

EEG 243 gas

Evolution Elite® 3-well open fryer



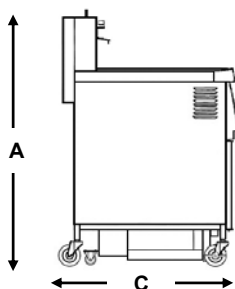
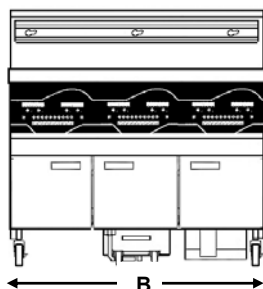
EEG-243 Evolution Elite Fryer with Smart Touch Filtration™



Pull Handle Filtration also available

FRONT

SIDE



Specifications	EEG 243 gas
Height (A)	45.75 in (1162 mm)
Width (B)	46.75 in (1187 mm)
Depth (C)	32.25 in (819 mm)
Oil capacity	30 lb (13.6 kg) per vat; 90 lb (40.8 kg) total
Electrical	120 V; 1 Ph; 60 Hz; 12.2 A
Heating	Gas burners, natural or liquid petroleum gas 1 in connection; 225,000 BTU/hr (66.2 kW)
Shipping weight	694 lb (315 kg)
Carton shipping cube	65.3 ft ³ (1.85 m ³)

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

Features

- Cooks the same amount of product with approximately 40% lower oil volume than standard 50 lb per well fryer*
- Oil Guardian™ automatic oil top off continually monitors oil level and replenishes oil as needed from onboard JIB
- Filter vats individually as needed in less than 4 minutes while cooking in other vats.
- Heavy-duty stainless steel vats with 7-year warranty
- Heavy-duty basket rests, removable for cleaning
- Recovers temperature quickly and has earned ENERGY STAR® mark for energy efficiency
- 4 heavy-duty casters, 2 locking
- Programmable computer controls with oil and energy management features, including idle and melt modes, filter tracking, load compensation and proportional control
- Stainless steel construction for easy-cleaning and long life
- Comprehensive start-up training

Listings



Warranty: 7 years fry pot (limited); 2 years parts; 2 years labor.

To order: Contact Henny Penny Corporation or your nearest approved Arby's equipment supplier.

*Based on throughput tests according to ASTM standards

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Engineered to Last

EEG 243 gas

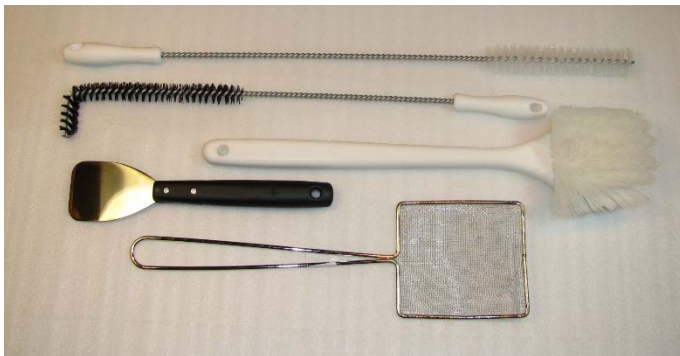
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Evolution Elite fryer options	
Arby's Identification Number	Smart Touch Filtration
EEG 243.40ARB Gas	3-Well Gas Evolution Elite Fryer; 120 V, 60 Hz, straight plug; casters; 6 half baskets; without direct-connect
EEG 243.41ARB Gas	3-Well Gas Evolution Elite Fryer; 120 V, 60 Hz, straight plug; casters; 6 half baskets; with direct-connect
EEG 243.42ARB Gas	3-Well Gas Evolution Elite Fryer; 120 V, 60 Hz, straight plug; casters; 6 half baskets; without direct-connect; concierge service
EEG 243.43ARB Gas	3-Well Gas Evolution Elite Fryer; 120 V, 60 Hz, straight plug; casters; 6 half baskets; with direct-connect; concierge service
Arby's Identification Number	Pull Handle Filtration
EEG 243.34ARB Gas	Three-well Electric EE Fryer, 208v/3ph, 50A, right-angle plug, (6) half baskets and casters, (3) night vat covers, without direct-connect
EEG 243.35ARB Gas	Three-well Electric EE Fryer, 208v/3ph, 50A, right-angle plug, (6) half baskets and casters, (3) night vat covers, with direct-connect
EEG 243.36ARB Gas	Three-well Electric EE Fryer, 208v/3ph, 50A, right-angle plug, (6) half baskets and casters, (3) night vat covers, without direct-connect. Includes concierge service
EEG 243.37ARB Gas	Three-well Electric EE Fryer, 208v/3ph, 50A, right-angle plug, (6) half baskets and casters, (3) night vat covers, with direct-connect. Includes concierge service

Additional Accessories

- Part # 14736 Fryer Brush Kit Included
- Part # ODS300.03 ODS300 Oil Disposal Shuttle \$500.00
- Direct Connect Option \$500.00



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