



Pressure Fryers
 Open Fryers
 Rotisseries
 SmartCombi™ Ovens
 Holding Cabinets
 Heated Display Cases
 Express Merchandisers
 Breading Systems
 Breadings, Seasonings and Supplies
 Technical Service and Training

To learn more about Henny Penny's comprehensive products, programs and services, contact your nearest Henny Penny distributor.

HENNY PENNY®
 Engineered to Last

P.O. Box 60 Eaton, Ohio 45320
www.hennypenny.com
 1 937 456.8400 FAX 1 937 456.8434
 Toll-free in USA:
 800 417.8417 FAX 800 417.8434

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Frying

HENNY PENNY®
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More Than 50 Years Of Frying Excellence

Henny Penny has built a reputation for supplying the industry's premier fryers with more than 50 years of consistent commitment to offer the highest quality equipment and unsurpassed levels of service. We pioneered the first commercial pressure fryer in 1957 and our engineering innovation continues through today: Henny Penny's Evolution Elite® fryer series uses 40% less oil than conventional open fryers, and offers savings through energy efficiency and other design advantages. Through years of proven performance and client satisfaction, Henny Penny has grown into a global leader offering a comprehensive range of foodservice equipment solutions. Yet our foundation and strength remain rooted in the art of preparing perfectly fried foods.

Today, we continue to draw on our experience and culture of innovation to ensure the highest food quality while also reducing your operating costs and labor management challenges. Our family of pressure and open fryers - all backed by our full support - and engineering expertise can meet your needs, whatever the size and scope of your operation.



Quality



Rectangular fry pots on our fryers promote random tumbling and turbulent action for more evenly cooked products and more satisfied customers.

Cold zones below the heating units reduce cracklings and greatly improve oil quality and food flavor.

Integrated cooking rack system on specific models lets you quickly and easily move food from breading station to fryer to holding cabinet with minimal food handling.

High-efficiency heating units with fast temperature recovery and various melt modes keep oil from breaking down too quickly and being absorbed by food, enabling you to cook larger volumes without sacrificing quality or consistency.



Food Quality That Sets You Apart

As a mature product category, fried foods are widely available to every consumer. This means that in order to carve out and defend a profitable niche in the marketplace, food quality is essential. For instance, while a potential customer can get French fries anywhere, many will go out of their way for those they perceive as the best tasting and best value. Henny Penny open fryers ensure that customer favorites like French fries, onion rings and fried seafood all come out crisp and delicious, and leave the customer wanting more. Our industry-leading pressure fryers allow for faster cooking at lower temperatures, sealing in the moisture and natural flavor of entrees like fried chicken for an unbeatably appetizing menu.

Henny Penny has devoted more time and energy to the refinement of our frying technology than any other foodservice manufacturer, so you can be confident in your food's quality, consistency, and lasting customer appeal.



PFE-500 electric pressure fryer and the **PFG-600** gas version with Computron™ 8000 controls. Also available with Computron™ 1000 controls.



EVOLUTION ELITE

EEE-143 open fryer with 40 percent reduced oil capacity and built-in filtration system featuring automatic oil top-off.



Simplified Labor Solutions

When it comes to the success of your foodservice operation, you rely on your workforce as much as your equipment. As part of Henny Penny's commitment to helping you prepare the best-looking, best-tasting products, our pressure and open fryers are designed for the greatest ease of operation. This means you'll spend less time training new employees, and you can have more confidence in your menu's consistent quality. We've also made equipment upkeep and cleaning faster and easier by making features like built-in filtration systems and an onboard oil melter standard. Henny Penny frying systems ensure simple interaction between workers and equipment for improved productivity and greater labor savings.



EEE-141 single-well Evolution Elite open fryer.



OFG-341 gas or **OFE-341** high-volume, shallow-vat open fryer.



Labor



Programmable computer controls coupled with a quality timer simplify the frying process, making training and operation easier while protecting the look and flavor of your finished product.

Reduced oil capacity technology allows operators to significantly reduce frying oil consumption and cost.

By alerting operators of the optimum filtering time, the Filter Beacon™ extends frying oil life and improves food quality.

Built-in oil filtration in less than four minutes streamlines the process and reduces associated labor costs as does the PriMelt oil melter for low oil volume fryers.

Henny Penny's safer, more efficient oil disposal shuttle makes transferring used oil out of the fryer simple and easy.





Integration of strategically placed cold zones, condensation traps, built-in filtration, and advanced heating units that better regulate temperature all help to extend oil life and lower the costs of oil replacement and disposal.

By using a higher grade of steel and implementing stringent quality control standards, Henny Penny fryers have greater durability and are guaranteed by a 7-year fry pot warranty.

The combined savings from faster cook times and temperature recovery, more efficient use of labor, decreased downtime, and lower energy bills means lifecycle payback in 1-2 years.



Economy

Improved uptime no matter what conditions you work in, thanks to full lifecycle testing in labs that can simulate any climate or humidity. And 100 percent of equipment is tested for operational integrity before shipping.



OEA-322 electric or **OGA-322** gas Auto Lift open fryer.

Even More Savings

Along with food quality and labor challenges, we understand your foodservice operation faces a number of other economic concerns that affect your bottom line. That's why Henny Penny fryers are built with every aspect of your business in mind. Like all Henny Penny equipment, our pressure and open fryers are engineered to be longer-lasting and more energy efficient. And with oil costs representing the single biggest expense associated with frying, our various oil management features help you save thousands of dollars every year. Right away you'll find that the premium quality of Henny Penny fryers leads to significant operational savings and a lower overall cost of ownership.



PFE-591 electric pressure fryer and the **PFG-691** gas version with built-in filtration and counter-balanced lid lift system.





Complementary Equipment

Henny Penny also carries a full line of additional equipment that works seamlessly alongside our pressure and open fryers. By offering further solutions that help you prep food for frying, hold food for longer periods while keeping it fresh, and display your offerings in a visually appealing manner, Henny Penny can be a valuable and versatile foodservice partner.

Holding Cabinets

- Henny Penny's SmartHold® system links water pan heat, fans and ventilation in a closed loop control that lets you measure and maintain precise humidity levels from 10 to 90 percent, holding practically any type of food for exceptionally long periods without sacrificing freshness.
- Additional features such as fully insulated doors and cabinet walls, thermostat controlled heat, compatible racking system and self-closing doors also help protect food quality, reduce wasted product and provide for more efficient workflow.
- From modular countertop drawer units to full-size floor models, we offer a complete range of sizes to choose from based on your individual holding needs.



HHC-990 SmartHold®
full-size humidified holding cabinet shown with stainless steel doors and multiple count-down timer (CDT) controls.

Merchandisers/Heated Displays

- THERMA-VEC® technology gives precise, even heat without hot or cold spots or fogged glass for longer hold times, better taste and more desirable presentation.
- Control over individual heat wells lets you hold different menu items in the same merchandiser, each under optimal temperature conditions to maximize freshness and customer satisfaction.
- Enhance your operation's overall aesthetic and match the look of your current lines with a variety of configurable bases and glass cover options.



HMR-104
4-well heated merchandiser.

Breadings, Seasonings and Breading Systems

- The Henny Penny corporate chefs have developed a variety of breadings, seasonings and marinades — even offering custom formulations to meet the tastes of your market.
- Quality flavoring products help you consistently produce great-tasting chicken with more visual appeal.
- Customer-proven recipes and shipping within 24 hours make Henny Penny your single source for fried food breadings and seasonings.



HB-121 hand breeder