

PROJECT	QUANTITY	ITEM NO
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# Evolution Elite® Open Fryers



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



EEE 143 3-well open fryer



Oil replenished automatically from JIB for multi-well (left) or reservoir for 1-well (right)

Henny Penny Evolution Elite® open fryers use innovative filtering and oil level technology to extend oil life, improve product quality and reduce overall oil consumption and costs. Here's how:

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 oil from a reservoir inside the fryer cabinet. This eliminates manual add backs and results in less frequent oil disposal.

Filtering is now easier and smarter than ever. Smart Touch Filtration™ lets you filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch a single button at the prompt to begin filtering. The system drains and filters oil, rinses away crumbs and returns

hot filtered oil to the vat in less than four minutes!† No handles, valves or anything else to pull, open or close.

Henny Penny Evolution Elite® series open fryers recover temperature very quickly and earn the ENERGY STAR® mark with over 82% energy efficiency.

iControl™ offers programmable operation plus a host of frying and oil management features.

Choose from 1, 2, 3, or 4-well, full or split vat configurations.

\*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 size load in 40% less oil than standard 50 lb vat
- Oil Guardian™ automatic top off level sensors monitor oil level and add fresh oil as needed
- Smart Touch Filtration™
  - Tracks cook cycles and prompts to filter
  - Filter vats individually as needed
  - Touch one button to activate
  - No handles, valves or knobs
  - Rinse-wave action drains crumbs
  - Hot filtered oil returned, ready for drop in less than 4 minutes\*
- Heavy-duty stainless steel vats with 7-year warranty
- High-limit temperature protection
- Full vat, split vat or combination
- Bulk oil dispose (additional charge)
- Heavy-duty basket rest removes easily for cleaning
- Hinged elements makes vat clean-out quick and easy
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- iControl™
  - 40 available cooking programs
  - Idle and melt modes
  - Load compensation
  - Proportional control
  - Filter tracking
  - Clean-out mode
  - Easy to switch language settings
  - USB support

## Accessories shipped with unit

- Fry baskets (additional charge)
  - 1 full basket per well
  - 2 half baskets per well
- 1 basket support for each vat
- Element lift tool
- Installation and operating manual

## Optional accessories

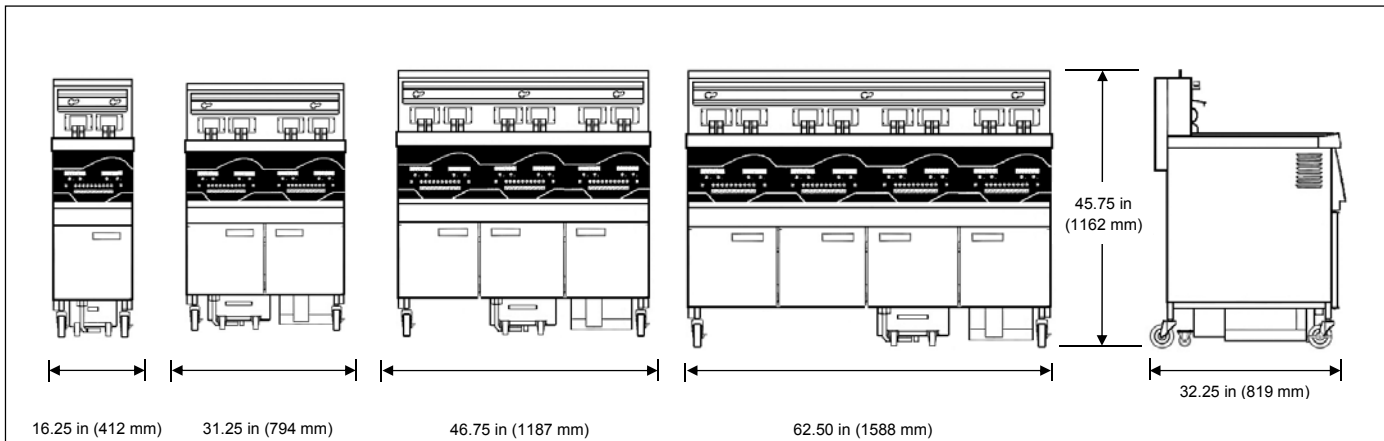
- ODS 300 50 lb oil disposal shuttle
- Fry well covers
- SmartFilter™ pads
- SmartFilter™ paper
- Oil dispensing jug

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



# Evolution Elite® Open Fryers

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



	EEE 141	EEE 142	EEE 143	EEE 144
<b>Dimensions</b>				
Width	16.25 in (413mm)	31.25 in (794 mm)	46.75 in (1187 mm)	62.50 in (1588 mm)
Depth	32.25 in (819 mm)	32.25 in (819 mm)	32.25 in (819 mm)	32.25 in (819 mm)
Height	45.75 in (1162 mm)	45.75 in (1162 mm)	45.75 in (1162 mm)	45.75 in (1162 mm)
<b>Crated</b>				
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 <sup>3</sup> (0.59 m <sup>3</sup> )	47 ft <sup>3</sup> (1.4 m <sup>3</sup> )	67 ft <sup>3</sup> (1.9 m <sup>3</sup> )	84 ft <sup>3</sup> (2.4 m <sup>3</sup> )
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)
<b>Heating immersed elements</b>				
<input type="checkbox"/> Low	14.0 kW total	28.0 kW total	42.0 kW total	56.0 kW total
<input type="checkbox"/> High*	17.0 kW total	34.0 kW total	51.0 kW total	68.0 kW total

**Oil capacity**  
 30 lb or 15 L per full vat

**Required clearances**

Sides	6 in (152 mm) air flow
Back	6 in (152 mm) air flow, connections
Front	30 in (762 mm) remove filter pan
Top	11 in (280 mm) for auto lift

## 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



## 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.

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