



DISCOVER HOW THE F5
MAKES IT EASIER TO
ENSURE FOOD QUALITY
& CONSISTENCY.

HENNY PENNY
Engineered to Last

F5

According to a recent article in *The Restaurant Times*, both poor quality of food and unreliable standards and services (otherwise known as consistency) are within the top three reasons customers don't return to restaurants.

We all know it costs more to acquire a new customer than it does to retain an existing one — so why not do everything you can to protect food quality and consistency?

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



THE HENNY PENNY F5 CAN HELP:



IMPROVE FOOD
QUALITY



IMPROVE FOOD
CONSISTENCY



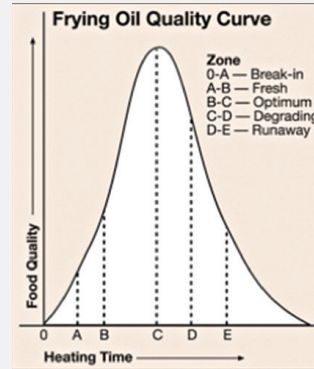
IMPROVING FOOD QUALITY: THE SCIENCE BEHIND THE “SWEET SPOT”



Recipes, breadings and seasonings can only go so far.

When it comes to fried foods, protecting the quality of your product really comes down to the quality of your oil.

- As frying oil deteriorates, it produces byproducts that impact the flavor and texture of the food.
- However, while one may think fresh, new oil produces the best-tasting foods, **there's actually a “sweet spot,”** when the oil degradation process reaches an optimum state.
- This **sweet spot can be extended** through proper oil management.



Light in color, not as crispy



Darker color, hardened texture



Optimum color and texture

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

“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

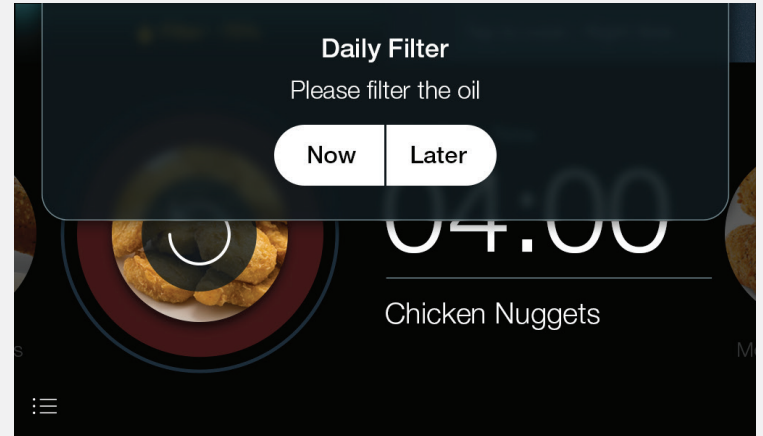
IMPROVING FOOD QUALITY: MAKING OIL MANAGEMENT EASIER



With optimum fried food quality being so dependent on oil quality, it's clear that **proper oil management is critical.**

The F5's oil management system includes **simple-touch filtration, automatic oil top-off** and a **touch-and-swipe touchscreen** that leads users through the processes needed to optimize oil usage and **remain in the "sweet spot" as long as possible.**

View our **Oil Management brochure** for more details.



IMPROVING FOOD QUALITY: A LOOK AT THE F5'S OIL MANAGEMENT FEATURES



OIL MANAGEMENT FEATURES

Fast, easy filtration

Frequent filtration is critical to prolonging oil life — but in reality, filtration can be time-consuming and is often skipped by employees as they work through peak times. Henny Penny boosts the likelihood of compliance with the fastest, easiest filtration available — taking only 3 minutes.



Filter settings & tracking

Management can easily set filtration requirements and pull reports to ensure filter compliance.



WHY IT MATTERS FOR FOOD QUALITY

It's hard to overstate the importance of frequent filtration — and not just to remove large, visible chunks of food debris. Even down at the granular level, leftover food particles can react with oil and break it down, expediting oil degradation and creating off flavors in food.

IMPROVING FOOD QUALITY: A LOOK AT THE F5'S OIL MANAGEMENT FEATURES



OIL MANAGEMENT FEATURES *continued...*

Automatic oil top-off

The F5 monitors oil levels and automatically replenishes oil from a reservoir inside the fryer cabinet, keeping oil in the frying sweet spot longer.



Temperature management

The F5 has both "melt mode" which brings oil to proper cooking temperature with pulsing, less shocking heat, as well as "idle mode," an optional setting, which drops the oil temperature during cooking breaks.



WHY IT MATTERS FOR FOOD QUALITY *continued...*

In addition to ensuring your fryer is operating at the proper oil level, continuously mixing fresh oil into existing oil in the vat further extends the coveted sweet spot.

While frying is a high-temperature process by definition, heat actually contributes to the breakdown of oil. These temperature management features help reduce the speed of breakdown.

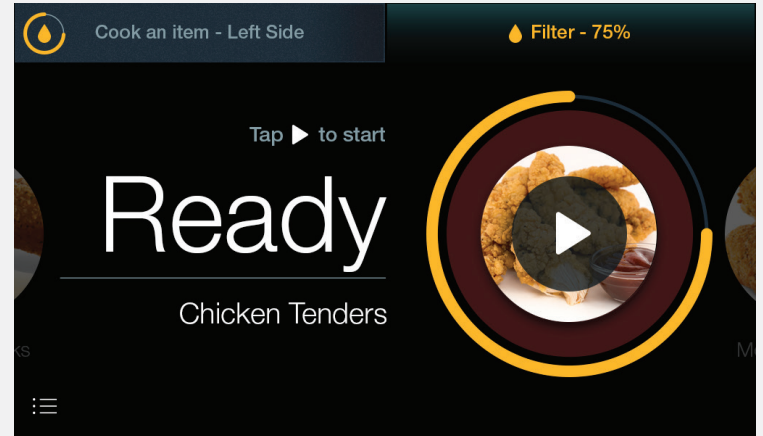
IMPROVING FOOD CONSISTENCY: SIMPLE, RELIABLE OPERATION



Proper oil management goes a long way toward ensuring consistency. That's why the F5 features unique controls that make it easy for staff to provide consistent guest experiences from one shift to the next.

Intuitive training and everyday use

- Icon-based touch-and-swipe operation equals fewer user errors and quick, reliable service.

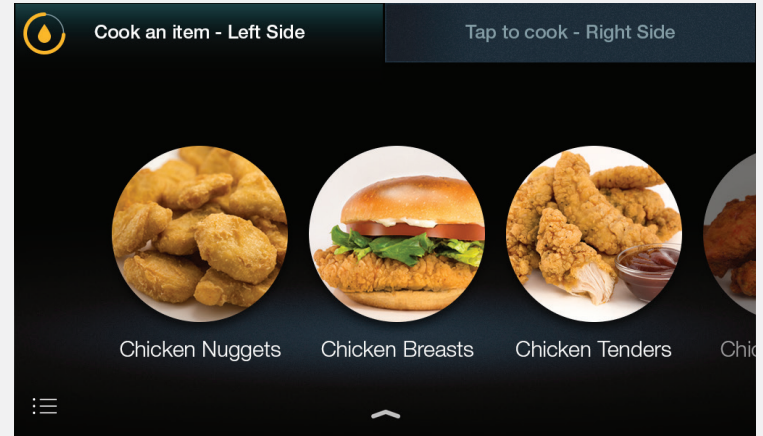


IMPROVING FOOD CONSISTENCY: SIMPLE, RELIABLE OPERATION



Easy menu programming/selection

- Set and store up to 99 customizable cooking programs, setting precise cooking times.
- Add a custom picture of your menu item, helping staff select the right program — every time.
- With the F5, team members don't have to remember product codes/abbreviations or how to navigate to additional menu items not stored on the primary control display.



THE F5 FROM HENNY PENNY



Making food quality and consistency easier to deliver



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



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