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Henny Penny introduces breakthrough holding cabinet technology

New *SmartHold*[™] cabinets automatically maintain precise humidity levels from 10% to 90% relative humidity.

EATON, OH—Henny Penny Global Foodservice Solutions has just introduced a new series of holding cabinets with an original, patent-pending technology that company officials say will revolutionize the holding segment of the foodservice equipment industry. The new technology, named *SmartHold*, enables previously unattainable precision and automation in the control of humidity levels within the heated cabinet.

The company's marketing group reports that the new *SmartHold* holding cabinets enable operators to:

- Hold at any humidity level in between 10 and 90 percent relative humidity, and at any temperature in either proofing mode [80-140°F (27-60°C)] or normal holding: [160-210°F (71-99°C)].

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- Select or adjust humidity level in one-percent increments.
- Generate and maintain the precise desired level throughout the holding cycle automatically.

A major breakthrough in automated humidity control

According to a company spokesperson, the new technology will have “a huge impact on the holding segment” of the foodservice equipment business. *SmartHold* “really changes the way holding is done and what holding cabinets can accomplish in terms of food quality and production efficiency,” the spokesperson said.

Conventional holding cabinets are commonly able to introduce added humidity with heated water pans and offer rudimentary control through slide vents that either retain or release built up moisture in the cabinet. Until *SmartHold*, however, no holding cabinet has yet been able to actually monitor the amount of moisture in the holding environment and adjust it automatically to maintain a desired level. Tests have shown the *SmartHold* system to be quite robust and so well conceived that it allows the selection of practically any level of relative humidity, not simply two or three averaged points along the range.

The perfect holding environment for any food

The overwhelming advantage to precise humidity control in a holding cabinet is that foods no longer have to dry out, shrink, or turn soggy over a period of time in exchange for staying hot. Operators can create the perfect holding environment for any type of food simply by selecting the

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right temperature and humidity level. Such flexibility, and its potential for improved food quality over longer periods of time, is likely to encourage greater efficiencies in food preparation and serving. The reduction in waste, alone, becomes a major justification.

Proof and hold in the same unit

Another significant benefit of *SmartHold's* wide range of precise humidity control is the ability for operators to proof and hold in the same piece of equipment. This strategy not only increases the utilization of the *SmartHold* cabinet, but also may, in many cases, eliminate the need for separate proofing cabinets altogether. Proofing mode, with a temperature range of 80-140°F (27-60°C), is standard on all *SmartHold* models.

Closed loop humidity control

The essential concept behind *SmartHold* technology is the linking of heated water pan, fans, and ventilation in what is described by Henny Penny engineers as a “closed loop” control system. Sophisticated sensors along the loop monitor conditions within the cabinet and signal whatever adjustments are needed to maintain the selected humidity level. Self-diagnostics are built-in.

The *SmartHold* series holding cabinets also feature a new, larger water pan that has been relocated to the bottom of the unit and recessed to enable the 15-shelf option. Countdown timer control module is standard.

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The *SmartHold* Series

Henny Penny is introducing six new models in the SmartHold line:

- HHC-990 full size available with 13 or 15 countdown timers.
- HHC-993 half size, available with ___ or ___ countdown timers.
- HHC-992 stacked half-size units.
- HHC-996 full size institutional width with interchangeable, adjustable racking.
- HHC-998 half-size institutional width, with interchangeable, adjustable racking.
- HHC-997 stacked half-size institutional units.

For detailed information and specifications on individual models, please see individual product data sheets.

Henny Penny Global Foodservice Solutions, headquartered in Eaton, Ohio USA, offers a wide range of high quality foodservice equipment, including pressure and open fryers, combis, rotisseries, holding cabinets, hot and cold 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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