



DISCOVER HOW THE F5
MAKES STAFF TRAINING &
MANAGEMENT EASIER.



HENNY PENNY®



THE 5-STAR FRYING EXPERIENCE

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



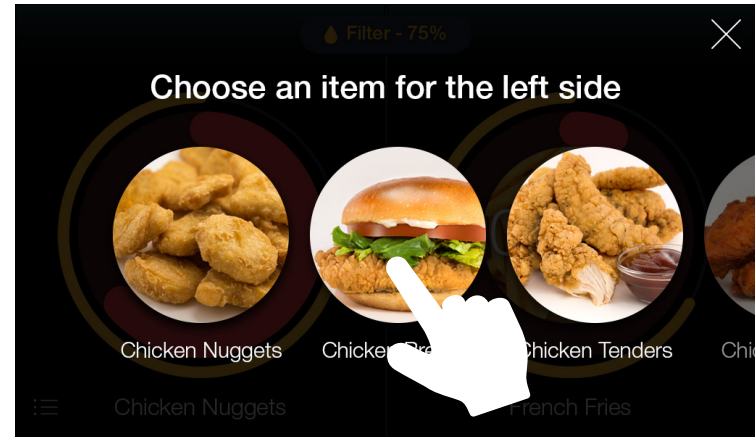
REDUCING TRAINING TIME: INTUITIVE CONTROLS



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:

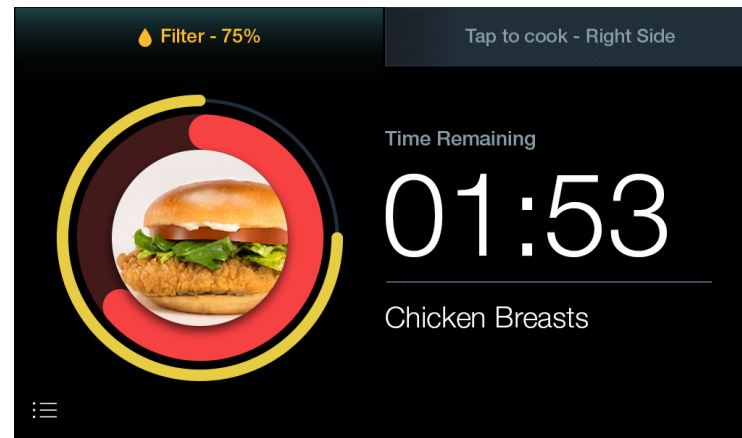
- **Truly unique interface**, not simply masking hardwired buttons with touch activation
- **Dynamic, logical flow**, presenting timely, action-oriented information when relevant to the operator
- **Icon/picture-based** basic frying and filtering operation



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.

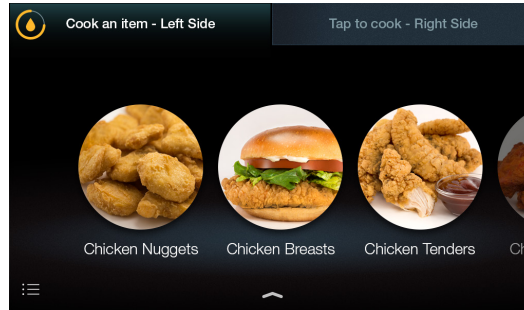
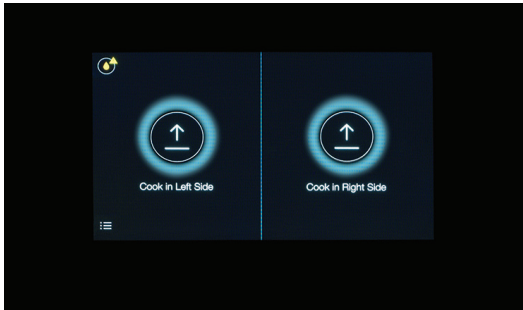


REDUCING TRAINING TIME: INTUITIVE CONTROLS



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).

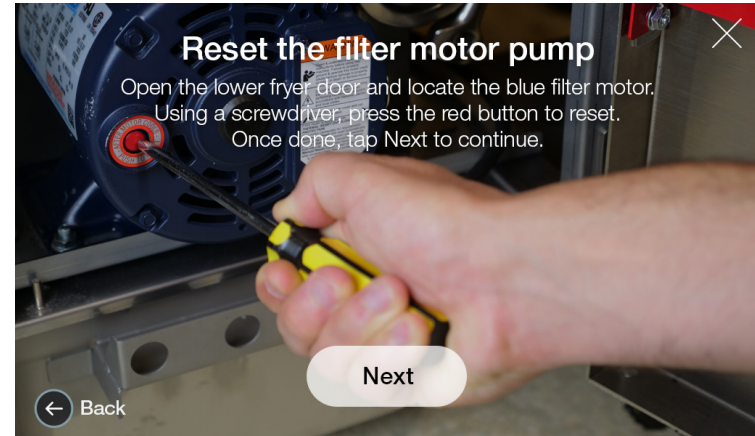


REDUCING TRAINING TIME: INTUITIVE CONTROLS



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

FREING 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



HENNY PENNY®

