

PROJECT	QUANTITY	ITEM NO
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# Evolution Elite® Open Fryers



- EEG 241** 1-well gas
- EEG 242** 2-well gas
- EEG 243** 3-well gas
- EEG 244** 4-well gas



EEG 243 3-well gas open fryer



Oil replenished automatically from jug 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 gas open fryers recover temperature very quickly and earn the ENERGY STAR® mark for 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
- High-efficiency burners with solid state ignition
- Heavy-duty basket rest removes easily for cleaning
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- iControl™
  - 10 programmable cook cycles
  - Idle and melt modes
  - Load compensation
  - Proportional control
  - Filter tracking
  - Clean-out mode
  - Easy to switch language settings
  - USB support

## Accessories shipped with unit

- 2 half fry baskets per well
- 1 basket support for each vat
- Installation and operating manual

## Optional accessories

- ODS 300 50 lb oil disposal shuttle
- Fry well covers
- SmartFilter™ pads
- SmartFilter™ paper
- Oil dispensing jug
- PriMelt oil melter (use with semi-solid shortening)

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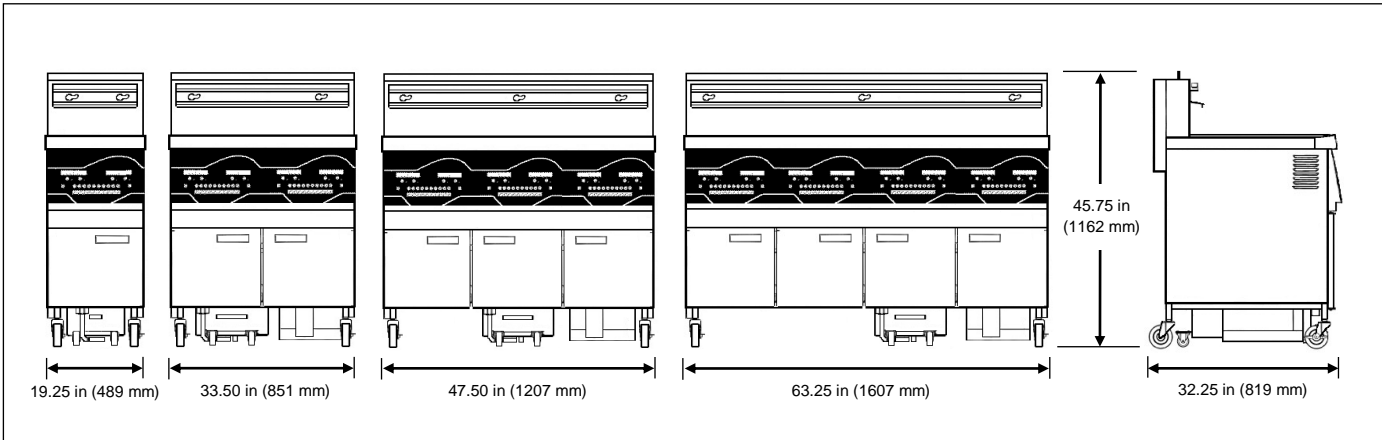


PROJECT

ITEM NO

# Evolution Elite® Open Fryers

**EEG 241** 1-well gas  
**EEG 242** 2-well gas  
**EEG 243** 3-well gas  
**EEG 244** 4-well gas



	EEG 241	EEG 242	EEG 243	EEG 244
<b>Dimensions</b>				
Width	19.25 in (489 mm)	33.50 in (851 mm)	47.50 in (1207 mm)	63.25 in (1607 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 ft³ (0.59 m³)	47 ft³ (0.90 m³)	67 ft³ (1.9 m³)	84 ft³ (2.4 m³)
<b>Weight</b>				
1 full	332 lb (151 kg)	N/A	N/A	N/A
1 split	N/A	N/A	N/A	N/A
2 full	N/A	501 lb (227 kg)	650 lb (295 kg)	N/A
2 split	N/A	532 lb (242 kg)	N/A	N/A
3 full	N/A	N/A	611 lb (277 kg)	811 lb (368 kg)
3 split	N/A	N/A	694 lb (315 kg)	N/A
4 full	N/A	N/A	N/A	795 lb (361 kg)
4 split	N/A	N/A	N/A	856 lb (388 kg)

**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 drain pan

**Top** Flue duct must be free to discharge combustible gas

<b>Heating</b> natural gas or liquid petroleum				
4 burners	8 burners	12 burners	16 burners	
75,000 BTU/hr	150,000 BTU/hr	225,000 BTU/hr	300,000 BTU/hr	
19.8 kW	39.6 kW	59.4 kW	79.2 kW	
0.75 in gas line	0.75 in gas line	1.0 in gas line	1.0 in gas line	

#### Electrical

Volts	Phase	Hertz	kW	Amps	Wire
120	1	60	N/A	12.2	2+G
230	1	50		7.0	1NG

#### Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

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