


- Oil and energy saving features
- Smart controls to optimize frying
- Built for rugged, 24/7 performance




KEY FEATURES

 7-year vat warranty

 Fast recovery time

 Built-in filtration ranging from manual to fully automated

 Lower energy requirements and cost



320 SERIES STANDARD

- Fry freezer items and freshly breaded products
- Integrated filtration system makes filtering and cleaning easy



EVOLUTION ELITE®

- Low oil volume platform (30 lb. vats)
- Best for high daily order volume, freezer-to-fryer products
- Automatic top off and integrated/express filtration



F5

- No training required for basic operation
- Low oil volume platform (30 lb. vats)
- Best for high daily order volume, freezer-to-fryer products
- Automatic top off and integrated/express filtration

Available in electric only



340 SERIES LARGE CAPACITY

- Large vat surface area
- Fry large batches, especially items that float



VELOCITY SERIES™ (8-HEAD)

- Best for large batch items
- Cooks up to 8 head of chicken per load in 25% less oil than prior model
- Automatic oil level top off
- Filters oil and washes crumbs out after every load
- ATM-style control manages 50 cook programs, expandable to 160

Available in electric only



GAS (8-HEAD)

- Built in filtration for longer lasting oil
- Cooks up to 8 head of chicken per load

OIL & ENERGY MANAGEMENT

Melt Mode

Pre-heat function gradually raises temperature of oil or solid/semi-solid shortening.

Idle Mode

Automatically lowers oil temperature between periods of operation to save energy and extend oil life.

Filtration Tracking, Prompt, Lockout

Maximize oil life by using cook cycle history to customize and control filter frequency.

Proportional Control

Prevents over or under heating oil; helps maintain consistency and heat spikes or lulls during recovery.

Load Compensation

Automatically adjusts cook time for fresh or frozen products and different load sizes to ensure consistent product quality.

Compare savings of the Evolution Elite & F5 with a traditional 50-lb. fryer.*

(*assuming 4,500 lbs. of top-off oil and \$0.85 oil cost)

	TRADITIONAL 50 LB. FRYER	EVOLUTION ELITE & F5
# of vats per store	3	3
Oil/vat (lbs.)	50	30
Discard frequency (days)	7	14
12-Month oil use (lbs.)	12,321	6,846
Total annual oil cost per store (\$)	\$10,473	\$5,819
10-Year oil cost per store	\$104,729	\$58,191

Total store oil capacity — 150 lbs. traditional fryer; 90 lbs. Evolution Elite & F5
Fresh oil fills — 7,821 traditional fryer; 2,346 Evolution Elite & F5

COST SAVINGS

EE/F5 Annual Oil Savings per Store: \$4,654

10-Year Oil Savings per Store: \$46,540

- 5 locations \$232,700
- 10 locations \$465,400
- 20 locations \$930,800



Find a distributor near you at www.hennypenny.com
Corporate headquarters: 1-800-417-8417

EVOLUTION ELITE® & F5 FEATURES



The fry vat needs 40% less oil than a standard 50 lb. fryer, with the same cooking capacity



Automatic oil top off replaces manual filling



Oil Guardian® adds fresh oil as needed from an onboard JIB/reservoir



Smart Touch Filtration™ improves oil savings, product quality and productivity by filtering individual vats with one button, while other vats cook uninterrupted. Filters in under 4 minutes.



Evolution Elite's iControl™ is a reliable interface that stores 40 cook programs and has multiple language settings, USB support, and more.

F5's tablet-like controls and operating system require no training for basic fryer operation.

