



DISCOVER HOW THE F5
MAKES DAILY CLEANING &
ONGOING MAINTENANCE EASIER.

HENNY PENNY



THE 5-STAR FRYING EXPERIENCE

Every restaurant operator wants to focus on serving customers — not servicing equipment.

That's why Henny Penny designed the F5 to eliminate the frustration

that comes with excessive cleaning, difficult maintenance and costly service, making it easy to safely clean and maintain your fryer.



THE HENNY PENNY F5 CAN HELP:



REDUCE CLEANING
TIME



REDUCE NUISANCE
SERVICE CALLS



MAKE MAINTENANCE/
SERVICE EASIER

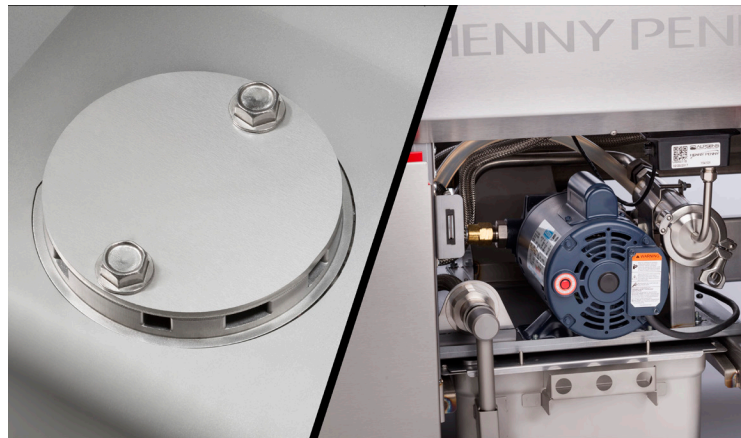


REDUCING CLEANING TIME: **ALL-NEW 8-GPM FILTER PUMP SYSTEM**



Debris in the vat can deteriorate oil quality — making this a prime target for cleaning advancement.

The F5 features an all-new 8-GPM filter pump — **77% more powerful than our competition**. Combined with a new nozzle design, this system powerfully washes away crumbs and debris — even from the hard-to-reach corners — making cleaning easier than ever while helping maintain the quality of your oil.



REDUCING CLEANING TIME: **ALL-NEW 8-GPM FILTER PUMP SYSTEM**



With every filtration cycle, the filter pump dictates how quickly the oil is pumped back into the vat during an express cycle. It also generates the power of the oil coming out of the nozzle system during the rinse part of the express filter process. The F5's system is designed so that crumbs are removed from the pot, even in hard-to-reach corners.

This reduces the need for manual fry pot cleaning and removes the need for brush work with every filtration cycle.



REDUCING CLEANING TIME: INTENTIONAL DESIGN



The F5's sleek, smooth design isn't just for looks. This thoughtful, intentional design means there are more smooth surfaces for easy cleaning — and less cracks and crevices for oil/crumbs to collect.



Smooth edges are easier to wipe down



Sloped-in manifold directs oil back into the vat



Unique attachment of towel bar is easier to clean



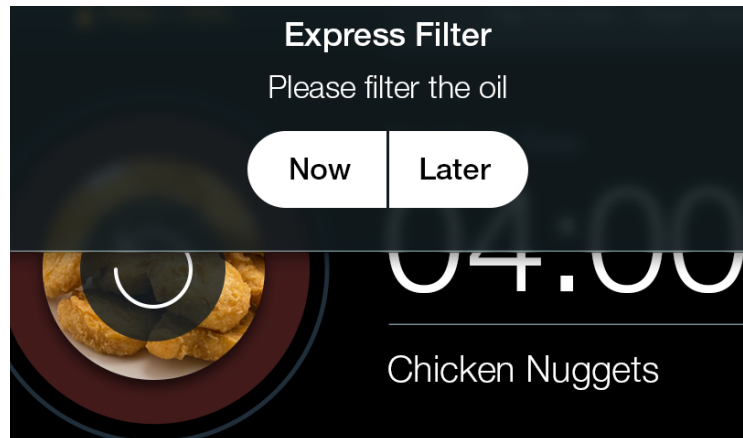
Lighter, easier-to-clean drain pan system

REDUCING NUISANCE SERVICE CALLS: EASE OF USE



At Henny Penny, we believe that a fryer should be so easy to use that unintended operator error won't lead to service calls. **The F5 was thoughtfully designed to easily lead users through the cooking, filtering and cleaning processes.**

Built-in help guides give further guidance as required, and error codes come with descriptions and possible solutions, helping to avoid downtime and nuisance service calls.

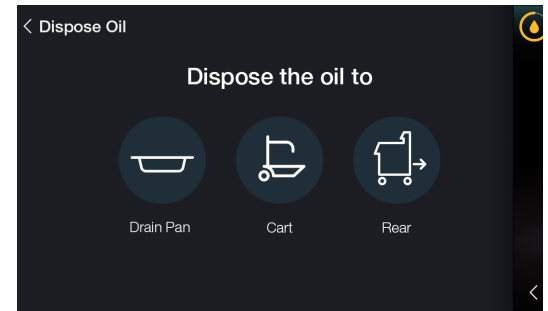
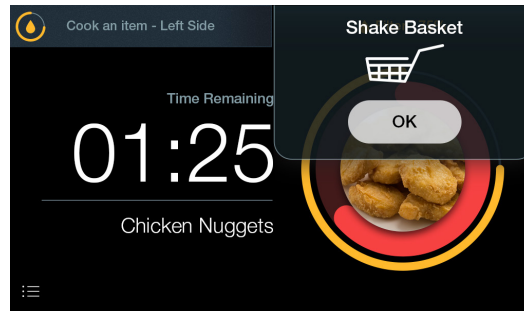


REDUCING NUISANCE SERVICE CALLS: EASE OF USE



The F5 features an intuitive touch-and-swipe interface designed with the back of house in mind.

- Truly unique interface and custom operating system, not simply masking hardwired buttons with touch activation
- Dynamic, logical flow, presenting timely, action-oriented information when relevant to the operator
- Icon/picture-based programs, with language-agnostic controls for basic cooking and filtering operation



Examples of F5 intuitive screens

REDUCING NUISANCE SERVICE CALLS: BUILT-IN TROUBLESHOOTING



If help is required on common service issues, the F5 features built-in troubleshooting and help guides.

- 1** **FIRST**, if there's an issue, it's communicated with easy-to-understand error messages that don't require a separate reference document.
- 2** **NEXT**, the operator is presented with a collection of step-by-step prompts to resolve the issue.

- 3** **IF FURTHER ASSISTANCE IS NEEDED**, a collection of training and troubleshooting help guides are housed within the fryer's touchscreen interface, allowing easy access and viewing.



REDUCING SERVICE CALLS: **COMPLIMENTARY TECHNICAL SUPPORT**



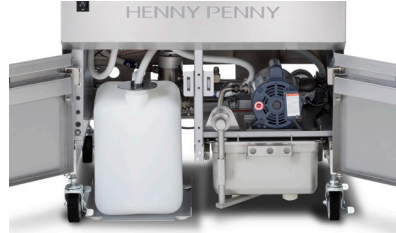
Along with our global service network, Henny Penny offers **24/7/365 complimentary technical support** by phone and email (international phone charges may apply) — and our team has a track record of solving more than 33% of call-in issues directly over the phone.



MAKING MAINTENANCE AND SERVICE EASIER: ACCESSIBLE DESIGN



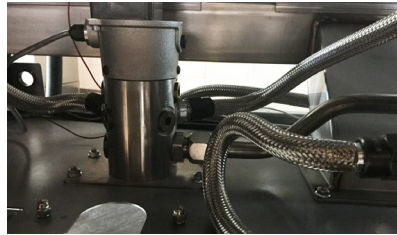
If planned maintenance or service requires an on-site technician, the F5 is designed for **easy serviceability**:



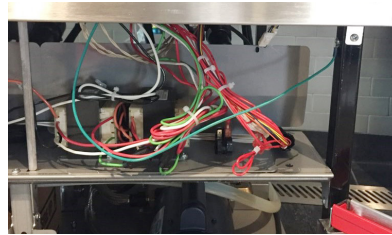
Flex lines throughout with easy access to selector valve and filter pump



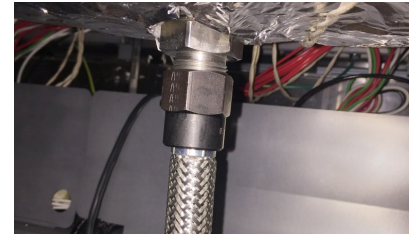
Removable side panels for easy access to components



Hard plumbing is minimized, making it easier to replace components



Transformer area can be reached without dropping controls



Simplified check valves have fewer joints (and thus fewer leak points)

MAKING MAINTENANCE AND SERVICE EASIER: **OPTIONAL WIRELESS CONNECTIVITY**



Each F5 fryer has the option to be upgraded for 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 the remote connectivity, further reducing costly downtime and keeping operations running smoothly.



EASIER SERVICE EQUATES TO LESS DOWNTIME AND REDUCED SERVICE FEES.

THE F5 FROM HENNY PENNY



Making cleaning and ongoing maintenance 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



HENNY PENNY®

