

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

F5 Electric Open Fryers



OFE511 1-well electric
OFE512 2-well electric
OFE513 3-well electric
OFE514 4-well electric



OFE512 2-well open fryer



Dynamic touchscreen control



8-GPM filter pump

The F5 from Henny Penny has been designed from the ground up to thoughtfully incorporate industrial and mechanical design and software that was developed to increase ease-of-use, food quality and safety for every customer.

It's the next generation of 30 lb. platform: the same great oil savings, a whole new kind of fryer.

The F5 features a state-of-the-art touchscreen with custom operating system offering a dynamic interface that makes operation so intuitive it can reduce initial training by up to 50%.*

Built-in, simple-touch filtration allows operators to filter individual vats as needed while continuing to cook in other vats uninterrupted. Activate filtering in three screen touches or less. The system drains and filters oil, rinses away crumbs

and returns hot filtered oil to the vat in less than three minutes!† No handles, valves or knobs to pull, open or close.

Sensor-activated auto top-off monitors oil level and automatically replenishes oil from a reservoir inside the fryer. This eliminates manual add backs and results in less frequent oil disposal.

The 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.

*Based on a 5-hour training regimen

†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 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

• Simple operation

- Custom operating system
- Simple-touch filtration
- Basic frying and express filtering in three or less touches
- Easy-to-use interface improves efficiency; reduces user errors and training time
- No handles, valves or knobs

• Ultra-efficient system

- 30 lb. platform- cooks the same size load in 40% less oil than standard 50 lb. vat
- Automatic top-off level sensors monitor oil level and add fresh oil as needed
- Powerful wash system featuring 8-GPM filter pump

- Improved nozzle system targets fryer corners to clear debris more effectively
- Hot filtered oil returned, ready to cook in less than 3 minutes*
- Bulk oil dispose (additional charge)

• Kitchenproof design

- Heavy-duty stainless steel vats with 7-year warranty
- 7" LCD, 4mm-thick, durable touchscreen
 - Up to 99 available cooking programs
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
- High-limit temperature protection with integrated control feedback

- Heavy-duty basket rest removes easily for cleaning
- Hinged elements makes vat clean-out quick and easy
- Stainless steel construction and clean design for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Clean-out mode
- Easy to switch language settings
- USB support and WiFi capability*

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
- Element lift tool
- Installation and operating manual

*Built-in wifi module

☐ APPROVED	☐ APPROVED AS NOTED	☐ RESUBMIT
AUTHORIZED SIGNATURE		DATE

HENNY PENNY
Engineered to Last

F5 Electric Open Fryers

OFE511 1-well electric
OFE512 2-well electric
OFE513 3-well electric
OFE514 4-well electric



	OFE511	OFE512	OFE513	OFE514
Dimensions				
Width	18.30 in (465 mm)	32.25 in (820 mm)	47.80 in (1215 mm)	63.35 in (1610 mm)
Depth	33.43 in (849 mm)	33.43 in (849 mm)	33.43 in (849 mm)	33.43 in (849 mm)
Height	46.62 in (1184 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

Electrical

Volts	Phase	Hertz	kW per well*	Amps per well	Wire†
208	3	60	14.0	39.4**	3+G
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

Plugs for 208 V and 240 V

NEMA 15-50P



NEMA 15-60P

Not available for Canada



Oil capacity

30 lb or 14 L per full vat

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 filter pan

Top 11 in (280 mm) for auto lift

Bidding specifications

Provide Henny Penny 5 Series model OFE511, 512, 513, or 514 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:

- Automatic oil top off system from jug-in-box or other reservoir in fryer cabinet
- Integral touch activated filtering 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
- 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 support and WiFi connectivity
- 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.

†Power cord and plug must be 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

technicalservices@hennypenny.com

Henny Penny Corporation

PO Box 60 Eaton OH 45320 USA

+1 937 456.8400 800 417.8417

+1 937 456.8434 Fax 800 417.8434 Fax

www.hennypenny.com

HENNY PENNY®
 Engineered to Last