



DISCOVER HOW THE F5  
MAKES STAFF TRAINING &  
MANAGEMENT EASIER.



**HENNY PENNY**  
Engineered to Last

F5

With turnover rates in the restaurant and hospitality sector topping 70%, the strain on operators' time and wallets to onboard new employees can be significant.

By choosing equipment that **makes training easier and frying tasks more efficient**, this strain can be reduced.

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



# THE HENNY PENNY F5 CAN HELP:



REDUCE NEW  
TRAINING TIME



REDUCE DAY-TO-DAY  
USER ERROR



FREE UP  
MANAGEMENT TIME



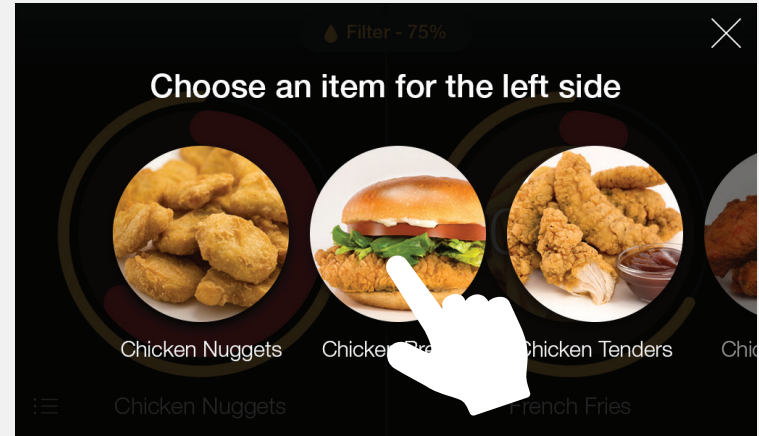
# REDUCING TRAINING TIME: INTUITIVE CONTROLS



With the simplicity of the F5 operating system and touchscreen controls, **minimal training is required for daily operation.**

The F5 features an **intuitive touch-and-swipe interface** designed with today's kitchen challenges in mind:

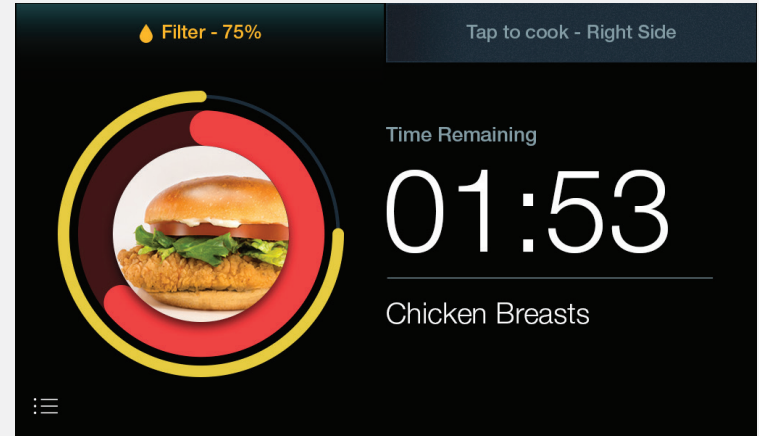
- **Truly unique interface**, not simply masking hardwired buttons with touch activation
- **Dynamic, logical flow**, presenting timely, action-oriented information when relevant to the operator
- **Icon/picture-based** basic frying and filtering operation



# REDUCING TRAINING TIME: INTUITIVE CONTROLS



The F5's touchscreen is more than a touch-activation system of hardwired buttons. It truly leads the user, **featuring heavy use of icons and pictures**, along with **simple, large prompts** that guide the user through daily tasks. The result is less training and supervision.

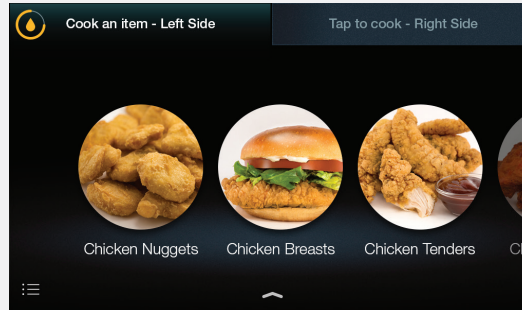
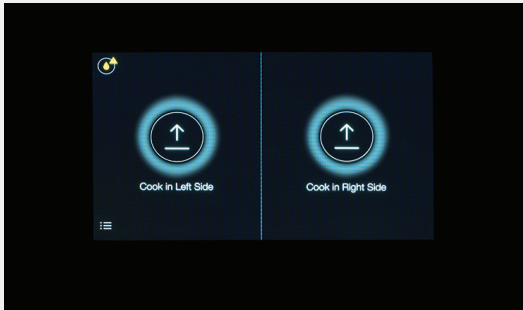


# REDUCING TRAINING TIME: INTUITIVE CONTROLS



As one example of the F5's ease of use, at the start of the day, an employee can fry a menu item with **only three touches** of visual prompts.

*After the first cook cycle, you simply choose to fry the same menu item again (with one touch) or pick another (with two touches).*



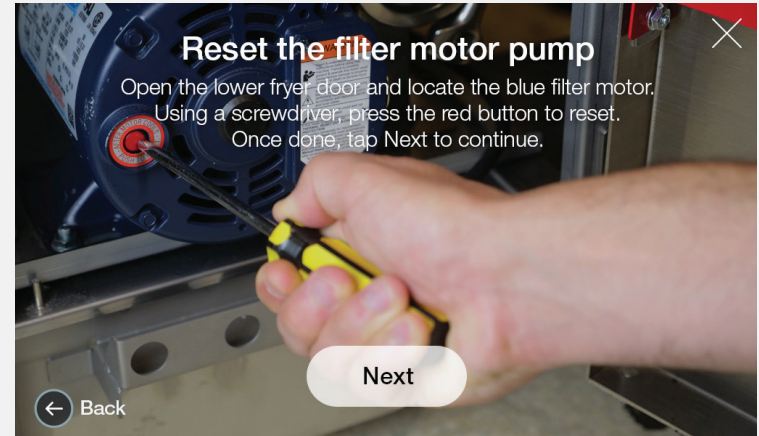


# REDUCING TRAINING TIME: INTUITIVE CONTROLS



A collection of training help guides — **heavily icon/graphic-based to enhance simplicity** — is housed within the F5's controls. Additional guides will be added over time.

- Guides cover **a range of tasks** from frying to cleaning and maintenance
- **Accessible** when and where staff needs them
- **Self-paced training**, allowing users to move to the next step when ready



## REDUCING TRAINING TIME: WHAT COULD THIS MEAN FOR YOU?



While every restaurant is different, Henny Penny estimates that a typical new employee with fryer responsibilities spends about five hours in training.

With the F5, **this time could be cut in half** — freeing up both the new employee and the trainer.



How many new fry cooks do you hire in a year?



What would this time savings add up to for your operation?



# REDUCING USER ERROR: EASIER WORKFLOW



A single wrong action or simple oversight by even well-trained employees can cause issues for operators. The F5's easy-to-use controls not only **simplify training**, but also **make daily operation easier — leading to fewer mistakes** in program selection and filtering compliance.

Fewer errors means serving safe, high-quality food while avoiding waste and protecting your frying oil along the way.

## WITH THE F5

- ✓ Easy-to-understand visual prompts
- ✓ Clear, simple steps
- ✓ Icon-based interface, including graphic cooking and filtering functions

## WITH OTHER FRYERS

- Requirement to learn meaning behind buttons or icons
- Single lines of scrolling text

# FREEING UP MANAGEMENT TIME: A CHANCE TO FOCUS ON OTHER PRIORITIES



With **reduced training time for new employees**, **fewer frying-related mistakes** and **easier reporting/software updates**, just think of all the other important matters you or your store managers can focus on now.



# THE F5 FROM HENNY PENNY



Making staff training and management 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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