



10 ways to get the most from your Evolution Elite® fryer

HENNY PENNY
Engineered to Last

With the Henny Penny Evolution Elite fryer, you get high-quality fried items at a lower cost to your restaurant. It all starts with saving on energy, labor and especially frying oil — tripling vat-life and reducing oil consumption by 40% under optimal conditions.

The key to realizing these cost-saving results is properly maintaining your Evolution Elite and leveraging its features. Here are 10 ways to ensure you're getting the most out of your fryer:

- 1 Always filter when prompted.** Check filter stats weekly to review team compliance.
- 2 Routinely change filter media.** It's important to clean the filter media as directed to ensure proper function.
- 3 Avoid skipping filtering reminders.** The Evolution Elite is programmed to prompt filtering based on overall usage, ensuring filtering occurs frequently enough to properly maintain oil quality.
- 4 Follow operational guidelines to test oil quality.** Don't try to guess — you may be throwing away oil too early.
- 5 Rotate fry vat use.** High volume items tend to get cooked in the same vat. Oil from this vat is used harder and filtered more often. Rotating vats on a regular schedule helps spread the wear across all vats and results in longer lasting oil, vats and parts.
- 6 Avoid excessive heat.** While frying oil is meant to be heated, it's possible to extend the life of your oil by exposing it to as little unnecessary heat as possible. With Idle Mode, your Evolution Elite fryer automatically drops the oil temperature after sitting idle for more than 30 minutes. That means longer oil life, reduced costs and greater energy conservation.
- 7 Always season product away from vats.** Salt works to break oil down at the molecular level, shortening its useful life.
- 8 If using frozen product,** remove surface moisture or ice crystals before loading basket. Water also breaks down oil. Direct contact with excess moisture should be minimized.
- 9 Follow the instructions** included in the manual to properly clean your Evolution Elite fryer vat.
- 10 Use vat covers at night or when vats are not in use.** Vat covers help oil retain residual heat while protecting oil from dust, moisture and other airborne contaminants.



To check filter stats for the last 7 days:

1. Press **[i]** and **[P]** at the same time
2. Press **[P]** twice until you see "Daily Stats"
3. Press **[F]** once - current date will appear
4. Press **[1]** ✓ to select the day
5. Press **[F]** or **[F]** to view stat for that day

Number of times filtered:
FILTERED FRI 20

Number of times filtering was skipped: **SKIPPED FRI 0**

