

SIMPLE OPERATION

- Intuitive interface with custom operating system
- Reduce initial training time by up to 50% *
- Reduction in user error that cuts waste/inefficiency
- Fry or express filter in three screen touches or less

KITCHENPROOF DESIGN

- 7" LCD touchscreen with recessed display corners
- 4mm-thick tempered glass
- Newly designed 8-GPM filter pump and nozzle system
- Intelligent high-limit design

ULTRA-EFFICIENT SYSTEM

- Low oil volume technology
- 40% oil savings at fill vs. standard 50-lb. fryers
- Double oil life utilizing oil management features
- 25% improved filter speed; 3 minutes to express filter



OPERATIONAL EFFICIENCY AT YOUR FINGERTIPS

The F5 features a state-of-the-art touch-and-swipe screen with custom operating system, designed for frying. Icon-and picture-based visuals improve training and user experience increasing efficiency while reducing errors and waste.



BUILT TO HANDLE TODAY'S BUSIEST KITCHENS

The F5's rugged, durable construction includes details like 4mm-thick tempered glass and recessed display corners to protect the touchscreen.



THE INDUSTRY'S FASTEST BUILT-IN FILTRATION

The powerful 8-GPM filter pump system on the F5 makes filtration 25% faster than the competition, at just 3 minutes. And with fast, simple-touch express filtration, teams are less likely to skip filtering.



REDUCE YOUR OIL COSTS

With 40% less oil at fill, the F5 helps you do more with less in a 30-lb. vat, potentially doubling your oil life and helping you get the most out of your oil with features like automatic top-off.



* Based on a 5-hour training regimen

WANT TO LEARN MORE ABOUT THE INNOVATIVE F5 FRYER?

Visit us at www.hennypenny.com