

Фильтры и очистители

Технические характеристики

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PROJECT	QUANTITY	ITEM NO
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Prime Cleaner

Non-caustic fryer degreaser

All fryers



12400—case of 24 6 oz packets

Henny Penny Prime Cleaner is a safe, effective solution for cleaning high performance fryers. This white, non-caustic crystalline compound comes in portioned packets and is added directly to water in fryer vats during cleanout or cold soak.

Benefits

When fresh oil is added to a dirty fry vat, oxidation, scorching or other impurities begin to degrade oil immediately. Using Prime Cleaner every time frying oil is changed helps extend oil life and reduce frying oil expenses.

Anything that doesn't belong in your fry vats affects the taste of what you cook. Prime Cleaner removes carbon buildup and helps keeps your oil profile and food quality consistent from one oil change to the next.

A fouled vat surface also makes the fryer work harder to heat, reducing overall equipment life. Regular use of non-caustic Prime Cleaner will help keep your fryers performing as intended.

How it works

- Powerful chemical formulation removes tough zero-transfat oils, grease and scorch marks, reducing the need for heavy scrubbing and scraping utensils.
- Prime Cleaner packets can be used in clean-out procedure with the fryer on, or soaking with fryer off (see back.) No need to buy separate cleaning products.
- Non-caustic formulation means no neutralizing rinse required, saving time, effort and money. No more hazmat shipping fees, either.

Competitive advantages

- No neutralizing (vinegar) rinse required
- Equally effective when used for clean-out or overnight soak
- Classified as non-hazmat—no additional shipping and handling charges
- Removes difficult zero trans-fat oils, grease, and scorching without heavy scrubbing for a “like new” appearance
- Effective chemistry allows fry vats in poor condition to be reconditioned and regular use to prevent heavy buildup
- Can be used as a multi-purpose degreaser for cleaning fry baskets, floors, counters, and sinks
- 6 oz packets for accurate, convenient dosing—dosing chart included



Henny Penny gas fryer vat with normal use (left) and after cleanout using Prime Cleaner as directed. See cleaning procedures on back.

Prime Cleaner

All fryers

Non-caustic fryer degreaser

Vat cleaning procedures

CLEAN-OUT method (fryer on)

1. Discard oil and, using water, remove all loose sediment and debris from vat.
2. Fill vat about 1 inch (2.5 cm) above fill line with water.
3. Add Prime Cleaner Fryer Packets per dosage chart on box and mix thoroughly to dissolve crystals.
4. Start clean-out cycle. DANGER: BURN RISK—DO NOT CLOSE LID ON PRESSURE FRYER DURING CLEAN-OUT CYCLE. For manual control fryers, set thermostat to 195°F (90°C). For other controls, start clean-out cycle. Watch cleaning solution constantly to make sure it does not boil over.
5. Heat water and solution for 15 minutes (longer for heavily soiled vats).
6. Using a clean brush, scrub all interior surfaces of vat to remove any remaining soil material.

7. Turn fryer off and carefully discard cleaning solution.
8. Rinse vat thoroughly with water.
9. Dry all surfaces of vat thoroughly and refill vat with fresh oil.

COLD SOAK method (fryer off)

- Follow steps 1-3 of CLEAN-OUT method.
- Allow Prime Cleaner solution to soak for a minimum of 30 minutes. It can soak overnight for heavy soils.
- Follow steps 6-9 of CLEAN-OUT method.

FRY BASKET cleaning

- In a sink, mix 2 Prime Cleaner Fryer Packets in HOT water to remove debris and carbonized oil.
- Soak overnight.
- In the morning, brush clean and rinse thoroughly with fresh water.
- Dry basket thoroughly before re-use.

Dosage

Vat size/oil capacity lb	Number of packets
Up to 45	1
45 – 90	2
90 – 120	3
Over 120	4

PROJECT	QUANTITY	ITEM NO
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PRIME FILTER ENVELOPES

FRYER FILTER MEDIA FOR OPEN AND PRESSURE FRYERS



Prime Filter Envelopes
12086 & 12087 —case of 60 envelopes

Which filter to use on which fryer:

12086 PRM FLTR 13.75 X19.75 2.95 60CT
Velocity pressure/open fryer

12087 PRM FLTR 13.75X19.75 1.5 60CT
320 Series open fryer
340 Series open fryer
140 Series open fryer
4-6 head pressure fryer
8-head pressure/open fryer

Henny Penny Prime Filter envelopes are used with Henny Penny select open and pressure fryers to remove solid and dissolved impurities from frying oil during filtering.

Each Prime Filter envelope is a pure, white, preformed cellulose pad with magnesium silicate embedded within the fiber matrix. This combination of cellulose fiber and activated powder conveniently replaces filter powder additives and thin filter papers.

How it works

- A uniform network of voids and channels within the cellulose fiber matrix traps *solid particles* suspended in oil down to 0.5 microns in size.
- Synthetic magnesium silicate molecules embedded in the cellulose chemically bond with *dissolved impurities*, removing them from the oil.
- The depth of the matrix multiplies the available surface area for both passive and active filtration, while allowing oil to pass freely and quickly through the envelopes.



Prime Filter envelopes trap particulate AND adsorb dissolved impurities for cleaner, fresher, longer-lasting oil.

Benefits

Prime Filter envelopes slow the rise of Total Polar Materials (TPMs)—the chemical measure of oil degradation—by actively removing the particles and compounds that elevate it. The longer your frying oil lasts, the more money you save. The fresher your oil is, the better your food will taste.

In fact, Prime Filter envelopes have been shown to significantly outperform other filter media, extending oil life more than 75% longer than leading carbon pads.

Competitive advantages

- Extends oil life, reducing oil and labor costs
- Improves food quality by extending oil “sweet spot”
- Filters AND polishes—no need to add filter powder to vat
- Removes solid particles ≥ 0.5 microns
- Removes dissolved impurities that cause off-flavors, odors and color formation
- Makes vat and filter pan easier to clean by removing polymers from oil that cause dark, sticky build-up
- Thick pad architecture for more active filtering surface area
- Simple and convenient to use

HENNY PENNY PRIME FILTER ENVELOPES

FRYER FILTER MEDIA FOR OPEN AND PRESSURE FRYERS

Filter envelopes are good.
Prime Filter envelopes are 75% better.

What makes Henny Penny Prime Filter envelopes so good?

Each envelope is loaded with synthetic magnesium silicate, the same active ingredient in Prime Filter powder. This makes Prime Filter envelopes much more effective than regular filter pads or "carbon" pads because you get the same polishing, freshening effect every time you filter—including express filters—without adding powder to the vat.

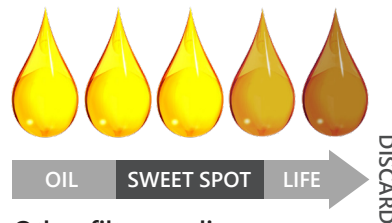
By filtering out dissolved impurities, as well as solid particles, Prime Filter envelopes extend the "sweet spot" of your oil for days longer than other filter media.

Daily filtration with Henny Penny Prime Filter envelopes keeps oil fresh, clear, and sparkling clean so fried food is always light, crisp and golden delicious.

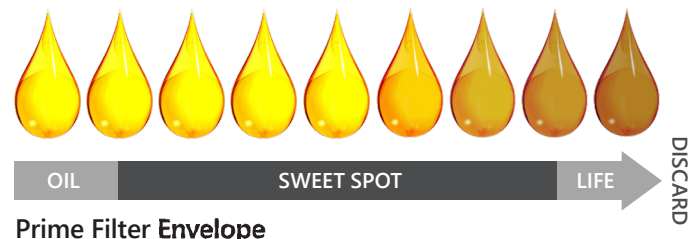
HENNY PENNY
primefilter



12086 & 12087—case of 60 envelopes



Other filter media



Prime Filter Envelope

Prime Filter envelope extends frying oil life and quality by up to 75% compared to activated filter charcoal pad.

Based on field test comparisons using AOCS Official Methods

- ✦ Longer oil life means lower oil and labor costs
- ✦ Improves food quality
- ✦ Filters AND polishes
- ✦ Removes dissolved impurities that cause off-flavors and odors
- ✦ Thick pad envelope means more active surface area
- ✦ Cleaner oil = easier cleanup
- ✦ Simple and convenient to use

PROJECT	QUANTITY	ITEM NO
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Prime Filter Powder

All fryers

Frying oil life extender



Henny Penny Prime Filter Powder is a safe, pure white compound that extends frying oil life, reducing the frequency of oil purchases by as much as 50%. It works by removing both solids and dissolved impurities from used frying oil.

Prime Filter Powder is recommended for food service contact adsorption applications where the Prime Filter Powder and adsorbed impurities are removed by filtration.



12088—22 lb (10 kg) bulk case
12092—case of 90 4.8 oz packets

Prime Filter Powder is a synthetic, amorphous, hydrous form of magnesium silicate. It is a slightly coarse, odorless, tasteless powder with the approximate chemical formula $MgO:2.6SiO_2$. With a porous internal structure and large activated surface, Prime Filter Powder products are ideal for use as adsorbents, anti-static flow agents, anti-caking agents, catalyst supports, carriers, and reinforcing fillers.

This product is acceptable to the FDA and NSF for use in filtration of used frying oils. Its narrow size distribution results in superior filtration characteristics in the batch type vacuum filters commonly used in restaurants.

Prime Filter Powder meets food-grade specifications set forth by:

- United States Food and Drug Administration (FDA)
- National Sanitation Foundation (NSF)
- Joint Expert Committee on Food Additives administered jointly by the Food and Agriculture Organization (FAO) of the United Nations and the World Health Organization (WHO)

Parameter	Specification	
Assay (ignited basis)		
MgO	Not less than	15.0%
SiO ₂	Not less than	67.0%
Loss on ignition @ 900°C (dry basis)	Not less than	15.0%
Loss on ignition @ 105°C (as packaged)	Not less than	20.0%
Water soluble salts	Not less than	3.0%
Free alkali (as % NaOH)	Not less than	1.0%

Dosage

Vat oil capacity	lb (L)	26 – 32 (13 – 16)	40 – 46 (21 – 24)	47 – 53 (24 – 27)	61 – 66 (31 – 34)	67 – 73 (34 – 37)	74 – 80 (38 – 41)	88 – 94 (45 – 48)	95 – 101 (49 – 52)	130 – 136 (67 – 70)
Powder fl oz per vat		6	10	12	16	18	20	22	24	34
Packets per vat		1/2		1		1 1/2		2		3

Laboratory certifications



JECFA

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