



10 ways to get the most from your LOV fryer

HENNY PENNY
Engineered to Last

Your Henny Penny LOV fryer has one purpose in life and that is to produce high quality fried items at a lower cost to your store. It does this by saving on energy, labor and especially frying oil. The Henny Penny LOV fryer has been shown to:







- **Triple the vat-life of oil from 7 to 21 days.**
- **Reduce frying oil consumption by 27% on average.**
- **Reduce oil consumption by 44% under optimal conditions!**

Not every store will see these results, but the LOV is about maximizing your store's profit potential. Are you getting the most from your Henny Penny LOV fryer? Here are 10 ways to keep your oil lasting better for longer.

- 1 Always filter when prompted.** Check filter stats weekly to review crew compliance.
- 2 Replace filter media daily, or twice per day for 24-hour stores.** A second media changeout does NOT require a maintenance filter. So to save time, consider having a second filter pan with clean media ready to roll in place.
- 3 Do not skip 5-minute oil polishing during maintenance filter.** This part of the maintenance filter cycle is designed specifically to remove finer particles and contaminants before they build up and shorten oil life.
- 4 Always use a test kit or strip to judge oil quality.** Your oil may last three times longer with the LOV fryer. So don't try to guess — you may be throwing away oil too early.
- 5 Rotate fry vat use.** High volume items tend to get cooked in the same vat. Oil from this vat is used harder and filtered more often. Rotating vats on a regular schedule helps spread the wear across all vats and results in longer lasting oil, vats and parts.
- 6 Avoid excessive heat.** Frying oil is obviously meant to be heated. But you can extend oil life by exposing it to as little unnecessary heat as possible. Turn heat down or off in vats during slow business hours or when store is closed. With the LOV there is less oil to reheat, so this practice saves energy as well.
- 7 Always season product away from vats.** Salt works to break oil down at the molecular level, shortening its useful life.
- 8 Remove surface moisture or ice crystals from product before loading basket.** Water also breaks down oil. Direct contact with excess moisture should be minimized.
- 9 Follow vat cleaning and boilout procedures carefully.** Vats should be clean and dry with no soap residue before refilling.
- 10 Use night covers at night or when vats are not in use.** Vat covers help oil retain residual heat while protecting oil from dust, moisture and other airborne contaminants.




To check filter stats for the last 7 days:

1. Press and hold  for 3 seconds
2. Press  button
3. Press   to select the day
4. Press   to view:

Number of times filtered:
FILTERED FRI 20

Number of times filtering was skipped: **FLT BPSD 0**

Average number of cook cycles between filters:
FLT AVG 12

Press  for number of cook cycles until next filter prompt.

