

PROJECT	QUANTITY	ITEM NO
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Evolution Elite™ open fryer

MODEL **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 the Jug-in-Box (JIB) inside the fryer cabinet. This eliminates manual replenishing and results in less frequent oil disposal.

Filtering oil at the optimum time 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 have earned the ENERGY STAR® mark with over 85% energy efficiency.

Choose from 2, 3, or 4-well configurations with easy-to-use programmable controls and durable, round-the-clock operation. Split vat models are available. Units can be equipped with optional matching profile dump station.

^{*}Based on throughput tests using ASTM F 1361 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



Convenient external drain release



Automatic oil level top-off feature

Standard Features

- Cooks the same amount of product with 40% lower oil volume than standard 50 lb. (22.7 kg) 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 frying in less than 4 minutes.*
 - Complete filtration cycle without opening fryer doors.
- Filter Beacon filtration prompt.
- Computer controls:
 - 10 programmable cook cycles
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
 - Easy to switch language settings
- Heavy-duty stainless steel vats with 7-year warranty.
- Full vat, split vat or combination.
- 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

- Durable half baskets for each vat, available. (Additional charge applies.)
- 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. (22.7 kg) oil disposal shuttle
- Fry well covers
- SmartFilter™ pads

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AUTHORIZED SIGNATURE		DATE



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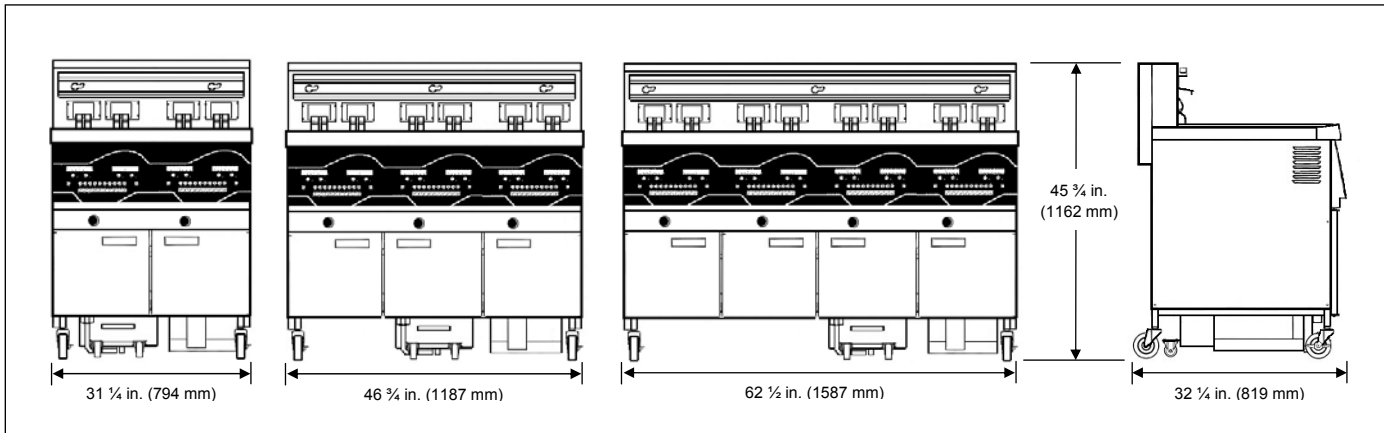
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EEE-144 4-well electric



Dimensions

	EEE-142	EEE-143	EEE-144
Width	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)
Height	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)	45 3/4 in. (1162 mm)

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

Crated dimensions

	EEE-142	EEE-143	EEE-144
Length	38 in. (965 mm)	53 1/2 in. (1359 mm)	68 1/4 in. (1734 mm)
Depth	38 1/2 in. (978 mm)	38 1/2 in. (978 mm)	38 1/2 in. (978 mm)
Height	54 3/4 in. (1391 mm)	54 3/4 in. (1391 mm)	54 3/4 in. (1391 mm)
Volume	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-142	EEE-143	EEE-144
2 full	441 lbs. (200 kg)	(Please contact)	(Please contact)
2 split	472 lbs. (214 kg)	(Please contact)	(Please contact)
3 full	N/A	583 lbs. (265 kg)	(Please contact)
3 split	N/A	(Please contact)	(Please contact)
4 full	N/A	N/A	705 lbs. (320 kg)
4 split	N/A	N/A	(Please contact)

Laboratory certifications



Heating: immersed elements

	EEE-142	EEE-143	EEE-144
Output	28.0 kW total	42.0 kW total	56.0 kW total

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	Plug per well
208	3	60	14000	39.9	3+G	 NEMA 15-50P NEMA 15-60P
240	3	60	14000	34.7	3+G	
220/380	3	50/60	14000	24.3	3NG	Power cord and plug must be installed on site by a qualified electrician
230/400	3	50/60	14000	24.3	3NG	
240/415	3	50/60	14000	24.3	3NG	

Amperage figures include both heating and non-heating related electrical components.

Bidding Specifications

- Provide Henny Penny Evolution Elite™ reduced oil capacity fryer, model(s) EEE-142, 143, 144, with built-in filtration system. Units designed to operate with 30 lbs. (13.6 kg) oil capacity per full vat.
- Units shall include Oil Guardian™ automatic oil top off system from jug in box in fryer cabinet.
- Units shall include Filter Beacon™ automatic filtration prompt.
- Units 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.
- Units qualify for the ENERGY STAR® mark.
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pots are heavy duty stainless steel.
- Unit's controller offers 10 programmable cook cycles per well, idle and melt modes, load compensation, proportional control, filtration tracking, clean-out mode and multiple language settings.
- Units will include four heavy-duty casters, two locking.
- Units may be ordered with full vats or split vats.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com