



EVOLUTION ELITE® — The smarter way to do more with less



40% LESS OIL



AUTOMATIC OIL TOP-OFF



4-MINUTE FILTRATION



DOING MORE WITH LESS: A smarter way to fry.

Backed by more than 50 years of industry experience, the next-generation Evolution Elite from Henny Penny combines performance, efficiency and functionality like no other open fryer on the market today.

Now you can use significantly less oil, consume less energy and spend less time filtering thanks to the Evolution Elite's intuitive controls and built-in innovation — like push-button Smart Touch Filtration™ standard on every model.

It's the smarter way to manage costs, reduce oil and ensure satisfied customers every order, every day.

DISCOVER INDUSTRY-LEADING OIL LIFE.

The Evolution Elite gives you the power to do more with less — using 40% less oil per vat than traditional open fryers. With 14+ additional days of oil life, you get twice the industry average, saving you thousands every year. Yet the real power of the Evolution Elite lies not just in its efficiency, but in its capability — including extremely fast temperature recovery and a range of precise cook times and settings.

SUPERIOR DESIGN. SUPERIOR PERFORMANCE.

Our engineers built a wide array of premium features into the Evolution Elite, including advanced filter tracking that helps operators gather key usage information and manage their oil even more effectively. And when it comes to the Evolution Elite's durable, functional design, it's built to stand up to the rigors of today's demanding kitchens — with hinged elements and a rugged basket hanger that runs the length of the fryer.

What's easier:

Installing a more efficient fryer or adding six figures in sales to your bottom line?

With the Evolution Elite, you can **save up to \$5,000 annually** in oil costs — the same profit impact of adding \$100,000 in incremental sales. So what's the best choice for your operation?

UNLOCK MAXIMUM EFFICIENCY
WITH INTUITIVE CONTROLS.



The Evolution Elite's easy-to-program controls can be preset for up to 40 menu items, streamlining preparation, preventing user error and ensuring accurate cook times with every load.

A SMARTER APPROACH TO OIL MANAGEMENT.

➔ **FILTER ON THE FLY**

When customers are lined up, the last thing you want to worry about is downtime while you filter. That's why Henny Penny pioneered Smart Touch Filtration™, allowing you to filter on the fly — all with the push of a button. By filtering one vat at a time, your employees can continue cooking without interruption, plus they can quickly start and monitor the filtering process without bending, opening doors or accessing hard-to-reach valves.

➔ **AUTOMATIC TOP-OFF**

Maintaining the proper oil level at all times is also a critical concern. With Oil Guardian™, you get an automatic top-off feature that constantly monitors oil levels and replenishes vats as needed. Not only does it eliminate the risk of splashes and spills, it also saves time and ensures more consistent, more delicious results.



FAST, EASY FILTERING WITHOUT THE HASSLE.

The next-generation Evolution Elite features Smart Touch Filtration™ — a new single-touch, push-button oil filtration system that helps you save time and money with every load. In just four minutes or less, you're ready to fry again.



4 MODEL OPTIONS: The Evolution Elite is available in 1-4 wells, electric or gas.



EEE-141 (Electric)
EEG-241 (Gas)



EEE-142 (Electric)
EEG-242 (Gas)



EEE-143 (Electric)
EEG-243 (Gas)



EEE-144 (Electric)
EEG-244 (Gas)

SEE WHAT SMARTER, MORE EFFICIENT FRYING IS REALLY WORTH.



It's time to see how the Evolution Elite stacks up to the competition on paper — and in these two real-world calculations, the numbers really do say it all. Compare the cost savings with a traditional 50 lb. fryer and discover the true, long-term return of an innovative, next-generation design like the Evolution Elite.

	TRADITIONAL 50 LB. FRYER	EVOLUTION ELITE	COST SAVINGS
# OF VATS PER STORE	3	3	THE NUMBERS SAY IT ALL. COUNT ON REAL SAVINGS WITH THE EVOLUTION ELITE: EE Annual Oil Savings per Store: \$ 4,654.00 10-Year Oil Savings per Store: \$ 46,540.00 ----- 5 Locations..... \$ 232,700.00 10 Locations..... \$ 465,400.00 20 Locations..... \$ 930,800.00
OIL/VAT (LBS.)	50	30	
TOTAL STORE OIL CAPACITY (LBS.)	150	90	
DISCARD FREQUENCY (DAYS)	7	14	
FRESH OIL FILLS (LBS.)	7,821	2,346	
TOP-OFF OIL (LBS.)	4,500	4,500	
12-MONTH OIL USE (LBS.)	12,321	6,846	
COST OF OIL (\$/LB.)	\$0.85	\$0.85	
TOTAL ANNUAL OIL COST PER STORE (\$)	\$10,472.85	\$5,819.10	
10-YEAR OIL COST PER STORE	\$104,729.00	\$58,191.00	

Please note that all calculations are based on comparing the Evolution Elite to a standard fryer with a 50 lb. oil/vat in a medium-use environment. For a more accurate estimate of your projected savings, please contact your local distributor to assess your individual needs and usage.

WHY CHOOSE HENNY PENNY?



WE'RE AN INDUSTRY LEADER.

We design and build world-class foodservice equipment, with each new product reflecting over 50 years of expertise and innovation.



WE'RE GLOBAL.

Our factory-trained distributors provide superior sales and technical support around the world.



WE'RE ALWAYS AVAILABLE.

We reduce the need for on-site service or costly downtime with 24/7 customer support by phone.



WE'RE SERIOUS ABOUT QUALITY.

We're proud to offer expertly-engineered, American-made products that you can trust for reliability and performance.

Connect with your local distributor

Check out the Evolution Elite at your local Henny Penny distributor, where you can get advice, demonstrations and recommendations from experts who can help you succeed.

➔ Find a distributor near you at HennyPenny.com.

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