

**HENNY PENNY**<sup>®</sup>  
Engineered to Last<sup>™</sup>

# THE REVOLUTION IN FRYING



# HENNY PENNY EVOLUTION ELITE

## THE REVOLUTION IN FRYING



### REQUIRES 40% LESS FRYING OIL

- Capacity: 14 litres/13.6 kg per vat.

### CONSISTENT FRIED FOOD FLAVOUR AND TEXTURE

- Oil Guardian™ auto top-off system ensures consistent oil level in the vat.

### FAST, EASY AND SAFE FILTERING

- Filter Beacon™ immediately identifies which vat is ready for filtering.
- SmartFilter Express makes it easy to filter while you continue frying in other vats.
- SmartFilter Express™ makes frequent filtration simple and fast. Operator can filter in less than 4 minutes under optimal conditions.

### BETTER DESIGN, HIGH PERFORMANCE

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

- Electric or gas and split-vat configurations add flexibility to your frying program.

### SAVES ENERGY

- Extremely energy efficient, earns the ENERGY STAR® mark for both electric and gas models.

### CONVENIENT, OPERATOR-FRIENDLY FEATURES

- ODS-300 (oil disposal shuttle) accessory makes transporting disposed oil safe and easy.
- Hinged elements and element lift tool make vat cleanout quick and easy (electric only).
- Available in 1, 2, 3 and 4 vat configurations including split vats.



Jug In Box for Automatic Oil Replenishment



Split Vat Configuration

# HENNY PENNY

## OPEN & PRESSURE FRYERS

### BETTER DESIGN USES LESS ENERGY

Henny Penny's induced draft technology improves efficiency in gas models. Electric models use just over 0.5 kW/kg of oil. Yet both gas and electric models produce extremely fast recovery.

### FASTER RECOVERY SAVES ON OIL

Highly efficient heating and fast recovery not only save time, but keep oil from breaking down and being absorbed by food.

### FILTER FAST, OFTEN AND EASILY

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

### COMPLETE LINE OF OPEN FRYERS AND ACCESSORIES

**320 Series:** gas and electric—one, two, and three-well models

**340 Series:** high capacity, gas and electric—one and two-well models.

### 7-YEAR FRY POT WARRANTY

Henny Penny's 7-year fry pot warranty is the best in the business. Plus 2-year warranty on all other parts.

### 'SMART' FEATURES IMPROVE CONSISTENCY, REDUCE LABOUR COSTS

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 Operators maintain product consistency.



### Henny Penny Open Fryer with Oil Disposal Shuttle & Fryer Dump Station

Henny Penny open and pressure fryers all feature integrated oil filtration systems, which when combined with a heated holding station and oil removal system provide a complete frying solution.



### GAS & ELECTRIC PRESSURE FRYERS

Pressure frying locks in the products natural juices and flavour which also reduces the absorption of the cooking oil.

Pressure frying offers faster cook times than traditional open frying plus energy savings due to lower cooking temperature.

## DISTRIBUTORS FOR LEADING GLOBAL MANUFACTURERS

Founded in 1879, the J.L.Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan.

J.L.Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

## COMPLETE FOOD EQUIPMENT SOLUTIONS

J.L.Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements. From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing responsive after sales service and preventative maintenance programs. We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

## AFTER SALES SERVICE AND SPARE PARTS

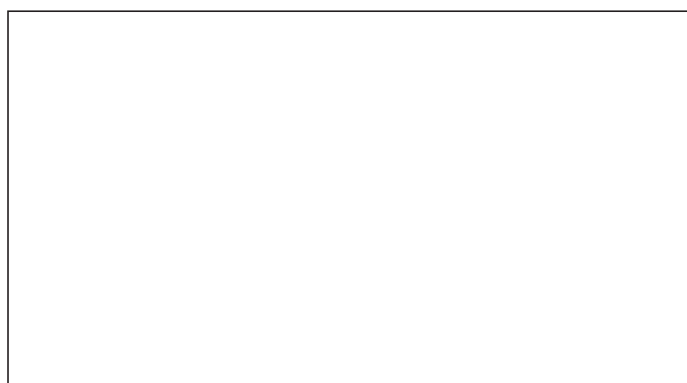
What sets J.L.Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

## TECHNICAL SUPPORT FOR FOOD EQUIPMENT

J.L.Lennard Food Equipment offers a complete National Service structure:

- 24hr / 7 days per week coverage
- Factory trained company technicians
- Parts - stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.

AUTHORISED DEALER



**J.L.LENNARD**  
ESTABLISHED 1879

[www.jllennard.com.au](http://www.jllennard.com.au)  
[www.jllennard.co.nz](http://www.jllennard.co.nz)

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