

Press Information

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RE: For immediate release/new product, combi, cooking

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New Henny Penny ClassicCombi™ bound to be a hit

Essential combi with Advanced Steam Technology lets buyers add features they want

EATON, OH—Henny Penny Corporation announced the release of a new value-priced line of combi ovens. The new line, called ClassicCombi, utilizes much of the foundation technology of the company's fully programmable, infinite humidity-control SmartCombi and is designed to fit the needs of operators who want a 'workhorse' combi but do not require precise climate control or automated programmable operation.

Advanced Steam Technology and auto-reverse fan is standard with the ClassicCombi. Additional features, such as WaveClean™ low water consumption self-cleaning system and triple-paned thermal glass, can be ordered as options. The availability of certain features normally associated only with top-of-the line combis underscores Henny Penny's commitment to make practical, labor-saving and cost-reducing benefits available to operators in a wide range of foodservice applications.

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Henny Penny continues a 50-year tradition of innovation that began in Eaton, Ohio USA with the first commercial pressure fryer in 1957. Today, Henny Penny offers a wide range of high quality foodservice equipment designed for easier operation, greater flexibility and lower operating costs. Product lines include pressure and open fryers, combis, rotisseries, holding cabinets, display merchandisers, and blast chiller/freezers. These products and complete start-up, service, training and technical support, are available through Henny Penny's exclusive worldwide distributor network.

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