

PRESSURE FRYERS

- Enjoy shorter cook times at lower temperatures
- Seal in moisture while sealing out excess cooking oil
- Reduce operating costs with longer oil life and less energy consumption



KEY FEATURES

■ Rectangular fry pot for consistent cooking

✂ Long-lasting, stainless steel construction

⚡ Lower energy requirements and cost

🌿 Sustainable design and operation

✨ Built-in filtration ranging from manual to fully automated

🕒 Lower cook temperatures, shorter cook times



STANDARD (4-HEAD) 500 ELECTRIC/600 GAS

- 4-head cooking in a narrow 19" (483 mm) width, up to 32 pieces of chicken
- Choose between Computron® 8000 and Computron® 1000 control
- Easy-to-use color-keyed spindle and lock-down



VELOCITY SERIES™ (8-HEAD)

- Cooks up to 8 head of chicken (64 pieces) per load in 25% less oil (vs. prior model)
- Features 4 times longer oil life and automatic oil top off
- Filters oil and washes crumbs out after every load
- Easy lid close and latch, with 3-level safety lock
- Narrow width, soft corners and seamless deck for easy cleaning

Available in electric only



LARGE CAPACITY (6-HEAD) 561

- Deeper fry pot in a standard fryer width for more capacity
- Cooks up to 6 head of chicken per load (48 pieces)
- Choose between Computron® 8000 and Computron® 1000 control
- Easy-to-use, color-keyed spindle and lock-down

Available in electric only

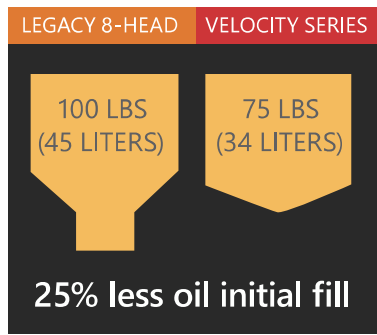


GAS (8-HEAD)

- Built in filtration for longer lasting oil
- Cooks up to 8 head of chicken per load

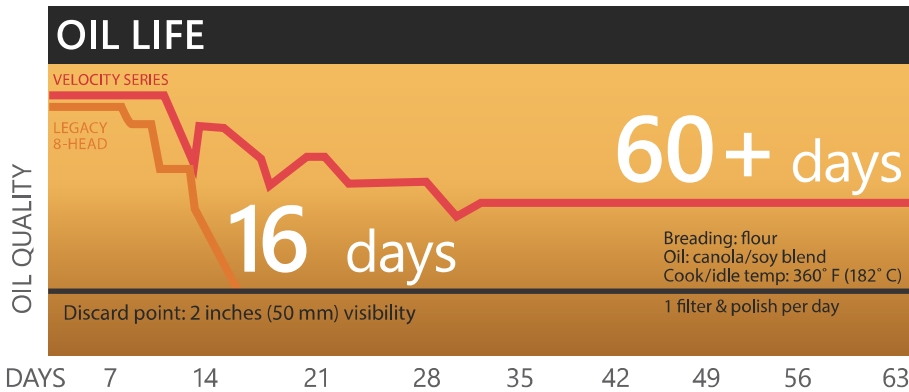
OIL SAVINGS WITH THE VELOCITY SERIES

We tested the new Velocity Series against our legacy 8-head pressure fryer cooking 48 head of bone-in chicken per 8-hour day, with the fryer idling for 4 hours per day.



VELOCITY SERIES FEATURES

- Reduced volume fry pot uses 25% less oil and produces same throughput as traditional 8-head (64 pieces of chicken)
- Automatic oil top off from onboard reservoir allows for hands-free top off
- Fast, automatic filtering after every load
- Fry pot is drained, rinsed and refilled to cooking temperature by the time the finished load is unracked
- Easy-to-use customizable control**
 - 3-line digital display with touch/tap keys
 - 50 cook programs, expandable to 160
 - Leads teammates through filtering, programming and cooking processes



ANNUAL OIL SAVINGS:

80% per fryer

HP PRESSURE FRYING THROUGHPUT

Pressure frying is faster than traditional open frying, creating the opportunity for increased throughput and labor savings.

	TRADITIONAL OPEN FRYER	PFE-500 OR PFG-600
Cooking Temperature	350° F (177°C)	325° F (163°C)
Cooking Time Per Load (in minutes)	16	10.5
Total Cook Time Per Day (in hours)	3.33	2.19
Cook Time Per Year (in hours)	1,200	767.5

OIL AND ENERGY MANAGEMENT

- ✓ Melt/idle modes
- ✓ Load compensation
- ✓ Proportional control
- ✓ Customized filtration controls
- ✓ Strategically placed cold zone



SAVINGS PER STORE

ANNUALLY 10 YEARS

Additional production time saved (in hours):	413	4,130
Labor savings (based on labor rate of \$8/hr):	\$3,300	\$33,000
Possible additional revenue due to increased throughput (at \$5 per 2-piece meal):	\$15,714	\$157,140

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- Oil and energy saving features
- Smart controls to optimize frying
- Built for rugged, 24/7 performance




KEY FEATURES

 7-year vat warranty

 Fast recovery time

 Built-in filtration ranging from manual to fully automated

 Lower energy requirements and cost



320 SERIES STANDARD

- Fry freezer items and freshly breaded products
- Integrated filtration system makes filtering and cleaning easy



EVOLUTION ELITE®

- Low oil volume platform (30 lb. vats)
- Best for high daily order volume, freezer-to-fryer products
- Automatic top off and integrated/express filtration



F5

- No training required for basic operation
- Low oil volume platform (30 lb. vats)
- Best for high daily order volume, freezer-to-fryer products
- Automatic top off and integrated/express filtration

Available in electric only



340 SERIES LARGE CAPACITY

- Large vat surface area
- Fry large batches, especially items that float



VELOCITY SERIES™ (8-HEAD)

- Best for large batch items
- Cooks up to 8 head of chicken per load in 25% less oil than prior model
- Automatic oil level top off
- Filters oil and washes crumbs out after every load
- ATM-style control manages 50 cook programs, expandable to 160

Available in electric only



GAS (8-HEAD)

- Built in filtration for longer lasting oil
- Cooks up to 8 head of chicken per load

OIL & ENERGY MANAGEMENT

Melt Mode

Pre-heat function gradually raises temperature of oil or solid/semi-solid shortening.

Idle Mode

Automatically lowers oil temperature between periods of operation to save energy and extend oil life.

Filtration Tracking, Prompt, Lockout

Maximize oil life by using cook cycle history to customize and control filter frequency.

Proportional Control

Prevents over or under heating oil; helps maintain consistency and heat spikes or lulls during recovery.

Load Compensation

Automatically adjusts cook time for fresh or frozen products and different load sizes to ensure consistent product quality.

Compare savings of the Evolution Elite & F5 with a traditional 50-lb. fryer.*

(*assuming 4,500 lbs. of top-off oil and \$0.85 oil cost)

	TRADITIONAL 50 LB. FRYER	EVOLUTION ELITE & F5
# of vats per store	3	3
Oil/vat (lbs.)	50	30
Discard frequency (days)	7	14
12-Month oil use (lbs.)	12,321	6,846
Total annual oil cost per store (\$)	\$10,473	\$5,819
10-Year oil cost per store	\$104,729	\$58,191

Total store oil capacity — 150 lbs. traditional fryer; 90 lbs. Evolution Elite & F5
Fresh oil fills — 7,821 traditional fryer; 2,346 Evolution Elite & F5

EVOLUTION ELITE® & F5 FEATURES



The fry vat needs 40% less oil than a standard 50 lb. fryer, with the same cooking capacity



Automatic oil top off replaces manual filling



Oil Guardian® adds fresh oil as needed from an onboard JIB/reservoir



Smart Touch Filtration™ improves oil savings, product quality and productivity by filtering individual vats with one button, while other vats cook uninterrupted. Filters in under 4 minutes.



Evolution Elite's iControl™ is a reliable interface that stores 40 cook programs and has multiple language settings, USB support, and more.

F5's tablet-like controls and operating system require no training for basic fryer operation.

COST SAVINGS

EE/F5 Annual Oil Savings per Store: \$4,654

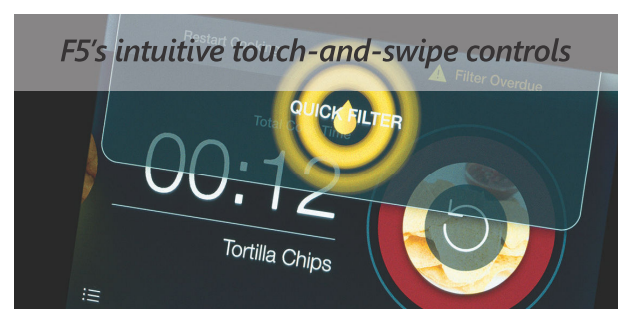
10-Year Oil Savings per Store: \$46,540

- 5 locations \$232,700
- 10 locations \$465,400
- 20 locations \$930,800



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Corporate headquarters: 1-800-417-8417

F5's intuitive touch-and-swipe controls








ROTISSERIES

- Cook, display and self-serve in less than 6 square feet
- Get fast, even, reliable results every time
- Enhance the guest experience



KEY FEATURES

-  High-quality stainless steel and tempered glass construction
-  Multiple configurations
-  Spit rotation switch for easy loading
-  Easy-to-use digital controls with 9 cook programs
-  Removable 3-piece drive tube and rotors for quick cleanup



**SCR 6 SIX-SPIT
ROTISSERIE**



**SCR 8 EIGHT-SPIT
ROTISSERIE**

GET FAST, EVEN COOKING WITH THERMA-VEC®

THERMA-VEC® even heat process combines gentle crossflow convection with radiant heat for fast, even full load cooking with uniform browning and texture.

EASY TO COOK A VARIETY OF ITEMS

Cook anywhere in the store with intuitive controls for desired browning results.

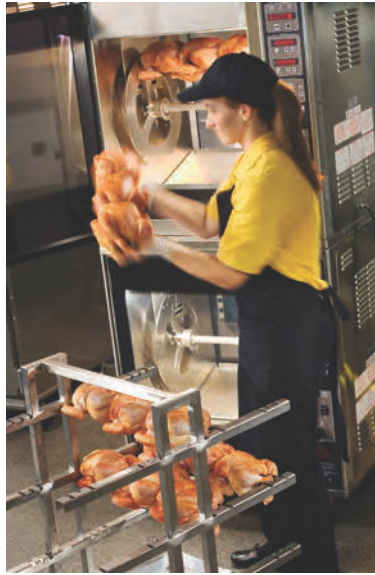


Use your rotisserie to cook chicken, baked goods, seafood and other proteins.



INCREASE PRODUCTIVITY WITH ACCESSORIES

- Interchangeable spits, baskets and grids
- Coated parts for easy clean-up
- Mobile spit stands and work tables for prep and loading
- Mobile stand for single cabinet rotisserie
- Merchandising stand for rotisserie and HMR merchandiser



INCREASE PROFITS WITH ROTISSERIE CHICKEN

See how your numbers compare with this sample data for whole chickens, 1/2 chicken dinners and 1/4 chicken dinners with side dishes.

SAMPLE GROSS PROFIT PER MENU ITEM dinners include 2 sides

Menu Item	Sell Price	Cost					Gross Profit	GP%
		Chicken	Seasoning	Sides	Pkg	Total		
Whole Chicken	\$9.99	\$2.80	\$0.02	—	\$0.80	\$3.62	\$2.37	39%
1/2 chicken dinner	\$5.99	\$1.40	\$0.01	\$0.65	\$0.80	\$2.86	\$3.13	52%
1/4 chicken dinner	\$4.99	\$0.70	\$0.01	\$0.65	\$0.80	\$2.16	\$2.83	57%

YOUR FIGURES

								%
								%
								%

SAMPLE GROSS PROFIT PER CASE OF CHICKEN 24 whole birds (2.5 lbs. or 1.1 kg)

Sales	Avg. Sell	Cost*	GP/day	GP/week	GP/month	GP/year
1 case	\$119.76	\$50.40	\$69.36	\$485.52	\$2,103.92	\$25,247.04
3 cases	\$359.28	\$151.20	\$208.08	\$1,456.56	\$6,311.76	\$75,741.12
8 cases	\$958.08	\$403.20	\$554.88	\$3,884.16	\$16,831.36	\$201,976.32

YOUR FIGURES

___ case(s)						
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


*includes cost of seasoning

MERCHANDISERS

- Showcase freshly prepared foods
- Keep food safe and fresh for extended periods of time
- Reduce waste while boosting margins and creating loyal customers



KEY FEATURES

-  Engineered for maximum energy efficiency
-  Designed for maximum product visibility
-  THERMA-VEC even heat process
-  Eye-level digital controls
-  Individual temperature control for each shelf/well
-  Easy-to-clean surfaces
-  Easy customer/server access

POPULAR MENU ITEMS FOR HEATED MERCHANDISING

- Dairy
- Eggs
- Breads

- Meats
- Fried Chicken
- Hot Dogs

- Spaghetti
- Soups & Sauces
- Pizza

- Rice & Beans
- Vegetables
- Plated foods



HMR HEATED MERCHANDISER

- Designed for high-volume programs
- Customizable deli case line to display and serve products with pans, inserts, and accessories



EPC EXPRESS PROFIT CENTER

- Mobile express units with energy-saving LED lighting and extended hold times
- Available in different heights and widths, including a compact plug-and-play 120V unit



HEATED COUNTER WARMER

- Hold, display and serve from the countertop
- Stage foods with pass-through design



HMR HEATED MERCHANDISERS

Designed to display and serve hot fresh food at the deli case line, with no-fog THERMA-VEC even heat process.

The THERMA-VEC® even heat process integrates heating and airflow to maintain constant temperatures throughout the case — with no cold spots or fogging. Gently circulating heat flows through vents front and back, and over food. Sensors adjust temperature and airflow to compensate for heat loss when doors are opened to serve.

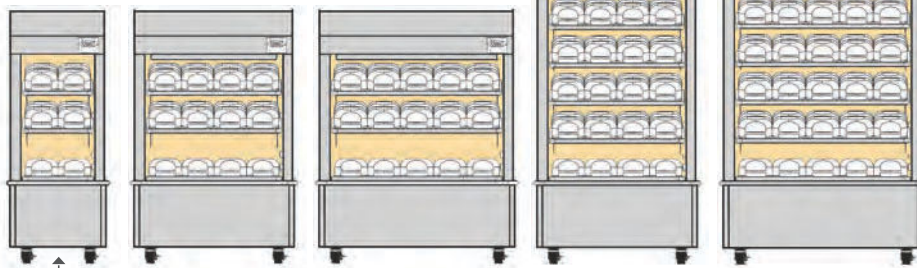


MAXIMIZE SPACE AND BOOST SALES

Choose the EPC footprint and shelf capacity that fits your operation's needs, allowing for easy placement and greater customer accessibility.

12 2FT Chicken domes	24 3FT Chicken domes	30 4FT Chicken domes	40 3FT Chicken domes	50 4FT Chicken domes
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Lower sight lines good for checkout lanes



120 V goes anywhere, anytime

More shelves good for end caps

EPC EXPRESS PROFIT CENTERS

Mobile, open-front self-serve merchandisers give up to 4 hours of holding and can go anywhere in the store.

- Air curtain maintains heated environment
- Aisle, end caps, or near checkout for impulse sales
- Low profile sizes available to preserve sightlines
- Capacities range from high-volume 5-shelf units to compact 120V plug-and-play, all on casters



HCW HEATED COUNTER WARMERS

Versatile one and two tier countertop units are built for 24/7 performance in dedicated hot-food programs or smaller footprint operations.

- Full length water reservoir with automatic or manual fill
- Water temperature display and control
- Flip-up doors for pass-through operation
- Solid front option HCW 3 and 5 only
- Long-lasting sheath radiant heaters provide direct heating over food
- Lower element heaters under pans
- Separate controls for upper/lower heat & water temperatures

- Fast, flexible cooking for a large variety of menu items
- Cook with combinations of moist and dry heat
- Easy-to-use controls enables precise recipes time after time
- Improved reliability, lower maintenance costs and longer useful life of your combi



KEY FEATURES

- 4** Steaming, Convection, Combination and Rethermalizing Cook Modes
- \$** WaveClean™ automated cleaning system for **exceptional** safety and water savings
- 🔥** DynaSteam2 boilerless steam technology
- ↻** 5-speed auto-reverse fan for fast, even cooking
- 🔧** Designed for commercial kitchen demands
- 📏** FlexiRack™ optimizes space within cooking chamber



FLEXFUSION™ PLATINUM

- Select and maintain precise humidity levels from 0% to 100%
- Multi-sensor core temperature probe ensures precise cooking control
- Triple-pane door glass for superior insulation
- Chef's Touch collection of programs includes:
 - **Chef's Help:** Simplifies operation with step-by-step advice and assistance. The user must acknowledge each step before proceeding.
 - **Perfect Hold:** Auto switches to hold mode after cooking.



SPACE\$AVER TEAM

- Integrated platform with two independent units and dedicated controls
- Narrow 22" wide footprint
- Integrated hood option extracts smoke, fat and odors through 4-level filtration system



FLEXFUSION™ SMOKER

(for specific Platinum unit only)

- External smoke box allows smoking at lower temperatures
- Increased yield of premium priced smoked products
- Customize recipes by using wood chips or pellets of your choice
- WaveClean automatic cleaning allows the user to cook with the combi immediately after smoking with no flavor transfer



FLEXFUSION™ TEAM

- Integrated platform with two independent units takes less space than conventional stacked or side by side units
- Both controls at eye level providing step-by-step cooking instructions
- More menu capacity and flexibility with two independently operated cooking chambers



FLEXFUSION™ SPACE\$AVER

- Integrated LED light within the triple-pane glass door – every shelf is illuminated
- New fan wheel technology and wire side racks to optimize air flow and sanitary standards
- Easier service access for repair or maintenance
- ChefsTouch control with enhanced interface

DYNASTEAM2

- Patented Technology
- Variable water injection system
- Automatically adjusts to conditions and product quantity optimizing steam saturation
- No separate boiler means fewer parts to fail or service
- Water is used only when steam is needed
- Energy saving heat transfer system
- Precise steaming below 212°F (100°C)

WAVECLEAN

- No user contact with chemicals and no PPE required
- Sealed 2-in-1 cartridge combines detergent and rinse agent
- Sanitizes to HACCP standards
- Uses 36% less water than previous systems
- Cleans components as it rinses away the cleaner
- Non-Hazmat shipping by ground or ocean

Available in all Henny Penny combi ovens

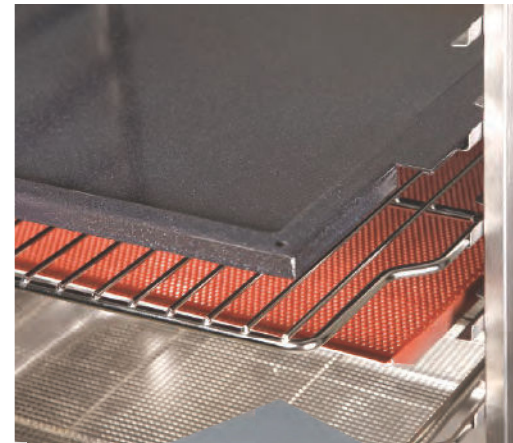
MAX CAPACITY & EASE

- Enhanced ergonomics: With CrossWise loading, no awkward handling or repositioning required
- Series 1 allows both full-size sheet pans and FlexiRack pans offering up to 100% more capacity than other combis within the same footprint

FlexFusion Series 1 capacity per level:



Available in FlexFusion Platinum, Gold and Team units



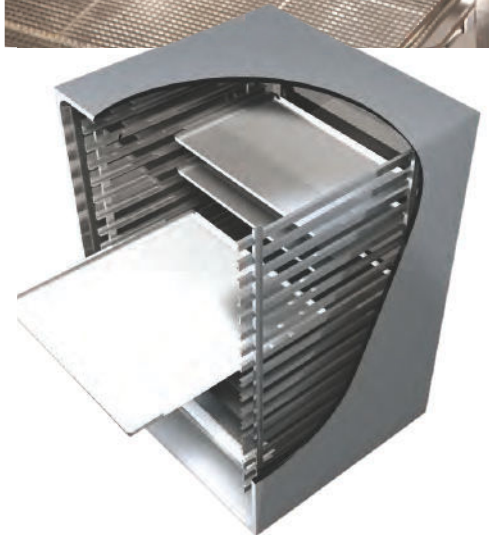
DOUBLE YOUR CAPACITY WITH FLEXIRACK

Based on 150 chickens cooked per day using FlexiRack grids*

	OTHER COMBIS	HP SERIES 1 COMBI
Number of Loads Required	8.3	4.2
Load Per Year	3,000	1,500

SAVINGS PER STORE	ANNUALLY	10 YEARS
Additional production time saved (in hours)*:	875	8,750
Labor savings (based on labor rate of \$8/hr):	\$7,000	\$70,000
Possible additional revenue due to increased throughput (at \$5 per 2-piece meal):	\$27,000	\$270,000

*based on 2.5-3 lb. chickens cooked for 35 minutes



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HOLDING CABINETS

- Maintain consistency, taste, texture and temperature for hours
- Optimize equipment and labor when cooking in volume



KEY FEATURES

-  300 grade stainless steel construction
-  Easy to learn, use & maintain
-  Programmable countdown timer control
-  Insulated doors, sidewalls and control module
-  Precise thermostat control
-  Floor and countertop models

VERSATILE & FLEXIBLE

Choose the right holding cabinets and features to increase productivity

- Indicate dry operation or humidity control
- Select from full-size, half-size, stacked or countertop options
- Pass-through design, glass doors, flip-up panels and modular units



990/980 SERIES SMARTHOLD®

- The most versatile option, offering dry and humidified holding
- Allows for proofing and holding
- Automatically measures and maintains any humidity level from 10% to 90%



900 SERIES HEATED HOLDING

- 2 control configurations available
- Manual water pan/humidity option
- Versatile configurations



MULTI-PURPOSE HOLDING

- Compact, modular countertop designs
- Multi-drawer configurations with easy access
- Modular construction for separate holding environments





HEAT AND HUMIDITY CONTROL

- SmartHold technology links the heated water pan, fans, and ventilation in a closed loop control system. Sensors monitor conditions and signal automatic adjustments to maintain selected humidity level.
- Up to 2x longer hold times

INCREASE FOOD QUALITY AND HOLDING TIMES WITH SMARTHOLD

CHEESEBURGERS **33%**
longer

FRENCH TOAST
FRIED CHICKEN **50%**
longer

DINNER ROLLS
RICE
RIBS **100%**
longer

PORK CHOPS **200%**
longer



BREADINGS & SEASONINGS

Easy and flavorful ways to turn your menu items into customer favorites!



Breadings and seasonings give cooked foods much of their flavor and texture, so it's important to choose well. Henny Penny offers an extensive collection of breading and seasoning formulations, with something for every taste, menu and health concern.



INSIDE

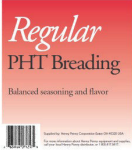




A number of breadings and seasonings crafted exclusively for Henny Penny fryers, combis and rotisseries, bulk packaged for convenience and economy.

- Flavor profiles, menu suggestions and ordering information for all Henny Penny breadings and seasonings.
- Breading basics and tips.
- 6 easy steps to perfectly breaded chicken.

BREADING BASICS

Breaded textures will be softer when pressure fried and crispier when open fried.

- Make sure product is wet before breading.
- Most breadings adhere better when breaded product sits for 15-30 minutes before frying. With finer, granulated breadings, product can be fried immediately.




PRODUCT	FLAVOR PROFILE	MENU SUGGESTIONS	ORDER NUMBER
<p>Regular PHT Breading</p>  <p>H KP</p>	<p>Balanced seasoning and flavor for a well-rounded and complete taste, with a soft texture—not crispy. It's what you expect when you think of fried chicken. Salty, but not crunchy.</p> <p>Texture: Soft Taste: Regular</p>	<p>The original Henny Penny Red Label breading developed especially for pressure fried chicken. Use for anything but sweets. Excellent for pork chops, cutlets and most veggies. Also great for combi-roasted chicken.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>45 lb (20.4 kg) bulk case 07300</p> <p>NO MSG 45 lb (20.4 kg) bulk case 07625</p>
<p>Medium Spicy PHT Breading</p>  <p>KOF-K</p>	<p>A well-balanced breading similar in character to Regular PHT with selectively added seasonings for additional flavor.</p> <p>Texture: Soft Taste: Flavorful</p>	<p>Use with any or all of the same wide-ranging menu items as Regular PHT breading when you're looking for just a bit more flavor in the breading.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>50 lb (22.7 kg) bulk case 07570</p>
<p>Spicy PHT Breading</p>  <p>H KP</p>	<p>A rich blend of spices and seasonings with a little more flavor and zest added to the Medium Spicy PHT. A very good all around breading. More of a full taste—not traditional, but not “hot” to the palette.</p> <p>Texture: Soft Taste: Full</p>	<p>Used frequently for breaded pork chops and wedge fries to punch up the initial flavor burst you get from the breading.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>45 lb (20.4 kg) bulk case 07360</p>
<p>Regular I PHT Breading</p>  <p>KOF-K</p>	<p>A slightly milder version of the Regular PHT breading. Nice golden color and traditional texture.</p> <p>Texture: Soft Taste: Mild</p>	<p>Use in place of regular PHT for a bit less breading flavor that allows the food's natural flavors to come forward.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>50 lb (22.7 kg) bulk case 07550</p> <p>NO MSG 50 lb (22.7 kg) bulk case 07781</p>
<p>Five Star Breading</p>  <p>KOF-K</p>	<p>A blend of seasonings that produces the look and taste of traditional Southern fried chicken. Visible pepper, a bit lighter in color with a slightly softer crust.</p> <p>Texture: Soft Taste: Regular</p>	<p>Chicken or any Southern style protein. Try 2-stage frying for a softer crust: start with a higher temperature to brown, then cook slightly longer than normal at a lower temperature.</p> <p>Can be fried immediately after breading.</p>	<p>45 lb (20.4 kg) bulk case 07830</p>

Revision: 7/1/21

H = Halal certified **KP** = Kosher Pareve certified **KOF-K** = Kosher Supervision certified





MORE BREADING TIPS...

- To create hot-spicy flavor, use Hot Marinade Seasoning with Marinade Breading.
- For extra crispy texture, bread twice with Double Dip Breading using Double Dip Wash between coatings.
- For excellent batter or tempura for shrimp and fish, pre-bread product before dipping in batter.

PRODUCT	FLAVOR PROFILE	MENU SUGGESTIONS	ORDER NUMBER
<p>Marinade Breading</p> 	<p>Great all-around breading when used with Marinade or Hot Marinade Seasoning mix. Made with less salt in order to marry up to flavors in marinade. Not meant to be used as a “low-salt” breading.</p> <p>Texture: Crisp Taste: Mild (use with Marinade Seasoning mix for full flavor)</p>	<p>Designed to be used with marinated product. Great for creating flavored/seasoned bonein fried chicken or “dry” spicy-hot wings, tenders or nuggets. Great for shrimp and chops, too. Not best for veggies.</p> <p>Fry immediately after breading marinated product.</p>	<p>45 lb (20.4 kg) bulk case 07400</p>
<p>Marinade Seasoning</p> 	<p>A seasoning mix for a salty, seasoned marinade that is drawn into product. Formulated for use with Marinade Breading, which provides breaded texture without additional, overpowering flavor.</p> <p>Taste: Full throughout product Color: Does not darken</p>	<p>Mix it up with water to form a brine. A great way to create signature chicken or other proteins by imparting flavor into the meat, not just the skin or breaded crust.</p> <p>Marinate 4 to 24 hours before breading or frying</p>	<p>30 lb (13.6 kg) bulk case 07450</p>
<p>Hot Marinade Seasoning</p> 	<p>Highly seasoned, spicy hot marinade mix formulated for use with Marinade Breading to add texture for fried products.</p> <p>Taste: Hot, spicy throughout product Color: Does not darken</p>	<p>Excellent way to create signature hot wings. Fry them “naked” or with Marinade Breading. Toss in sauce for wet wings. Great for spicy bone-in chicken or chops.</p> <p>Marinate 4 to 24 hours before breading or frying.</p>	<p>30 lb (13.6 kg) bulk case 07466</p>
<p>Double Dip Breading</p> 	<p>An excellent, smooth breading designed specifically for a multistep breading method. Great balance of color, flavor and texture when used with Double Dip Wash.</p> <p>Texture: Crisp Taste: Mild</p>	<p>Great for shrimp, scallops and fish at higher open fryer temperatures. Use in place of crushed bread crumbs for fantastic veal and eggplant Parmigiana.</p> <p>Bread dry, then dip in Double Dip Wash and bread again or fry immediately for tempura. Or, dip first then bread and let sit for additional texture.</p>	<p>45 lb (20.4 kg) bulk case 07700</p>
<p>Double Dip Wash</p>  <p>KOF-K</p>	<p>A versatile wash that combines with Double Dip Breading for excellent taste, texture and color. Mix thin as an adhering wash or thicker for a smooth batter.</p> <p>Taste: Mild Color: Does not darken</p>	<p>Use in between multiple breading applications to create a variety of tastes and textures. Mix thicker with less water, or add beer for an even better batter!</p> <p>Submerge product in solution, drain and bread.</p>	<p>30 lb (13.6 kg) case of six 07750</p> <p>5lb (2.3 kg) bags</p>

SEASON FOR TASTE AND COLOR

Shake-on seasonings add appealing color and flavor. When combined with the right breadings, you can create signature menu items from everyday fried proteins, potatoes and veggies. Be sure to use Henny Penny breadings, seasonings and marinades for product cooked in rotisseries and combis, as well.

PRODUCT	FLAVOR PROFILE	MENU SUGGESTIONS	ORDER NUMBER
<p>All Purpose Seasoning shake-on</p>  <p>H KP</p>	<p>A superb blend of spices in a versatile shake-on seasoning that adds rich brown color and a slightly sweet flavor.</p> <p>Taste: Slightly sweet Color: Rich brown</p>	<p>The perfect seasoning for ribs, brisket and pork. Great for overnight cooking in combi. Mix it with some brown sugar for a fantastic rub. Not recommended for poultry.</p> <p>Season to taste. Rub in for stronger flavor.</p>	<p>25 lb (11.4 kg) bulk case 07430 NO MSG 25 lb (11.4 kg) bulk case 07445</p>
<p>Chicken Sesoning base</p>  <p>H KP</p>	<p>A concentrated flavor base used to create a nice, basic breading in smaller batches on site.</p> <p>Highly concentrated flavorings only.</p>	<p>Combine one seasoning packet with 25 lb flour and 2.5 lb salt. Add your own special ingredients to create a signature breading or to offer customers "homemade" or "made from scratch" breading. Can be fried immediately after breading.</p>	<p>39 lb (17.7 kg) case of 24 07600 packets at 26 oz (737 g) each</p>
<p>Sure Chef Seasoning shake-on</p>  <p>H KP</p>	<p>Excellent seasoning for everyday use, especially on poultry and veggies. Savory combination of seasonings with lots of paprika. Stains evenly to give great color.</p> <p>Taste: Mild, savory Color: Golden, reddish brown</p>	<p>Use on rotisserie or combi-roasted chicken to even out the color. For signature spuds, try tossing cut peeled potatoes in oil and Sure Chef Seasoning, then roast in rotisserie or combi.</p> <p>Use shaker. Cover evenly, cook immediately.</p>	<p>25 lb (11.4 kg) bulk case 07775 NO MSG 25 lb (11.4 kg) bulk case 07778</p>
<p>Nashville HEAT</p>  <p>H KP</p>	<p>This melt-on seasoning features a bold blend of peppers and brown sugar. Microscopic palm oil crystals melt into the breading, infusing the chicken with this highly sought after flavoring.</p> <p>Taste: Hot, sweet, smooth Color: Reddish brown</p>	<p>This seasoning is best applied by shaking it directly onto food after frying in your favorite Henny Penny breading. Each breading has been tested with this seasoning for flavor pairing.</p> <p>Use shaker. Cover evenly.</p>	<p>15 lb (6.80 kg) case contains 30 - 8 oz. bags 07630</p>

6 easy steps to perfect breading



- 1 Place cleaned and trimmed product into cool water to help breading adhere properly. (Not necessary if using a marinade.)
- 2 Drain before breading.
- 3 Dump product into breading. General rule: 1 lb (0.45 kg) breading to 10 lb (4.5 kg) of product.
- 4 Toss product in breading using both hands. Coat thoroughly. When breading wings, tuck wing tip by bending around and behind end wing segment.
- 5 Remove excess breading by holding one piece in each hand and tapping knuckles of each hand together.
- 6 Place breaded product skin side up on sheet pan with grid. When breading chicken, group like parts together.

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