



Hennighan's cuts oil consumption by 77% with game-changing Oil Chef

With two award-winning stores nestled in the heart of the charming market town, Machynlleth, Wales, Hennighan's is very much embedded into the local community, proudly serving traditional fish + chips to hundreds of customers day-in-day-out.

With food quality and sustainability at the heart of Hennighan's, finding new products that keep standards high is always on the radar – especially when it comes to equipment;



something that Hennighan's father and daughter duo, David and Jemma are passionate about,

“We are always keen to hear about new innovations which is why I was so intrigued to hear about Oil Chef when sitting-in on a Welsh Council meeting. If I'm honest, I didn't believe that this seemingly simple, rectangle metal box could transform how we fry - but it absolutely has and now, we'd never be without it!”

The patented and award-winning range of Oil Chef devices use proven technology to fry food quicker, extend the life of frying oil, reduce frying temperatures and save money for operators. In addition, food is crispier, and less oily. This is thanks to catalytic converter technology which serves to slow down the oxidation process of the oil, which occurs when it is heated, therefore maintaining the low viscosity of the oil and boosting its thermal conductivity. For Jemma and David, the proof is in the numbers:

“At Hennighan's, we always monitor how much oil we waste each month, so that we can gauge how much life we are getting from our oil. To put this into perspective, in 2021, our oil wastage was 1,120 litres. Fast forward to 2023 - which was our first full year of using Oil Chef in all our fryers and we



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discarded just 247 litres of oil. That's a waste reduction of 77%, allowing us to save thousands of pounds on oil alone."

As fish and chip shop owners know all too well, the price of cooking oil has hiked significantly in the last couple of years, so by making such considerable oil savings with Oil Chef, businesses are able to reduce costs, and boost profits too.

Key savings have also been made by reducing frying temperatures too, as David goes on to explain:

"We've found that the temperature of our cooking oil is about 5-6°C less when using an Oil Chef device in each fryer. With 12 fryers or wells across both of our shops, this temperature reduction has allowed us to make savings in energy consumption. We've also noticed that even when our oil appears foggy, food is still leaving the fryer crispier, and better quality than ever. Without a doubt, Oil Chef has dramatically improved the quality of our oil."

Food fried in the oil with Oil Chef technology is crispier as a result of several factors such as higher heat penetration onto the surface of the food which reduces the ability of the food to absorb excess oil meaning products will not leave the fryer greasy.

Like many restaurants, Hennighan's had previously become accustomed to determining oil replacement frequency by its colour, but using Oil Chef technology in a fryer enables restaurants to produce better quality food, even when the oil has darkened in colour.

Maintenance of Oil Chef devices is super simple too, as Jemma goes on to detail:

"We clean our Oil Chef devices on a weekly basis. To do this, we simply boil-out the devices for 10-30 minutes. Once boiled, we take them out of the pot of boiling water and give the device a good shake to remove any excess. After leaving the device to dry, we place it back into the fryer, ready for service."



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Using Oil Chef has literally changed the game for Hennighan's,

“The benefits to using an Oil Chef device really are endless. I quite literally buzz about this product to everyone, and I am keen to tell other restaurant owners about this innovation. It really has changed the way we work. I would absolutely recommend Oil Chef to any food business that wants to improve their frying results and make massive savings.”

To find out more about Oil Chef, please visit www.oilchef.com



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