

EVOLUTION ELITE®

OPEN FRYERS

Slashes oil costs, cooks better tasting food and filters at the touch of a button!

The Henny Penny Evolution Elite® isn't just an advanced fryer... it raises frying to a whole new order of quality, simplicity and cost management.

Start with 40% less oil in the vat

Innovative design means you can cook the same amount of food in 40 percent less oil. You get the same extremely fast recovery with the same loads, the same cook times and temperatures. How? By filtering more frequently and replenishing the oil automatically.

Top off frying oil automatically

The Oil Guardian® auto top-off feature automatically replenishes frying oil from a standard oil jug whenever it's needed. No lifting, no pouring, no mess. You're always frying with better oil, and that means better food, every time!

Filter smart and easy with Smart Touch Filtration™

Now you can filter when you need to... not just when it's convenient. Smart Touch Filtration™ lets you filter any vat in four minutes or less while continuing to cook in the rest.* That's smart. It's also easy. Just touch the control when prompted to filter. Nothing to open, close or pull.

Save big with better, longer lasting frying oil

Frequent filtering, automatic top-off and oil management features help double the life of frying oil. And that saves restaurant owners thousands of dollars per year. How much can you save with the Evolution Elite? See our oil savings work sheet on the back.



FEATURES TO LOVE

- Easy to use controls with filter tracking and oil management
- Hinged elements (electric)
- Full length basket hanger
- Easy-to-manuever single well drain pan locks in place
- Electric, gas and split vat configurations
- Sustainable design



Program up to 40 items



Automatic oil top off



Filter individual vats in < 4 min

Everything an open fryer was meant to be.

*During peak operation. Please refer to product data sheets for specific conditions.

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HENNY PENNY®
Engineered to Last

Less oil < More savings

LET'S DO THE MATH:

	CONVENTIONAL 50 LB FRYER		HENNY PENNY EVOLUTION ELITE®	
	Example	Your store	Example	Your store
Vats per store	3		3	
Oil capacity per vat (lb)	50		30	
Total store capacity (lb)	150		90	
Discard frequency (days)	9		18	
Fresh fills lb per year	6,083		1,825	
Replenish lb per year	4,500		4,500	
Annual oil use (lb)	10,583		6,325	
Oil cost per lb	\$0.85		\$0.85	
Annual oil cost per store	\$8,995.55		\$5,376.25	
10-year oil cost per store	\$89,956.00		\$53,763.00	
			SAVINGS	
			Example	Your store
		Annual oil savings per store	\$3,619.00	
		10-year oil savings per store	\$36,193.00	
		X		
How much can YOU Save?		5 locations	\$180,965.00	
		10 locations	\$361,930.00	
		20 locations	\$723,860.00	

The numbers say it all

You can count on real savings, year after year. And not just frying oil, but energy and labor, too. Run more of your own numbers on our exclusive Oil Savings Calculator at hennypenny.com

Join the EVOLUTION

The Evolution Elite fryer from Henny Penny is innovation with a purpose: to reduce operating costs, improve product quality and make the work day easier for operators and crew.

Join the thousands of satisfied restaurant owners who trust Henny Penny quality and 24/7 global customer support.



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