



# Welcome to the **EVOLUTION**<sup>™</sup> **ELITE** from Henny Penny

*Everything an open fryer was meant to be.*

**Gas model!  
now available!**

- Uses 40% less oil than regular vats—capacity: 15 qts/30 lbs. (14 liters/13.6 kg) per vat.
- ENERGY STAR® mark for energy efficiency, electric and gas.
- Can double life of standard and zero TFA frying oil.



- Programmable with energy and oil management features.



- Filter individual vats on the fly, easy external drain release.



- Sensor-activated auto top-off system automatically replenishes oil.



Ready for a fryer that slashes oil costs, uses less energy and practically filters itself? Welcome to the evolution.

The Henny Penny Evolution Elite™ isn't just an advanced fryer... it takes frying to a whole new order of quality, simplicity and cost management.

### Fight back against rising oil and energy costs

Having trouble controlling frying costs? Try using less oil. Henny Penny's innovative reduced oil capacity technology cooks the same amount of food in about 40% less oil! You get the same extremely fast recovery with the same loads, the same cook times and temperatures. And you're not just buying less oil. With less oil to heat, this ENERGY STAR® qualifying fryer saves energy every minute it's on.

### Filter fast and on the fly to double the life of your frying oil

Frequent filtering is the single best way to extend the useful life of your frying oil. The trick is to prevent filtering from cutting into your production. SmartFilter Express™ lets you filter on the fly—filter any vat in four minutes or less while you continue cooking in the rest.\* And you can do it without bending, opening doors or reaching underneath to turn various valves.

### Auto top-off means consistent quality

When you're cooking with less oil, it's important to maintain the proper level. The innovative Oil Guardian™ auto top-off feature automatically replenishes frying oil from a standard oil jug whenever it's needed. No lifting, no pouring, no mess. Better oil means better food, every time.



The new Henny Penny Evolution Elite three-well fryer.



### Sustainable design

ENERGY STAR	Less energy used, lower cost
40% less oil in vat	Less oil to heat, less oil to discard
Frequent easy filtering	Extends oil life for reduced waste, deliveries and packaging



### Better design, tough performance

A host of well-engineered features makes the Evolution Elite the fryer of choice for high-volume frying operations.

- Hinged elements (electric only) make cleaning vats easy and safe.
- Durable basket hanger runs length of fryer for convenience, ease of operation.
- Electric or gas and split-vat configurations add flexibility to your frying program.
- Easy-to-handle single well drain pan automatically locks in place.

The Evolution Elite is a true breakthrough in fryer design, built on the Henny Penny tradition of quality craftsmanship, around-the-clock performance and lower cost of operation.

Is your frying program ready to evolve?



Join the evolution [hennypennyevolution.com](http://hennypennyevolution.com)



\*During peak operation. Please refer to product data sheet for specific conditions.