

# Frying Program: Analysis Worksheet

## Product Mix:

What percentage of your menu is fried? \_\_\_\_\_ %

Are there parts of the day where frying represents a larger part of your production? \_\_\_\_\_

Are any of these larger meats or bone-in products?  Yes  No

What percentage of your profits come out of the fryer? \_\_\_\_\_ %

LIST YOUR FRIED MENU ITEMS	FRESHLY BREADED	FREEZER TO FRYER

What is the maximum throughput needed by daypart with each of your main fryer items? \_\_\_\_\_

DAYPART	MAX THROUGHPUT (LBS.)
BREAKFAST	LBS
LUNCH	LBS
DINNER	LBS
LATE NIGHT	LBS

## Oil:

What type of oil is being used? \_\_\_\_\_

What is the cost per pound? \_\_\_\_\_

How often does your team filter? \_\_\_\_\_

What kind of media is used? \_\_\_\_\_

How do you filter?  Built-in  Outboard  Manual

Do you use any type of oil life extension product?  Yes  No

If not, are you opposed to it? \_\_\_\_\_

What are your oil testing and disposal procedures? \_\_\_\_\_

## Equipment:

How many vats/wells does your current fryer use? \_\_\_\_\_

Is it a 'standard' vat? (50-65lbs) \_\_\_\_\_

Does your current fryer have any features that are integral to your operation? (For example, autolift?)  
\_\_\_\_\_  
\_\_\_\_\_

What size baskets do you use? \_\_\_\_\_

Do you have periods during the day when the fryer remains idle?  Yes  No

If yes, when and for how long (on average)? \_\_\_\_\_  
\_\_\_\_\_

What do all of these answers mean for your operation? Visit [www.hennypenny.com](http://www.hennypenny.com) to find a **factory-trained** Henny Penny distributor who can professionally assess your answers and help you find the equipment and processes you need for your frying program.