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RE: IMMEDIATE RELEASE:

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Frying has evolved with the Evolution Elite™ from Henny Penny New reduced oil capacity fryer saves money by using 40% less oil, simplifying filtering and extending oil life

EATON, OH—Henny Penny Corporation is pleased to introduce the Evolution Elite, its new line of reduced oil capacity fryers. The new fryer cooks equivalent product loads in 40 percent less oil than the standard 50 lb. fryers, makes filtering simple and significantly extends useful oil life, for considerable savings to operators.

The new fryer will be presented to the industry for the first time at NAFEM '09 in Orlando, FL, in early February.

Frequent filtering the key to oil savings

The key to successful reduced-oil volume frying is frequent filtering. According to Henny Penny president, Rob Connelly, his company has long emphasized frequent filtering in its oil savings

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programs for customers. With the Evolution Elite, Henny Penny has developed a fryer that intelligently integrates the oil filtering process into the daily operations.

“The industry has been bringing healthier frying oils to market, but they require greater care to reach the same useable life as older oils. Now there’s a fryer that’s actually designed to help preserve all cooking oils through easy, fast and frequent filtering ,” said Mr. Connelly. “Our solution helps crews and operators properly maintain their oil for maximum life.”

Immediate cost-saving opportunities

Frying oil is generally the largest single operating expense in high-volume frying operations. Serving high quality fried products while consuming less oil, without capacity loss, represents a significant opportunity for restaurant operators to lower their costs. In fact, the Evolution Elite saves operators on frying oil outlays from the very first load. With the current economic challenges the initial savings will be extremely valuable for anyone with high-volume frying operations.

“The savings in operating costs with the Evolution Elite is immediate,” said Tim Crammer, Henny Penny marketing director. “Operators will use forty percent less oil right from the start, and the oil can last up to twice as long.”

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Integrating oil-friendly technology

In order to realize high product quality and low oil consumption, operators must be able to filter when necessary, even during the busiest time of the day. The Evolution Elite incorporates three separate innovations into an integrated fryer/filtration system that makes frying fast, easy and has been demonstrated to nearly *double* oil life at acceptable product-quality levels.

- 1) SmartFilter Express™ system allows operators to filter any vat in less than 4 minutes (under ideal conditions) while continuing to fry in other vats. When the blue Filter Beacon™ light comes on, the operator simply pulls the convenient external drain release knob for that vat and activates the filtering cycle.
- 2) Oil Guardian™ auto top-off system ensures consistent oil level in the vat, which replenishes oil, and results in consistent, quality fried foods.
- 3) SmartFilter™ pads use trapping *and* chemical bonding to extract both particulate and soluble impurities from frying oil.

The Evolution Elite fryers are greater than 85 percent efficient, earning the ENERGY STAR® mark for energy efficiency. The series is currently available in electric, only. Two, three and four-well multi-fryers are available in either full or split-vat configurations. Oil management features, including melt mode, idle mode and filter tracking, contribute to both energy savings and maximizing oil life.

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About Henny Penny

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, combi ovens, 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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