

PROJECT	QUANTITY	ITEM NO
---------	----------	---------

# Velocity Series™ Open Fryer

## 8 Head

**OXE 100** Electric



**VELOCITY**  
SERIES

Henny Penny has been an industry leader in frying technology for over 50 years. Today, Henny Penny ushers in a new generation of innovation with the Velocity Series open fryer that not only improves product quality, but reduces cost of ownership, as well.

The Velocity Series cooks the same industry leading 8 head of freshly breaded bone-in chicken per load as our previous high volume fryer in **25% less oil!**

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



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

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 fryer can *extend oil life by 300%* compared with our previous high-volume model.

Improved counter-balanced rack lift design along with low deck and rounded corners make it easier than ever to clean and operate.

Next generation touch control provides an intuitive menu style interface expandable to 160 products. USB support for easy set point or software updates, continuous activity logs, and monthly reports.

### Standard Features

- Reduced volume fry vat 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 for easy cleaning
- Patented counter-balanced rack lift allows one handed operation
- High-efficiency heating elements generate fast recovery and energy savings
- Enhanced high-limit temperature protection
- Fully insulated vat for energy efficient operation
- Heavy-duty stainless steel vat with 7-year warranty
- 4 heavy-duty casters, front locking
- 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
  - Water detection alert
  - Load compensation cycle time
  - Proportional heat pulse control

### Accessories shipped with unit

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

### Available options and accessories

- Bulk oil disposal system with choice of front or rear dispose
- Additional baskets or half racks
- ODS 300 50 lb oil disposal shuttle

APPROVED    APPROVED AS NOTED    RESUBMIT

AUTHORIZED SIGNATURE

DATE

**HENNY PENNY**  
Engineered to Last

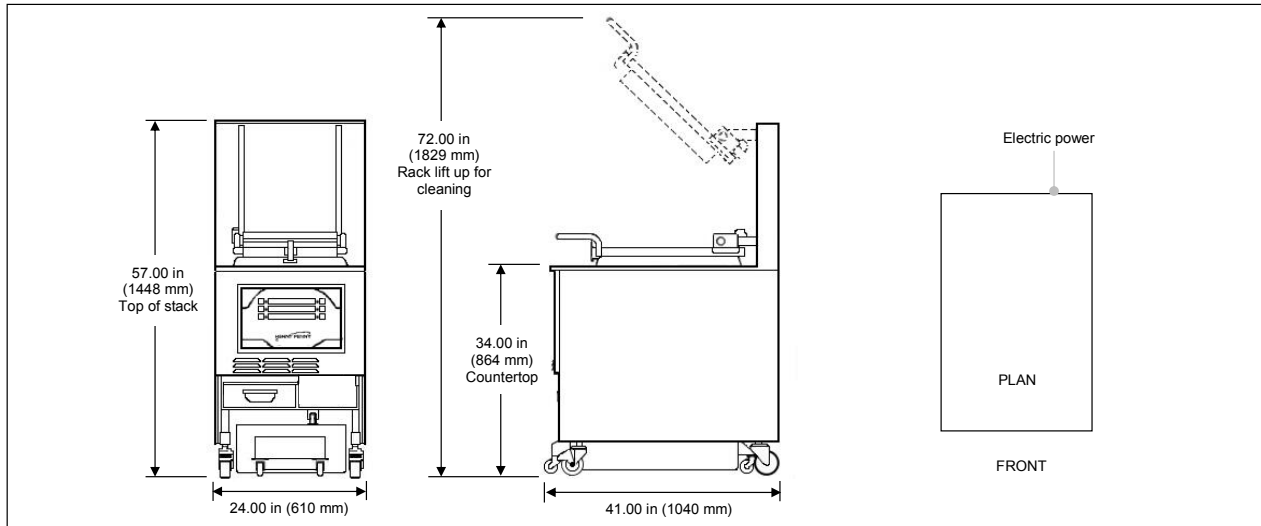
PROJECT

ITEM NO

# Velocity Series™ Open Fryer

## 8 Head

OXE 100 Electric



### Dimensions

Height	57.00 in (1448 mm)	to top of stack
Height	72.00 in (1829 mm)	lid up to clean
Width	24.00 in (610 mm)	
Length	41.00 in (1041 mm)	

### Crated

Length	45 in (1143 mm)
Depth	30 in (762 mm)
Height	65 in (1651 mm)
Volume	51 ft <sup>3</sup> (1.44 m <sup>3</sup> )
Weight	665 lb (302 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.

**24 Hour Technical Support:**  
Henny Penny Technical Service  
800 417.8405  
[technicalservices@hennypenny.com](mailto:technicalservices@hennypenny.com)

**Henny Penny Corporation**  
PO Box 60 Eaton OH 45320 USA

+1 937 456.8400 800 417.8417  
+1 937 456.8434 Fax 800 417.8434 Fax  
[www.hennypenny.com](http://www.hennypenny.com)

**HENNY PENNY**  
Engineered to Last

### Bidding specifications

Provide Henny Penny Velocity Series model OXE 100 high-volume electric open fryer designed to cook up to 8 head chicken 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 rack lift for easy loading and unloading
- Seamless stainless steel deck
- Fry vat of heavy duty stainless steel with 7-year warranty
- Oil drain pan with 4 casters, large capacity crumb catcher, 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 vat scraper