

PROJECT	QUANTITY	ITEM NO
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Velocity Series™ Pressure Fryer

8 Head

PXE 100 Electric



VELOCITY
SERIES

Henny Penny introduced the world to commercial pressure frying over 50 years ago. Pressure fried foods absorb less oil and retain more natural juices and flavor. Pressure frying also cooks food faster at lower temperatures.

Today, Henny Penny ushers in a new generation of innovation with Velocity Series pressure fryer that not only improves product quality, but reduces cost of ownership, as well.

The Velocity Series cooks the same industry-leading 24 lb (11 kg) of fresh chicken (8 head) per load as our previous high volume fryer in **25% less oil!**



Large loads cook evenly and are handled easily with the patented counter-balance lift system. Two half racks fit on a standard sheet pan for holding.

Less oil in the fry pot means faster recovery and greater energy savings. But that's just the beginning.

A completely *automatic filtration* system washes food particles down the drain and filters the oil after every cook cycle in about the time it takes to rack the next load.

With *automatic oil top off*, crew never have to worry about topping off hot oil. Quality of product improves because it is always being cooked in the right amount of oil.

With less oil, frequent automatic filtering and automatic oil top-off, the Velocity Series pressure fryer can *extend oil life by 300%* compared with our previous high-volume model.

Improved lid lock design features 3 levels of safety. Lower deck for better ergonomics.

Next generation touch control provides an intuitive menu style interface expandable to 160 products.

Standard Features

- Reduced volume fry pot design cooks with 25% less oil
- Fast, automatic filtration after every load extends oil life, increases productivity, and saves labor
- Automatic oil top off keeps oil fresh longer for consistent product quality
- Seamless deck with rounded corners and hidden pressure components for easy cleaning
- Coved corners in fry pot and drain pan for easy cleaning
- Deck set lower for easier loading
- Patented counter-balanced lid lift allows one handed locking
- Triple safety lid lock design
 - Primary pressure activated lock
 - Secondary control-activated lock
 - Pressure lock status monitored

- High-efficiency heating elements generate fast recovery and energy savings
- High-limit temperature protection
- Next generation control
 - 3 line menu style digital display with capacitive touch keys
 - 50 programmable products expandable to 160
 - USB support for product upload
 - Extended memory for months of activity logging, management reports, or diagnostics
 - Auto Startup mode with melt, stir, top off, polish, and idle cycles
 - Monitors pressure lock and displays status and alerts
 - Water detection alert
 - Load compensation cycle time
 - Proportional heat pulse control

- Fully insulated fry pot for energy efficient operation
- Heavy-duty stainless steel fry pot with 7-year warranty
- 4 heavy-duty casters, front locking

Accessories shipped with unit

- Loading carrier and cover rack
- 4 wire baskets and basket handle
- Quick-connect drain pan
- Large capacity crumb catcher
- Max quick-connect filter screen
- 2 filter screen clips with handles
- 100 PHT filter envelopes
- 3 brushes and fry pot scraper

Available options and accessories

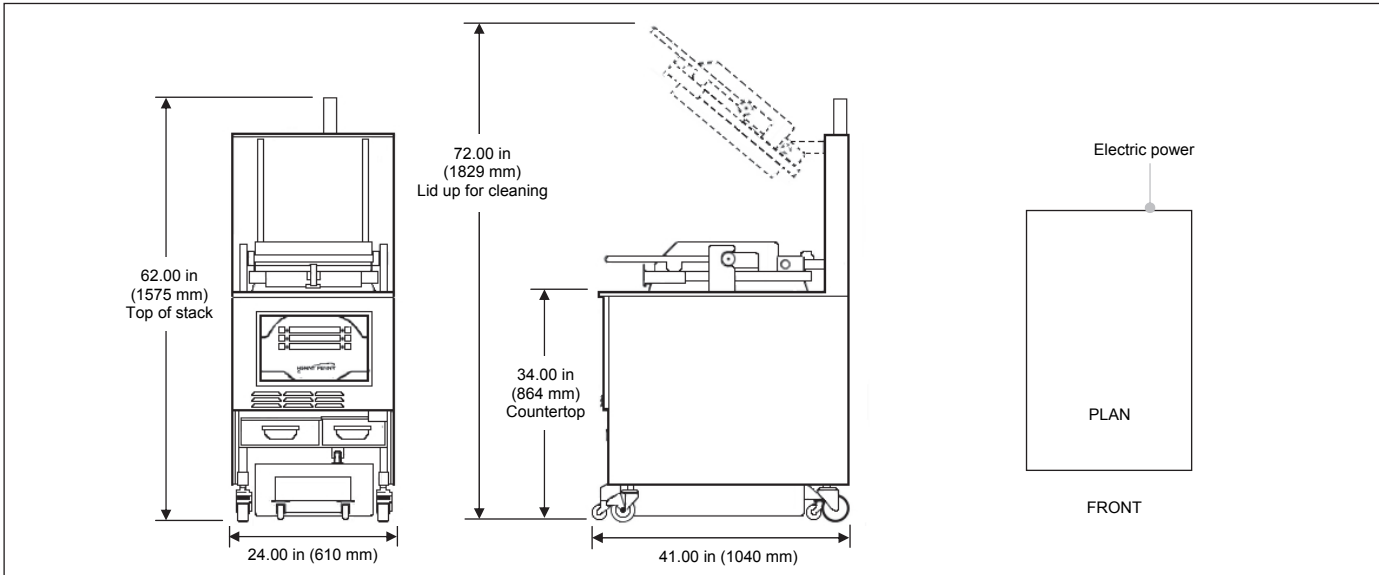
- Bulk oil disposal system
- Additional baskets or half racks
- ODS 300 50 lb oil disposal shuttle

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AUTHORIZED SIGNATURE		DATE

HENNY PENNY
Engineered to Last

Velocity Series™ Pressure Fryer

8 Head

PXE 100 Electric

Dimensions

Height	62.00 in	(1575 mm)	to top of stack
Height	72.00 in	(1829 mm)	lid up to clean
Width	24.00 in	(610 mm)	
Depth	41.00 in	(1041 mm)	

Crated

Length	45 in	(1143 mm)
Depth	30 in	(762 mm)
Height	65 in	(1651 mm)
Volume	51 ft ³	(1.44 m ³)
Weight	877 lb	(398 kg)

Required clearances

Top	6 in	(152 mm)	lid up to clean
Sides	6 in	(152 mm)	air flow
Back	6 in	(152 mm)	air flow
Front	38 in	(965 mm)	remove filter pan

Electrical

Volts	Phase	Hertz	kW	Amps	Wire
208	3	60	17.0	47.2	3+G*
240	3	60	17.0	40.9	3+G*
380	3	50	17.0	25.8	3NG
415	3	50	17.0	23.7	3NG
480	3	60	17.0	20.5	3+G

Laboratory certifications


*7 foot power cord and plug included on these options. Power cord and plug for other options must be installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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Pressure

Operating pressure	12.0 psi
Safety valve setting	14.5 psi

Heat

4 immersed elements
4.25 kW each/17.0 kW total

Capacity

Product	24 lb (11 kg)/8 head of chicken
Oil	
Fry pot	75 lb or 38 L
Reservoir	15 lb or 8 L

Bidding specifications

Provide Henny Penny Velocity Series model PXE 100 high-volume electric pressure fryer, designed to fry 24 lb (11 kg)/8-head chicken capacity per load in 75 lb or 38 L oil.

Unit shall incorporate:

- Automatic filtration
- Automatic oil top-off
- Next generation control system with 50 programmable cook cycles expandable to 160, plus 3-line menu style digital display, USB support, Auto Startup and full suite of energy and oil management modes
- Patented counter-balanced lid lift
- Triple safety lid lock system to seal and create and maintain 12 psi pressure in cooking chamber
- Seamless stainless steel deck
- Fry pot of heavy duty stainless steel with 7-year warranty
- Oil drain pan with 4 casters, large capacity crumb catcher, Max quick-connect filter screen and lock-in system with sensor warning when pan is not properly locked into place
- 4 heavy-duty casters, front locking
- Loading carrier with 4 half baskets, 1 cover rack, and basket handle
- Gong brush, straight brush, L tip brush, and fry pot scraper