

PROJECT	QUANTITY	ITEM NO
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Low Oil Volume Open Fryers

LOV³



LVE 302 2-well electric
LVE 303 3-well electric
LVE 304 4-well electric



LVE 303 3-well open fryer

The Henny Penny LVE 300 Series open fryer is designed from the ground up to make frying high-quality food easier, safer and more efficient for McDonald's operators.

The LVE 300 Series 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 LVE 300 Series open fryers recover temperature very quickly and earn the ENERGY STAR® mark with over 85% energy efficiency.

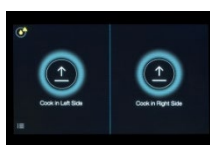
Choose from 2, 3, or 4-well, full or split vat configurations.

*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



Full color touch and swipe control



8 gpm filter pump

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
- 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 (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
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
- Option to be upgraded for wireless connectivity
- High-limit temperature protection with control-panel reset and troubleshooting
- 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

Exclusive Extended Warranty

- 2-year parts and labor
- 3-year parts on touchscreen control
- 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

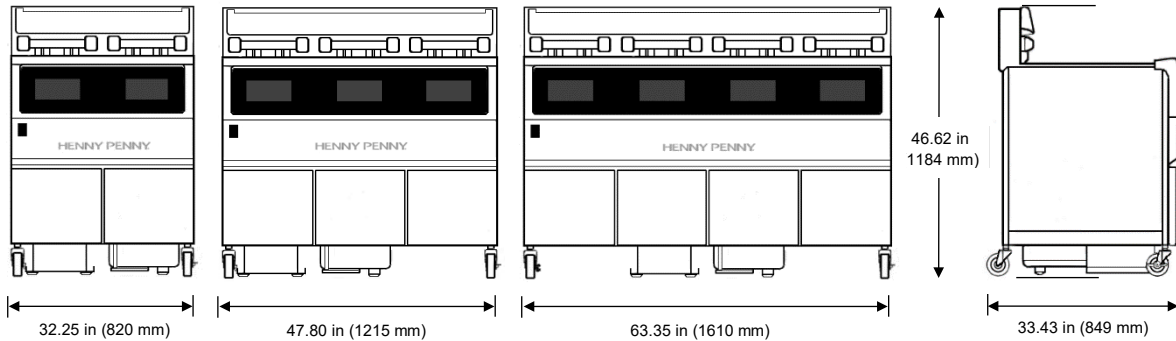
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HENNY PENNY
 Engineered to Last

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Dimensions

Width	32.25 in (820 mm)	47.80 in (1215 mm)	63.35 in (1610 mm)
Depth	33.43 in (849 mm)	33.43 in (849 mm)	33.43 in (849 mm)
Height	46.62 in (1184 mm)	46.62 in (1184 mm)	46.62 in (1184 mm)

Crated

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 ³ (1.4 m ³)	67 ft ³ (1.9 m ³)	84 ft ³ (2.4 m ³)
Weight			
1 full	N/A	N/A	N/A
1 split	N/A	N/A	N/A
2 full	441 lb (200 kg)	554 lb (252 kg)	N/A
2 split	472 lb (214 kg)	N/A	N/A
3 full	N/A	528 lb (240 kg)	719 lb (326 kg)
3 split	N/A	606 lb (275 kg)	N/A
4 full	N/A	N/A	702 lb (319 kg)
4 split	N/A	N/A	758 lb (344 kg)

Heating immersed elements

□ Low	28.0 kW total	42.0 kW total	56.0 kW total
□ High*	34.0 kW total	51.0 kW total	68.0 kW total

Oil capacity

30 lb or 15 L per full vat

Electrical

Volts	Phase	Hertz	kW per well*	Amps per well	Wire†	Cord & Plug Not available for all destinations
208	3	60	14.0	39.4**	3+G	Straight or right angle plug
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	



NEMA 15-50P



NEMA 15-60P
Not available in Canada

Laboratory certifications



*17.0 kW power available with full vat units, only. **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.

Continuing product improvement may subject specifications to change without notice.

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