

# OPEN FRYERS

Dozens of configurations, extremely fast recovery, two control packages

Henny Penny open fryers are among the most reliable and energy efficient in the business. But we've also made them efficient in a different way—by letting you select the size, design, and vat configuration that best matches your menu and volume.

## Full, split, multi, auto, large capacity, etc.

Choose full vats with full or half baskets for load after load of French fries, tenders, and other high volume favorites. Or split vats for the flexibility to cook smaller batches of different items at the same time, with independent controls and completely separate cooking environments. Combine in multi-well fryers for just the right number of full and split vats for your store.

Add auto-lift. Mix and match with larger capacity 340 Series fryers or high volume open fryers that cook more than 20 lbs per load!

## Fast recovery plus easy filtering... on the fly!

Innovative engineering produces extremely fast temperature recovery that lets you pound through the day without skipping a beat... or a load. Filter fast, easy, and often—even during mealtime rush! Convenient built-in filtration lets you filter one vat while cooking in the others. Single well drain pan is easier to handle and clean.

## From simple digital to cook management

At Henny Penny, we design and build our own controls to make sure they're easy to use and have the features you want and need. The Computron® 8000 control features automatic, programmable operation, as well as energy-saving, filtration and cook management functions. The Computron® 1000 control offers programmability in a simple, easy to use digital control panel with LED display.

With Henny Penny open fryers, it's all about giving operators enough choices to improve productivity and business.



**The exact right fryer? Go configure.**

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Engineered to Last

# Loads↑ Cost↓ Profit↗

## LET'S DO THE MATH:

	LOW EFFICIENCY FRYER		HENNY PENNY 320 SERIES OPEN FRYER	
	Standard vat		Standard vat	Your store
French fries—cases per week	160		160	
Production—lb per hour	56	▲	72	
Production time per week	85.7 hr	▼	66.7 hr	
Production time per year	4,457 hr	▼	3,467 hr	
<b>ANNUAL SAVINGS</b>			<b>YOU SAVE</b>	
Production + energy			<b>990 hr</b>	
Labor @ \$8/hr			<b>\$7,920</b>	
			<b>OR GAIN</b>	
French fries cooked per year			<b>71,280 lb</b>	
Potential additional revenue			<b>\$35,640</b>	

### Can your fryers do this?

Making money with fryers is the same as it is with everything else in your kitchen: production up, costs down. The question is, are your fryers making as much as they could be? They would if they were Henny Penny.

### More loads with less energy and less oil

Independent tests prove Henny Penny 320 Series open fryers consistently recover temperature in a matter of seconds, full load after full load. That means no matter what you cook, you're getting more loads per hour and saving time, money and energy in the process. With stable temperatures and frequent filtering, you're saving oil, too.

Henny Penny open fryers are built for reliable round the clock operation and come with a 7-year vat warranty. Join the thousands of satisfied restaurant owners who trust Henny Penny quality and 24/7 global customer support.



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