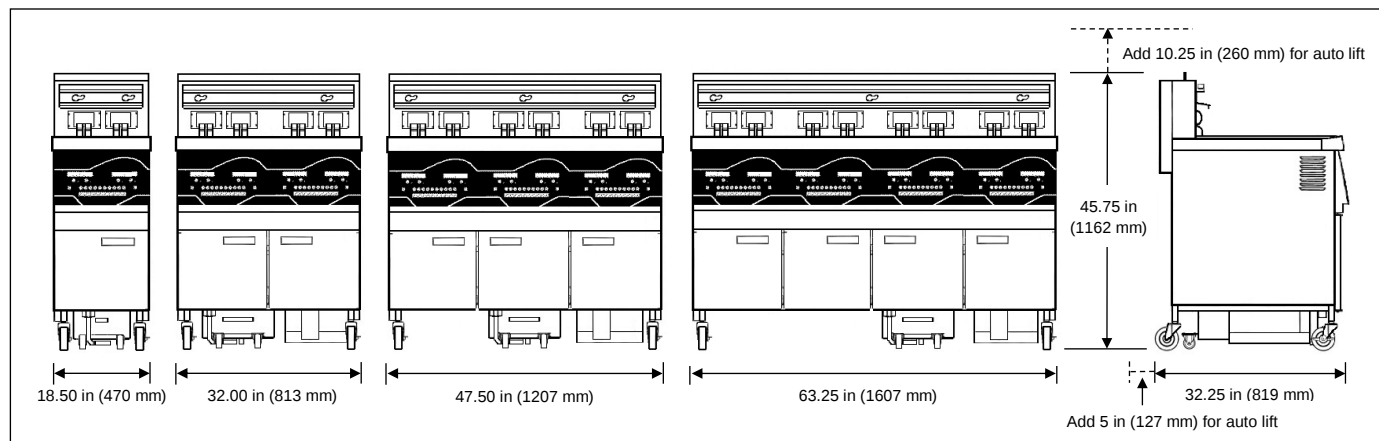
- FDS 210 fryer dump station with matching profile—can be attached
- ODS 300 50 lb oil disposal shuttle
- Fry well covers
- SmartFilter™ pads
- SmartFilter™ paper
- Oil dispensing jug

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

**HENNY PENNY**  
 Engineered to Last

# Evolution Elite® Open Fryers

**EEE 141** 1-well electric  
**EEE 142** 2-well electric  
**EEE 143** 3-well electric  
**EEE 144** 4-well electric



|                   | EEE 141            | EEE 142            | EEE 143            | EEE 144            |
|-------------------|--------------------|--------------------|--------------------|--------------------|
| <b>Dimensions</b> |                    |                    |                    |                    |
| Width             | 18.50 in (470 mm)  | 32.00 in (813 mm)  | 47.50 in (1207 mm) | 63.25 in (1607 mm) |
| Depth             | 32.25 in (819 mm)  | 32.25 in (819 mm)  | 32.25 in (819 mm)  | 32.25 in (819 mm)  |
| Height            | 45.75 in (1162 mm) | 45.75 in (1162 mm) | 45.75 in (1162 mm) | 45.75 in (1162 mm) |

## Crated

|               |                  |                 |                 |                 |
|---------------|------------------|-----------------|-----------------|-----------------|
| Length        | 33 in (838 mm)   | 38 in (965 mm)  | 54 in (1372 mm) | 68 in (1727 mm) |
| Depth         | 21 in (533 mm)   | 39 in (991 mm)  | 39 in (991 mm)  | 39 in (991 mm)  |
| Height        | 52 in (1321 mm)  | 55 in (1397 mm) | 55 in (1397 mm) | 55 in (1397 mm) |
| Volume        | 21 ft³ (0.59 m³) | 47 ft³ (1.4 m³) | 67 ft³ (1.9 m³) | 84 ft³ (2.4 m³) |
| <b>Weight</b> |                  |                 |                 |                 |
| 1 full        | 302 lb (137 kg)  | N/A             | N/A             | N/A             |
| 1 split       | 317 lb (144 kg)  | N/A             | N/A             | N/A             |
| 2 full        | N/A              | 441 lb (200 kg) | 554 lb (252 kg) | N/A             |
| 2 split       | N/A              | 472 lb (214 kg) | N/A             | N/A             |
| 3 full        | N/A              | N/A             | 528 lb (240 kg) | 719 lb (326 kg) |
| 3 split       | N/A              | N/A             | 606 lb (275 kg) | N/A             |
| 4 full        | N/A              | N/A             | N/A             | 702 lb (319 kg) |
| 4 split       | N/A              | N/A             | N/A             | 758 lb (344 kg) |

## Heating immersed elements

|         |               |               |               |               |
|---------|---------------|---------------|---------------|---------------|
| □ Low   | 14.0 kW total | 28.0 kW total | 42.0 kW total | 56.0 kW total |
| □ High* | 17.0 kW total | 34.0 kW total | 51.0 kW total | 68.0 kW total |

## Oil capacity

30 lb or 15 L per full vat

## Electrical

| Volts   | Phase | Hertz | kW per well* | Amps per well | Wire† | Cord & Plug<br>Not available for all destinations |
|---------|-------|-------|--------------|---------------|-------|---------------------------------------------------|
| 208     | 3     | 60    | 14.0         | 39.4**        | 3+G   | Straight or right angle plug                      |
| 240     | 3     | 60    | 14.0         | 34.2**        | 3+G   |                                                   |
| 220/380 | 3     | 50/60 | 14.0         | 24.3          | 3NG   |                                                   |
| 230/400 | 3     | 50/60 | 14.0         | 24.3          | 3NG   |                                                   |
| 240/415 | 3     | 50/60 | 14.0         | 24.3          | 3NG   |                                                   |



NEMA 15-50P

NEMA 15-60P  
Not available in Canada

## Required clearances

**Sides** 2 in (51 mm) from combustible materials or other heat producing equipment; otherwise no clearance required  
**Back** 6 in (152 mm) air flow, connections  
**Front** 30 in (762 mm) remove drain pan  
**Top** 11 in (280 mm) for auto lift

## Bidding specifications

Provide Henny Penny Evolution Elite® model EEE 141, 142, 143, or 144 reduced oil capacity electric open fryer designed to operate with 30 lb (14 kg) oil capacity per full vat. Unit may be ordered with full or split vat(s).

## Unit shall incorporate:

- Oil Guardian™ automatic oil top off system from jug-in-box or other reservoir in fryer cabinet
- Smart Touch Filtration™ integral touch activated filtering system that filters oil from one vat while cooking continues in other vats
- Oil drain pan with 4 casters and lock-in system with sensor warning when pan is not properly locked into place
- Unit qualifies for the ENERGY STAR® mark.
- Auto lift feature available at additional cost
- Fry vats of heavy duty stainless steel with 7-year warranty
- iControl™ with programmable operation, LED digital display, idle and melt modes, load compensation, proportional control, filtration tracking, clean-out mode, multiple language settings, and USB support
- 4 heavy-duty casters, 2 locking

## Laboratory certifications



\*17.0 kW power available with full vat units, only. \*\*Additional amperage required to operate non-heating electrical components.

†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.

## 24 Hour Technical Support:

Henny Penny Technical Service  
 800 417.8405  
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