


PRESSURE FRYERS

HENNY PENNY
Engineered to Last


- Enjoy shorter cook times at lower temperatures
- Seal in moisture while sealing out excess cooking oil
- Reduce operating costs with longer oil life and less energy consumption




KEY FEATURES


 Rectangular fry pot for consistent cooking

 Long-lasting, stainless steel construction

 Lower energy requirements and cost

 Sustainable design and operation

 Built-in filtration ranging from manual to fully automated

 Lower cook temperatures, shorter cook times



STANDARD (4-HEAD) 500 ELECTRIC/600 GAS

- 4-head cooking in a narrow 19" (483 mm) width, up to 32 pieces of chicken
- Choose between Computron® 8000 and Computron® 1000 control
- Easy-to-use color-keyed spindle and lock-down



VELOCITY SERIES™ (8-HEAD)

- Cooks up to 8 head of chicken (64 pieces) per load in 25% less oil (vs. *prior model*)
- Features 4 times longer oil life and automatic oil top off
- Filters oil and washes crumbs out after every load
- Easy lid close and latch, with 3-level safety lock
- Narrow width, soft corners and seamless deck for easy cleaning

Available in electric only



LARGE CAPACITY (6-HEAD) 561

- Deeper fry pot in a standard fryer width for more capacity
- Cooks up to 6 head of chicken per load (48 pieces)
- Choose between Computron® 8000 and Computron® 1000 control
- Easy-to-use, color-keyed spindle and lock-down

Available in electric only

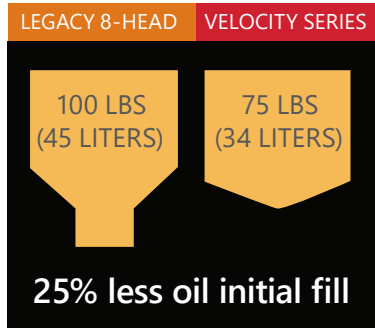


GAS (8-HEAD)

- Built in filtration for longer lasting oil
- Cooks up to 8 head of chicken per load

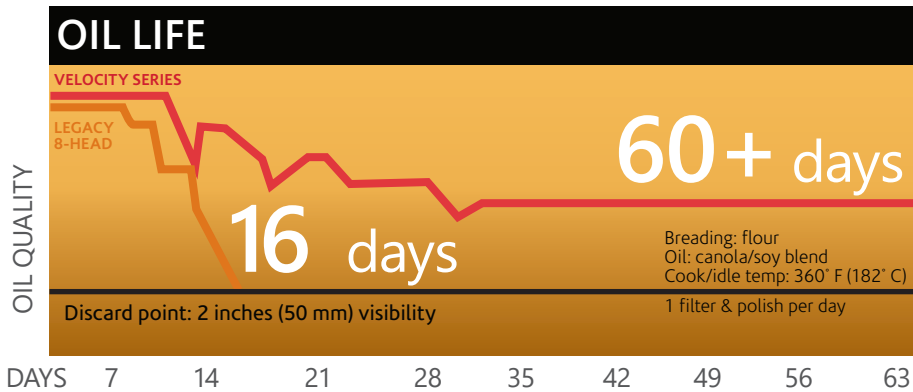
OIL SAVINGS WITH THE VELOCITY SERIES

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 the fryer idling for 4 hours per day.



VELOCITY SERIES FEATURES

- Reduced volume fry pot uses 25% less oil and produces same throughput as traditional 8-head (64 pieces of chicken)
- Automatic oil top off from onboard reservoir allows for hands-free top off
- Fast, automatic filtering after every load
- Fry pot is drained, rinsed and refilled to cooking temperature by the time the finished load is unracked
- Easy-to-use customizable control**
 - 3-line digital display with touch/tap keys
 - 50 cook programs, expandable to 160
 - Leads teammates through filtering, programming and cooking processes



ANNUAL OIL SAVINGS:

80% per fryer

HP PRESSURE FRYING THROUGHPUT

Pressure frying is faster than traditional open frying, creating the opportunity for increased throughput and labor savings.

	TRADITIONAL OPEN FRYER	PFE-500 OR PFG-600
Cooking Temperature	350° F (177°C)	325° F (163°C)
Cooking Time Per Load (in minutes)	16	10.5
Total Cook Time Per Day (in hours)	3.33	2.19
Cook Time Per Year (in hours)	1,200	767.5

SAVINGS PER STORE	ANNUALLY	10 YEARS
Additional production time saved (in hours):	413	4,130
Labor savings (based on labor rate of \$8/hr):	\$3,300	\$33,000
Possible additional revenue due to increased throughput (at \$5 per 2-piece meal):	\$15,714	\$157,140

OIL AND ENERGY MANAGEMENT

- ✓ Melt/idle modes
- ✓ Load compensation
- ✓ Proportional control
- ✓ Customized filtration controls
- ✓ Strategically placed cold zone



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