

- 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
<b>10-Year oil cost per store</b>	<b>\$104,729</b>	<b>\$58,191</b>

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

## 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.

## 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](http://www.hennypenny.com)  
Corporate headquarters: 1-800-417-8417

F5's intuitive touch-and-swipe controls







# NON-U.S. OPEN FRYERS



- Designed for reliability and ease of service
- Operator friendly controls
- Built for rugged 24/7 performance



## KEY FEATURES

-  Heavy duty basket hanger
-  Lightweight easy to clean filter pan
-  Welded fry-pot seam
-  Easy to clean towel bar heating elements



### OFE 140 Series

- Cost effective
- 25 L Vat
- 1 or 2 vat option
- Computron 1500 control
- Full or split vat option
- With or without filtration
- CE approved



### GVE Series

- 18 L Vat
- 1-4 vat options
- Built in filtration
- Full and split vat options
- Purge valve for solid shortening
- Digital/Programmable controls
- CE approved



# GVE FEATURES

- Cooks the same size load in the 27% less oil than standard 25 L vat
- Built-in manual filtration
- Heavy-duty stainless steel vats
- 40 available cooking programs
- Full vat, split vat or combination
- Heavy duty basket rest removes easily for cleaning
- Hinged elements make vat clean-out quick and easy
- Load compensation
- Idle and melt modes



GVE 073 3-well manual low oil volume open fryer

Henny Penny low oil volume open fryers use innovative design and control technology to significantly reduce frying oil consumption, extend oil life, improve fried product quality and reduce overall oil consumption and cost.



## OIL SAVINGS WITH HENNY PENNY

	HIGH EFFICIENCY 25L FRYER	GVE
# of vats per store	3	3
Oil/vats (L)	25	18
Discard frequency (days)	7.0	14.0
12-Month oil use (L)	6,161	3,658
Total annual oil cost per store (\$)	\$10,473	\$6,218
<b>10-Year oil cost per store</b>	<b>\$104,732</b>	<b>\$62,184</b>
Total store oil capacity 75L. traditional fryer; 54L. GVE Fresh oil fills – 3911L. traditional fryer; 1408L. GVE		