

## A simpler way to focus on what really matters: YOUR GUESTS

With all the labor challenges facing the foodservice industry, it's critical for today's restaurants to find an equipment partner that positively impacts their back-of-house operations. That's been Henny Penny's focus since our founding — and with the innovative, low oil volume F5 fryer, owners and operators can enjoy a whole new level of simplicity, allowing them to focus on serving guests instead of worrying about their frying program.

After all, frying should be simple — from training employees and cooking food to cleaning and servicing the equipment. With the F5, it's all easier than ever.




**F5** OPEN FRYER


## THOUGHTFUL FRYER DESIGN: WE'VE THOUGHT OF EVERYTHING

### EASY TO CLEAN

We considered every detail to make the F5 easy to clean and maintain — because it's the little things that make a difference.

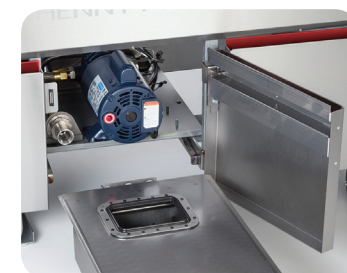
- Sleek, smooth design features fewer hard edges and places for oil and crumbs to collect
- Sloped-in manifold directs dripped oil back into vat 
- Lighter, easier-to-clean drain pan system
- Easy-to-wipe-down touchscreen surface
- Removable insert on gas frypot increases cleanability; electric elements lift for easy access to vat for cleaning

### POWERFUL WASH SYSTEM

With every filtration cycle, an **8-GPM filter pump** and **newly designed nozzle** targets the corners of the F5 to clear debris more effectively, reducing the need for manual fry pot cleaning and labor-intensive brush work. 



Gas frypot (top), electric frypot (bottom)



Removable insert (gas) (left), front-mounted filter pump (right)

### EASY TO SERVICE

The F5's smart design helps reduce downtime due to repairs or maintenance.

- Relocated components are easier to reach and remove when needed
- Hard plumbing minimized in favor of flexible lines
- Removable side panels
- Elements can be removed (electric only)
- Simplified check valves have fewer joints and potential leak points
- JIB pump is redesigned for greater reliability, with new quick-disconnect fittings for easier use
- Service technicians can access transformer area without dropping controls
- Three-piece control board makes repair simple

### WIRELESS CONNECTIVITY

Each F5 fryer features built-in hardware capable of **wireless connectivity, making remote updates and pulling data easier than ever.** In the future, Henny Penny technical support will be able to diagnose potential issues more quickly and accurately using a remote connection, **further reducing costly downtime** and keeping operations running smoothly.

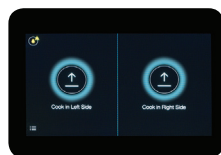


## INTUITIVE TOUCH-AND-SWIPE INTERFACE: IT'S FOR MUCH MORE THAN LOOKS

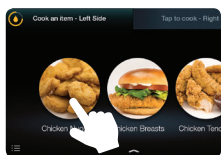
### REDUCE TRAINING TIME

While a typical new employee spends at least five hours in fryer training, the F5 can cut this time by as much as 50%. With its all-new operating system and intuitive, easy-to-use interface, the F5 makes basic fryer operation simple and straightforward, freeing up both trainers and trainees to focus on higher-value tasks.

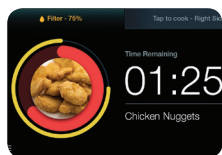
#### See How Easy It Is To Fry



Cook in left or right side



Pick food item



Red ring indicates cook time progress; gold ring indicates remaining oil life to filter

### CUT DOWN ON USER ERROR

With the F5's simple icon and picture-based display, employees are less likely to start the wrong program, miss a key prompt or waste valuable time locating their next task. These universally understood graphics improve accessibility for multilingual teams while improving speed and reducing the potential for user error.

### EXPEDITE TROUBLESHOOTING AND MAINTENANCE

The F5 displays error codes along with easy-to-understand explanations and guidance. Built-in help guides also allow employees to quickly identify and resolve potential issues like resetting the filter pump motor, troubleshooting the high-limit reset, replacing the O-ring and more. The result is less downtime and fast resolution — without the need for a service call.



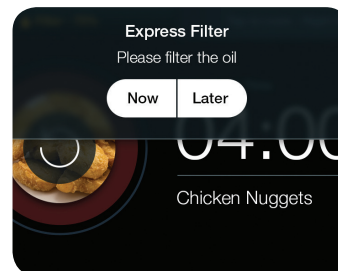
 Indicates Henny Penny exclusive

## EASIER OIL MANAGEMENT: HELPING YOU REALIZE GREATER SAVINGS


Low oil volume frying technology is a powerful way for your operation to save money when used properly. With its built-in oil management features, the F5 is designed to help you realize that savings more easily and efficiently than ever — an average \$3,000-\$5,000 annually for high-volume stores.

### OIL MANAGEMENT FEATURES

The F5 takes the guesswork out of oil management with standard features like automatic oil top-off, temperature control settings and more — all designed to keep oil in the frying “sweet spot” longer while getting the most out of your supply.



### BUILT-IN FILTRATION

The F5's simple-touch filtration is fast, easy and ready to fry again in just three minutes. That's 25% faster than the competition. 

### DID YOU KNOW?

Did you know that saving just one minute per filter cycle is the equivalent of **saving more than two weeks** of downtime over the course of a year?\*

**1 MINUTE PER FILTER CYCLE = 2 WEEKS**

**With those 80+ hours saved,** you can increase frying throughput or reallocate labor elsewhere.

\*Assuming 10 cooks/hr, filter after every 10 cooks, 14 hrs/day, 365 days

### ACCESSIBLE DATA ANYTIME

Are your employees filtering when prompted?  
How often are certain menu items prepared?



**Get all the information about your fryer's performance with helpful reports on the F5.**

From filter compliance and oil top-off counts to disposal tracking and more, the F5 offers on-screen or USB-accessible data anytime.

## A DIFFERENT KIND OF FRYER. A SIMPLER WAY TO FRY.



Owners and operators have enough on their plates. Costly, complicated frying shouldn't be one more thing to worry about. With the F5, everything is simple. It's designed to fit your workflow. It's built to expedite everyday filtering and cleaning. It's engineered to take the guesswork out of proper maintenance. And most of all, it's made to help you save — time, money, oil and labor. You have more important things to focus on.

**Let the F5 take care of the frying.**