



# EVOLUTION ELITE

**HENNY PENNY**  
Engineered to Last™

- Reduces oil costs by 40 percent
- Automatic oil top-off
- Filter Beacon™ alerts for convenient filtration and maximized efficiency



## Evolution Elite™ Product Values

| VALUE / Feature  | DESCRIPTION   |
|--|---|
| <b>COST SAVINGS</b> / 40% reduced oil capacity                         | The Evolution Elite™ uses 40 percent reduced oil capacity to <u>cook the same amount of product</u> without compromising quality. This reduced oil capacity offers significant savings on the biggest cost there is in frying – shortening.   |
| <b>INTELLIGENT FILTERING</b> / SmartFilter Express™ and Filter Beacon™ | <p>Frequent filtration is simpler than ever with the Evolution Elite™ fryer that can nearly <u>double oil life</u> at acceptable product-quality levels. With its <b>SmartFilter Express™</b> intelligent filtration system, the Evolution Elite™ offers a variety of features designed to simplify the filtration process so that operators can <u>filter more often</u> and <u>extend oil life</u>.</p> <p>Filtration can be performed without opening fryer doors. The Filter Beacon™ LED light tells operators when to filter a specific vat. Pulling the external drain release handle next to the Filter Beacon™ light drops oil for filtration. The control panel tells operators when to push the handle back in and when cooking can begin again.</p> <p><u>Detailed filtration statistics</u> are recorded so managers can ensure filtration is performed to keep oil at optimal quality levels. Examples of statistics include:</p> <ul style="list-style-type: none"> <li>- How many times was filtration ignored in a day?</li> <li>- How many times has filtration been performed in the past week?</li> <li>- How many times was oil changed?</li> </ul> <p>A typical filtration cycle can take anywhere between <u>6 to 10 minutes</u>. In the Evolution Elite™, the total filtration time from the <i>time you drop the oil</i> to filter it to <i>starting a new cooking cycle</i> is <u>four minutes</u> at peak operation.*</p> |
| <b>CONSISTENT QUALITY</b> / Automatic oil top-off                      | The Oil Guardian™ automatic oil top-off feature offers another way to extend oil life and product quality by automatically sensing if oil levels fall below their optimal level. Oil Guardian™ constantly replenishes frying oil in the vat, extending the period of time that oil makes foods taste best.  |
| <b>ENERGY EFFICIENCY</b> / ENERGY STAR® certified                      | The Evolution Elite™ has earned the ENERGY STAR® mark for both electric and gas models. The Evolution Elite™ exceeds ENERGY STAR®'s minimum efficiency for fryers, making it one of the “greenest” fryers on the market today.  |

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