Pressure Fryers
Open Fryers
Rotisseries
SmartControl™ Ovens
Heated Display Cases
Express Merchandisers
Breading Systems
Breadings, Seasonings and Supplies
Technical Service and Training

To learn more about Henny Penny's comprehensive products, programs and services, contact your nearest Henny Penny distributor.
Henny Penny pioneered the first commercial pressure fryer in 1957 and quickly became known for delicious fried chicken. Across America, diners and restaurants began taking orders for moist and crispy chicken cooked in our fryers. Over the next fifty years, that same spirit of innovation and focus on our customers’ businesses has made Henny Penny a global leader in foodservice solutions.

While pressure fryers continue to be a cornerstone of the company, our business has expanded to include the best-engineered, best-built and best-tested cooking, holding and merchandising equipment in the foodservice industry. Henny Penny open fryers, rotisseries, heated merchandisers, combi-ovens, warming cabinets and breading products are found in the world’s most successful QSR and restaurant kitchens, as well as in independent restaurant, supermarket, c-store and noncommercial operations around the corner and around the globe.

At Henny Penny, we aren’t satisfied with simply making the best products — we make sure those products are backed by the best people. That’s why you’ll find our level of service and commitment to your foodservice operation unmatched by anyone in the industry, on any continent. Bringing more than a half century of experience to the table, we are resolute in helping you deal with the most important issues affecting your bottom line:

- Food quality, consistency and safety
- Labor and economic savings
- Productivity
The success of your business begins and ends on food quality. Your customers have meal options that are expanding every day, and they demand meals that are better looking, better tasting and the best possible value. They also seek variety and meals that fit their lifestyles, including nutrition as well as convenience. Henny Penny’s approach to business - our operations, equipment and many of our patented technologies - has been specifically shaped with your customers in mind. Innovation, reliability and quality are core to our business; you and your customers can be confident that the food is cooked and held properly each and every time. We have honed our expertise in knowing what’s needed to make a wide range of menu items, ensuring you the most delicious products and the most satisfied customers.

Fryers are precision engineered with rectangular fry pots and cold zones below the heating elements to reduce cracklings and greatly improve shortening quality, food flavor and consistency. Ensuring food is evenly cooked, uniformly browned, moist, crisp and fresh until served, Henny Penny rotisseries, heated merchandisers and holding cabinets use our patented THERMA-VEC® technology, letting you easily control radiant heat and humidity.

Designed to Delight You and Your Customers

Moving beyond traditional boiler and boilerless designs, Henny Penny SmartCombi™ ovens use our Advanced Steam Technology, which lets you cook with both dry and steam heat to better control the moistness of the food while minimizing maintenance costs.

New products, in concert with equipment usage and shortening management, are being explored at Henny Penny by in-house chefs and in fully equipped test kitchens around the world.
In foodservice, productivity means profits, and we help protect your profits with equipment specifically engineered to be easy to use and easy to maintain. Our products offer features that translate into genuine efficiency, labor saving and increased productivity. One example is the mouth-watering, jaw-dropping performance of our Evolution Elite® open fryers, which use 40% less oil. Our equipment also features easy-to-learn controls, meaning you spend less time training employees – a big advantage in a high turnover environment. And incorporation of the best automation technology from our onboard PriMelt oil melter to built-in filtration to the WaveClean™ system means preparation and cleaning tasks are shortened and simplified. The goal is to save you time and labor without sacrificing food quality. Ultimately, the real proof of our equipment’s quality is its ability to deliver a consistent, great-tasting product to your customers, regardless of who prepares it.

While proper shortening management protects the flavor of your food and extends the life of your shortening, Henny Penny’s built-in shortening filtration makes this once laborious, time-consuming process quick, safe and easy.

With our integrated systems and accompanying holding cabinets, bulk food operations can dramatically decrease their reliance on labor, even streamlining kitchen production to a single five-day, eight-hour work schedule instead of the traditional 12-hour shifts, seven days per week.

Equipment maintenance can keep your employees from other important duties. That’s why our fryers, rotisseries, combi-ovens and holding cabinets are designed for maximum ease of cleaning. For instance, the WaveClean™ system thoroughly cleans SmartCombi™ ovens with a simple push of a button, requiring no supervision.

Henny Penny’s in-house Controls Division designs and manufactures electronic controls to our own rigid standards and specifications, giving you programmable computer controls that allow you to create custom settings and protect the quality of your product.

Buying You More Time

In foodservice, productivity means profits. Henny Penny protects your profits with equipment specifically engineered to be easy to use and easy to maintain. Our products offer features that translate into genuine efficiency, labor saving and increased productivity. One example is the mouth-watering, jaw-dropping performance of our Evolution Elite® open fryers, which use 40% less oil. Our equipment also features easy-to-learn controls, meaning you spend less time training employees – a big advantage in a high turnover environment. And incorporation of the best automation technology from our onboard PriMelt oil melter to built-in filtration to the WaveClean™ system means preparation and cleaning tasks are shortened and simplified. The goal is to save you time and labor without sacrificing food quality. Ultimately, the real proof of our equipment’s quality is its ability to deliver a consistent, great-tasting product to your customers, regardless of who prepares it.
Guaranteed performance no matter what conditions you work in, thanks to full lifecycle testing in labs that can simulate any climate or humidity. And 100 percent of equipment is tested for operational integrity before shipping.

Attention to details, such as corner radius welds, give Henny Penny products added strength and durability, and our certified welders are reviewed daily for quality assurance. This meticulous attention to detail means enhanced durability, and an overall lower cost of ownership.

Quality Pays Off

Our equipment’s unmatched level of quality and durability are often the first things remarked on by customers. However, the full value of our equipment goes much deeper than high-grade stainless steel and polished corners. The precision engineering behind our products is more than just a matter of pride; it stems from an unwavering commitment to increasing your profitability and decreasing operational costs. For instance, faster recovery times allow you to prepare more food in less time, while more energy-efficient designs lead to full lifecycle payback in 1-2 years.

Our engineers apply an average tenure of 18 years and relentless attention to detail to make Henny Penny equipment stand apart. This focus on quality and the long-term benefits of a better-made product extends from our company president to our workers on the factory floor — all of which makes Henny Penny a sound long-term investment in your company’s success.
Shining Service

From initial design to after-sales support, Henny Penny works tirelessly to be a partner in your company’s success. We treat your purchase as the beginning of a mutually beneficial relationship, and go out of our way to respond quickly to your needs as they arise. We also take an active role in identifying and implementing the most useful technology, and finding the best solutions to the foodservice challenges that you face every day. With Henny Penny, you can be confident that you’ll receive not only the best products, but also a level of ongoing service that lives up to the same high standards. Offering global scope and personal attention, we’re behind you every step of the way.

Expert customer service that is available whenever you need it via a toll-free call or email. Along with a wide range of technical literature and service manuals available at HennyPenny.com.