

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 513 3-well open fryer



Full color touch and  
 swipe control

8 gpm filter pump

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, or 3-well, full or split vat configurations.

\*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 or reservoir
- 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
- Bulk oil dispose and supply (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
  - Eco and preheat modes
  - Load compensation
  - Proportional control
  - Filter tracking
- USB Connection for each well and wireless connectivity (available soon)
- High-limit temperature protection with reset switch and control-panel troubleshooting guide

- Heavy-duty basket rest removes easily for cleaning
- Pivoting 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

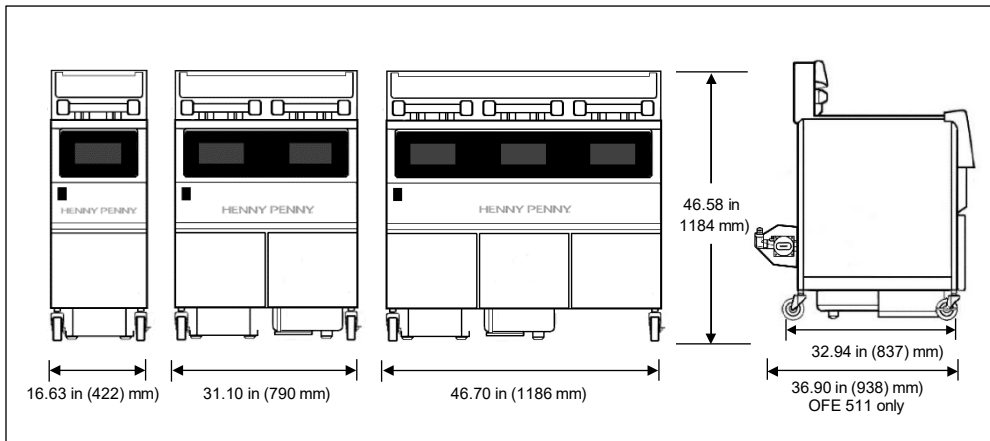
- ODS 310 or ODS 460 50 lb oil disposal shuttle
- Fry well covers
- Prime Filter Packets, HD pads or powder
- SmartFilter™ paper
- Prime Cleaner
- Oil dispensing jug

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AUTHORIZED SIGNATURE		DATE



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**OFE 513** 3-well electric



	OFE 511	OFE 512	OFE 513
<b>Dimensions</b>			
Width	16.63 in (422 mm)	31.10 in (790 mm)	46.70 in (1186 mm)
Depth	36.90 in (938 mm)	32.94 in (837 mm)	32.94 in (837 mm)
Height	46.58 in (1184 mm)	46.58 in (1184 mm)	46.58 in (1184 mm)
<b>Crated</b>			
Width	21 in (533 mm)	36 in (914 mm)	51 in (1295 mm)
Depth	41 in (1041 mm)	36 in (914 mm)	36 in (914 mm)
Height	55 in (1397 mm)	55 in (1397 mm)	55 in (1397 mm)
Volume	27 ft <sup>3</sup> (0.76 m <sup>3</sup> )	41 ft <sup>3</sup> (1.2 m <sup>3</sup> )	57 ft <sup>3</sup> (1.6 m <sup>3</sup> )
Weight	327 lb (149 kg)	400 lb (182 kg)	587 lb (267 kg)



## Heating immersed elements

<input type="checkbox"/> Low	14.0 kW total	28.0 kW total	42.0 kW total
<input type="checkbox"/> High*	17.0 kW total	34.0 kW total	51.0 kW total

## Oil capacity

Full vat: 30 lb, 16 qt (14 kg, 15 L)  
 Split vat: 15 lb, 7.9 qt (6.8 kg, 7.5 L)

## Electrical

Volts	Phase	Hertz	kW per well*	14 kW Heating Amps per well	17 kW Heating Amps per well	Wire <sup>†</sup>	Cord & Plug Straight or right angle plug Not available for all destinations	
208	3	60	14.0/17.0	39.4**	48**	3+G	14 kW Heating 208,240 V only	17 kW Heating 208,240 V only
220-240	3	50/60	14.0/17.0	36**	44.6**	3+G	 NEMA 15-50P	 NEMA 15-60P Required in Canada for 14 kW heating
240	3	60	14.0/17.0	34.2**	41.6**	3+G		
220/380	3	50/60	14.0/17.0	24.3**	30.2**	3NG		
230/400	3	50/60	14.0/17.0	24.3**	30.2**	3NG		
240/415	3	50/60	14.0/17.0	24.3**	30.2**	3NG		

\*Split vats include two 7.0 or 8.5 kW heating elements connected to one power cord.\*\*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	No clearance required

## Bidding specifications

Provide Henny Penny F5 Series model OFE 511, 512, or 513 reduced oil capacity electric open fryer with touch-and-swipe control and 30lb (14 kg) oil capacity per well. 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, eco and preheat modes, load compensation, proportional control, filtration tracking, clean-out mode, multiple language settings, USB port for each well and WiFi connectivity (available soon)
- 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 with sensor warning when pan is not properly in place
- Unit qualifies for the ENERGY STAR® mark.
- Fry vats of heavy duty stainless steel with 7-year warranty
- 4 heavy-duty casters, 2 locking

## Laboratory certifications



Continuing product improvement may subject specifications to change without notice. NEMA 15-60P

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