

PROJECT	QUANTITY	ITEM NO
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Pressure fryers

MODEL **PFE-500** Electric



Standard "4-head" electric pressure fryer, model PFE-500 with **COMPUTRON™ 8000** control.

General Information

Henny Penny first introduced commercial pressure frying to the foodservice industry 50 years ago. Today, Henny Penny pressure fryers continue to lead the industry in performance, durability and innovation.

Frying under pressure enables lower cooking temperatures and faster cooking times. The additional pressure also helps seal in the food's natural juices and reduce absorption of frying oil into product. Results of pressure frying generally produce a product with less fat and more original flavor than other methods of frying.

Henny Penny pressure fryers incorporate several beneficial design features, including rectangular fry pot, cold-zone, color-keyed locking spindle, heavy duty lid hinge, raised edge on fryer deck and more.

The PFE-500 features choice of low or high wattage immersed heating elements. Henny Penny's high-efficiency heat exchange system produces among the lowest average exhaust gas temperatures in the industry, so you get fast recovery *and* energy savings. A narrow five square foot footprint also saves floor space and cookline frontage.

Built-in filtration system filters and returns hot oil in less than four minutes with no extra pumps or pans and no handling of hot oil.

The **COMPUTRON™ 8000** control provides fully automatic, programmable operation, as well as energy-saving, filtration and cook management features.

The **COMPUTRON™ 1000** control offers programmability in a simple, easy to use digital control panel with LED display.

Standard Features

- Stainless steel cabinet for easy-cleaning and long life.
- Heavy-duty stainless steel rectangular fry pot with 7 year guarantee.
- Cast aluminum alloy lid is strong but light for easy handling.
- Color-keyed locking spindle engages pressure seal.
- Patented lid-lock system keeps lid locked until pressure reaches 1 psi.
- Built-in filtration (additional charge.)
- Raised edge on deck reduces spills.
- Channel under lid helps direct condensation away from pot when lid is open.
- 4 heavy-duty casters, 2 locking.

- **COMPUTRON™ 8000** control (additional charge.)
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - Clean-out mode.
 - 16-character digital display with multiple language settings.
- **COMPUTRON™ 1000** simple digital control.
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows

Accessories shipped with unit

Max shortening filtration system with choice of standard filtration media:

- 2 Carbon filter pads
- 2 Non-woven carbon filter envelopes
- 2 PFT filter envelopes

Accessories and options available separately

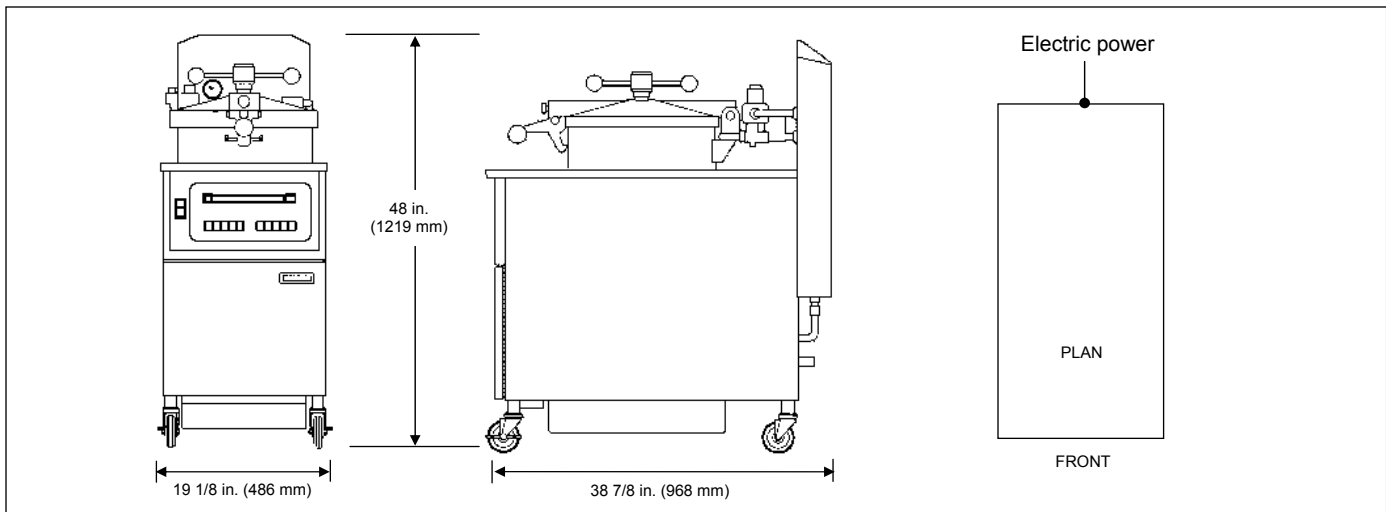
- Direct Connect shortening disposal
- 4-tiered basket
- Locking basket handle
- Full-size basket and handle
- Crumb pan and handle
- Carbon pad envelope filter media
- Filter rinse hose attachment
- Filter pan dolly

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AUTHORIZED SIGNATURE		DATE



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Pressure fryers

MODEL **PFE-500 Electric**

Dimensions

Height: 48 in. (1219 mm)
 Width: 19 1/8 in. (486 mm)
 Depth: 38 7/8 in. (968 mm)

Required clearances

Top: 16 in. (400 mm) for lid up
 Sides: 6 in. (152 mm) air flow
 Back: 6 in. (152 mm) air flow
 Front: 30 in. (762 mm) filter pan removal

Crated dimensions

Length: 44 1/2 in. (1130 mm)
 Depth: 21 3/4 in. (550 mm)
 Height: 56 in. (1420 mm)
 Volume: 31.4 cu. ft. (0.88 m³)

Net weight

N/A

Crated weight: 325 lbs. (148 kg)

Pressure

Operating pressure: 12 psi.
 Safety valve setting: 14.5 psi.

Heating

(3) immersed elements

- 3750W each (11250W total)
 4500W each (13500W total)

Bidding Specifications


- Provide Henny Penny Model PFE-500 electric pressure fryer, 15 lbs. (6.4 kg) capacity per load, and built-in filtration system (additional charge.)
- Units shall incorporate either **COMPUTRON™ 1000** simple digital controls or **COMPUTRON™ 8000** control system (additional charge.)
- Materials—cabinet, deck, exhaust stack,

Capacity

Product 14 lbs. (6.4 kg)
 Oil 48 lbs. (22.4 l)

Electrical

Volts	Phase	Cycle/Hz	Amps		Wire
			11250W	13500W	
190-208	1	50 or 60	54.0	65.0	2+G
190-208	3	50 or 60	32.0	38.0	3+G
208	1	60	54.0	65.0	2+G
208	3	60	32.0	38.0	3+G
220-240	1	50 or 60	52.0	58.0	2+G
220-240	3	50 or 60	30.0	33.0	3+G
220/380	3	50 or 60	17.1	20.5	4+G
240/415	3	50 or 60	18.6	18.8	4+G
380-415	3	50	17.1	18.8	3NG
480	3	60	14.0	16.0	3+G

Optional power cord and plug can be supplied for 3 phase 208V and 220-240V units, only. Plug type: NEMA 15-50 P 

Laboratory certifications



spindle, locking mechanism, filter drain pan and various fittings are stainless steel. Fry pot is heavy duty stainless steel. Lid is aluminum alloy.

- Color-keyed locking spindle and lid-lock mechanism engage pressure seal to create 9 psi pressure in cooking chamber.
- Three low-wattage electric elements encircle the inside of the fry pot part-way up the side, and are not located on the bottom or below

the pot. This design produces a "cold zone" that extends suitable oil life.

- Unit's controller provides for programmable or manual operation with press-key controls and LED digital display. **COMPUTRON™ 8000** control offers idle and melt modes, load compensation, filtration tracking and 7-day history.
- Units will include 4 heavy-duty casters, 2 locking.
- Units will be shipped with starter kit of choice of filtering media.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com