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 traps particulate AND adsorbs 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

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

What makes Henny Penny Prime Filter envelopes so good?

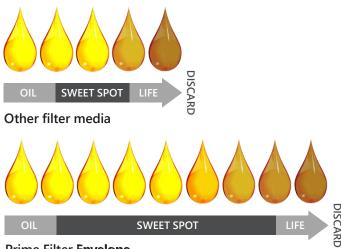
Each envelope is loaded with synthetic magnesium silicate, the same active ingredient in Prime Filter powder. This makes Prime Filter envelopes much more effective than regular filter pads or "carbon" pads because you get the same polishing, freshening effect every time you filter—including express filters—without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







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 offflavors and odors
- Thick pad envelope means more active
- surface area Cleaner oil = easier cleanup
- Simple and convenient to use

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To order: Contact your authorized Henny Penny distributor

hennypenny.com 800 417 8417 800 417-8405 24-hour support

