

GVE SERIES FRYERS

HENNY PENNY

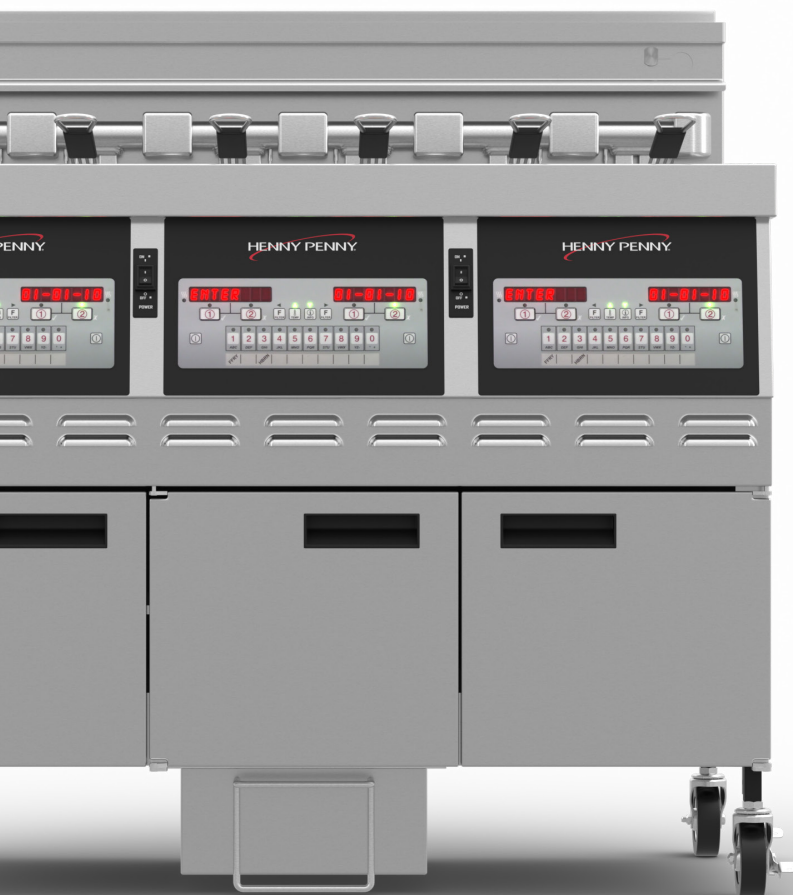
- Designed for reliability and ease of service
- Operator friendly controls
- Built for rugged 24/7 performance



Henny Penny low oil volume open fryers use innovative design and control technology to significantly reduce frying oil consumption, extend oil life, improve fried product quality and reduce overall oil consumption and cost

KEY FEATURES

- Cooks the same size load in 27% less oil than standard 25 L vat
- Built-in manual filtration rinses and drains crumbs
- Ability to filter vats individually
- Load compensation for consistent cooking
- 30 available cooking programs
- Idle and melt modes for energy efficiency
- Optional front oil disposal (liquid oil only)



Built for easier cleaning

- Hinged heating elements
- Removeable basket rest
- Lightweight filter pan

GVE Series

- 18 L Vat
- 1-4 vat options
- Built in filtration
- Full and split vat options
- Purge valve for solid shortening
- Digital/Programmable controls
- CE approved

OIL SAVINGS WITH HENNY PENNY

	HIGH EFFICIENCY 25L FRYER	GVE
# of vats per store	3	3
Oil/vats (L)	25	18
Discard frequency (days)	7.0	14.0
12-Month oil use (L)	6,161	3,658
Total annual oil cost per store (\$)	\$10,473	\$6,218
10-Year oil cost per store	\$104,732	\$62,184
<p>Total store oil capacity 75L. traditional fryer; 54L. GVE Fresh oil fills – 3911L. traditional fryer; 1408L. GVE</p>		

Quick Recovery for Fast, Consistent Cooking

- Idle Energy Rate = **788.857 Watts**
- Heavy Load Cooking Efficiency = **91.8%**
- Production Capacity = **66.85 lbs./hour**



[VIEW DATA SHEET HERE](#)