

# GVE OIL MANAGEMENT

- Cooks the same size load in the 27% less oil than standard 25 L vat
- Built-in manual filtration
- Heavy-duty stainless steel vats
- 40 available cooking programs
- Full vat, split vat or combination
- Heavy duty basket rest removes easily for cleaning
- Hinged elements make vat clean-out quick and easy
- Load compensation
- Idle and melt modes



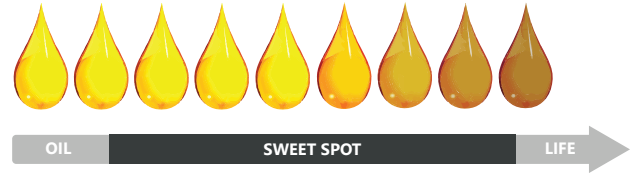
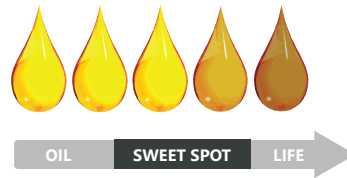
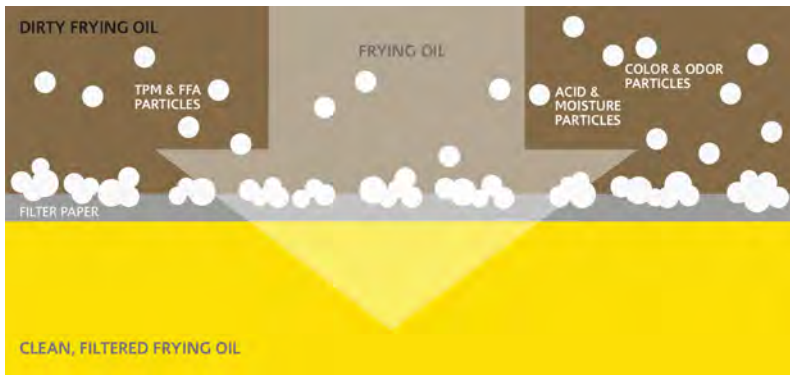
## GVE 073 3-well manual low oil volume open fryer

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.

- 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



# Henny Penny Prime Filter



Part Number	Description	Information
<b>12092</b> 90 individual Packets	<b>Prime Filter Packets</b> Prime Filter Powder in easy to use packets	To be used with #12076 Filter Paper in the drain pan. See chart on case for usage.
<b>12088</b> 22 lb, bulk powder	<b>Prime Filter Bulk Powder</b>	To be used with #12076 Filter Paper in the drain pan. Measure per vat capacity

## 14736 Brush Kit



**12112 BRUSH WHITE STRAIGHT**

**12116 BRUSH-FRYER-GOING LONG HANDLE**

**12126 BRUSH BLACK TIPPED**

**12160 SCRAPER-FRY POT**

**23850 SKIMMER-SQUAER MESH**

## 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
<b>10-Year oil cost per store</b>	<b>\$104,732</b>	<b>\$62,184</b>

Total store oil capacity 75L. traditional fryer; 54L. GVE  
Fresh oil fills – 3911L. traditional fryer; 1408L. GVE