

HENNY PENNY PRIME FILTER PADS

FILTER MEDIA FOR EVOLUTION ELITE AND F5 FRYERS



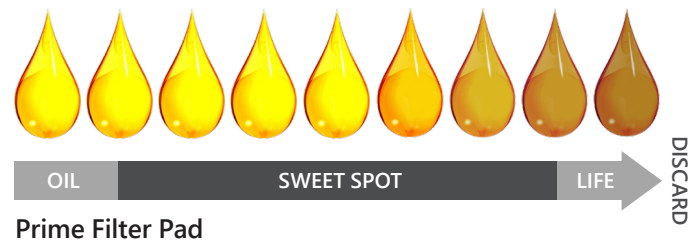
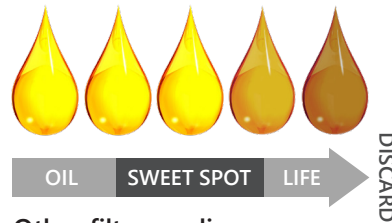
Filter pads are good. Prime Filter pads are 75% better.

What makes Henny Penny Prime Filter pads so good?

Each pad is loaded with synthetic magnesium silicate, the same active ingredient in Prime Filter powder. This makes Prime Filter pads 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 pads extend the "sweet spot" of your oil for days longer than other filter media.

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



Prime Filter pad 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

HENNY PENNY
prime filter



- ✦ 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 means more active surface area
- ✦ Cleaner oil = easier cleanup
- ✦ Simple and convenient to use

12090—case of 30 pads

To order:
Contact your authorized Henny Penny distributor

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

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Engineered to Last

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FILTER MEDIA FOR EVOLUTION ELITE AND F5 FRYERS

What is a Prime Filter pad?

Each Henny Penny Prime Filter pad is a pure, white preformed cellulose pad with magnesium silicate embedded within the fiber matrix. This combination of cellulose fiber and activated filter powder conveniently replaces filter powder and thin filter papers. Just use in place of filter paper for Henny Penny Evolution Elite and F5 fryers.



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. Meanwhile, the synthetic magnesium silicate molecules embedded in the cellulose chemically bond with *dissolved impurities*, removing them from the oil. The depth or thickness of the matrix multiplies the available surface area for both passive and active filtration, while allowing oil to pass freely and quickly through the pad.



Prime Filter pad traps particulate AND adsorbs dissolved impurities for cleaner, fresher, longer-lasting oil.

Why use it

Almost everything including normal daily use degrades frying oil. Good frying and filtering habits are the best ways to extend oil life. But filter media also play an important role.

Prime Filter pads 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.

Change Prime Filter pad once daily

- Follow procedure for for Daily Maintenance Filter
- Filter all vats; filter cleanest oil first
- Then follow procedure for Replacing Filter Pad
- See Prime Filter Pad data sheet for details

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