



PRESSURE FRYERS — Combining performance and efficiency



BUILT-IN FILTRATION



FASTER COOK TIMES



DELICIOUS RESULTS



FROM INVENTION to innovation.

Ever since we invented the pressure fryer in 1957, Henny Penny has been the industry leader in performance, durability and innovation — and today, our pressure fryers remain some of the most popular and reliable choices on the market. Used in the world's largest and most recognized chains, Henny Penny pressure fryers deliver enhanced food flavor, easy oil management and significant energy savings. The result? **Greater profitability.**

WHAT IS PRESSURE FRYING?

Simply put, pressure frying utilizes a lid that is lowered over the fry pot and sealed to create a pressurized cooking environment. First, fresh or frozen food is placed in the fry basket and lowered into preheated oil. The fryer lid is closed and latched **(A)**, then the spindle is locked down **(B)** forming a secure airtight seal.

Surface moisture from the food is quickly vaporized, building pressure in the steam zone **(C)**. Once pressure builds to around 12 psi, a pressure barrier is formed that prevents further moisture from being released. This pressure barrier effectively seals in the food's natural juices and locks out oil, resulting in a healthier product with less fat from absorbed oil. Pressure also increases turbulence at lower temperatures for faster, more energy-efficient cooking.

Henny Penny pressure fryers use a rectangular fry pot **(D)** to promote random turbulence and tumbling action, which results in even, consistent cooking throughout the load. A "cold" zone **(E)** is created at the bottom of the fry pot below the heating elements, where crumbs can accumulate without scorching prior to filtering.

When the filtration cycle is activated, hot oil drains through a disposable filter envelope into the filter pan **(F)**. From there, hot filtered oil is pumped back into the fry pot, ready for immediate use.



THE BENEFITS OF PRESSURE FRYING.



Pressure frying seals in moisture while sealing out excess cooking oil, yielding a healthier, more flavorful product. From fried chicken and other proteins to customer favorites like potato wedges, it's a particularly ideal cooking method. And by allowing for shorter cook times at lower temperatures, pressure frying helps promote longer oil life and reduce operating costs.

OIL AND ENERGY MANAGEMENT AT THE TOUCH OF A BUTTON.

With built-in filtration, an array of easy-to-use features and a full range of supporting programs, Henny Penny pressure fryers are designed with oil and energy management at the forefront. Every element is carefully engineered to effectively regulate temperature and extend oil life, whether it's strategically placed cold zones, condensation traps or advanced heating units.

And when you select the oil-saving Computron® 8000 control package, you also get features like filtration tracking, proportional control and load compensation that help you customize filter frequency, prevent over- and underheating and adjust for different load sizes.

ALWAYS STANDARD.



With Henny Penny pressure fryers, you always get built-in oil filtration standard. That means no separate pumps and pans, no need to handle hot oil and no costly upgrade like the competition.

TRUE ATTENTION TO DETAIL.

Constructed from heavy-duty stainless steel, Henny Penny pressure fryers are designed with superior durability in mind. Their narrow footprint helps operators maximize valuable floor space while Henny Penny's exclusive rectangular frypot design helps promote more consistent cooking throughout each load. And with a patented lid lock and color-keyed spindle, it's easy to ensure the perfect pressure seal every time.



Total control.

Standard on all models with auto-lift, our Computron 8000 control package features all the tools you need to manage your oil more precisely than ever:

- 10 programmable cook cycles
- Customizable filter tracking
- Optional filter prompt
- Proportional control
- Load compensation
- Water detection alert
- Idle/Melt/Clean-out modes
- 16-character digital display with multiple language settings

3 MODEL OPTIONS:

PFE-500 (Electric)
PFG-600 (Gas)

Our 500 and 600 pressure fryers offer 4-head cooking capacity in a narrow <20-inch width.



PFE-561 (Electric)

Our 561 pressure fryer features a deeper fry pot in the same narrow <20-inch width for up to 6-head cooking capacity.



REAL SAVINGS. REAL PROFITABILITY.



With the ability to add thousands to your bottom line annually, Henny Penny pressure fryers set a new standard for throughput — all with less energy used and less cook time overall. See how our 500/600 Series pressure fryers stack up against traditional open fryers.

	TRADITIONAL OPEN FRYER	PFE-500 OR PFG-600	SAVINGS PER STORE		
COOKING TEMPERATURE	350°F (177°C)	325°F (163°C)			
COOKING TIME PER LOAD (IN MINUTES)	16	10.5	ANNUALLY		10 YEARS
			Additional production time saved:	413 hrs.	4,130 hrs.
			Labor savings (based on labor rate of \$8/hour):	\$ 3,300	\$ 33,000
			Possible additional revenue due to increased throughput (at \$5 per 2-piece meal):	\$ 15,714	\$ 157,140
TOTAL COOK TIME PER DAY (IN HOURS)	3.33	2.19			
COOK TIME PER YEAR (IN HOURS)	1,200	767.5			



WHY CHOOSE HENNY PENNY?



WE'RE AN INDUSTRY LEADER.

We design and build world-class foodservice equipment, with each new product reflecting over 50 years of expertise and innovation.



WE'RE GLOBAL.

Our factory-trained distributors provide superior sales and technical support around the world.



WE'RE ALWAYS AVAILABLE.

We reduce the need for on-site service or costly downtime with 24/7 customer support by phone.



WE'RE SERIOUS ABOUT QUALITY.

We're proud to offer expertly-engineered, American-made products that you can trust for reliability and performance.



Connect with your local distributor

Check out our pressure fryers at your local Henny Penny distributor, where you can get advice, demonstrations and recommendations from experts who can help you succeed.

➔ Find a distributor near you
at HennyPenny.com.

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