



Pressure Fryers
Open Fryers
Rotisseries
SmartCombi™ Ovens
Holding Cabinets
Heated Display Cases
Blast Chillers/Freezers
Island and Express Merchandisers
Breeding Systems
Breadings, Seasonings and Supplies
Technical Service and Training

**To learn more about Henny Penny's
comprehensive products, programs and services,
contact your nearest Henny Penny distributor.**



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Quality
Comes First

HENNY PENNY[®]
Global Foodservice Solutions



A Recipe For Success

Henny Penny pioneered the first commercial pressure fryer in 1957 and quickly became known for delicious fried chicken. Across America, diners and restaurants began taking orders for moist and crispy chicken cooked in our fryers. Over the next fifty years, that same spirit of innovation and focus on our customers' businesses has made Henny Penny a global leader in foodservice solutions.

While pressure fryers continue to be a cornerstone of the company, our business has expanded to include the best-engineered, best-built and best-tested cooking, holding and merchandising equipment in the foodservice industry. Henny Penny open fryers, rotisseries, heated merchandisers, combi-ovens, blast chillers, warming cabinets and breading products are found in the world's most successful QSR and restaurant chains, as well as in independent restaurant, supermarket, c-store and noncommercial operations around the corner and around the globe.

At Henny Penny, we aren't satisfied with simply making the best products, we make sure those products are backed by the best people. That's why you'll find our level of service and commitment to your foodservice operation unmatched by anyone in the industry — on any continent. Bringing a half century of experience to the table, we are resolute in helping you deal with the most important issues affecting your bottom line:

- Food quality, consistency and safety
- Labor and economic savings
- Productivity

HENNY PENNY[®]



Our Legacy

Food Quality



Fryers are precision engineered with rectangular fry pots and cold zones below the heating elements to reduce cracklings and greatly improve shortening quality, food flavor and consistency.

Ensuring food is evenly cooked, uniformly browned, moist, crisp and fresh until served, Henny Penny rotisseries, heated merchandisers and holding cabinets use our patented THERMA-VEC® technology, letting you easily control radiant heat and humidity.



Moving beyond traditional boiler and boilerless designs, Henny Penny SmartCombi™ ovens use our patented Advanced Steam Technology™ which lets you cook with both dry and steam heat to better control the moistness of the food while minimizing maintenance costs.

New products, in concert with equipment usage and shortening management, are being explored at our Food Quality Institute by in-house chefs and in fully equipped test kitchens around the world.





Designed to Delight You and Your Customers

The success of your business is, and always will be, based on food quality. Today, your customers have more meal options and they demand meals that are better looking, better tasting and the best possible value. They also seek variety and meals that fit their lifestyles, which includes nutrition as well as convenience. Our operations, equipment and many of our patented technologies have been specifically designed with this in mind. We have devoted years to finding the best solutions, so you and your customers can be confident that the food is cooked and held properly each and every time. We have honed our expertise across many different types of foods, ensuring you the most delicious products and the most satisfied customers.



Buying You More Time

In foodservice, productivity means profits, and we help protect your profits with equipment specifically engineered to be easy to use and easy to maintain. Our products offer a wide range of features that translate into genuine labor savings and increased productivity. Easy-to-learn controls mean you spend less time training employees — a big advantage in a high employee turnover world. And incorporation of the best automation technology means preparation and cleaning tasks are shortened and simplified. The goal is to save you time and labor, without sacrificing food quality. Ultimately, the true test of our equipment is its ability to deliver a consistent, great-tasting product to your customers, regardless of who prepares it.

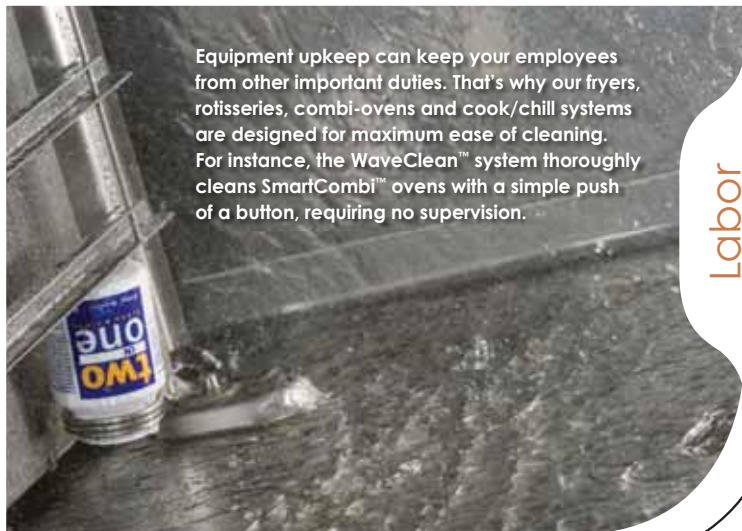


While proper shortening management protects the flavor of your food and extends the life of your shortening, Henny Penny's built-in shortening filtration makes this once laborious, time-consuming process quick, safe and easy.



With our integrated cook/chill systems and accompanying holding cabinets, bulk food operations can dramatically decrease their reliance on labor, even streamlining kitchen production to a single five-day, eight-hour work schedule instead of the traditional 12-hour shifts, seven days per week.

Henny Penny's in-house Controls Division designs and manufactures electronic controls to our own rigid standards and specifications, giving you programmable computer controls that allow you to create custom settings and protect the quality of your product.



Equipment upkeep can keep your employees from other important duties. That's why our fryers, rotisseries, combi-ovens and cook/chill systems are designed for maximum ease of cleaning. For instance, the WaveClean™ system thoroughly cleans SmartCombi™ ovens with a simple push of a button, requiring no supervision.

Labor



Guaranteed performance no matter what conditions you work in, thanks to full lifecycle testing in labs that can simulate any climate or humidity. And 100 percent of equipment is tested for operational integrity before shipping.

Attention to details, such as corner radius welds, give Henny Penny products added strength and durability, and our certified welders are reviewed daily for quality assurance. This meticulous attention to detail means enhanced durability, and an overall lower cost of ownership.



With the versatility of equipment built to cook a wide variety of foods, you have fewer pieces to buy and the added freedom to market new menu items without incurring additional costs.

Economics



Quality Pays Off

While the first thing you'll notice when you choose Henny Penny is an unmatched level of craftsmanship, the full value of our equipment goes much deeper than high-grade stainless steel and polished corners. The precision engineering behind our products is more than just a matter of pride, it stems from an unwavering commitment to increasing your profitability and decreasing operational costs. For instance, faster recovery times allow you to prepare more food in less time, while more energy-efficient designs lead to full lifecycle payback in 1-2 years. And with an average tenure of over 18 years, our engineers' experience and attention to detail make Henny Penny equipment stand apart. This focus on quality and the long-term benefits of a better-made product extends from our company president to our workers on the factory floor — all of which makes Henny Penny a sound long-term investment in your company's success.



Convenience

With regional corporate offices in the United States, Mexico, France, Russia, Lebanon, China and Singapore, as well as a distributor network reaching over 100 countries, Henny Penny offers quick problem resolution anywhere in the world.

Shining Service

From initial design to after-sales support, Henny Penny works tirelessly to be a partner in your company's success.

We treat your purchase as the beginning of a mutually beneficial relationship, and go out of our way to respond quickly to

your needs as they arise. We also take an active role in identifying and implementing the most useful technology, and finding the best solutions to the foodservice challenges that you face every day. With Henny Penny, you can be confident that you'll receive not only the best products, but also a level of ongoing service that lives up to the same high standards. Offering global scope and personal attention, we're behind you every step of the way.



Henny Penny's dedicated service parts assembly area ensures parts requests and repairs are handled quickly to minimize downtime and lost revenue.

