







PRESSURE FRYERS

- 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

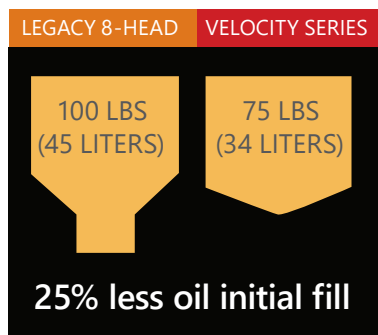


GAS (8-HEAD)

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

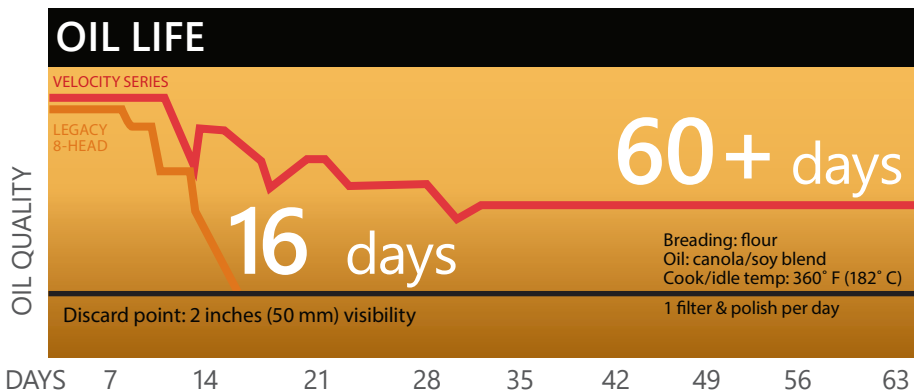
OIL SAVINGS WITH THE VELOCITY SERIES

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

OIL AND ENERGY MANAGEMENT

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



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

HENNY PENNY
 Engineered to Last

Find a distributor near you at
www.hennypenny.com
 Corporate headquarters:
 1-800-417-8417