



VELOCITY SERIES — Keep moving forward



25% LESS OIL



AUTOMATIC FILTRATION



AUTOMATIC OIL TOP-OFF



KEEP MOVING FORWARD: Fry with VELOCITY

Since Henny Penny invented the first pressure fryer in 1957, we've remained at the forefront of frying technology, setting new industry standards of quality and efficiency year after year.

You'll find the newest leading edge in the Velocity Series, a high-volume fryer with unmatched oil efficiency. Available in both open- and pressure-fryer models, the Velocity Series saves you time and money without sacrificing the quality your customers expect.

BOOST YOUR OUTPUT, NOT YOUR COSTS

The Velocity Series cooks up to 8 heads of chicken in the same amount of oil used by competing 6-head fryers. That's 25% less oil per head on the initial fill, which in turn takes less energy to heat.

And with oil-extending features like automatic filtration and top-off, you can see oil life extended up to 4x as long as comparable systems. Save more and waste less.

WITH THE VELOCITY SERIES,

You can...

- Use 25% less oil on the initial fill—and per pound of food cooked
- See up to 4x longer oil life
- Save up to 80% on annual oil disposal costs
- Cook more food faster

LET THE FRYER WORRY ABOUT OIL QUALITY

We know that frequent oil filtration is crucial to both food quality and oil life, so we've included automatic oil filtration and top-off as standard features in the Velocity Series. The fryer practically runs itself—no need to stop cooking just to mess with oil levels or filtering. You have better things to do.

➔ AUTOMATIC TOP-OFF

Less oil means less room for error, so the Velocity Series carefully monitors oil levels and replenishes the frypot whenever necessary. The feature ensures consistent food quality and also eliminates the risk of hot oil splashing during a manual refill.

➔ AUTOMATIC FILTRATION

After each cook cycle, while the operator loads or unloads the food, the fryer activates swirling jets of oil to create a cleaning vortex at the bottom of the frypot. Food particles flow down the drain, and the filtered oil circulates back into the system in time for the next load to begin cooking. This feature extends the useful life of your frying oil while reducing daily maintenance.



DISCOVER THE DIFFERENCE WITH SUPERIOR DESIGN

Our design and engineering process is advanced, but with the goal of helping to keep operations simple for you. For the Velocity Series, we've removed unnecessary and complicated steps in both cooking and maintenance.

➔ NEXT-GEN CONTROLS

The Velocity Series interface features a streamlined display, allowing you to program and store up to 160 products. In addition to showing the pressure gauge reading, this flexible, intuitive system also includes extensive reporting features, as well as USB support.



ERGONOMICS.

Load and unload food easily with the patented lift-and-lock system.



SMART MAINTENANCE.

Enjoy operator-friendly features, like a plug-and-play oil filter and drain pan. No need to touch hot connectors or oil.



CLEANABILITY.

More seamless and easy-to-clean areas.



NO RE-RACKING.

Quickly remove two half racks for placement on a sheet pan in a holding cabinet.

2 MODEL OPTIONS:

PXE-100 – Electric Pressure Fryer

Designed to allow faster cooking at lower temperatures; perfect for sealing in moisture and natural flavor.



OXE-100 – Electric Open Fryer

Designed for crispy items, from frozen to hand-breaded.



WHERE WILL THE VELOCITY TAKE YOU?

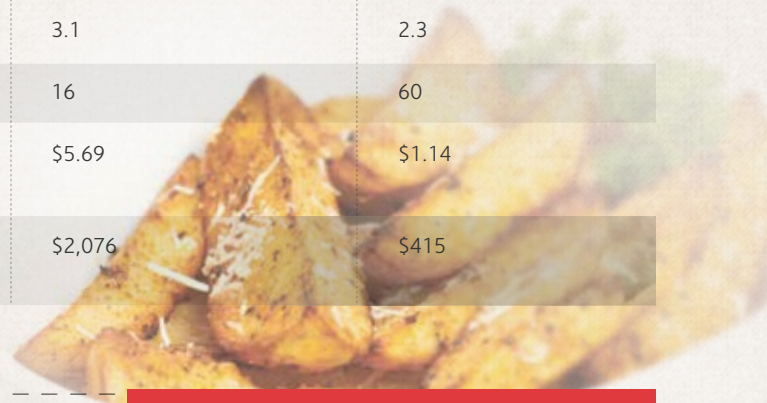


The Velocity Series can stand in a category of its own, but take a moment to note the efficiencies of our fryer versus comparable systems. You'll save much faster than you might think.

TO COOK 32 HEADS OF CHICKEN PER HOUR:

	COMPETITIVE 4-HEAD FRYERS*	COMPETITIVE 6-HEAD FRYERS*	HENNY PENNY'S PREVIOUS 8-HEAD MODEL	THE VELOCITY SERIES 8-HEAD FRYER
HEADS PER HOUR	16	24	32	32
FRYERS NEEDED	2	2	1	1
OIL FILL	100	150	100	75
OIL PER HEAD	3.1	3.1	3.1	2.3
OIL LIFE	30	30	16	60
OIL WASTE (per day)	\$3.03	\$4.55	\$5.69	\$1.14
OIL WASTE (per year)	\$1,107	\$1,661	\$2,076	\$415

**Numbers based on average competitive models and an oil cost of \$0.91 / lb*



WHY CHOOSE HENNY PENNY?



WE'RE AN INDUSTRY LEADER.

We design and build world-class foodservice equipment, with each new product reflecting over 50 years of expertise and innovation.



WE'RE GLOBAL.

Our factory-trained distributors provide superior sales and technical support around the world.



WE'RE ALWAYS AVAILABLE.

We reduce the need for on-site service or costly downtime with 24/7 customer support by phone.



WE'RE SERIOUS ABOUT QUALITY.

We're proud to offer expertly-engineered, American-made products that you can trust for reliability and performance.



Connect with your local distributor

Check out the Velocity Series at your local Henny Penny distributor, where you can get advice, demonstrations and recommendations from experts who can help you succeed.

➔ Find a distributor near you
at Hennypenny.com.

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