

PROJECT	QUANTITY	ITEM NO
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Pressure fryers

MODEL **PFG-600 Gas**



Standard "4-head" gas pressure fryer, model PFE-600 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 PFG-600 features a high-efficiency burner system with solid-state ignition. Average temperature of exhaust gases are among the lowest in the industry. 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.
- Fry pot protection system.
- 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

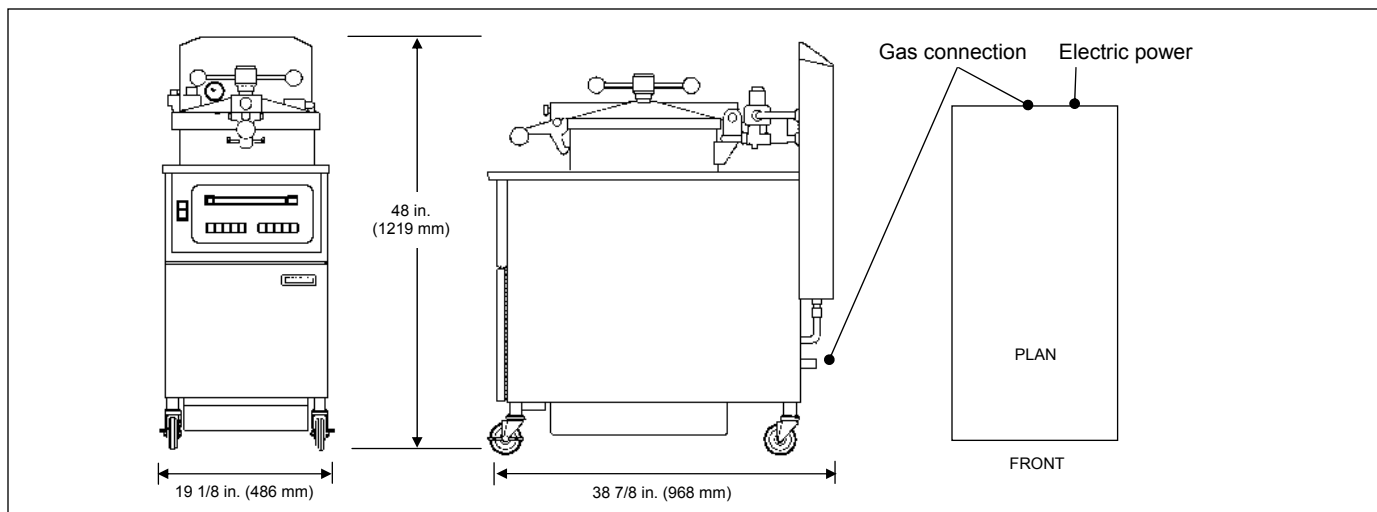
- Direct Connect shortening disposal
- 3-tiered basket Model 600 gas
- Locking basket handle
- Full-size basket and handle
- Crumb pan and handle
- Carbon pad envelope filter media
- Filter rinse hose attachment
- Filter pan dolly

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AUTHORIZED SIGNATURE		DATE



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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 363 lbs. (165 kg)

Pressure

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

Heat

Natural or liquid petroleum gas
 (1) burner
 (1) 1/2 in. connection
 80,000 BTU/hr (23.4 kW)

Capacity

Product: 12.5 lbs. (5.7 kg)
 Oil: 43 lbs. (20 l)

Electrical

Volts	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



Laboratory certifications



Bidding Specifications

- Provide Henny Penny Model PFG-600 gas pressure fryer, 12.5 lbs. (5.7 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, 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.
- Gas burners encircle pot part-way up the side, and are not located below 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 four heavy-duty casters, two locking.
- Units will be shipped with starter kit of choice of filtering media.

Continuing product improvement may subject specifications to change without notice.

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 Global Foodservice Solutions

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