



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

*Everything an open fryer was meant to be.*

- Uses 40% less oil than regular vats—capacity: 15 qts/30 lbs. (14 liters/13.6 kg) per vat.
- 85%+ energy efficient—earns the ENERGY STAR® mark for energy efficiency.
- 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 oil costs? Try using less. 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. But with less oil to preheat, and at over 85% energy efficiency, this ENERGY STAR® qualifying fryer saves on energy costs 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. How about this: Filter any vat in four minutes or less while you continue cooking in the rest.\* SmartFilter Express™ makes filtering fast and easy, and you can do it without bending down, opening doors or reaching underneath to turn various valves.

### Auto top-off means consistent quality

When you cook in less oil, it's important to maintain the proper level. The innovative Oil Guardian™ auto top-off feature automatically replenishes frying oil from a

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



The new Henny Penny Evolution Elite three-well fryer.

standard oil jug whenever it's needed. No lifting, no pouring, no mess. When it's time to discard spent oil, simply drain, remove and dispose using the Henny Penny ODS-300 oil disposal shuttle.

### Better design, tough performance

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

- Hinged elements with element lift tool and durable basket hangers make cleaning the vats easy and safe.
- Split-vat configurations add flexibility to your frying program.
- Convenient single well drain pan includes casters and automatically locks in place with a decoupling sensor.
- Critical components are located for easy access in the field.

The Evolution Elite is a true breakthrough in fryer design, built on the Henny Penny tradition of quality craftsmanship and around-the-clock performance. Is your frying program ready to evolve?



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