

# *“Perfect”* And profitable.

Produce more high-quality food for less with open fryers from Henny Penny.

- **SAVE** on energy costs with high efficiency gas and electric units
- **SAVE** on shortening costs—faster temperature recovery extends shortening life
- **PRODUCE** better food by filtering more often with quick, easy built-in filtration
- **PRODUCE** more food in less time with lower labor costs

**7-YEAR  
FRY POT WARRANTY!**





# The more you fry the more you save.



## Filter fast, often and easily

A convenient built-in filtration system allows operators to filter more often with less work and downtime. In three to five minutes you're ready to fry again, no portable filter pumps or pans required. Fast, frequent filtering keeps shortening at its highest quality over longer periods of time. That means healthier, better-tasting fried products for your customers and less shortening for you to buy and dispose of!

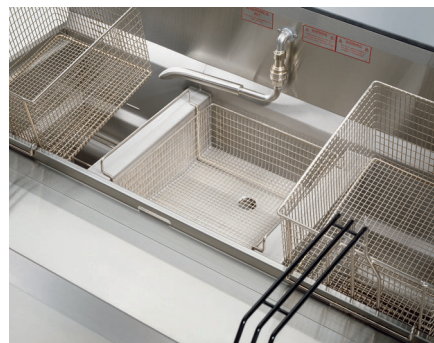
Henny Penny open fryers are designed and built for kitchens that only close when they have to. That means fryers that put out consistent product and can save you money in the process.

## Better design uses less energy

Henny Penny's induced draft technology enables over 60% efficiency in gas models. Electric models use just over 0.2 kW per pound (0.5 kW/kg) of shortening. Yet both gas and electric models produce extremely fast recovery.

## Faster recovery saves on shortening

Highly efficient heating and fast recovery not only save time, but keep shortening from breaking down and being absorbed by food. In fact, independent tests have shown that Henny Penny fryers lose virtually *no* shortening in normal operation. You wind up serving a healthier, better tasting product. And with shortening loss representing the single biggest expense in most frying operations, you can save *thousands* every year!\*



*Unique pivoting return spout shown on ODE-323, a three-well unit with two fry wells and a central dump well.*

## 'Smart' features improve consistency, reduce labor costs

With Henny Penny open fryers you get more than large capacity, efficient operation and a compact footprint. You also get labor-saving features that help operators maintain product consistency.

- Digital touch pad controls with up to 12 customizable programs for one-touch cooking.

- Auto lift models automatically lower basket at start of cycle, raise basket at completion.



*Auto lift features two independently controlled lifts per well.*

- Melt mode gradually heats shortening to the proper temperature before you first begin to cook.
- Idle mode lowers shortening temperature automatically to save energy between periods of operation.

## Complete line of open fryers and accessories

320 Series gas and electric—one, two, and three-well models

340 Series high capacity, gas and electric—one and two-well models

OFE-291 high capacity electric

OFG-391 high capacity gas

## 7-year fry pot warranty

Henny Penny's 7-year fry pot warranty is the best in the business. Plus 2-year warranty on all other parts.

If you're looking for fryers that can make you money *and* save you money, talk to your exclusive Henny Penny distributor today.



Solutions and service worldwide.

Order from:

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