

Foodservice operators can save up to 40% per annum on your frying oil bill every year with Henny Penny Evolution 'Elite Frying Systems' from Martin Food Equipment – everything an open fryer is meant to be !

Cooking **better food** with **less oil** is the inspiration behind the innovative Evolution Elite Open Fryer from Henny Penny.

Start with less oil in the frying vat, replenish it automatically and filter at the touch of a button..... serve better tasting food and saves thousands of euro in oil costs per year.

Save time, energy and money every time you fry: The more you fry, the more money you save each year.

- Henny Penny Fryer uses 40% less oil to achieve same output as other fryers
- Automatic oil top – off means more time spent frying at busy times
- Smart Touch Filtration in just 4 minutes to maintain product quality and extend oil life
- iControl with up to 40 cook programs to maintain product quality with unskilled operation
- USB connectivity to update programs on each fryer at the same time and retrieve HACCP data
- Stainless steel tank with 7 – year warranty
- Hinged elements for ease of cleaning
- High efficiency gas burners with solid state ignition for reliability and lower maintenance costs
- Optional automatic basket lift to save labour and increase efficiency

Henny Penny is the frying system of choice for the Hospitality sector in Ireland and many International chains across the world.

Contact Martin Food Equipment to explore how you can save 40% on your annual frying oil bill every year.

We are happy to do a FREE site survey and produce a cost saving report for your individual business.

For information log on to <https://martinfoodequip.com/product-category/showcase/frying/>

Or call us on CallSave: 1850 30 36 36

To view a complete range of the most advanced catering equipment in the world, log on to <https://martinfoodequip.com/>

