

# Pressure Fryers

PFG-600 Gas pressure fryer  
PFG-600 with Computron 8000™ control module

*Pressure fryers use controlled low pressure for faster cooking at lower temperatures. This method seals in the food's moisture and natural juices while sealing out excess shortening for healthier, better-tasting, hot fresh food.*

## Description

Henny Penny pressure fryers represent one of the most profitable, efficient and space-saving methods of high-volume cooking.

- The PFG-600 cooks up to 12.5 lbs. (5.7 kg) of food per load from five square feet of floor space.
- Choose Computron 8000™ control option for programmable operation.
- Built-in filtration system extends shortening life at optimal levels.

## Optional Computron 8000™ control

- Large 16-character digital display with multiple language settings.
- Automatic or manual idle, melt cycles.
- 10 programmable cook cycles.
- Automatic load compensation.
- Programmable on/off pressure.
- Optional filter enforcement.
- Temperature display in °F or °C.
- Cook Cycle Usage Summary.
- Programmable user password.
- Daily statistics for past 7 days.

## Main Features

- Standard electro-mechanical control with easy to use temperature and timer controls.
- Stainless steel rectangular fry pot promotes more even cooking.
- Built-in filtration system.
- Cast aluminum alloy lid.



*Above: Computron 8000™ control.  
Right: PFG-600 gas pressure fryer with standard control*



- Heavy-duty lid hinge, spring and front lid latch.
- Color keyed locking spindle engages pressure seal.
- Patented design keeps lid locked until pressure drops to 1 psi.
- Automatic pressure release valve.
- Baffled exhaust stack.
- Channel underneath lid directs condensation away from hot shortening when lid is raised.
- Raised edge on fryer top catches spills.
- Cook cycle completion signal.

## Accessories shipped with unit:

Choice of start-up filter media:

- (6) SUPERSORB® filter pads OR
- (5) Carbon pad filter envelopes OR
- (5) Non-woven carbon filter envelopes OR
- (5) PHT filter envelopes

- (1) Set of cleaning brushes
- (1) Tube of molycote lube
- (1) Installation and operating manual

## Options available separately:

- Heavy duty casters (2 locking)
- Filter pan dolly
- Rinse hose attachment
- Full size basket and handle
- 3-tier stainless steel basket and handle

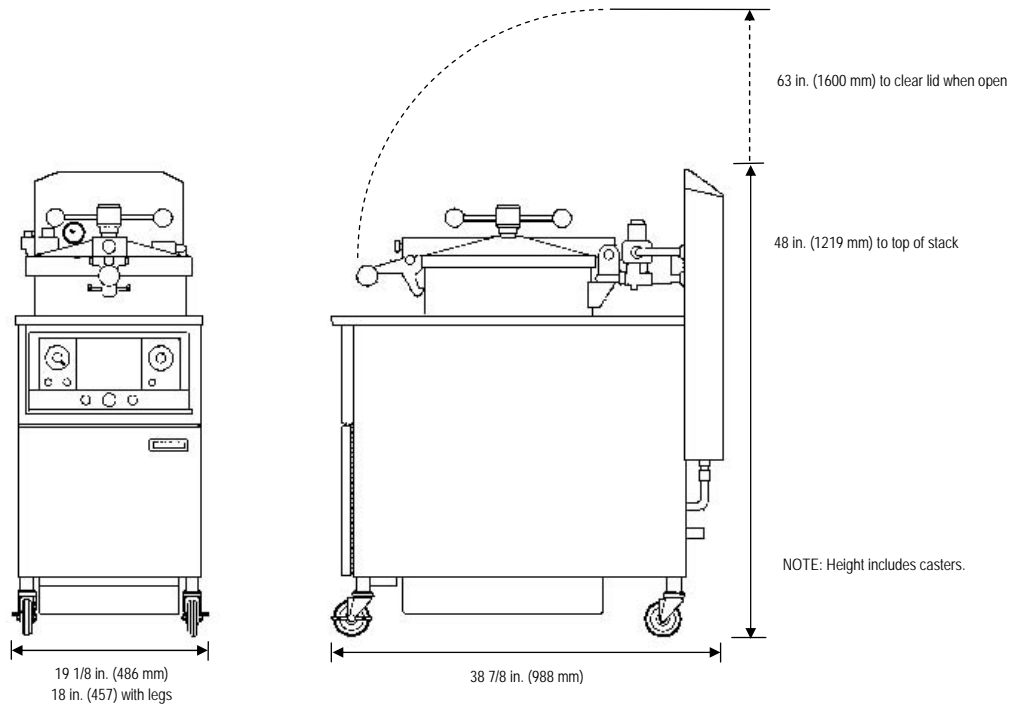
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# PFG 600 Specifications



**Dimensions**

**Clearances**

**Floor Space**

**Capacity**

Product  
Shortening

**Heating Format**

**Pressure**

**Shipping weight**

**Shipping Cube Dimensions**

**Listings**

**Electrical**

Sides and back: 6 in. (152 mm)

5 sq. ft. (.46 m<sup>2</sup>)

12.5 lbs. (5.7 kg)

43 lbs. (19.5 kg)

Natural or liquid petroleum gas

(1) burner

(1) ½ in. connection

80,000 BTU/hr (23.4 kw)

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

363 lbs. (165 kg)


L x W x H: 44½ x 21¾ x 56 in. (113 x 55 x 142 cm)

CSA, UL Sanitation, CE

Voltage	Phase	Cycle/Hz	Watts	Amps	Wire
120	1	60	1150	10.0	2+G
190-208	1	50 or 60	1150	6.0	2+G
220-240	1	50 or 60	1150	6.0	2+G
230	1	50	1150	2.5	1NG

Optional power cord and plug can be supplied for 120V units, only.

Plug type: 2-pole, 3-wire NEMA 5-15 P



Specifications subject to change without notice.  
For up-to-date product information, please visit  
[www.hennypenny.com](http://www.hennypenny.com).

**Order from:**

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