

PROJECT	QUANTITY	<b>KFC</b>	DATE 06-2019	SECTION Kitchen Equip.	SUBSECTION Fryers/Cookers
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# High Volume Pressure Fryer

**PFG 690** Gas



PFG 690 high volume gas pressure fryer

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 690 cooks up to 8 head of freshly breaded bone-in chicken in a single load. High-volume capacity enables the KFC operator to realize significant savings in time, labor, frying oil, energy and maintenance over an equivalent combination of lower volume fryers from other manufacturers.

A powerful, extremely efficient heat exchange design generates fast

temperature recovery while producing among the industry's lowest average exhaust gas temperatures. Large loads are cooked evenly and handled easily with the patented counter-balanced lift system. Easy to use updated 20-button touchpad control with full complement of energy-saving, filtration and cook management functions.

Henny Penny high volume pressure fryers **only need to be filtered twice per day**. Standard built-in filtration system filters and returns hot frying oil in minutes. No separate pumps and pans, no handling hot oil.

Fry racks fit conveniently on standard sheet pans for placement in holding cabinet, display merchandiser or pack unit. **No re-racking required.**

## Standard Features

- High volume capacity, up to 8 head of chicken per load at 3 rounds per hour or 24 head per hour.
- Flexibility to fry 2, 4, 6 or 8 head loads.
- Patented counter-balanced lid lift and lock system for easy loading and unloading
- Heavy-duty stainless steel fry pot with 7-year warranty
- Rectangular fry pot design promotes turbulence for even cooking
- Fry pot is fully insulated for energy efficient operation
- 4 high-efficiency burners with solid state ignition
- Patented draft-induced heat transfer technology
- High-limit temperature protection
- Lid remains in locked position until pressure reaches 1 psi
- Cold zone below burners helps extend oil life, reducing filters to twice per day
- Built-in filtration system
- Raised edge on deck reduces spills
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- 20-button SMS touchpad control
  - 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

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AUTHORIZED SIGNATURE

DATE

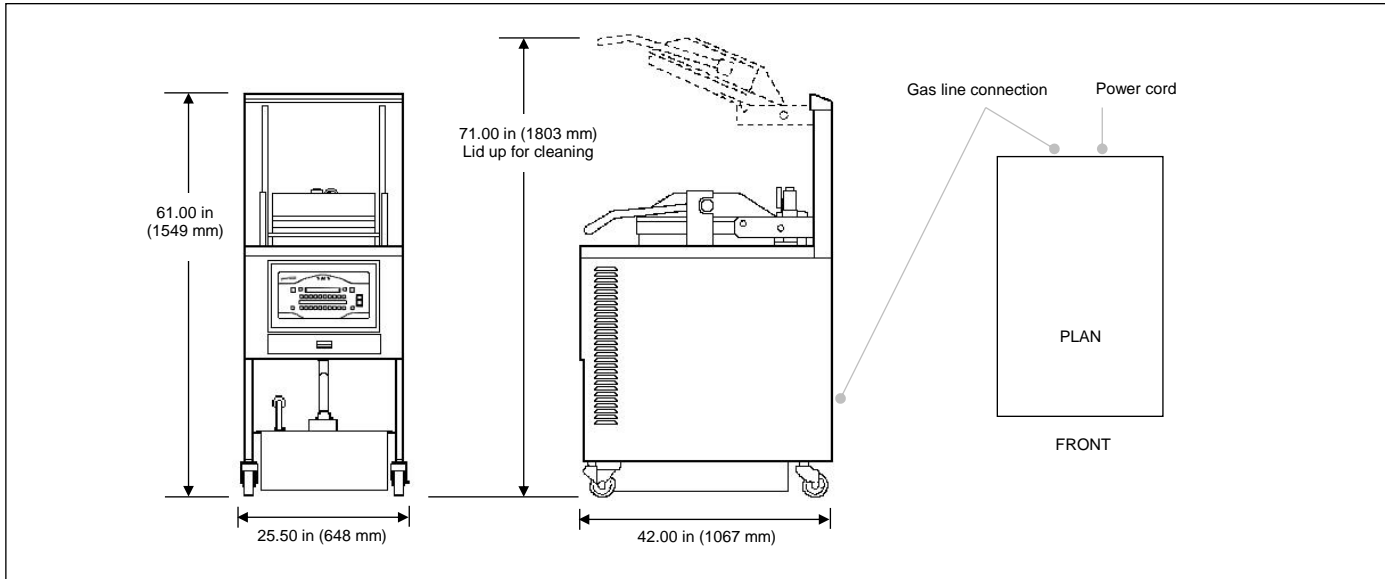


**HENNY PENNY**  
Engineered to Last

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## Dimensions

Height	61.00 in	(1549 mm)	to top of stack
Height	71.00 in	(1803 mm)	lid up to clean
Width	25.50 in	(648 mm)	
Length	42.00 in	(1067 mm)	

## Crated

Length	46 in	(1170 mm)
Depth	30 in	(765 mm)
Height	70 in	(1780 mm)
Volume	56 ft <sup>3</sup>	(1.6 m <sup>3</sup> )
Weight	865 lb	(393 kg)

## Floor space

7.4 ft<sup>2</sup> (0.69 m<sup>2</sup>)

## Required clearances

Top	10 in	(254 mm)	lid up to clean
Sides	6 in	(152 mm)	air flow
Back	6 in	(152 mm)	air flow
Front	38 in	(965 mm)	remove filter pan

## Pressure

Operating pressure	12.0 psi
Safety valve setting	14.5 psi

## Heating

Natural gas, liquid petroleum, propane, town gas  
4 burners  
0.75 in gas line  
100,000 BTU/hr or 26.4 kW

## Oil capacity

130 lb or 61 L

## Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug (optional)
120	1	60	1.20	10.0	2+G	120 V only
208-240	1	50/60	1.20	6.0	2+G	
230	1	50	1.20	2.5	1NG	

NEMA 5-15P

## Laboratory certifications



\*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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