

# F5 OPEN FRYER: ROI

## A SIMPLER WAY TO BOOST ROI WITH EVERY ORDER

For today's high-volume frying operations, long-term savings is about much more than the initial purchase price. Selecting the right frying technology means choosing equipment designed to positively impact your operation's bottom line every day.

That's why Henny Penny developed the F5 open fryer — a whole new way to save oil, labor and maintenance costs with one state-of-the-art piece of equipment.

### LABOR:

BECAUSE IT ISN'T ONLY ABOUT OIL SAVINGS

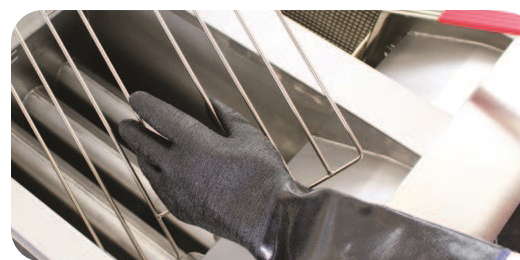
Properly maintaining oil is paramount to overall cost savings. Labor is also an important factor in the equation — especially considering the labor challenges the foodservice industry is facing today. With the F5, operators can utilize labor more efficiently in their frying program than ever before.

### SIMPLER TO LEARN AND USE

The F5 features an intuitive touch-and-swipe interface with a custom operating system including built-in help guides that can cut initial training by as much as 50%\* — freeing up trainers and trainees alike to perform other tasks. Easy filtering, easier maintenance and easier training all combine to reduce overall daily “hands-on” time, transforming the way your team interacts with fryers. ●

- All-new custom operating system
- Intuitive touch-and-swipe interface
- Durable 7" touchscreen design with 4mm tempered glass
- Less than three touches required to fry or express filter
- Built-in troubleshooting prompts and help guides
- Reduction in user error and product waste
- Majority of basic functions are icon- or picture-based

\* Based on average 5-hour training regimen



Gas frypot insert (left); single-piece, removable basket hanger (right)

### FAST AND SIMPLE TO CLEAN

Henny Penny designed the F5 to be easy to use but also easy to clean, saving valuable time at every step.

- Sleek, thoughtful design features smooth lines and flat surfaces, making wipe-downs a snap
- Powerful wash system features an 8-GPM filter pump and newly designed nozzle that targets fryer corners to clear debris more effectively ●
- Intentionally designed vats, towel bar and drain pan system for streamlined cleaning

## LABOR SAVINGS: THE PAYOFF

<b>TRAINING:</b>	Save 2.5 hours in training for 12 new employees throughout the year, plus 1 hour of instructional time for a manager for each training session. 3.5 hours x 12 employees = <b>42 training hours saved</b>
<b>OPERATION:</b>	Save 10+ minutes in hands-on operation/cleaning time per day x 360 operating days = <b>60 hours saved</b>
<b>MAINTENANCE:</b>	Save 1 hour per month with troubleshooting help and proactive maintenance process = <b>12 hours saved</b>

**TOTAL ESTIMATED LABOR REDUCTION ANNUALLY PER STORE:**

**114 HOURS**

\* Based on Henny Penny engineering team analysis of average frying operations

## OIL:

WHERE SIMPLE SAVINGS REALLY STARTS

First-generation low oil volume frying appeared on the market over 10 years ago, revolutionizing how restaurants managed costs. Now Henny Penny is taking this critical technology to the next level. While a 30-lb. vat automatically saves a frying operation 40% of oil costs at fill, compared to traditional 50-lb. vats, it takes a fryer like the F5 to truly maximize savings by making it easier than ever to protect and prolong oil life.

### OIL MANAGEMENT FEATURES

The F5 takes the guesswork out of oil management with standard features like automatic oil top-off, temperature control settings and more — all designed to keep oil in the frying “sweet spot” longer while getting the most out of your supply.

### FAST, EASY FILTRATION

Because the 30-lb. platform removes the typical cold zone of a 50-lb. vat, frequent filtration is critical in prolonging oil life — but in reality, traditional 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 fast, easy functionality through the F5’s built-in, simple-touch filtration that is ready to fry again in only three minutes.

That’s at least **25% faster** than any other fryer available today. ●

WHAT DOES **25%** MEAN TO YOU?  
FASTER FILTRATION

★ about **80 HOURS** of **DOWNTIME ELIMINATED** each year from waiting on your fryer to filter\*

### OIL SAVINGS: THE PAYOFF

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

## THE HP DIFFERENCE:

PROTECTING YOUR SAVINGS OVER TIME

It goes without saying that poorly made equipment can cause unnecessary downtime and be costly to maintain. But even top-quality equipment requires routine maintenance — so how much?

With the F5, it’s not only about our unmatched design — it’s about what only Henny Penny can provide our partners to reduce downtime, eliminate unnecessary service calls, improve serviceability and help your fryer scale with your business.

### BUILT-IN HELP

The custom operating system and user interface work to prevent equipment downtime and unnecessary service calls:

- Easy-to-understand error codes
- Collection of step-by-step prompts and troubleshooting help guides
- Pull data via USB or Wi-Fi\*

### UNMATCHED SERVICE

When more support is required, count on Henny Penny’s unique approach to technical service:

- 24/7 technical support hotline and e-mail support, proven to resolve more than 33% of call-in issues directly over the phone ●
- Global service by factory-trained technicians utilizing OEM parts

### EASY-TO-SERVICE DESIGN

In the times that planned maintenance or service needs require an on-site technician, the F5 is designed for easy serviceability:

- Removable side panels for easy access to components
- Components easy to reach and remove
- Modular design of touchscreen control
- Removable frypots
- Flexible plumbing lines

### \*FUTUREPROOF YOUR FRYER

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.

### OIL SAVINGS: THE PAYOFF

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### THE BOTTOM LINE: PROTECTING YOUR SAVINGS OVER TIME

AVERAGE ANNUAL OIL SAVINGS  
Per 3-vat fryer

**\$4,000**

PREVENTION OF ONE SERVICE CALL  
Assumes average service cost of \$300; does not consider lost throughput caused by downtime

**\$300**

ANNUAL SAVINGS PER STORE

**\$4,300+**

VALUE OF REALLOCATED LABOR HOURS  
Assumes average hourly wage of \$10, multiplied by 114 hours

**\$1,140**

\$4,300+ Total Saving X 5 Stores = **\$21,500**

X 25 Stores = **\$107,500**

X 100 Stores = **\$430,000**