



Frying

HENNY PENNY[®]
Global Foodservice Solutions



50 Years Of Frying Excellence

While the foodservice industry continues to evolve and consumer tastes expand, one thing hasn't changed — customers will continue to be drawn to delicious, golden fried foods to satisfy their cravings. For your operation to fully capitalize on this enduring demand, you need a foodservice partner you can trust.

Henny Penny has built a reputation for supplying the industry's premier fryers on a five-decade commitment to offering you the highest quality equipment and an unsurpassed level of service. We patented the first commercial pressure fryer in 1957, and since that time, we've drawn on experience and innovation to master the art of preparing perfectly fried foods. Through years of proven performance and client satisfaction, Henny Penny has grown into a global company offering a comprehensive range of foodservice solutions. Yet our foundation and deepest expertise remains in frying applications. Whatever the size and scope of your operation, Henny Penny offers a variety of pressure and open fryers — all backed by our full support — to help you meet your biggest challenges:

- Increased food quality
- Reduced operating costs
- More efficient labor management



Market Outlook

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 shortening 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 quick heat recovery and various melt modes keep shortening 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 are all prepared crisp and delicious. And 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 electro-mechanical controls.



OFG-321 gas open fryer with attached **FDS-200** fryer dump station and **FS-100** shortening shuttle.

Simplified Labor Solutions

When it comes to the success of your foodservice operation, you rely on your workforce as much as your equipment. A large part of Henny Penny's commitment to helping you prepare the best-looking, best-tasting products, is making sure that 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 standard. Henny Penny frying systems ensure simple interaction between workers and equipment for improved productivity and greater labor savings.



OFG-391 gas or **OFE-291** electric high-volume open fryer with built-in filtration and counter-balanced lid lift system.



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.



Built-in shortening filtration in less than four minutes streamlines the process and reduces associated labor costs as well as worker frustration, making your downtime almost negligible.

Henny Penny's shortening shuttle makes shortening disposal safer and more efficient by helping you transfer used shortening out of the fryer and easily remove it.

The Auto Lift option on our open fryers lowers and raises loads automatically, improving both consistency and efficiency. This can be invaluable in foodservice operations where employees are often in charge of both food preparation and waiting on customers.





Integration of strategically placed cold zones, condensation traps, built-in filtration, and advanced heating units that better regulate temperature all help to extend shortening life and lower the costs of shortening 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 as well as a 2-year warranty on all other parts.

The combined savings from faster cook times, 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 shortening costs representing the single biggest expense associated with frying, our various shortening 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.



Complementary Equipment

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

- In-house chefs at our Food Quality Institute 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.
- Our automatic breeder is less labor intensive than hand breading, and supports high-volume production to meet heavy demand.
- Customer-proven recipes and shipping within 24 hours make Henny Penny your single source for fried food breadings and seasonings.



HB-121 hand breader and
BM-110 automatic breading machine.



Pressure Fryers
Open Fryers
Rotisseries
SmartCombi™ Ovens
Holding Cabinets
Heated Display Cases
Blast Chillers/Freezers
Island and 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.**



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