

Pressure Fryers

PFG-691 Gas high volume pressure fryer

Pressure fryers cook faster at lower temperatures while helping to seal in the food's moisture and natural juices. High volume programmable operation offers significant savings in time, labor, shortening, energy use and maintenance over equivalent combination of smaller competitive fryers.

Description

The Henny Penny PFG-691 is the only gas pressure fryer on the market that cooks up to 24 lbs. (11 kg) of food in a single load.

- Counter-balance lid lift system makes large loads easy to handle.
- Choose Computron 8000™ control option for programmable operation.
- Built-in filtration system extends shortening life at optimal levels.

Main Features

- Easy-to-use 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.
- Draft-induced heating technology.
- Space-saving design requires only seven square feet (.65 m²) of floor space.
- Counter-balanced lid lift system makes it easy to load and unload product.
- Insulated fry pot and high efficiency heating elements help save energy.
- Stainless steel rectangular fry pot promotes more even cooking.

- Specially designed "cold" zone prevents scorching.
- Shortening only needs to be filtered twice a day with normal operation.
- Automatic pressurization insures cooked product quality.
- Rugged stainless steel construction for durability and easy cleaning.

Accessories shipped with unit:

Choice of start-up filter media:

- (5) Carbon pad filter envelopes OR
- (5) Non-woven carbon filter envelopes OR
- (5) PHT filter envelopes
- (1) Basket carrier
- (4) Wire baskets and (1) wire rack cover OR (4) wire racks and (1) wire rack cover
- (1) Basket cover
- (2) Handles
- (4) Heavy duty casters (2 locking)
- (1) Installation and service manual



Counter balanced lid-lift system with loading rack and baskets in place.

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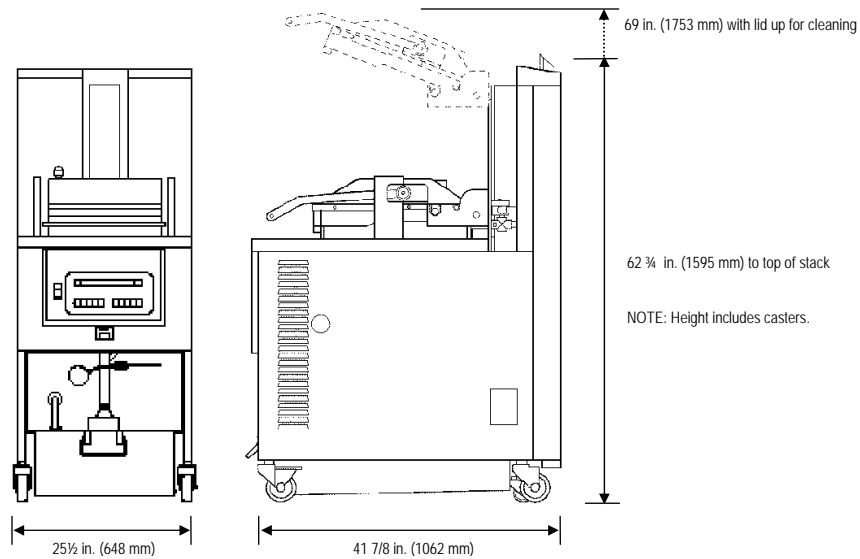
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PFG-691

Specifications

Dimensions



Clearances

Sides and back: 6 in. (152 mm)

Floor Space

7 sq. ft. (.065 m²)

Capacity

Food: 24 lbs. (10.9 kg)
Shortening: 100 lbs. (45.4 kg)

Heating Format

Natural or liquid petroleum gas.
(4) burners
(1) 3/4 in. connection
100,000 BTU/hr (29 kW)

Pressure

Operating pressure: 9 psi. Safety valve setting: 14.5 psi.

Shipping Weight

935 lbs. (425 kg)

Shipping Cube Dimensions

L x W x H: 46 x 30 x 70 in. (117 x 76 x 178 cm)

Listings

CSA, UL Sanitation, CE

Electrical

Voltage	Phase	Cycle/Hz	Watts	Amps	Wire
100	1	50/60	1200	12.0	2+G
120	1	60	1200	10.0	2+G
220-240	1	50/60	1200	6.0	2+G
230	1	50	1200	2.5	1NG

Optional power cord and plug can be supplied for 1 phase 120V units, only.

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

Specifications subject to change without notice.
For up to date product information please visit
www.hennypenny.com.

Order from:

Manufactured by:

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