

Why *pressure fry?*

Convenience

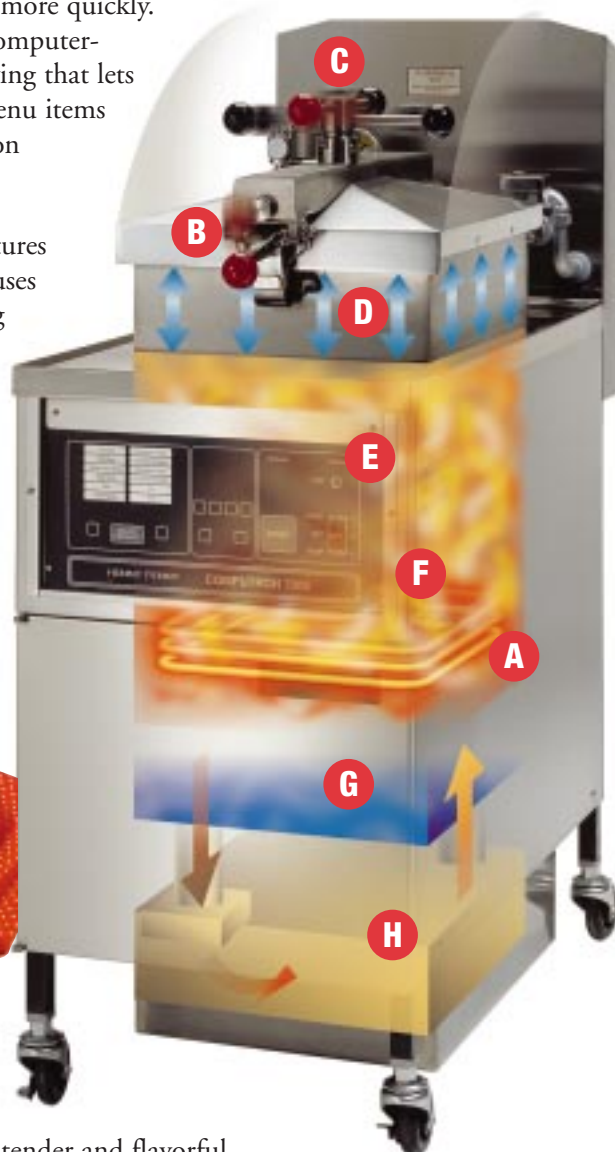
Pressure frying takes less time than conventional deep fat frying, so you can serve more orders more quickly. Henny Penny offers computer-controlled pressure frying that lets you cook up to ten menu items at the touch of a button

Economy

Lower frying temperatures mean pressure frying uses less energy. Shortening lasts longer, too. With easy operation, more orders cooked in less time and less cleanup involved, pressure frying gives you tremendous productivity with lower labor, shortening and energy costs.

Taste

Pressure Frying seals in the food's natural juices, nutrients and flavors, making anything you cook more tender and flavorful. And you can cook just about anything in Henny Penny pressure fryers... chicken, chops, seafood, vegetables—even ribs and steaks!



How it works:

1. Thermostat-controlled heating elements (**A**) are located around the perimeter of the fry pot, above the bottom level.
2. Fresh or frozen food is placed in fry basket and lowered into preheated shortening. Fryer lid is closed and latched (**B**), and spindle is locked down (**C**), forming a secure, airtight seal.
3. A small amount of moisture from food is released immediately, building pressure in closed steam zone (**D**) to 12 psi.
4. A pressurized cooking environment (**E**) prevents further moisture from being released, sealing in food's natural juices and locking shortening out. Pressure increases turbulence at lower temperatures for faster, energy efficient cooking.
5. Rectangular fry pot (**F**) promotes random turbulence and tumbling action, resulting in more even cooking.
6. "Cold" zone (**G**) below heating source allows cracklings to accumulate without scorching.
7. When filtration cycle is activated, used shortening drains through a disposable filter envelope in the built-in filtration system (**H**). Switch-activated pump returns hot filtered shortening to fry pot for immediate use.

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TOP TEN Reasons to pressure fry

- 10 Pressure frying seals in food's natural juices.**
Frying under pressure is the only frying process that seals in food's natural juices, keeping product naturally moist and flavorful.
- 9 Pressure fried food is less greasy.**
Since less moisture escapes from food, less shortening is absorbed in its place.
- 8 Pressure frying is faster and uses less energy.**
Cooking under pressure improves the transfer of heat from frying medium to food. This means less energy is required to keep shortening hot, and product gets done faster.
- 7 Pressure frying reduces flavor transfer.**
With shortening sealed out and natural juices, nutrients, and flavors sealed in, there is much less transfer of flavors and odors from product to product.
- 6 Pressure frying is more productive.**
Henny Penny pressure fryers take less time and less room to cook the same amount of food, giving you higher production per square foot than conventional fryers.
- 5 Pressure frying is cleaner.**
Pressure frying captures most oil-laden steam and exhausts it directly to hood above, reducing greasy film and odors that can build up in the surrounding areas.
- 4 Pressure frying uses less shortening.**
Shortening lasts longer for two reasons: Lower cooking temperatures slow the shortening breakdown process and less shortening is absorbed into food.
- 3 Pressure frying results in less food shrinkage.**
By retaining moisture and juices, food shrinks less when pressure fried. Your customers get more of a tender, tastier product for their money—and so do you!
- 2 Pressure frying means more menu items.**
Pressure frying is one of the most versatile cooking methods available, giving you dozens of options for meat, poultry, seafood, veggies... even pastries and ice cream!
- 1 Pressure frying produces consistently great taste.**
Today's technologically advanced pressure fryers can cook food quickly and thoroughly with consistent flavor and appearance, load after load.

The Bottom Line: Customers buy it.

Over the years, international chains have made billions in profits selling pressure fried chicken. Pressure frying has always been—and continues to be—the world's healthiest, best-tasting and most profitable way to produce fried chicken.

Now that you know why to pressure fry... why not get the best pressure fryers in the business? Call Henny Penny toll-free or contact your Henny Penny distributor and get started today!

Order from:

Manufactured by:

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