

# Introducing the Split Vat open fryer from Henny Penny

*Divide your fryer... multiply your profits!*

14 different vat configurations, extremely fast recovery, and simple electronic controls. That adds up to one great opportunity.

Got more menu ideas than time to make them in the same fryer? Try dividing your frying capacity the way you need to, with the new Henny Penny split vat open fryer.

Henny Penny open fryers are among the most energy efficient in the business. Now we're making them more efficient in a different way—by letting you select the vat configuration that best matches your menu and volume.

### Divide and prosper

A split vat gives you the flexibility to cook different items in smaller batches at the same time with independent controls and completely separate cooking environments. Fries, seafood, spring rolls, onion rings, chicken wings, dumplings... all at proper times, proper temperatures and no possibility of flavor transfer. It allows you to constantly adjust your total frying capacity throughout the day to meet the demands of your most popular menu items. And by separating foods with different frying characteristics, you can extend the useful life of your frying oil and better manage overall oil consumption.

### Fast recovery equals less energy, more loads

Henny Penny 320 Series open fryers have proved to be among the most energy efficient in the business. In fact, independent tests have shown these fryers to consistently recover temperature in a matter of seconds, full load after full load. Gas models earn the ENERGY STAR® mark.



### Filter fast, easy and often

Stable temperature and frequent filtering are your best weapons against oil degradation. Henny Penny's built-in filtration system makes filtering hot oil easy and fast—less than four minutes, and you're ready to cook again.

### New, simple digital control

The new **COMPUTRON™ 1000** control couldn't be any easier to operate. It's programmable, has separate LED displays and UP/DOWN arrow keys. It's that simple!



- Choose from up to 14 different full and split vat configurations to make the most of your menu ideas.



- The New **COMPUTRON™ 1000** control features separate digital time and temperature settings for each vat. Very simple to use!



- Available single well filter drain pan for multi-well fryers. Filter one well while cooking in the others. Easy to handle, easy to clean.
- Split vats let you cook different items at the same time with no flavor transfer.



[hennypenny.com](http://hennypenny.com)

**HENNY PENNY**  
Engineered to Last™