

# Press Information

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RE: FOR IMMEDIATE RELEASE/FOODSERVICE INNOVATION AWARDS

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Henny Penny Corporation Awarded Prestigious  
Kitchen Innovations™ 2008 Award Presented by  
the National Restaurant Association Restaurant  
Hotel-Motel Show



7 February 2008

EATON, OH — On January 15, 2008, Henny Penny Corporation was honored with a Kitchen Innovations™ (KI) 2008 Award for the Henny Penny SmartCombi™ with WaveClean™ technology. Each year, the NRA Kitchen Innovations™ Awards recognize the most inventive and cutting-edge equipment in the foodservice industry. Henny Penny's WaveClean™ innovation for the SmartCombi™ was one of 25 foodservice innovations honored with a KI 2008 Award.

“We are pleased to be honored with a KI 2008 Award,” said Henny Penny President, Rob Connelly.

“This recognition speaks to the continued focus on quality and product innovation that stems from every level of the Henny Penny organization.”

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"This year's innovations illustrate that foodservice equipment manufacturers have stepped up to meet the needs of the restaurant industry," said William C. Anton, FMP, convention chairman for the 2008 Show, and chairman and founder of Anton Airfood, Inc.

The Henny Penny SmartCombi™ with WaveClean™ is the latest generation in combi-cooking featuring patented Advanced Steam Technology™ and the WaveClean™ automated cleaning system. The SmartCombi™ provides consistent, superior cooking results and improved cooking capacity and efficiency. Advanced Steam Technology™ produces steam without the use of a boiler and eliminates the need for de-liming, while the WaveClean™ cleaning system offers automated cleaning with no supervision required.

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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Two-in-One Rinse Cartridge  
pictured during WaveClean™  
automated cleaning cycle.



The Henny Penny SmartCombi™

[PICS: WAVE CLEAN™ TWO-IN-ONE RINSE CARTRIDGE, SMARTCOMBI™ ]