

PROJECT	QUANTITY	ITEM NO
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# Low Oil Volume Open Fryer



**LVE 202** 2-vat electric  
**LVE 203** 3-vat electric  
**LVE 204** 4-vat electric



LVE 203 low oil volume electric open fryer with 3 split vats

Henny Penny low oil volume open fryers represent innovative technology that enables McDonald's operators to significantly reduce frying oil consumption, extend its useful life and maintain or increase food quality and throughput while reducing direct oil and frying operation costs.

A lower volume vat allows the same amount of product to be cooked at temperature in *40% less oil*. Plus, oil level is automatically topped from the JIB inside the fryer cabinet, so you actually discard and refill manually less often than ever.

Filter any vat whenever you need to, in less than four minutes—other vats continue to cook uninterrupted. Choose from 2, 3 or 4 full or split vat configurations in a slim footprint with easy-to-use programmable controls, optimal energy efficiency and durable, round-the-clock operation.



Auto top off system with convenient access to JIB or reservoir

## Standard Features

- Cooks the same amount of product with 40% lower oil volume than previous generation fryer
- Automatic oil top off sensors continually monitor oil level and adds fresh oil as needed
- Automatic filtration on the fly:
  - One button activates filter request
  - Filter vats individually as needed
  - Hot filtered oil returned, ready for drop in less than 4 minutes
  - Rinse-wave action drains crumbs
- Computerized controls with highly customized features
- Heavy-duty stainless steel vats
- Hinged elements making vat clean-out quick and easy

- Full or split vat configuration
- Stainless steel construction for easy cleaning and long life
- 4 heavy-duty casters, 2 locking

## Exclusive Extended Warranty

- 2-year parts and labor
- Vats: 10-year full fryer replacement, 15-year limited fryer replacement

## Accessories shipped with unit

- Fryer cleaning tool
- Element lift tool
- Night covers for fryer vats
- Installation and operating manual
- Training CD

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AUTHORIZED SIGNATURE		DATE

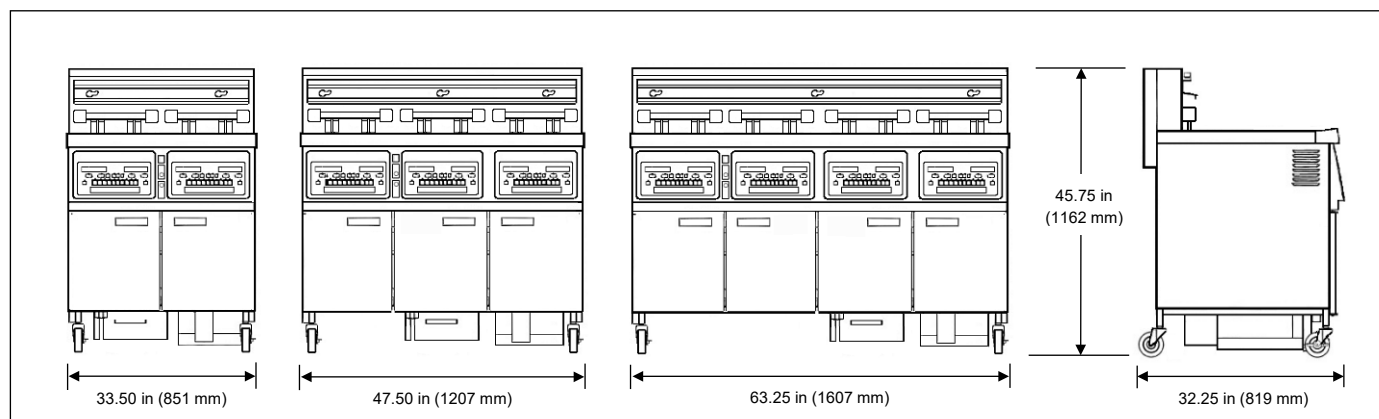


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 Engineered to Last

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



	LVE 202	LVE 203	LVE 204
<b>Dimensions</b>			
Width	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)
Height	45.75 in (1162 mm)	45.75 in (1162 mm)	45.75 in (1162 mm)
<b>Crated</b>			
Length	38 in (965 mm)	54 in (1372 mm)	68 in (1727 mm)
Depth	39 in (991 mm)	39 in (991 mm)	39 in (991 mm)
Height	55 in (1397 mm)	55 in (1397 mm)	55 in (1397 mm)
Volume	47 ft <sup>3</sup> (0.90 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			
2 full	445 lb (202 kg)	581 lb (264 kg)	750 lb (341 kg)
2 split	489 lb (222 kg)	622 lb (282 kg)	750 lb (341 kg)
3 full		562 lb (255 kg)	743 lb (337 kg)
3 split		630 lb (286 kg)	758 lb (344 kg)
4 full			689 lb (313 kg)
4 split			778 lb (353 kg)
<b>Floor space</b>	7.5 ft <sup>2</sup> (0.7 m <sup>2</sup> )	10.7 ft <sup>2</sup> (1.0 m <sup>2</sup> )	14.0 ft <sup>2</sup> (1.3 m <sup>2</sup> )
<b>Heating</b> immersed elements			
	28.0 kW	42.0 kW	56.0 kW
<b>Oil capacity</b>	15 qt or 30 lb (14 L or 14 kg) per full vat		
	30 qt or 60 lb (28 L or 27 kg)	45 qt or 90 lb (42 L or 41 kg)	60 qt or 120 lb (56 L or 55 kg)

## 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

## Electrical

Volts	Phase	Hertz	kW per well	Amps per well	Wire*	Cord & Plug	Control & oil pump
208	3	60	14.0	38.9	3+G	208 V, 240 V only	Wired for McDonald's Hood Interlock Receptacle only
240	3	60	14.0	33.7	2+G		USA, Canada
220-240	3	50/60	14.0	36.7	3+G	NEMA 15-50P	
380-415	3	50/60	14.0	24.3	3NG		NEMA L21-20P

Plug configurations will vary according to destination

## Laboratory certifications



\*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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