

# PRESSURE FRYERS

Faster cooking, longer oil life, consistent taste and texture, load after load

Henny Penny introduced commercial pressure frying to the foodservice industry more than 50 years ago. And we've been helping restaurants and deli operators around the world earn billions ever since.

## Faster cook times, more flavor and nutrition

Frying under pressure—around 12 psi—enables faster cooking at lower oil temperatures than conventional open frying. Pressure frying also seals in the food's natural flavors and nutrients while sealing out excess frying oil. The result? A better tasting, healthier fried product.

## Oil performs better, lasts longer

Lower cooking temperatures, less moisture released from food, and reduced exposure to air are all conditions that maintain oil quality and greatly extend oil life. And that's exactly what happens inside a Henny Penny pressure fryer. Fast recovery and oil management controls also help protect oil from unnecessary temperature swings that hasten oil breakdown.

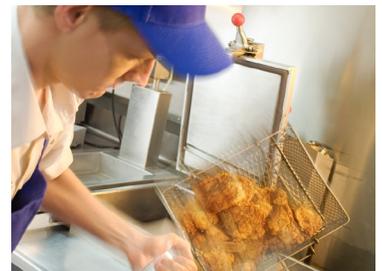
## Cook more food using less energy!

Quicker cycle times also save energy. Lower cooking temperatures combined with a highly efficient heat transfer design enables Henny Penny pressure fryers to recover temperature earlier in the cooking cycle, so less energy is used. Serving a better product that takes less time to cook can certainly increase your fried chicken throughput. Take a look at our savings and profit work sheet on the back and see how much!

## Safe, easy and consistent cooking

Pressure fry with confidence:

- Positive lid lock, color-keyed locking spindle, pressure relief valve
- 10 programmable cook cycles
- Built-in filtration system, easy vat cleanout
- Stainless steel rectangular fry pot cooks evenly
- 7-year fry pot warranty



**Still the best way to do fried chicken.**

# Lower<sup>o</sup> Faster<sup>⌚</sup> Better<sup>\$</sup>

## LET'S DO THE MATH:

	OPEN VAT FRYER		HENNY PENNY PRESSURE FRYER		
	4-head	8-head	4-head	8-head	Your store
Fried chicken pieces per day	640	1280	640	1280	
Loads per day	20	20	20	20	
Cook temperature	350° F (177° C)	350° F (177° C)	325° F (163° C)	325° F (163° C)	325° F (163° C)
Cook time per load	16 min	22 min	10.5 min	15	
Cook time per day	5.3 hr	7.3 hr	3.5 hr	5 hr	
Cook time per year	1920 hr	2640 hr	1260 hr	1800 hr	
<b>ANNUAL SAVINGS</b>			<b>YOU SAVE</b>		
	Production + energy		<b>660 hr</b>	<b>840 hr</b>	
	Labor @ \$8/hr		<b>\$5,280</b>	<b>\$6,720</b>	
	Fried chicken		<b>OR GAIN</b>		
	Potential additional revenue		<b>120,686 pc</b>	<b>215,040 pc</b>	
			<b>\$25,143</b>	<b>\$48,800</b>	

### Match throughput to volume

Looking to leverage pressure frying profitability? With Henny Penny, it's easy. Mix the right combination of 4-head, 6-head or 8-head pressure fryers to match each store's fried chicken volume.

### Take the "pressure" off open fryers

Pressure frying is by far the most profitable way to serve bone-in fried chicken. Why not free up your open fryers to do what they do best? Balancing pressure frying and high-efficiency open frying lets you manage your frying program and menu for the highest efficiency and consistently strong profits.

### The first and still the best

Ready to turn your fried chicken, wings, tenders—even chops and wedge fries—into profitable best sellers? The original pressure fryer company is ready to partner with you.

Join the thousands of satisfied restaurant owners who trust Henny Penny quality and 24/7 global customer support.



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

**HENNY PENNY**  
Engineered to Last