

# Press Information

Page 1 of 4



RE: For immediate release/new equipment, restaurant, deli, commercial frying

COMPANY: Henny Penny Corporation  
P. O. Box 60  
Eaton, OH 45320  
800 417-8417  
[www.hennypenny.com](http://www.hennypenny.com)

CONTACT: Jason Moles, Henny Penny, (937) 456-8444, [jmoles@hennypenny.com](mailto:jmoles@hennypenny.com)

## Split vat fryers add flexibility, efficiency to frying program Henny Penny now offers choice of split vats and new simple digital control

EATON, OH—Henny Penny open fryers are already among the most energy efficient in the industry. Now, foodservice operators can make their entire frying program more efficient by choosing a combination of full and split vats that best matches their menu and volume.

The split vat feature creates two separate frying environments in the same well. Each portion of the split vat can be programmed and controlled separately. This means operators can create a wider variety of menu items in smaller batches at the same time, from the same fryer.

### **The split vat advantage**

A split vat divides the frying well into two separate sections, which can then be devoted to two different menu items. Product quality will improve because there is never any flavor transfer, and you can program the optimum temperature and cook time for each item. Since oil life varies among different food items, such as fries and proteins, you also gain the ability to better manage your oil

# Press Information

Page 2 of 4

consumption and costs. Grouping menu items into splits with common filtration frequency, for example, makes the best use of your oil and filtration schedule. At peak operation, Henny Penny fryers require less than four minutes to drain, filter and return hot oil ready for drop, so filtration itself does not impact production. Operators can drain and filter one well while cooking in the others.

“We call it ‘dividing your fryer to multiply your profits’,” said Tim Crammer, Henny Penny Director of Marketing. “Today’s restaurant or deli kitchen really strives for flexibility. Menu items come and go; however, the consumers’ taste for expanding menu items does not. When you have a frying system that multiplies your menu offering, while minimizing waste, our users can drive significant profits. These split vat products deliver consistent food quality, minimize labor and improve the bottom line.”

## **Create your own ideal fryer**

Multi-well fryers can be ordered in any possible combination of full and split vats. A full vat well for higher volume items that can be held longer combined with one or more split vat wells for variety can provide the ideal fried menu production from a single fryer footprint. Henny Penny has also introduced an optional single-well filter pan for multi-well fryers that is easier to handle when disposing of spent frying oil and easier to clean.

# Press Information

Page 3 of 4

## **New COMPUTRON™ 1000 control**

The choice of any split vat configuration is a standard feature. Also standard with the 320 Series fryers, is the new simple to use **COMPUTRON™ 1000** control. The **COMPUTRON™ 1000** offers separate time and temperature LED displays, simple UP/Down arrow keys, and is fully programmable. The **COMPUTRON™ 8000** control, with a host of capabilities that include load and filtration tracking, and oil management features, is currently available for full vat models, only.

Henny Penny continues a 50-year tradition of innovation that began in Eaton, Ohio USA with the first commercial pressure fryer in 1957. Today, Henny Penny offers a wide range of high quality foodservice equipment designed for easier operation, greater flexibility and lower operating costs. Product lines include pressure and open fryers, combis, rotisseries, holding cabinets, display merchandisers, and blast chiller/freezers. These products and complete start-up, service, training and technical support, are available through Henny Penny's exclusive worldwide distributor network.

[END TEXT]

[THUMBNAIL PHOTOS/CAPTIONS ON NEXT PAGE]

# Press Information

Page 4 of 4



The Henny Penny OFE-323 with three split vat wells



Henny Penny split vat fryers create separate frying environments for higher quality and better production and cost management when frying multiple items.