

# FAST'N'FABULOUS PUB GRUB

COMPLETE FOOD EQUIPMENT SOLUTIONS FROM

**J.L.LENNARD**  
ESTABLISHED 1879





# WHAT'S COOKING?

## PRESSURE FRYING

**Taste** | **Speed** | **Convenience** | **Safety** | **Productivity** | **Economy**

Pressure frying takes open frying one delicious step further. Once the food is placed in the hot oil a lid is lowered over the fry pot and sealed to create a pressurised cooking environment. This seals in the food's natural juices, nutrients and flavours whilst sealing out excess cooking oil.

It makes everything you cook more tender, flavoursome and healthier.

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 lets you cook up to ten menu items at the touch of a button.

You can cook just about anything in Henny Penny pressure fryers: chicken, chops, seafood, vegetables, even ribs & steaks!

The unique rectangular frypot design helps promote random tumbling for more evenly cooked products.

There is no handling hot oil. Henny Penny's built-in oil filtration system is standard. It means there is no more dangerous, dirty and time-consuming manual filtration.

Pressure frying gives you tremendous productivity with lower labour, oil and energy costs. Output is increased because of its easy operation and less cleaning required.

Lower frying temperatures require less energy, therefore oil lasts longer.

**HENNY PENNY**  
Engineered to Last™



## OPEN FRYERS

**Safety** | **Efficiency** | **Consistency** | **Versatility** | **Economy**

**HENNY PENNY**  
Engineered to Last™



- Digital touch pad controls with up to 12 customised programs for one-touch cooking
- Auto lift models automatically lower the basket at the start of the cycle, and raise it at completion
- Melt mode gradually heats shortening to the proper temperature before you first begin to cook
- Idle mode lowers shortening temperature automatically to save energy between periods of operation

### Better design uses less energy

Henny Penny's induced draft technology provides 60% greater efficiency in gas models. Electric models use just over 0.2 kW per 0.5 kW/kg of shortening. Yet both gas and electric models produce extremely fast recovery.

### Faster recovery saves on shortening

Highly efficient heating and fast recovery not only saves time, but keeps shortening from breaking down and being absorbed by food. This means a healthier, better tasting product. Shortening loss represents the single biggest expense in most frying operations, so this is a real money saver.

### Filter fast, often and easily

A convenient built-in filtration system allows operators to filter more often with less work and down-time. In three to five minutes you're ready to fry again; no portable filter pumps or pans required.

Fast, frequent filtering keeps shortening at its highest quality over longer periods. That means healthier, better-tasting fried products for your customers and less shortening for you to buy and dispose.

### Smart features

With Henny Penny open fryers you get more than large capacity, efficient operation and a compact footprint. You also get labour-saving features that help maintain product consistency.



## AIR FUSION CONVEYOR OVENS

**Consistency** | **Versatility** | **Reliability**

XLT Air Fusion ovens use vertical streams of hot air from pairs of tapered ducts, positioned above and below the conveyor, blowing directly onto a stainless conveyor belt. These ducts are configurable and adjustable. This cooks your product evenly and quickly. The cook times are adjusted digitally by the conveyor and temperature controls.

XLT Ovens are a multi purpose oven for cooking Pizza, steak, fish, garlic bread, pies and pasties to perfection.

### Advantages

- Conveyors can move either right-to-left or left-to-right
- Improved combustion flue-less design; more efficient than comparable ovens
- Optional front sandwich door to load or unload product for different cook times
- Exterior and interior exposed surfaces in easy-cleaning, high grade stainless steel
- Large removable front panel for easy access
- 100% factory tested with a minimum 4-hour burn-in time
- **Five Year Warranty**

### Available in:

- Electric
- LPG or Natural Gas
- Single, Double or Triple stack
- 18", 24", 32", 38" belt width options
- Optional coloured External Panels

### Also Available: The Integrated AVI Hood

- Uniform height requirement
- No exhaust duct rework to add
- Additional ovens



**XLT**  
Simple. Smart.

- 304 stainless steel exterior - enhanced appearance, easier cleaning
- Single point electrical connection
- Reduced installation cost
- Heat containment shrouds - superior capture and containment which results in no more yellow ceiling tiles
- Reduced HVAC requirements and cooler working conditions

## DOUBLE-SIDED GRILLING

**Smarter** | **Faster** | **Easier** | **More Efficient**



Double-sided grilling ensures greater cooking control. Items are seared on both sides consistently, meaning evenly-cooked food, less shrinkage, and greater profits. By ensuring consistent temperatures across the entire cook surface, there is no longer the risk that your food will be undercooked or overcooked in parts. The result? Better tasting meals and happy customers.

A 24" 2-platen Taylor grill will outperform a 36" traditional flat grill. For example: chicken fillets cooked in 35 seconds, bacon cooked in 30 seconds and patties cooked in 60 seconds. The cooking speed also eliminates the need to hold product before serving. The Taylor grill can cook fish, steaks and crepes using the double sided grilling feature as well as cooking eggs and stir-fry, as you would on a standard solid-top grill.

Takes up less space and reduces the amount of ambient heat that emits into the kitchen, minimising ventilation needs and saving on energy costs.

Modular, touch-of-the-button control. The fully automatic grill reduces labour and product waste. The solid state controls are intuitive and easy to operate. You can customise to suit your menu. Self diagnostic allow you to correct problems simply.

**TAYLOR**

# ALSO AVAILABLE

**Pratica**  
TECHNICOOK

  
**QUALITYFRY S.L.**



*The **Chef Express** and **Copa Express** are both equipped with a removable catalytic converter, which breaks down grease-laden vapours, allowing for ventless operation.*

#### **RAPID COOK TECHNOLOGY**

The **Chef Express** rapid cook oven utilises a combination of convection heat, high speed impinged air, bottom infrared, and precision microwave to reduce cook times by more than 80% with chef-quality results. Faster cooking times lead to increased profits and allow for menus to be extended with additional pre-prepared options.

#### **COPA EXPRESS**

The most compact speed oven with the largest capacity on the market. Its compact structure allows it to occupy less space on the workbench.

The Copa Express is the only one in the category that accepts GN's 1/2 (325mm x 265mm).

#### **VENTLESS OPERATION**

**Pratica Express** ovens have an internal catalytic converter that eliminates grease laden vapours before they escape the oven. The Express ovens have been tested allowing them to be certified as non-grease emitting appliances. When following proper installation and operation procedures, Pratica Express ovens can be installed without the use of a hood.\*

Ventless operation reduces power usage and improves ease of installation – allowing the ovens to be installed in cabinets or tight spaces – because no clearance needs to be left for a ventilation hood.

*\*Ventless cooking operation supported with the exception of foods classified as 'raw fatty proteins' such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc.*



*Quality Fry is an innovative way to fry.*

*Using ventless and smokeless technology to fry products in an enclosed chamber, Quality Fry is a safe, clean and risk-free fryer.*

#### **SMOKELESS, ODOURLESS**

It only releases dry air free of odour particles.

#### **RISK FREE**

The chamber isolates the high temperatures and protects the operator. Anti-fire system with double sensor and control software.

#### **CLEAN AND EASY**

The frying process does not dirty the surroundings or other components of the machine.

#### **ECOFRY SYSTEM**

- Protects oil from the light
- Precise temperature control
- Minimises oil contact with oxygen
- Continuously moves the oil
- Condenses and filters

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