



DISCOVER HOW THE F5  
MAKES OIL MANAGEMENT  
AND COST SAVINGS EASIER.

**HENNY PENNY**  
Engineered to Last

F5

Henny Penny helped introduce low oil volume frying over a decade ago — a method that allows fryers to use **40% less oil** while still cooking the same amount of food.

Low oil volume frying requires frequent oil filtration — but if filtering takes too long or is too difficult, the staff is more likely to skip it, especially during peak times. The result is faster oil deterioration, poor food consistency/quality and decreased oil savings.

**That's where the F5 from Henny Penny comes in.**



# THE HENNY PENNY F5 CAN HELP:



SIMPLIFY OIL  
MANAGEMENT



MAXIMIZE COST  
SAVINGS



In fact, switching to the F5 and properly managing your oil could have the same profit impact as **increasing sales by \$86,000** each year.

*Assuming savings of \$4,000 in oil costs annually and a 5% profit margin (results may vary based on volume)*

# SIMPLIFYING OIL MANAGEMENT: THE FASTEST FILTRATION AVAILABLE



The F5 completes the entire express filtration process, including bringing the oil back to set temperature, in **only 3 minutes**.

That's at least **25% faster** than any other fryer available.

- Fast process helps **boost filter compliance**
- Built-in, **simple-touch operation** makes it easy
- One vat is filtering while the other vat is frying



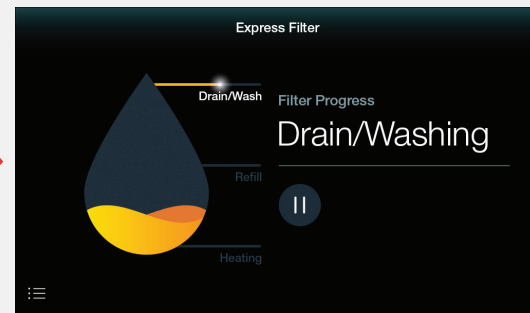
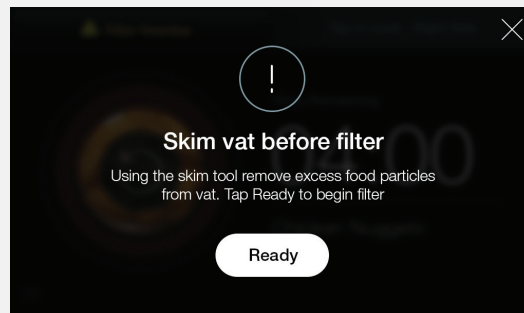
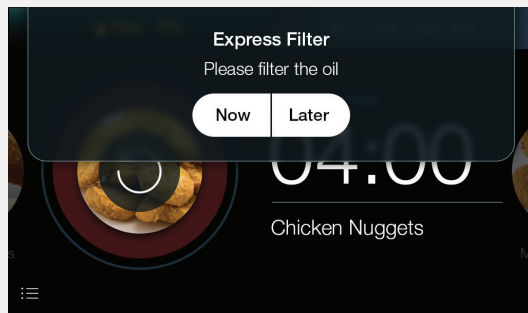


# SIMPLIFYING OIL MANAGEMENT: THE EASIEST FILTRATION ON THE MARKET



When it's time to filter, the F5 displays a **simple prompt**, reminding staff to start the process.

During filtration, a **visual countdown** clearly shows progress, alerting staff when the vat is ready to fry again.



# SIMPLIFYING OIL MANAGEMENT: THE EASIEST FILTRATION ON THE MARKET



Outside of simple-touch express filtration prompts, staff also has **full visibility of filtration cycle status**. While frying, a gold ring visually shows how close the oil is to needing another express filter, and the same information is indicated as a percentage in the upper left corner of the screen.

This knowledge **empowers staff** to make decisions based on anticipated workflow. For instance, if they're only one or two cook cycles away from needing to filter, yet they have a break in customer traffic, they may choose to proactively filter in preparation for the next rush. Plus, the information is front and center — **easy to see, making it easy to work ahead**.

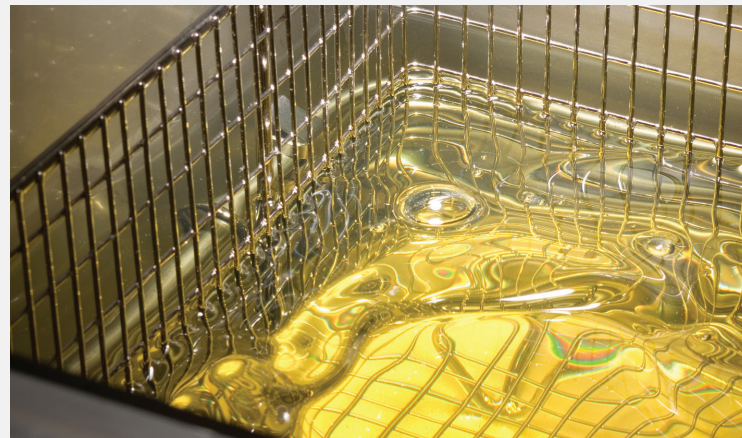


# SIMPLIFYING OIL MANAGEMENT: BUILT-IN OIL MANAGEMENT FEATURES



## 1 AUTOMATIC OIL TOP-OFF

The F5 monitors oil levels and **automatically replenishes oil** from a reservoir inside the fryer cabinet. This eliminates the need for staff to monitor oil levels or manually add oil into a potentially hot vat, ensuring the best quality product with consistent product coverage.



# SIMPLIFYING OIL MANAGEMENT: BUILT-IN OIL MANAGEMENT FEATURES



## 2 LOAD COMP

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.**





# SIMPLIFYING OIL MANAGEMENT:

## BUILT-IN OIL MANAGEMENT FEATURES



### 3 MELT MODE/IDLE MODE

Melt Mode quickly raises the oil temperature using a pulsing heat, a less shocking approach to **protect oil while reaching cook temperature.**

Idle Mode (an optional setting) drops the oil temperature during cooking breaks to preserve oil life.



# SIMPLIFYING OIL MANAGEMENT: BUILT-IN OIL MANAGEMENT FEATURES



## 4 FILTER SETTINGS & TRACKING

To help make sure your investment in a low oil volume fryer is being utilized effectively, management can quickly set filter requirements and easily pull reports to check in on filter compliance, among other data requests.

### POSSIBLE FILTER REQUIREMENTS

- Set filter prompts after designated number of cycles per menu item
- “Filter lockout” setting available if filtration cycle is skipped a set number of times

### AVAILABLE REPORTS

- Filter compliance (number of filter cycles, number of skips, etc.)
- Individual product cook frequency
- Oil top-off counts
- Disposal tracking

# MAXIMIZING COST SAVINGS: WHAT DOES THIS MEAN FOR YOUR OPERATION?



## SAVE MONEY

High-volume operations effectively using low oil volume frying routinely see **\$3,000-\$5,000 in annual oil savings alone** — often paying off the purchase price of the fryer in just a few years.



## INCREASE YOUR THROUGHPUT

25% faster express filtration translates to about **80 hours of downtime eliminated each year** from waiting on your fryer to filter.\*



## MORE SAVINGS

In addition to making oil management easier, the F5 is also designed to **reduce labor associated with training and maintenance**, as well as to **reduce service-related costs**.

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

# THE F5 FROM HENNY PENNY



Making oil management and cost savings easier.



**CHECK OUT THE F5**

Ready to see it in action?



**FIND YOUR LOCAL DISTRIBUTOR**



**SIMPLE OPERATION | KITCHENPROOF DESIGN | ULTRA-EFFICIENT SYSTEM**



# CHOOSING HENNY PENNY

When you choose the F5 from Henny Penny, you're not only choosing a fryer that will work hard for your operation — but also a brand that's committed to work equally hard.

- **60+ years of proven reliability** and frying expertise
- **Single point of contact** for sales and service through our exclusive distributor network
- Promise of satisfaction from an employee-owned company that builds every F5 in Eaton, Ohio
- **24/7/365 free tech support** in the U.S. and Canada
- Global service from factory-trained technicians

[www.hennypenny.com](http://www.hennypenny.com)



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