

PRESSURE ASSIST

What is Pressure Assist?

Pressure Assist uses an external means of developing pressure within the fry pot for small product loads, which otherwise will not build optimum pressure levels on their own.

This assures that smaller product loads cook to the same quality and consistency as larger product loads, which develop optimum pressure levels on their own.

How does Pressure Assist work?

A dedicated pressure assist air pump (compressor) pressurizes the fry pot by pumping air into the plumbing on the pot side of the deadweight assembly. A check valve assures that pressure generated by the assist pump can be transmitted to the fry pot, but pressure from the fry pot cannot be transmitted to the assist pump.

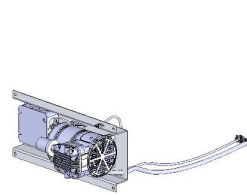
Pressure Assist is also equipped with an electronic pressure transducer, allowing the control to monitor the pressure level within the fry pot. This transducer determines whether pressure assist is needed for a given cook cycle. If the air pump is activated, the transducer reading is then used to determine when the desired pressurization level has been reached. The air pump is automatically turned off or on as needed to maintain optimum pressure level.

For each individual menu item, you can customize pressure assist activation settings.

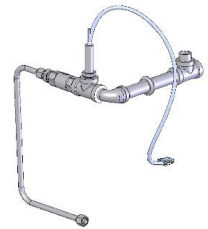
Which Henny Penny fryers offer Pressure Assist?

Pressure Assist is available on 4-Head Pressure Fryers with C8000 controls.

For additional information, please contact your local distributor.



Pressure Assist Air Pump



Electric Pressure Transducer

