

Press Information

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RE: FOR IMMEDIATE RELEASE/FOODSERVICE INNOVATION AWARDS

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Henny Penny Corporation Receives Prestigious
Kitchen Innovations™ 2009 Award Presented by
the National Restaurant Association Restaurant,
Hotel-Motel Show



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EATON, OH — On February 18, Henny Penny Corporation was honored with a Kitchen Innovations™ (KI) 2009 Award for the new Evolution Elite™ fryer which uses 40 percent reduced oil capacity for significant savings in shortening costs. The 2009 KI Awards recognize the most inventive and cutting-edge equipment in the foodservice industry. This is Henny Penny's second year running to be honored with a KI Award for foodservice innovation.

“The Evolution Elite™ fryer provides a significant advantage to supermarkets and QSR's seeking to operate within a leaner cost structure in challenging economic times,” said Henny Penny President, Rob Connelly. “Being honored with a KI 2009 Award is a testament to our organization-wide commitment to new product innovation and quality and to the customers we serve.”

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“Cost-saving, fast, multi-functional, flexible, efficient – these are all adjectives we look for when choosing new equipment and they describe each of this year’s Kitchen Innovations Award recipients,” said Lorna Donatone, Convention Chair for NRA Show 2009 and President, School Services, Sodexo, Inc.

The Evolution Elite™ adds value in three ways: By using 40 percent reduced oil capacity in the fry pot, the Evolution Elite™ allows operators to cook the same amount of food product as before, but with deep savings on shortening. Second, the Evolution Elite’s *SmartFilter Express™* filtration is fast and can be performed in four minutes at peak operation*, allowing operators to filter more frequently to extend oil life and quality. Third, automatic oil top-off ensures that oil remains at optimal levels at all times. Finally, with all of these features and an energy efficiency rating greater than 85 percent, the Evolution Elite™ is one of the “greenest” fryers on the market.

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,

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training and technical support, are available through Henny Penny's exclusive worldwide distributor network.

* Please see product data sheets for optimal filtration conditions to support four minute filtration.

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The Evolution Elite™ product family. Two, three and four-well multi-fryers are available in either full or split-vat configurations.



The blue, Filter Beacon™ light indicates when a particular vat is ready for filtration. Filtration can be initiated without opening fryer doors simply by pulling the drain release handle.

[PICS: EVOLUTION ELITE™ PRODUCT FAMILY, FILTER BEACON™]