

PROJECT	QUANTITY	ITEM NO
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F5 Open Fryers



OFE 511 1-well electric
OFE 512 2-well electric
OFE 513 3-well electric
OFE 514 4-well electric



OFE 513 3-well open fryer

The Henny Penny F5 open fryer is designed from the ground up to make frying high-quality food easier, safer and more efficient for any kitchen.

The F5 is built on our reliable 30 lb oil-saving platform but offers a whole new interface that makes everything about this advanced fryer simple.

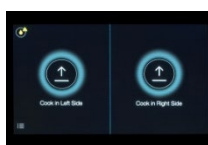
The control consists of a 7-inch touch and swipe screen with a graphics-based operating system that is so intuitive it can reduce initial training by up to 50%.*

Built-in Simple Touch Filtration lets crew filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch the screen three times (or less) to begin filtering. The system drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in three minutes!† No handles, valves or knobs to pull open or close.

Sensor-activated automatic top-off monitors oil level and automatically replenishes oil from a JIB or reservoir inside the fryer cabinet. This not only eliminates messy manual add backs but significantly extends oil life at peak quality.

Henny Penny F5 open fryers recover temperature very quickly and earn the ENERGY STAR® mark with over 85% energy efficiency.

Choose from 1, 2, 3, or 4-well, full or split vat configurations.



Full color touch and swipe control



8 gpm filter pump

*Based on a 5-hour training regimen.

**Based on throughput tests according to ASTM standards.

†3 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 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

Simple operation

- Custom operating system with intuitive touch and swipe interface
- Learn in minutes, reduce training time by 50%*
- No handles, valves or knobs
- Switch languages easily

Ultra-efficient system

- Full vat, split vat or combination
- 30 lb platform cooks the same size load in 40% less oil than 50 lb vats**
- Automatic top off continuously monitors oil level and adds fresh oil as needed from onboard JIB
- Powerful 8 gal (30 L) per minute filter pump
- Improved nozzle design targets corners of vat to clear crumbs
- Faster 3-minute filter time†

- Slanted deck channels oil drips into vat, reducing cleanup
- Auto lift automatically lowers and raises basket (additional charge)
- Bulk oil dispose (additional charge)

Kitchenproof design

- Heavy-duty stainless steel vats with 7-year warranty
- Durable 4 mm, 7-inch recessed touchscreen control panel
 - 99 available cooking programs
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
- Option to be upgraded for wireless connectivity.
- High-limit temperature protection with control-panel reset and troubleshooting

- Heavy-duty basket rest removes easily for cleaning
- Hinged elements makes vat clean-out quick and easy
- 4 heavy-duty casters, 2 locking

Accessories shipped with unit

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

Optional accessories

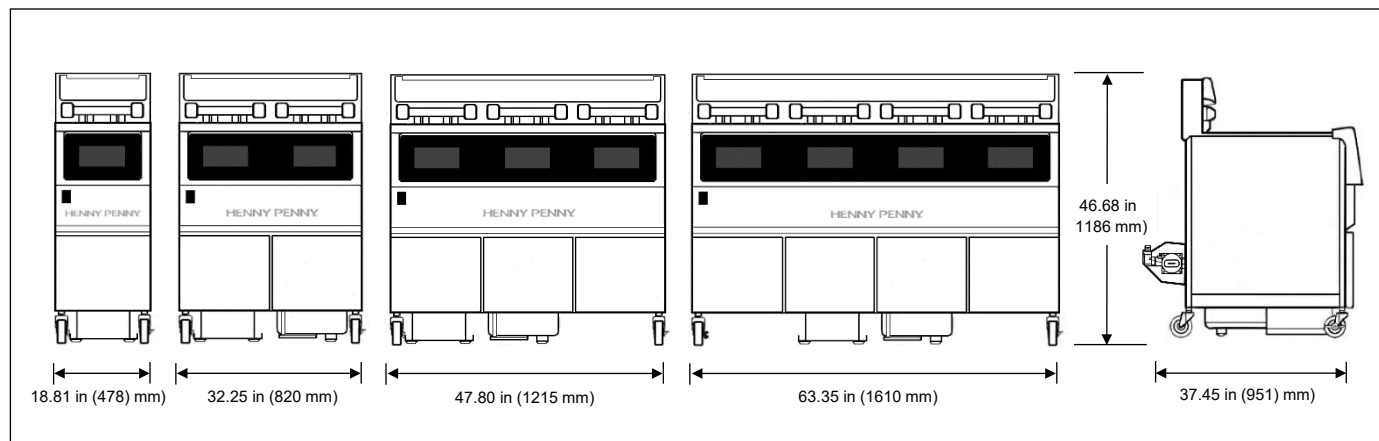
- ODS 310 50 lb oil disposal shuttle
- Fry well covers
- Prime Filter Packets, HD pads or powder
- SmartFilter™ paper
- Prime Cleaner
- Oil dispensing jug

☐ APPROVED	☐ APPROVED AS NOTED	☐ RESUBMIT
AUTHORIZED SIGNATURE		DATE

HENNY PENNY
 Engineered to Last

F5 Open Fryers

OFE 511 1-well electric
OFE 512 2-well electric
OFE 513 3-well electric
OFE 514 4-well electric



	OFE 511	OFE 512	OFE 513	OFE 514
Dimensions				
Width	18.81 in (478 mm)	32.25 in (820 mm)	47.80 in (1215 mm)	63.35 in (1610 mm)
Depth	37.45 in (951 mm)	33.43 in (849 mm)	33.43 in (849 mm)	33.43 in (849 mm)
Height	46.68 in (1186 mm)	46.62 in (1184 mm)	46.62 in (1184 mm)	46.62 in (1184 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 ft ³ (0.59 m ³)	47 ft ³ (1.4 m ³)	67 ft ³ (1.9 m ³)	84 ft ³ (2.4 m ³)
Weight				
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

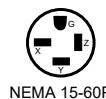
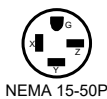
□ Low	14.0 kW total	28.0 kW total	42.0 kW total	56.0 kW total
□ High*	17.0 kW total	34.0 kW total	51.0 kW total	68.0 kW total

Oil capacity

30 lb or 15 L per full vat

Electrical

Volts	Phase	Hertz	kW per well*	Amps per well	Wire†	Cord & Plug 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	



*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.

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 F5 Series model OFE 511, 512, 513, or 514 reduced oil capacity electric open fryer with touch-and-swipe control and 30 lb (14 kg) oil capacity per full vat. Unit may be ordered with full or split vat(s).

Unit shall incorporate:

- 7" full color touchscreen control with up to 99 available cooking programs, idle and melt modes, load compensation, proportional control, filtration tracking, clean-out mode, multiple language settings, USB and WiFi connectivity
- Automatic oil top off system from jug-in-box or other reservoir in fryer cabinet
- Integral touch-activated filter system that filters oil from one vat while cooking continues in other vats
- Oil drain pan with 4 glides 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
- 4 heavy-duty casters, 2 locking

Laboratory certifications



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