

A simpler way to achieve superior food quality

When it comes to guests’ dining experiences, few factors are more important than the quality, flavor and consistency of menu items in determining whether they will return or recommend your restaurant to others. While vendors, staff training and store processes all play a role in producing safe, consistent food, choosing the right equipment is critical — especially for fried foods.

The F5 from Henny Penny has been designed from the ground up to thoughtfully incorporate industrial and mechanical design and software that was developed to increase ease of use, food quality and safety for every customer. It’s the next generation of the 30-lb. platform: the same great oil savings, a whole new kind of fryer.



F5 OPEN FRYER

CONSISTENCY EVERY TIME:
DRIVING CUSTOMER LOYALTY

Guest experiences are impacted by a variety of things, but exceptional food is what wins the day. Having the same fantastic experience every visit is what drives loyalty and word-of-mouth referrals. The F5 makes that kind of consistency possible because it removes any variability you might see depending on what day it is or which staff member is operating the fryer.



The F5 features an intuitive touch-and-swipe interface and custom-built operating system that can cut initial training time by up to 50%.*

- Only two-to-three touches required to fry or express filter
- Large, easy-to-understand icons and pictures improve visibility from across the kitchen and provide assistance for teammates working in a different language
- Intuitive flow illustrated with strong visual cues to boost efficiency
- Built-in troubleshooting prompts and help guides
- Up to 99 customizable cooking programs available; allows precise cooking times for each menu item



* Based on average 5-hour training regimen

MANAGING THE “SWEET SPOT”:
THE SCIENCE BEHIND THE COLOR, TEXTURE
AND FLAVOR OF FRIED FOODS

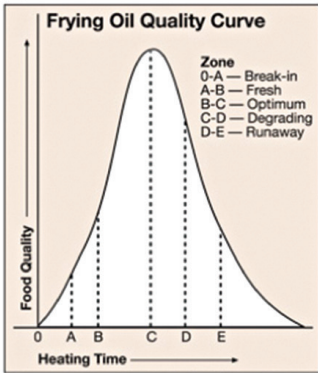
In the late 1980s, Dr. Michael Blumenthal conducted extensive research regarding the connection between changing oil chemistry and food quality. He developed the Frying Oil Quality Curve to show the five stages of oil degradation.

Over time, polymerized triglycerides form as oil breaks down — ultimately reaching an optimum state which Henny Penny refers to as the “sweet spot,” where the oil thickens and produces more flavorful, appealing food. As oil deteriorates, the resulting byproducts can negatively impact the taste and texture of everything that comes out of the fryer.

Simply put, the condition of cooking oil is what most directly affects the flavor and consistency of fried foods.

How can operators protect and prolong oil life?

- Simple-touch filtering and daily maintenance filtering on a consistent basis
- Minimizing exposure of oil to air, excessive heat, moisture and foreign substances (like salt)
- Cleaning equipment properly and regularly



Blumenthal’s Frying Oil Quality Curve, which describes five stages of oil degradation: break-in, fresh, optimum, degrading and runaway



Near A: French fries light in color, not as crispy



Near C: Optimum color and texture




Near E: Darker color, hardened texture

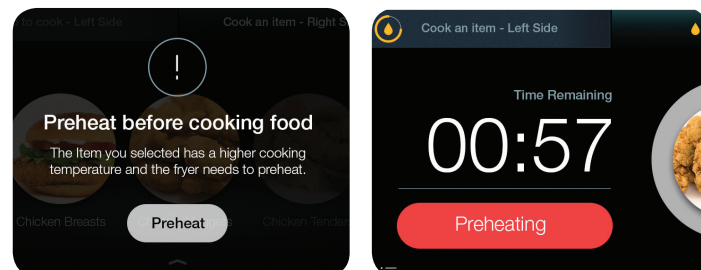
SAFETY FIRST: ALWAYS ACHIEVE PROPER COOKING TEMPERATURES

Undercooked food can lead to serious foodborne illnesses — no one wants to cause harm to a customer — not to mention the negative impact on any restaurant's reputation and revenue from even a rumor of undercooked food causing illness.

Whether menu items coming out of the fryer vary in size, or the batches themselves vary in size, 30-40 seconds can make a difference in food "doneness".

Here are a few ways the F5 improves consistency and subsequent safety:

- The F5's custom-built operating system and intuitive touch-and-swipe controls allow users to easily find and initiate a cook cycle. Utilizing large, picture-based menu items, the staff can now select the right program every time. Reduction in error leads to improved quality and consistency as well as less waste. 
- With the ability to load up to 99 menu items, there is plenty of space to load every precise recipe. Now there is no more guessing on programming for items that seem "similar" and therefore become interchangeable in programming.
- With Load Compensation, operators can make sure that a product cooks correctly when the standard load (amount) of product is not correct. Food cooked at a lower-than-normal oil temperature will require longer-than-normal time to become fully cooked — and food cooked at a hotter-than-normal oil temperature will require less-than-normal time to become cooked. Load compensation does the needed calculation without staff involvement.




 Indicates Henny Penny exclusive

QUALITY ABOVE ALL: PROTECTING YOUR OIL — AND YOUR PRODUCT

The F5's advanced oil management system is designed to help you prolong the oil "sweet spot". Keeping oil well-seasoned but still "good" can be tricky, but the F5 is designed to help make that a reality.

FAST AND EASY FILTRATION

Good filtering habits are critical to any frying operation. If food debris isn't removed, these particles can react with the frying oil and lead to more rapid breakdown. With the F5, built-in, simple-touch filtration happens in just three minutes. That's 25% faster than any other low oil volume fryer available today. And between filter cycles, the F5 displays the remaining oil life before filter, by percentage. After the set number of cooks is achieved between filters, the F5 alerts the staff to initiate an express filter. This "upkeep" cleaning has a big impact on extending oil life. 

AUTOMATIC OIL TOP-OFF

Maintaining the proper oil level is another important way to ensure consistent quality. The F5 monitors oil levels and automatically replenishes oil from a reservoir inside the fryer cabinet when needed. This continuous influx of fresh oil means the level is correct and your food has proper coverage while mixing fresh oil with seasoned oil, extending the "sweet spot".


TEMPERATURE MANAGEMENT

Excess heat can break down oil more quickly, making it critical to manage temperatures carefully. The F5 comes standard with melt mode, which uses pulsing heat to gently raise the oil temperature at startup. During slower times, the idle mode option allows you to designate a lower temperature to reduce stress on the oil, all while keeping the temperature close to the set point. The quick minute or two that it takes to get back to set point could add days to your oil life.

DETAILED REPORTS

The F5 offers helpful readouts such as filter compliance reports, individual product cook frequency, express filter skips and disposal tracking to make monitoring your fryer's performance fast, easy and intentional.

TIME-SAVING CLEANABILITY

The F5 features an 8-GPM filter pump — the most powerful on the market — as well as a newly designed nozzle to clear debris in hard-to-reach corners during the vat rinsing process in filtration. This prevents particles from hiding in the corners of the vat and contributing to the deterioration of the oil. It also results in a faster cleaning process. 

ENSURING OPTIMAL FRIED FOOD QUALITY: IT ALL STARTS WITH THE F5 FROM HENNY PENNY

TODAY'S RESTAURANTS REQUIRE:

- A focus on food safety
- A consistent product
- Color, texture and taste that keeps customers coming back

THE F5 PROVIDES:

- Customizable cooking programs that are easy to manage
- Intuitive, simple training and straightforward everyday operation
- Comprehensive oil management tools that save time and money

"FRIED FOOD QUALITY IS A FUNCTION OF OIL QUALITY. IF THE COOKING OIL IS ABUSED OR DAMAGED, IT AFFECTS THE TEXTURE, TASTE AND OVERALL FLAVOR PERCEPTION OF THE FOOD."

— Food Safety Magazine