

FRYING PROGRAM ANALYSIS WORKSHEET

PRODUCT MIX:

What percentage of your menu is fried? _____ %

Are there parts of the day where frying represents a larger part of your production? _____

What percentage of your profits come out of the fryer? _____ %

What products come out of your fryer?

MENU ITEM	FRESHLY BREADED	FREEZER TO FRYER

Are any of these larger meats or bone-in products? _____

What is the maximum throughput needed by daypart with each of your main fryer items?

DAYPART	MAX THROUGHPUT (LBS.)
BREAKFAST	LBS.
LUNCH	LBS.
DINNER	LBS.
LATE NIGHT	LBS.

Do you have any concern about flavor contamination? Yes No

OIL:

What type of oil is being used? _____

What is the cost per pound? _____

How often does your team filter? _____

What kind of media is used? _____

How do you filter? Built-in Outboard Manual

Do you use any type of oil life extension product? Yes No

If not, are you opposed to it? _____

What are your oil testing and disposal procedures? _____

EQUIPMENT:

How many vats/wells does your current fryer use? _____

Is it a 'standard' vat? (50-65lbs) _____

Does your current fryer have any features that are integral to your operation? (For example, autolift?) _____

What size baskets do you use? _____

Do you have periods during the day when the fryer remains idle? If yes, when and for how long (on average)? _____

Do you have a designated person to run/manage the fryer and its production? If yes, are they solely responsible for disposal?

What do all of these answers mean for your operation? Visit www.hennypenny.com to find a **factory-trained** Henny Penny distributor who can professionally assess your answers and help you find the equipment and processes you need for your frying program.