

ZAC'S TURNS TO HP SALES NORTHEAST & HENNY PENNY TO SIMPLIFY FRYING OPERATIONS

CUSTOMER

Zac's Burgers, Folsom PA

HENNY PENNY DISTRIBUTOR

HP Sales Northeast

EQUIPMENT

Henny Penny OFG322 two-well gas open fryer, Computron 8000 controls

PRODUCT

Chicken wings, tenders, and filets; fish and crabcakes
French fries, waffle fries, onion rings, mozzarella sticks

When most guys his age were still hitting burger bars after a ballgame, Pete Politarhos decided to open one. And he hasn't looked back. Today, Zac's Burgers has three restaurant locations in the Philly area, plus a concession at Lincoln Financial Field and two food trucks for catering events around the Tri-State. Zac's is a family business with 28 employees. Business is good, and expanding is always a consideration. But at the moment Politarhos is having a hard enough time finding workers to fill the positions he already has.

"Probably the biggest thing for us is that the Henny Penny fryer has simplified what we do in the frying area. With the controls and the filtering, it has taken a big headache away and helped me serve my customers efficiently and better."

Henny Penny wasn't his first choice, though. When the Folsom location underwent renovation in May, 2021, Politarhos knew he had to expand the frying area. "We're a burger restaurant, but we serve a ton of wings and chicken sandwiches, too. People love having chicken as an alternative on the menu. We needed more frying capacity, and a more efficient frying operation." His first thought was to replace his original 60 lb fryer with two new ones from the same manufacturer. But the contractor suggested he take a look at Henny Penny before he made up his mind.

"We're going through a thousand pounds of fries a week. We filter the fryer ten to twelve times a day and get seven days out of the oil. With the old fryer we were getting four. We did the math. The Henny Penny fryer pays for itself in two and a half years with oil savings alone."

HP Sales Northeast, the local Henny Penny distributor, brought Politarhos to their demonstration kitchen and showed him a Henny Penny 320 series two-well open fryer with built-in filtering and Computron 8000 programmable controls. "It seemed like a lot of money, but as soon as I saw it, I didn't want anything else. HP Sales Northeast was great. They set us up with one of their customers that had the same fryer. My son Nicholas and I went down there and talked directly with the line guys. They all loved the fryer. At that point I realized we were buying exactly what we needed."

Politarhos said Henny Penny's onboard filtering system was very important, especially with the price of frying oil. "We're going through a thousand pounds of fries a week. We filter the fryer ten to twelve times a day and get seven days out of the oil. With the old fryer we were getting four. We did the math. The Henny Penny fryer pays for itself in two and a half years with oil savings alone."

Politarhos also appreciates the automatic load management features. "You might be cooking at a slightly lower temperature depending on the size of the load. But the fryer takes that into account and automatically adds a little extra time. You get the same product quality, no worries."

The other great thing about the control is that it was so easy to train his crew. "You're basically just pushing a button," he said. "We don't have to have a manager there every minute of the day. That allowed my son and I to take the occasional day off. It's hard to put a price on that!"

