

Челнки для удаления масла из фритюрницы

Технические характеристики

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PROJECT	QUANTITY	ITEM NO
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Fryer Oil Disposal Shuttle

ODS 100



The unappealing job of draining, transporting and disposing of spent frying oil becomes much easier with the Henny Penny ODS 100 oil disposal shuttle.

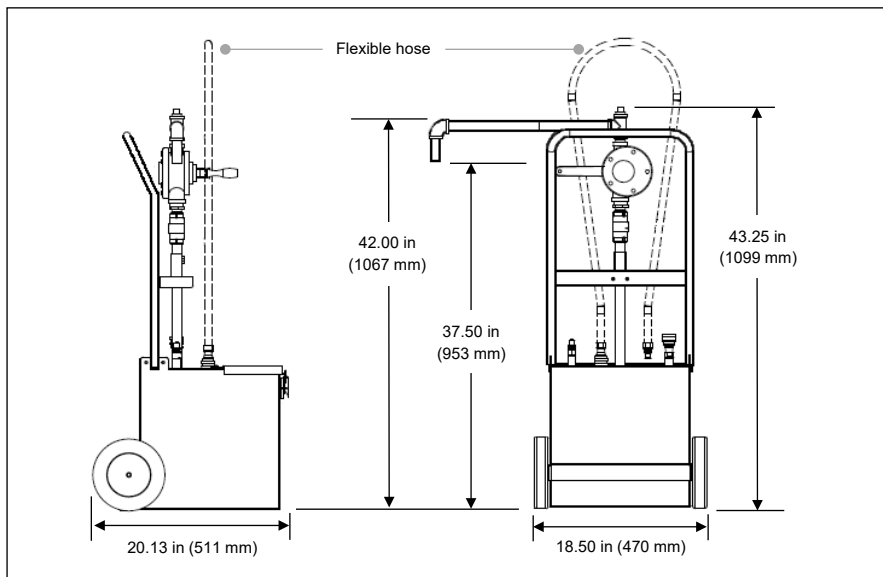
First, drain spent oil into the fryer filter pan. Then attach ODS 100 hose to the filter rinse hose connection and switch on the fryer pump. Fryer pumps oil directly into the 100 lb capacity reservoir. The load is easily transported on two large 7 in (178 mm) rear wheels.

A one-piece discharge pipe swings out to either side for convenient disposal. Manual pump is located at the ideal height, making pump out fast and easy.

The ODS 100 can be used with Henny Penny pressure fryers and open fryers.

Standard Features

- Large 100 lb (45 kg) capacity handles most fryer vats in one load
- Pump-out hose with male and female quick-connect fittings—simply reverse hose to service open fryers and pressure fryers
- Powerful manual pump empties 100 lb (45 kg) of oil in less than two minutes
- Tall reservoir design offers small footprint and stability during transport
- Check valve insures consistent pump priming
- One-piece discharge pipe swings at height to clear most containers
- Easy-grip retainer screw locks swing pipe into any convenient position
- Hinged reservoir access lid latches and seals to prevent spills
- Large 7 in (178 mm) rear wheels for smooth, stable transport.



Dimensions

Width	18.50 in	(470 mm)
Depth	20.13 in	(511 mm)
Height	43.25 in	(1099 mm)
Height to discharge	37.50 in	(953 mm)
Height top of swing arm	42.00 in	(1067 mm)

Crated dimensions Contact Henny Penny

Crated weight	66 lb	(30 kg)
Oil capacity	100 lb	(45 kg)

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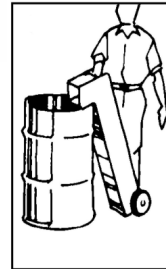
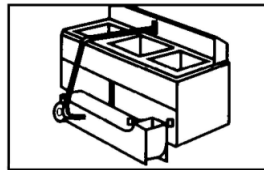
Shortening Shuttle®

FS 100
FS 200



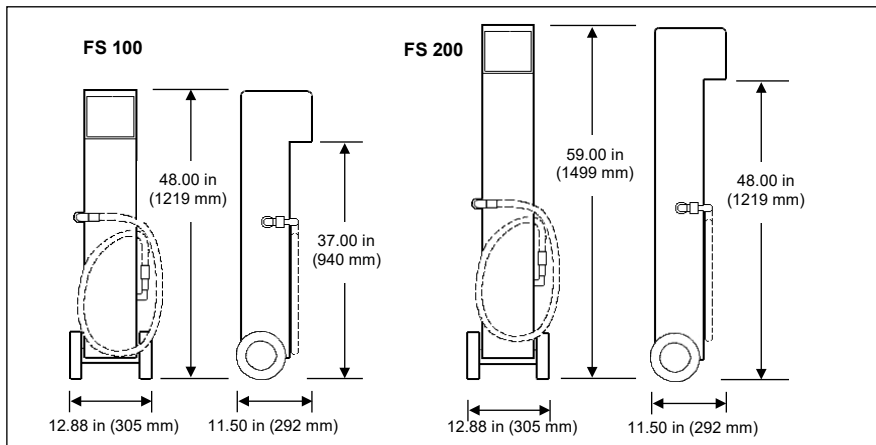
Shortening Shuttle® FS 200

1. Drain used oil from fryer
2. Transport to appropriate container
3. Set spout on rim
4. Tip end up to empty shuttle



The Shortening Shuttle® is designed specifically for draining and transporting hot frying oil from open fryers to proper disposal containers. When properly used, the shuttle helps avoid spills and other safety concerns by eliminating the need to lift and carry hot oil in an open container.

- FS 100 spout height designed for a standard 55 gallon drum
- FS 200 spout height designed for a dumpster-type container up to 48 in (1219 mm) high



Standard features

- Lightweight aluminum body for easy handling
- Flexible drain hose with quick disconnect for convenience
- Available with male or female disconnects
- Reinforced, end-mounted wheel assembly with large 8 in (203 mm) wheels for easy pivoting and transport
- Spout provides leverage for pivoting wheel end up—*employees never have to lift loaded shuttle*
- Stainless steel wall hook mounts shuttle securely against wall in upright position when not in use

	FS 100		FS 200	
Dimensions				
Width	12.88 in	(305 mm)	12.88 in	(305 mm)
Depth	11.50 in	(292 mm)	11.50 in	(292 mm)
Height	48.00 in	(1219 mm)	59.00 in	(1499 mm)
Weight	25 lb	(11 kg)	30 lb	(14 kg)
Crated				
Width	15 in	(380 mm)	16 in	(406 mm)
Depth	12 in	(305 mm)	15 in	(380 mm)
Height	49 in	(1245 mm)	59 in	(1500 mm)
Volume	5.1 ft ³	(0.14 m ³)	8.2 ft ³	(0.23 m ³)
Weight	29 lb	(13 kg)	37 lb	(17 kg)
Capacity hot frying oil				
Volume	31 qt	(29 L)	36 qt	(34 L)
Weight	60 lb	(27 kg)	70 lb	(32 kg)

Continuing product improvement may subject specifications to change without notice.

Bidding Specifications

Provide Shortening Shuttle® FS100 or FS 200 for use in safely draining, transporting and disposing of spent hot frying oil. FS 100 is sized for disposal into standard 55 gallon drums. FS 200 is sized for larger dumpster containers.

Units shall incorporate:

- Containment body constructed of integral lightweight aluminum
- Flexible hose with quick disconnect fitting for use with all Henny Penny filtration-equipped fryers
- 8 in (203 mm) wheel assembly

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Fryer Oil Disposal System

ODS 305



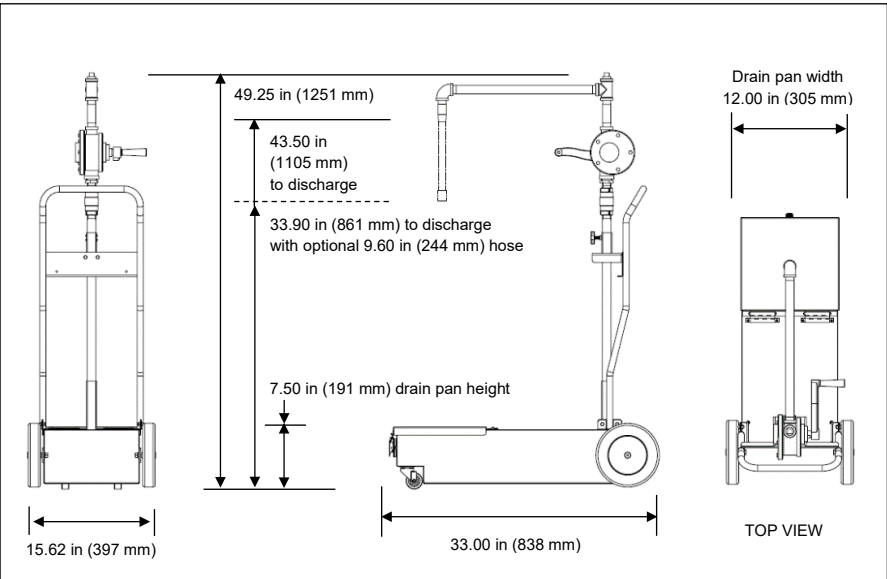
The unappealing job of draining, transporting and disposing of spent frying oil becomes much easier with the Henny Penny ODS 305.

Simply roll out the fryer filter pan, roll in the ODS 305 and drain. No tilting, stooping or lifting involved. A hinged lid latches shut to form a tight seal around the drain pan, preventing spills during transport. The load is easily transported on two large 7 in (178 mm) rear wheels.

A one-piece discharge pipe swings out to either side for convenient disposal. The powerful manual pump is located at the ideal height, making pump out fast and easy.

- Standard Features**
- Powerful manual pump empties 20 kg (44 lb) of oil in less than a minute
 - Low profile, 7.5 in (191 mm) pan height allows unit to roll under nearly any fryer for direct draining
 - Check valve insures consistent pump priming
 - One-piece discharge pipe swings at height to clear most containers
 - Easy-grip retainer screw locks swing pipe into any convenient position
 - Hinged drain pan lid latches closed over perimeter seal to prevent spills
 - Swivel casters in front, large 7 in (178 mm) rear wheels for smooth, stable transport
 - 2-year parts/1-year labor warranty

ODS 305 fryer oil disposal system



Dimensions		
Width	15.62 in	(397 mm)
Width pan	12.00 in	(305 mm)
Depth	33.00 in	(838 mm)
Height	49.25 in	(1251 mm)
Height to discharge	43.50 in	(1105 mm)
	33.90 in	(861 mm) w/extension
Height drain pan	7.50 in	(191 mm)
Crated		
Length	30 in	(762 mm)
Depth	21 in	(533 mm)
Height	20 in	(508 mm)
Volume	7.3 ft ³	(0.20 m ³)
Weight	62 lb	(28 kg)
Oil capacity	20 kg	(44 lb)

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Fryer Oil Disposal Shuttle

ODS 310



The unappealing job of draining, transporting and disposing of spent frying oil becomes much easier with the Henny Penny ODS 310 oil disposal shuttle.

Simply roll out the fryer filter pan, roll in the ODS 310 and drain. No tilting, stooping or lifting involved. A hinged lid latches shut to form a tight seal around the drain pan, preventing spills during transport. The load is easily transported on two large 7 in (178 mm) rear wheels.

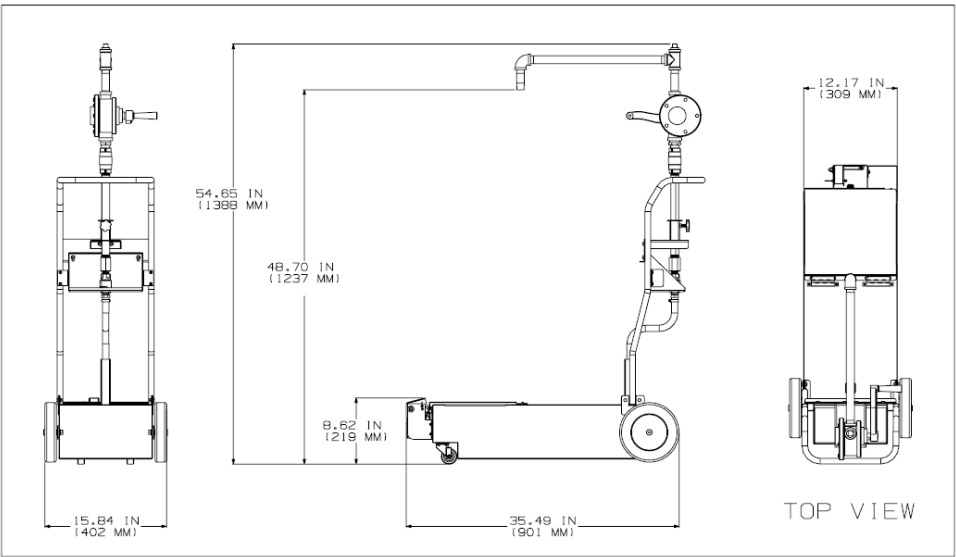
A rotatable discharge pipe swings out to either side for convenient disposal. Manual pump is located at the ideal height, making pump out fast and easy.

Standard Features

- Powerful manual pump empties 50 lb (23 kg) of oil in less than a minute
- Low profile, 8 in (203 mm) pan height allows unit to roll under nearly any compatible fryer for direct draining
- Check valve insures consistent pump priming
- Rotatable discharge pipe swings at height to clear most containers
- Easy-grip retainer screw locks swing pipe into any convenient position
- Hinged drain pan lid latches closed over perimeter seal to prevent spills
- Swivel casters in front, large 7 in (178 mm) rear wheels for smooth, stable transport
- 2-year parts/1-year labor warranty

Options

- 60 in (1524 mm) drain hose with connection



Dimensions

Width	15.84 in (402mm)
Width drain pan	12.17 in (309 mm)
Depth	35.49 in (901mm)
Height	54.65 in (1388mm)
Height to discharge	48.70 in (1237mm)
Height drain pan	8.62 in (219 mm)

Crated

Length	30 in (762 mm)
Depth	21 in (533 mm)
Height	20 in (508 mm)
Volume	7.3 ft ³ (0.20 m ³)
Weight	62 lb (28 kg)

Oil capacity

50 lb (23 kg)

*ODS310 Compatible with EEE14X, EEG24X, LVE20X, LVG20X and LVE30X products.

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Fryer Oil Disposal Shuttle

ODS 450

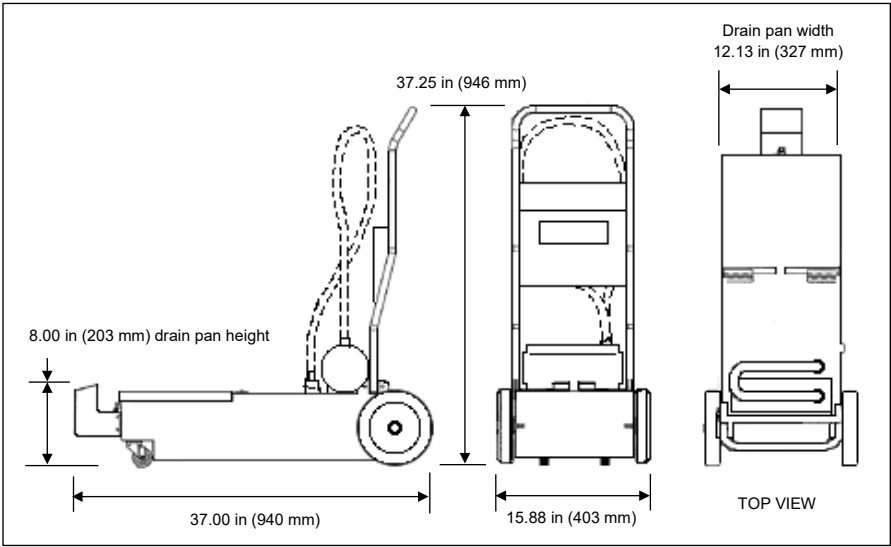


The unappealing job of draining, transporting and disposing of spent frying oil becomes much easier with the Henny Penny ODS 450 oil disposal shuttle.

Simply roll out the fryer filter pan, roll the ODS 450 in place. Electric pump quickly drains vat. No tilting, stooping or lifting involved. A hinged lid latches shut to form a tight seal around the drain pan, preventing spills during transport. The load is easily transported on two large 7 in (178 mm) rear wheels.

Discharge into appropriate container through flexible drain hose.

- Standard Features**
 - Powerful electric pump empties 50 lb (23 kg) of oil in less than a minute
 - Low profile, 8 in (203 mm) pan height allows unit to roll under nearly any fryer for direct draining
 - Flexible discharge hose with quick-connect attachment to bulk disposal line
 - Hinged drain pan lid latches closed over perimeter seal to prevent spills
 - Swivel casters in front, large 7 in (178 mm) rear wheels for smooth, stable transport
 - Unit comes with power cord and adapter
 - 2-year parts/1-year labor warranty



Dimensions		
Width	15.88 in	(403 mm)
Width drain pan	12.13 in	(327 mm)
Depth	37.00 in	(940 mm)
Height	37.25 in	(946 mm)
Height to drain pan	8.00 in	(203 mm)
Crated		
Length	Contact Henny Penny	
Depth		
Height	7.3 ft ³ (0.20 m ³)	
Volume		
Weight	Contact Henny Penny	
Oil capacity		
	50 lb	(23 kg)

Electrical

Volts	Phase	Hertz	kW	Amps	Wire	Cord & Plug
115	1	60	0.97	8.4	2+G	 NEMA L5-15P

Laboratory certifications




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