VELOCITY SERIES™

PRESSURE FRYERS

Better, safer, easier to use and clean—get 2 months between oil discards!

The Henny Penny Velocity Series™ is a completely new pressure fryer, designed from the floor up to dramatically lower the cost of high volume frying.



Cooks 8 head of chicken in 25% less oil

The Velocity Series pressure fryer cooks 8-head of bone-in chicken in one load—still the industry's highest volume pressure fryer. Except now it does so with only 75 pounds of oil in the fry pot. No cold zone necessary.

Filters automatically after every load!

A completely automatic filtration system drops the oil after every cook cycle, washes food particles down the drain, filters and pumps hot oil back into the pot. By the time the next load is racked, Velocity is ready to go.

KI KITCHEN INNOVATIONS 2014 AWARD

VELOCITY™ SERIES

Automatic oil level top off

Constant cooking and filtering with less oil means more top-offs. Velocity does that automatically, too. Level sensors signal for fresh oil to be added to the fry pot from the onboard reservoir whenever it's needed. Oil lasts more than 3 times longer and discards are reduced by 80%! See back for details.



INCREASES OIL LIFE
4x
REDUCES DISCARDS
80%

Easier to clean

Filtering after every load means there is nothing to scorch and no special end-of-day pot scrubbing. Recessed pressure dead-weight, soft corners and seamless deck make for a quick wipe-down.

Safer, simpler and easier to use

- Simpler pressure seal with fewer parts, improved pressure lock and lock status monitoring
- New touch/tap control with large display and capacity for 50 cook programs, expandable to 160
- Ergonomic design: lower deck, easier loading and lid lock

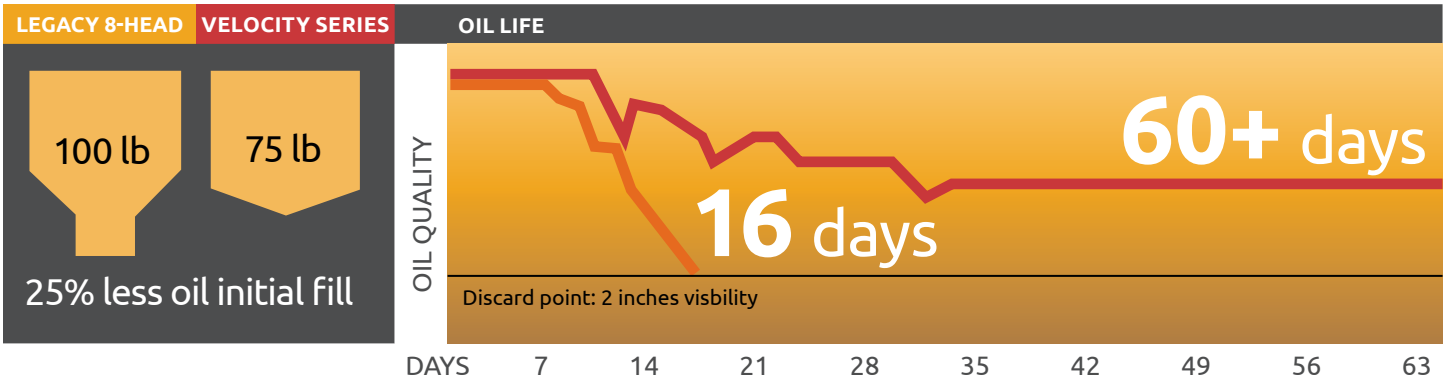
Pressure frying just got more profitable.

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HENNY PENNY
Engineered to Last

#1 in high volume oil savings

LET'S DO THE MATH:



We tested the new Velocity Series against our legacy 8-head pressure fryer, cooking 48 head of bone-in chicken per 8-hour day, with fryer idling for 4 hours per day.

Breading: flour
Oil: canola/soy blend
Cook/idle temp: 360° F
1 filter & polish per day

	LEGACY 8-HEAD	VELOCITY	ANNUAL OIL SAVINGS
Oil fill capacity	100 lb	**75 lb**	
Oil life	16 days	**60 days**	**$1,661** or **80%** per fryer
Cost of oil discarded per day*	$5.69	**$1.14**	
Cost of oil discarded per year*	$2,076	**$415**	

*$0.91 / lb oil

X number of locations

How much can YOU Save?

The first and still the best

If you serve a lot of fried chicken, you know pressure frying is the best way to cook it. It's faster, easier on the oil and produces a healthier, less greasy product that's superior in flavor and texture.

Now Henny Penny gives you a pressure fryer that not only makes better fried chicken, it significantly lowers the cost of your high volume frying operation. The Velocity Series from Henny Penny is the only pressure fryer of its kind. (There's an open fryer version, too!) Safer, simpler to use, easier to clean and number one in oil savings.

Join the thousands of satisfied restaurant owners who know Henny Penny is also number one in quality and 24/7 global customer support.



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