

PROJECT	QUANTITY	ITEM NO
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Evolution Elite[®] open fryer



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



EEE-143 three well open fryer

General Information

Henny Penny Evolution Elite[®] series open fryers incorporate innovative reduced oil capacity technology that allows operators to significantly reduce frying oil consumption and extend the oil's useful life.

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 cooking oil from an oil reservoir inside the fryer cabinet. This eliminates manual replenishing and results in less frequent oil disposal.

Frequent filtering extends frying oil life, improves product quality and

reduces oil costs. Filter Beacon[®] lets operators know when a particular vat needs to be filtered. SmartFilter Express[™] tells you when to open the convenient external drain release, then drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in less than four minutes.[†] Other vats continue to cook uninterrupted.

Henny Penny Evolution Elite[®] series open fryers recover temperature very quickly and earn the ENERGY STAR[®] mark with over 85% energy efficiency.

iControl[™] offers simple programmable operation plus a host of frying and oil management features. Choose from 1, 2, 3, or 4-well configurations with split vat and auto lift models available. Optional matching profile dump station.

Convenient external drain release



Automatic oil level top-off feature: J-I-B for multi-well



Reservoir for 1-well



^{*}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 amount of product with 40% lower oil volume than standard 50 lb. per well fryer.
- Oil Guardian[™] automatic oil top off—sensors continually monitor oil level and add fresh oil as needed.
- SmartFilter Express[™]
 - Filter vats individually as needed.
 - Convenient external drain release, no other handles or valves.
 - Rinse-wave action drains crumbs.
 - Hot filtered oil returned, ready for drop in less than 4 minutes.^{*}
 - Complete filtration cycle without opening fryer doors.
- Filter Beacon[®] filtration prompt.
- Heavy-duty stainless steel vats with 7-year warranty.
- iControl[™]
 - 10 programmable cook cycles
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
 - Clean-out mode
 - Easy to switch language settings
- Full vat, split vat or combination.
- Auto lift feature automatically lowers and raises basket to begin and end cook cycle. (Available for additional charge.)
- Heavy-duty basket rest, removable for cleaning.
- Hinged elements making vat clean-out quick and easy.
- 4 heavy-duty casters, 2 locking.

- Stainless steel construction for easy-cleaning and long life.

Accessories shipped with unit

- Full or half baskets for each vat (Available for additional charge)
- 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

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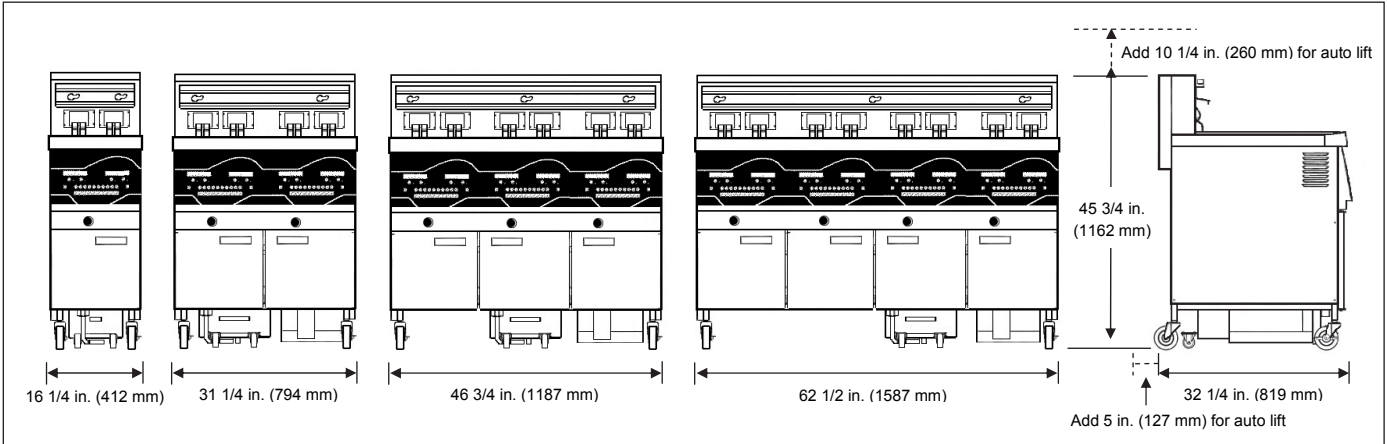
HENNY PENNY
 Engineered to Last

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EEE-144 4-well electric



Dimensions

	EEE-141	EEE-142	EEE-143	EEE-144
Width	16 1/4 in. (412 mm)	31 1/4 in. (794 mm)	46 3/4 in. (1187 mm)	62 1/2 in. (1587 mm)
Depth	32 1/4 in. (819 mm)	32 1/4 in. (819 mm)	32 1/4 in. (819 mm)	32 1/4 in. (819 mm)
Height	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)

Crated dimensions

	EEE-141	EEE-142	EEE-143	EEE-144
Length	33 1/8 in. (841 mm)	38 in. (965 mm)	53 1/2 in. (1359 mm)	68 1/4 in. (1734 mm)
Depth	21 in. (533 mm)	38 1/2 in. (978 mm)	38 1/2 in. (978 mm)	38 1/2 in. (978 mm)
Height	52 in. (1321 mm)	54 3/4 in. (1391 mm)	54 3/4 in. (1391 mm)	54 3/4 in. (1391 mm)
Volume	20.9 cu.ft. (0.59 m ³)	46.3 cu. ft. (0.90 m ³)	65.3 cu. ft. (1.85 m ³)	83.3 cu. ft. (2.35 m ³)

Crated weight

Vat	EEE-141	EEE-142	EEE-143	EEE-144
1 full	302 lbs. (137 kg)			
1 split	317 lbs. (144 kg)			
2 full	N/A	441 lbs. (200 kg)	554 lbs. (252 kg)	732 lbs. (332 kg)
2 split	N/A	472 lbs. (214 kg)	580 lbs. (263 kg)	732 lbs. (332 kg)
3 full	N/A	N/A	528 lbs. (265 kg)	719 lbs. (326 kg)
3 split	N/A	N/A	606 lbs. (275 kg)	745 lbs. (338 kg)
4 full	N/A	N/A	N/A	702 lbs. (319 kg)
4 split	N/A	N/A	N/A	758 lbs. (344 kg)

Heating: immersed elements

	EEE-141	EEE-142	EEE-143	EEE-144
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

*High watt heating available with full vat units, only

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
Top:	11 in. (280 mm) for auto lift

Oil capacity

15 qts. or 30 lbs (14 liters or 13.6 kg) per vat

Electrical

Volts	Phase	Cycle/Hz	Watts per well*	Amps per well	Wire
208	3	60	14000	39.0**	3+G
240	3	60	14000	34.0**	3+G
220/380	3	50/60	14000	25.2	3NG
230/400	3	50/60	14000	25.2	3NG
240/415	3	50/60	14000	25.2	3NG

Plugs for 208V and 240V
 NEMA 15-50P
 Not available for Canada



*17000 watt power available with full vat units.

**Additional amperage required to operate non-heating electrical components.

Laboratory certifications



Bidding Specifications

- Provide Henny Penny Evolution Elite® reduced oil capacity fryer, model(s) EEE-141, 142, 143, 144, with built-in filtration system. Units designed to operate with 30 lbs. (13.6 kg) oil capacity per full vat.
- Unit shall include Oil Guardian™ automatic oil top off system from jug-in-box or other reservoir in fryer cabinet.
- Unit shall include Filter Beacon® automatic filter prompt.
- Unit shall include SmartFilter Express™ integral filtration system that filters oil from one vat while cooking continues in other vats. User initiates filtration by pulling drain release on outside of cabinet. Fryer doors do not have to be opened during filtration.
- Oil drain pan shall have 4 casters and a 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.
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pots are heavy duty stainless steel.
- Unit shall be equipped with iControl™ offering 10 programmable cook cycles per well, idle and melt modes, load compensation, proportional control, filtration tracking, clean-out mode and multiple language settings.
- Unit shall include 4 heavy-duty casters, 2 locking.
- Unit may be ordered with full or split vat(s).

Continuing product improvement may subject specifications to change without notice.

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