

PROJECT	QUANTITY	ITEM NO
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Low Oil Volume Open Fryer



LVG 202 2-vat gas
LVG 203 3-vat gas
LVG 204 4-vat gas



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.

LVG 203 low oil volume gas open fryer with 2 split vats and 1 full vat



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 add 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 removable for easy serviceability
- 4 burners per vat

- 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: 15 year warranty
 - Up to 10 years parts and labor
 - Up to 15 years parts only

Accessories shipped with unit

- Gas line
 - LVG 202 0.75 in ID x 36 in
 - LVG 203-204 1.00 in ID x 72 in
- Fryer cleaning tool
- Night covers for fryer vats
- Installation and operating manual

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AUTHORIZED SIGNATURE		DATE

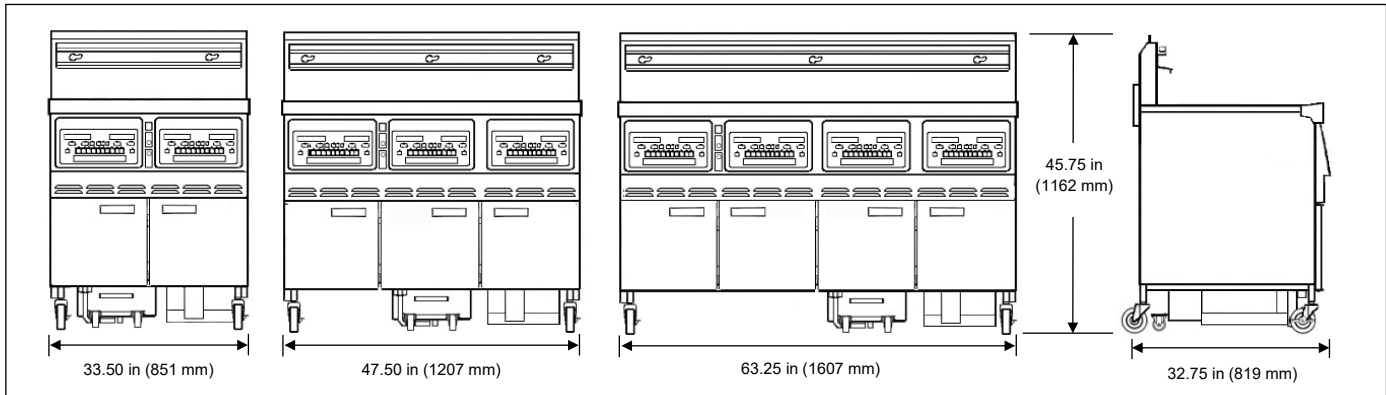


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	LVG 202	LVG 203	LVG 204
Dimensions			
Width	33.50 in (851 mm)	47.50 in (1207 mm)	63.25 in (1607 mm)
Depth	32.25 in (819 mm)	32.25 in (819 mm)	32.25 in (819 mm)
Height	45.75 in (1162 mm)	45.75 in (1162 mm)	45.75 in (1162 mm)
Crated			
Length	38 in (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 (0.90 m ³)	67 ft ³ (1.9 m ³)	84 ft ³ (2.4 m ³)
Weight			
2 full	504 lb (229 kg)	669 lb (304 kg)	844 lb (383 kg)
2 split	557 lb (253 kg)	694 lb (315 kg)	844 lb (383 kg)
3 full		642 lb (292 kg)	822 lb (373 kg)
3 split		722 lb (328 kg)	871 lb (395 kg)
4 full			791 lb (359 kg)
4 split			898 lb (408 kg)
Floor space	7.5 ft ² (0.7 m ²)	10.7 ft ² (1.0 m ²)	14.0 ft ² (1.3 m ²)
Heating natural gas or liquid petroleum			
	8 burners	12 burners	16 burners
	150,000 BTU/hr	225,000 BTU/hr	300,000 BTU/hr
	44.1 kW	66.2 kW	88.2 kW
	0.75 in gas line	1.0 in gas line	1.0 in gas line
Oil capacity 15 qt or 30 lb (14 L or 14 kg) per vat			
	30 qt or 60 lb	45 qt or 90 lb	60 qt or 120 lb
	(28 L or 27 kg)	(42 L or 41 kg)	(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
Top	Flue duct must be free to discharge combustible gas

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Control & oil pump
120	1	60		12.2	2+G	Wired for McDonald's Hood Interlock Receptacle only USA, Canada
230	1	50	N/A	7.0	1NG	
220-240	1	50/60		7.0	1NG	 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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