

# Открытые фритюрницы GVE 071-074

## Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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|         |          |         |
|---------|----------|---------|
| PROJECT | QUANTITY | ITEM NO |
|---------|----------|---------|

# Manual Low Oil Volume Open Fryer

**GVE 071** 1-well electric  
**GVE 072** 2-well electric  
**GVE 073** 3-well electric  
**GVE 074** 4-well electric



GVE 073 3-well manual low oil volume open fryer with two full vats and one split vat

Henny Penny low oil volume open fryers use innovative design and control technology to significantly reduce frying oil consumption, extend oil life, improve fried 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 27% less oil than standard fry vats.

Built-in filtration lets you filter individual vats as needed while continuing to cook in other vats uninterrupted.

Henny Penny Low Oil Volume open fryers recover temperature very quickly for fast, consistent cooking.

Choose from 1, 2, 3, or 4-well full or split vat configurations in a slim footprint with easy-to-use programmable controls, optimal energy efficiency and durable, around-the-clock operation.

## Standard Features

- Cooks the same size load in 27% less oil than standard 25 L vat
- Built-in manual filtration
  - Filter vats individually as needed
  - Rinse-wave action drains crumbs
- Heavy-duty stainless steel vats
- High-limit temperature protection
- Full vat, split vat or combination
- Heavy-duty basket rest removes easily for cleaning
- Hinged elements make vat clean-out quick and easy
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Computer control
  - 30 available cooking programs
  - Idle and melt modes
  - Load compensation
  - Proportional control
  - Filter tracking
  - Clean-out mode
  - Easy to switch language settings
  - Optional front oil disposal system (liquid oil only)

## Accessories shipped with unit

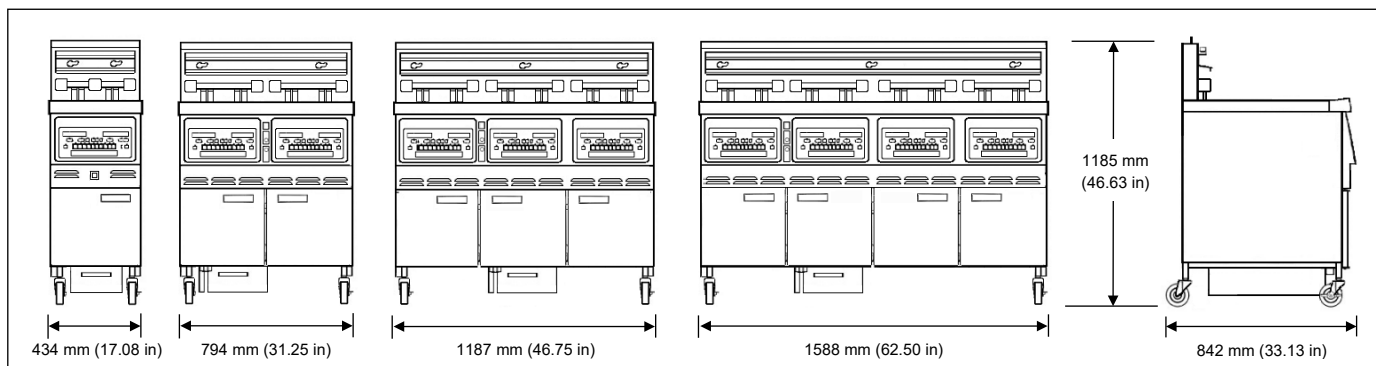
- Straight brush
- Gong brush
- Element lift tool
- Installation and operating manual

PROJECT

ITEM NO

# Manual Low Oil Volume Open Fryer

**GVE 071** 1-well electric  
**GVE 072** 2-well electric  
**GVE 073** 3-well electric  
**GVE 074** 4-well electric



|                                  | GVE 071                                    | GVE 072                                   | GVE 073                                    | GVE 074                                    |
|----------------------------------|--------------------------------------------|-------------------------------------------|--------------------------------------------|--------------------------------------------|
| <b>Dimensions</b>                |                                            |                                           |                                            |                                            |
| Width                            | 434 mm (17.08 in)                          | 794 mm (31.25 in)                         | 1187 mm (46.75 in)                         | 1588 mm (62.50 in)                         |
| Depth                            | 842 mm (33.13 in)                          | 842 mm (33.13 in)                         | 842 mm (33.13 in)                          | 842 mm (33.13 in)                          |
| Height                           | 1180 mm (46.43 in)                         | 1185 mm (46.63 in)                        | 1185 mm (46.63 in)                         | 1185 mm (46.63 in)                         |
| <b>Crated</b>                    |                                            |                                           |                                            |                                            |
| Length                           | 551 mm (21 in)                             | 915 mm (36 in)                            | 1310 mm (52 in)                            | 1700 mm (67 in)                            |
| Depth                            | 918 mm (36 in)                             | 930 mm (37 in)                            | 930 mm (37 in)                             | 930 mm (37 in)                             |
| Height                           | 1361 mm (54 in)                            | 1320 mm (52 in)                           | 1320 mm (52 in)                            | 1320 mm (52 in)                            |
| Volume                           | 0.7 m <sup>3</sup> (24 ft <sup>3</sup> )   | 1.1 m <sup>3</sup> (40 ft <sup>3</sup> )  | 1.6 m <sup>3</sup> (57 ft <sup>3</sup> )   | 2.1 m <sup>3</sup> (74 ft <sup>3</sup> )   |
| Weight                           |                                            |                                           |                                            |                                            |
| 1 split                          | 135 kg (298 lb)                            | N/A                                       | N/A                                        | N/A                                        |
| 2 full                           | N/A                                        | 187 kg (412 lb)                           | N/A                                        | N/A                                        |
| 2 split                          | N/A                                        | 213 kg (470 lb)                           | N/A                                        | N/A                                        |
| 3 full                           | N/A                                        | N/A                                       | 247 kg (544 lb)                            | N/A                                        |
| 3 split                          | N/A                                        | N/A                                       | 276 kg (607 lb)                            | N/A                                        |
| 2 full/1 split                   | N/A                                        | N/A                                       | 255 kg (561 lb)                            | N/A                                        |
| 4 split                          | N/A                                        | N/A                                       | N/A                                        | 313 kg (750 lb)                            |
| <b>Floor space</b>               | 0.36 m <sup>2</sup> (4.0 ft <sup>2</sup> ) | 0.7 m <sup>2</sup> (7.0 ft <sup>2</sup> ) | 1.0 m <sup>2</sup> (10.5 ft <sup>2</sup> ) | 1.3 m <sup>2</sup> (14.0 ft <sup>2</sup> ) |
| <b>Heating immersed elements</b> |                                            |                                           |                                            |                                            |
| <b>Low</b>                       | <b>14.0 kW total</b>                       | <b>28.0 kW total</b>                      | <b>42.0 kW total</b>                       | <b>56.0 kW total</b>                       |
| <b>High*</b>                     | <b>17.0 kW total</b>                       | <b>34.0 kW total</b>                      | <b>51.0 kW total</b>                       | <b>68.0 kW total</b>                       |
| <b>Oil capacity</b>              |                                            |                                           |                                            |                                            |
| Per full vat                     | 18.3 L or 16.5 kg (19.3 qt or 36.4 lb)     |                                           |                                            |                                            |
| Per split vat                    | 10.0 L or 9.0 kg (10.6 qt or 19.8 lb)      |                                           |                                            |                                            |

## Bidding specifications

Provide Henny Penny model GVE 071, 072, 073, or 074 low oil volume electric open fryer designed to operate with 16.5 kg (36.4 lb) oil capacity per full vat. Unit may be ordered with full or split vat(s).

Unit shall incorporate:

- Built-in filtration system that filters vats individually so cooking can continue in other vats
- Oil drain pan with 4 casters and lock-in system with sensor warning when pan is not properly locked into place
- Fry vats of heavy duty stainless steel
- Computer control with programmable operation, LED digital display, idle and melt modes, load compensation, proportional control, filtration tracking, clean-out mode, multiple language settings
- 4 heavy-duty casters, 2 locking

## Electrical Requirements PER VAT

| Volts   | Phase | Hertz | kW per vat | Amps per vat | Wire* | Cord & Plug    |
|---------|-------|-------|------------|--------------|-------|----------------|
| 220/380 | 3     | 50    | 14.0       | 24.3         | 3NG   | China EC 60309 |
| 220/380 | 3     | 50    | 17.0       | 28.8         | 3NG   | 532P6 / IP44   |
| 230/400 | 3     | 50    | 14.0       | 23.3         | 3NG   | 32 A / 250 V   |
| 230/400 | 3     | 50    | 17.0       | 27.6         | 3NG   |                |
| 240/415 | 3     | 50    | 14.0       | 22.4         | 3NG   |                |
| 240/415 | 3     | 50    | 17.0       | 26.6         | 3NG   |                |

## Laboratory certifications



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

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