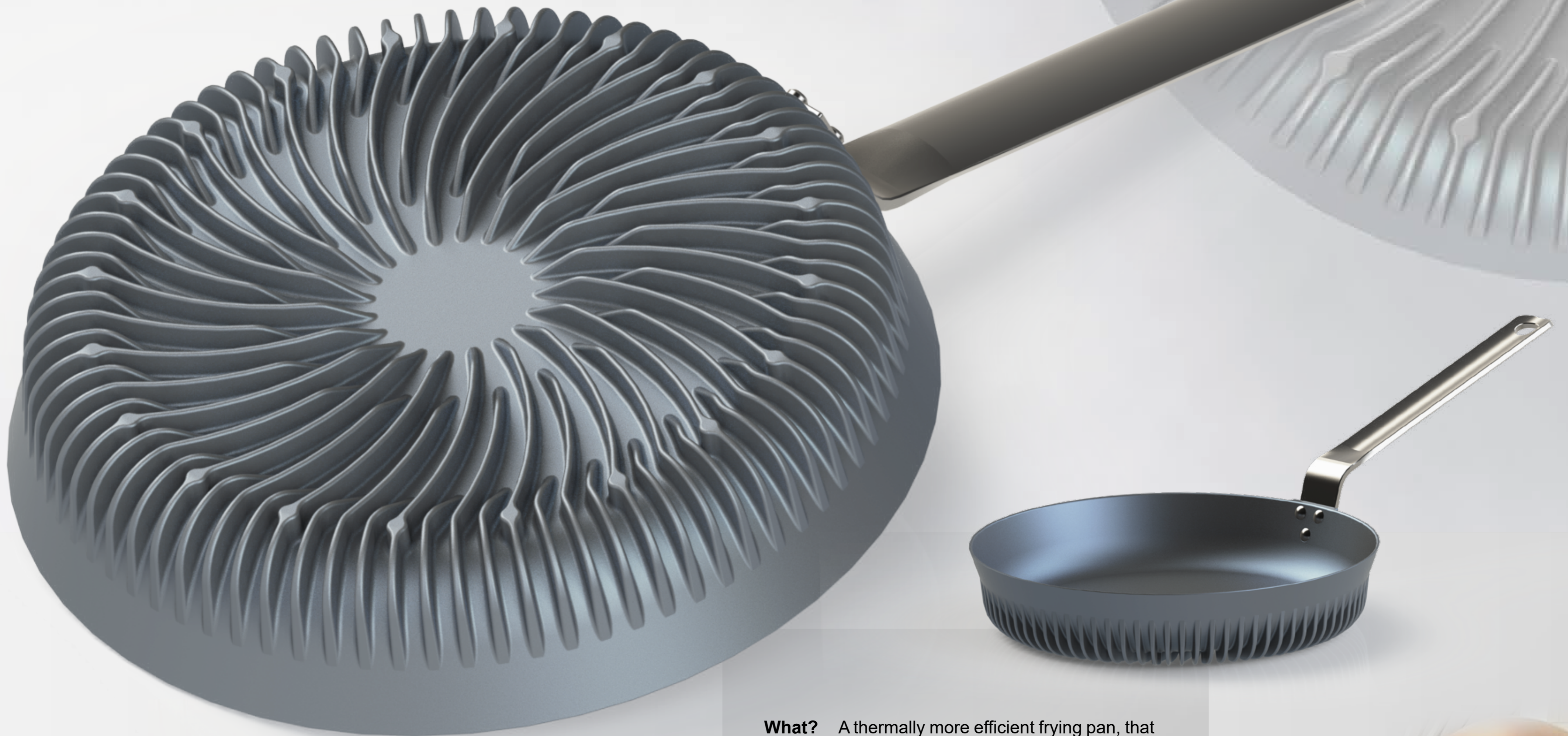


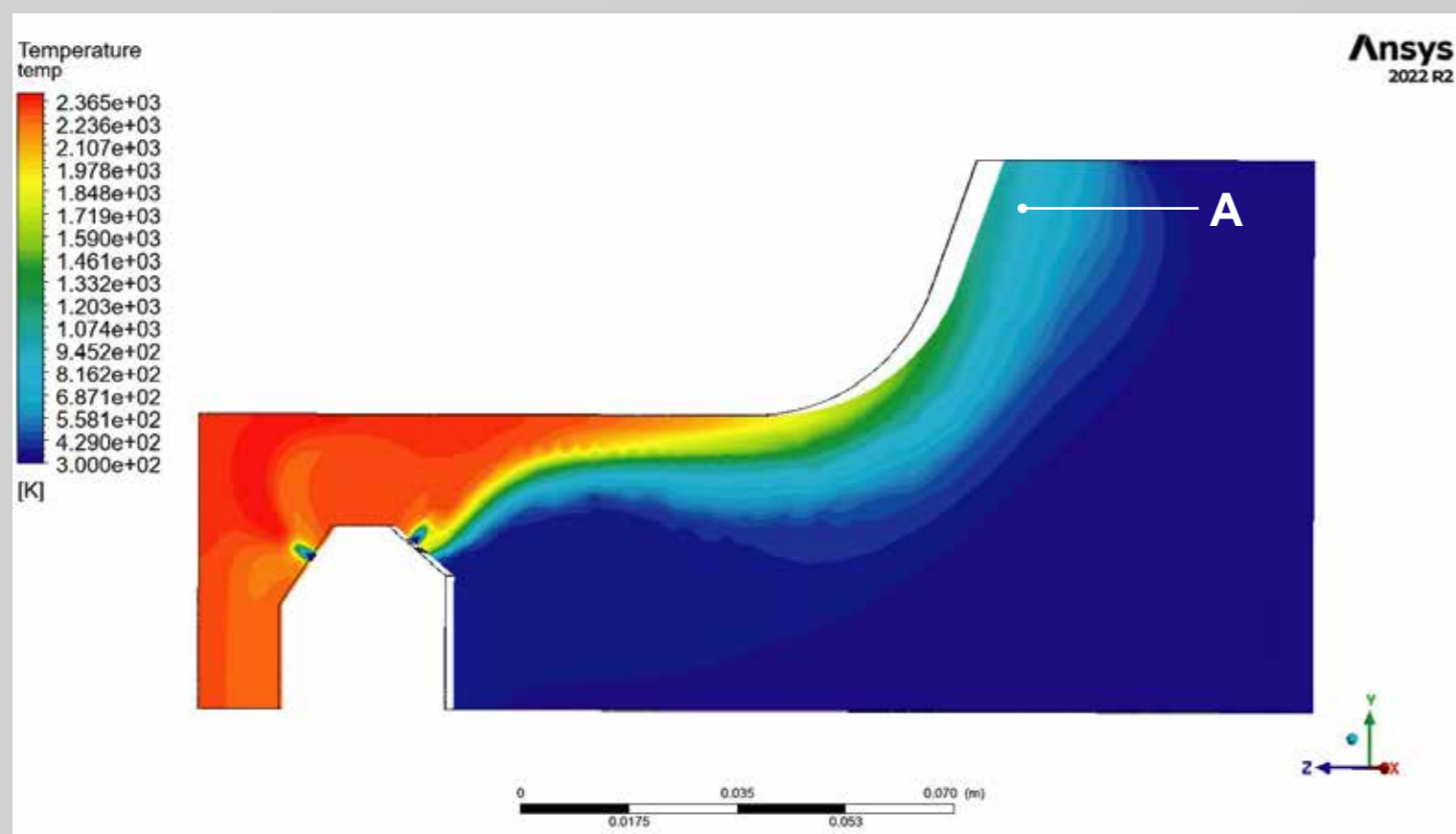
# VELOX I

HIGHLY EFFICIENT COOKING PAN FOR COMMERCIAL KITCHENS

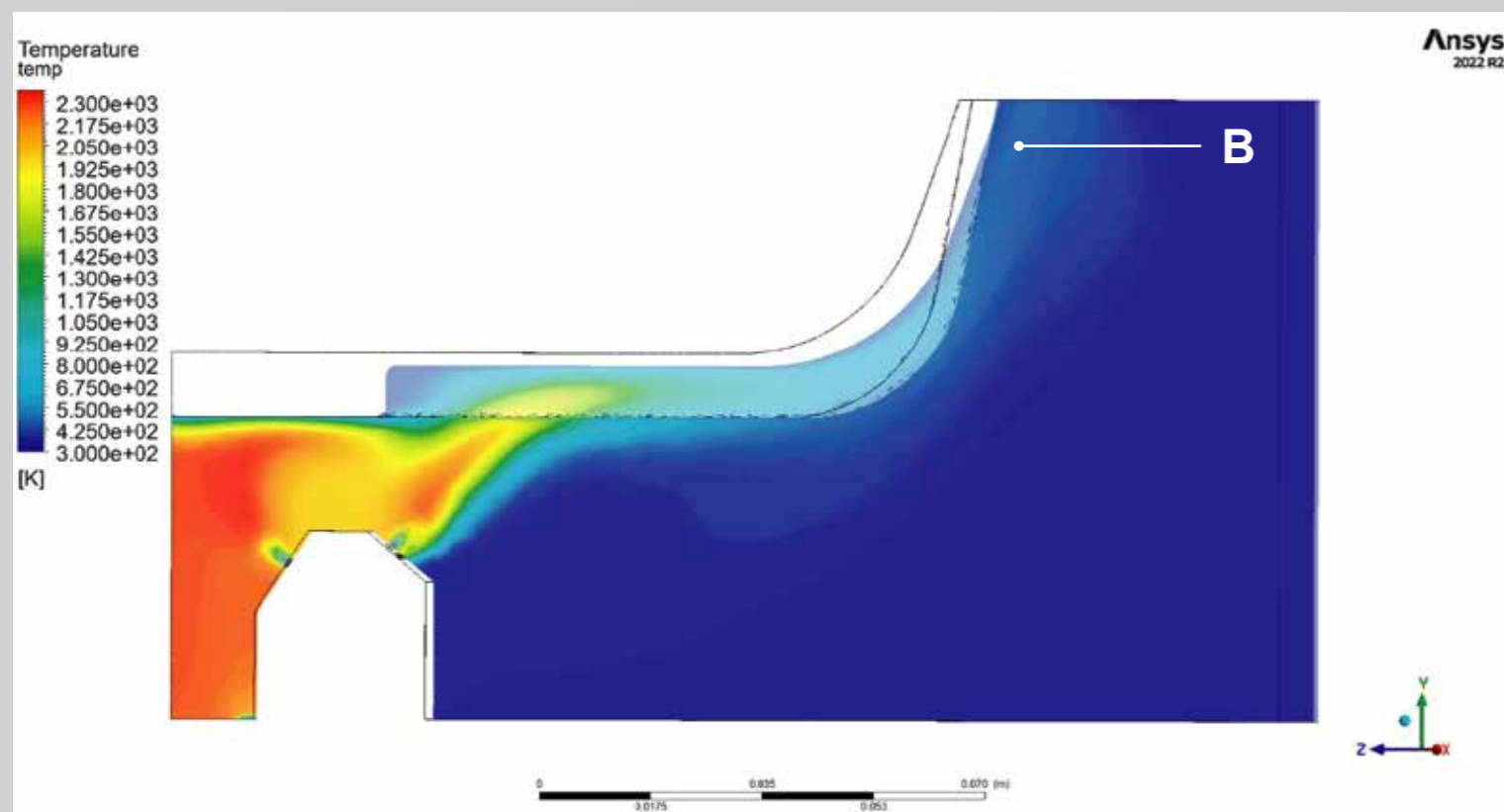


## Thermodynamics

Underneath simulation shows the air temperature difference between a conventional pan (top) and the optimized design (bottom). Since more heat is guided and captured by the fins, the flue gas exiting at the top of the pan (point B) is much more cooler compared to the conventional pan (point A). In fact, experiments with the prototypes built during the project showed that it is possible to save 50% gas, boiling the same amount of water.



Thermal simulation of conventional pan.



Thermal simulation of new concept.

**What?** A thermally more efficient frying pan, that saves 50% on cooking gas and enables the user to cook up to 50% faster compared to a conventional frying pan.

**Why?** Conventional pans have a thermal efficiency of merely 20-30%. The Velox doubles this: 40-60% efficient.

**How?** By making use of the optimized fin structure, a patent pending technology.

**Who?** For everyone who cooks on a convectional heat source, like gas. Especially for commercial kitchens, who can spend 9,000 euro on gas costs per month, solely for cooking.

**When?** Production starts early 2024. Scan QR for more information.



Wytze de Vries  
Efficient frying pan for commercial kitchens  
11th of September 2023  
MSc Integrated Product Design

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