

Upgrade your old fryer to LOV
and improve your fryer
efficiency and safety



**REDUCE
COSTS**

Cut your oil costs by an average of \$4,000 annually. The LOV features 40% lower oil capacity (15 qts./30 lbs.).



SAVE TIME

Automatic top-off and **one-touch filtration** — complete in less than 4 minutes. Frying in clean oil is vital for quality and safety of the food you serve.



**IMPROVE
QUALITY**

Ensure **more consistent and delicious results.**



**24/7
SUPPORT**

You get access to our **24/7 technical support.** We're here to listen and help resolve any issues in a prompt and safe manner.

EXPERIENCE THE DIFFERENCE

Henny Penny offers the **most trusted reliability and support** in the industry. We're proud to be a partner that listens, innovates and helps your operation grow profitably and safely.

Learn more about Henny Penny products:

www.LOVsavings.com

For additional information, contact Michael Wood: 630-445-9655