

Pressure Fryers

PFG 600 Gas


PFG 600 gas pressure fryer with Computron™ 8000 control

Henny Penny first introduced commercial pressure frying to the foodservice industry more than 50 years ago. Frying under pressure enables lower cooking temperatures for longer oil life, and faster cooking times to meet peak demand. Pressure also seals in food's natural juices and reduces the amount of oil absorbed into product.

Today, Henny Penny pressure fryers continue to lead the industry in performance, durability and innovation.

The Henny Penny PFG 600 gas pressure fryer recovers temperature very quickly through extremely efficient heat exchange, producing among the industry's lowest average exhaust gas temperatures. Fast recovery translates into higher

throughput, lower energy costs and longer frying oil life.

Henny Penny pressure fryers have a patented lid lock and color-keyed spindle that make it easy to create a perfect pressure seal every time.

A built-in filtration system filters and returns hot frying oil in minutes. No separate pumps and pans, no handling hot oil.

The Computron™ 8000 control features automatic, programmable operation, as well as energy-saving, filtration and cook management functions.

The Computron™ 1000 control offers programmability in a simple, easy to use digital control panel with LED display.

Standard Features

- Patented lid-lock system keeps lid locked until pressure reaches 1 psi
- Color-keyed locking spindle engages pressure seal
- Heavy-duty stainless steel fry pot with 7-year warranty
- High-efficiency burner with solid state ignition
- Rectangular fry pot design promotes turbulence for even cooking
- Cold zone below burners helps extend oil life
- High-limit temperature protection
- Built-in filtration system
- Cast aluminum alloy lid is strong but light for easy handling
- Channel under lid directs condensation away from pot when lid is up
- Raised edge on deck reduces spills
- Stainless steel construction for easy-cleaning and long life
- Narrow footprint saves floor space and cookline frontage
- 4 heavy-duty casters, 2 locking
- Computron™ 8000 control (additional charge)
 - 10 programmable cook cycles
 - Melt mode
 - Idle mode
 - Clean-out mode
 - Water detection alert
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - 16-character digital display with multiple language settings
- Computron™ 1000 control
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows

Accessories shipped with unit

Max filter screen with standard filter media (2 PHT filter envelopes)

Accessories and options available separately

- ☐ Direct Connect shortening disposal
- ☐ 3-tiered basket
- ☐ Locking basket handle
- ☐ Full-size basket and handle
- ☐ Crumb pan and handle
- ☐ Supersorb filter pad
- ☐ Filter rinse hose attachment
- ☐ Filter pan dolly

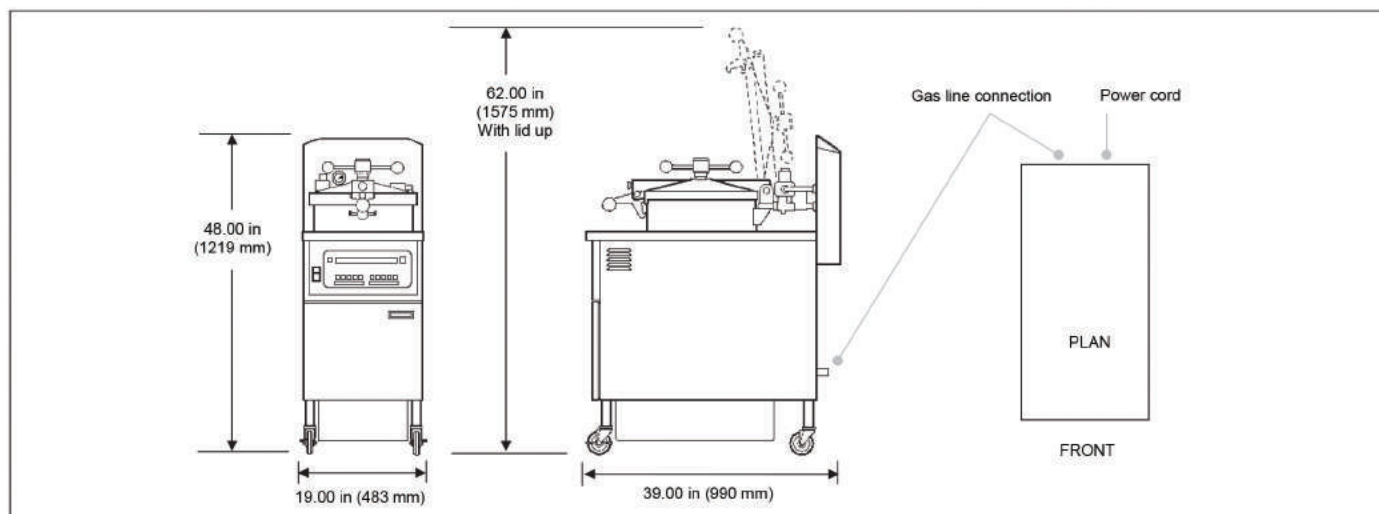
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HENNY PENNY
 Engineered to Last

Pressure Fryers

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Dimensions

Height	48.00 in	(1219 mm)	to top of stack
Height	62.00 in	(1575 mm)	with lid up
Width	19.00 in	(483 mm)	
Depth	39.00 in	(990 mm)	

Crated

Length	45 in	(1143 mm)
Depth	22 in	(559 mm)
Height	56 in	(1420 mm)
Volume	32 ft ³	(0.91 m ³)
Weight	363 lb	(165 kg)

Required clearances

Top	14 in	(356 mm)	lid up
Sides	6 in	(152 mm)	air flow
Back	6 in	(152 mm)	air flow
Front	30 in	(762 mm)	remove filter pan

Pressure

Operating pressure	12.0 psi
Safety valve setting	14.5 psi

Heating

Natural gas or liquid petroleum
 1 burner
 0.50 in gas line
 80,000 BTU/hr or 21.1 kW

Capacity

Product	12 lb (5.4 kg)
Oil	43 lb or 22 L

Bidding specifications

Provide Henny Penny model PFG 600 gas pressure fryer, 12 lb (5.4 kg) capacity per load, with built-in filtration system.

Unit shall incorporate:

- Computron™ 1000 simple digital control OR Computron™ 8000 control system (additional charge) with programmable or manual operation, LED digital display, idle and melt modes, load compensation, filtration tracking and 7-day history
- Fry pot of heavy duty stainless steel with 7-year warranty
- Color-keyed locking spindle and lid-lock system to seal and create and maintain 12 psi pressure in cooking chamber
- 4 heavy-duty casters, 2 locking
- Starter kit with choice of filter media

Electrical

Volts	Phase	Hertz	kW	Amps	Wire
120	1	60	1.15	10.0	2+G
190-208	1	50 or 60	1.15	6.0	2+G
220-240	1	50 or 60	1.15	6.0	2+G
230	1	50	1.15	2.5	1NG

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

NEMA 5-15P



Laboratory certifications



Continuing product improvement may subject specifications to change without notice.