

Press Information

Revolutionary New Technology—SmartCooking System™ saves on... well, everything!

EATON, OH—One button—one-step cooking. Wow, that is really simple and it's what the newly-invented SmartCooking System™ from Henny Penny is all about.

The SmartCooking System™ is actually "smart". The patented system automatically cooks food items when the display depicting that food item is pressed. No need to enter cooking times, temperatures, or humidity percentages. No need to decide how to adjust the cooking cycle for large quantities. The technology is just that smart! What does this mean for your operation? Big cost savings, increased profitability and safe, consistent, great-tasting food.

- Simple operation means no more complicated employee training. You save on training costs.
- Skilled cooks or chefs are no longer needed for the cooking operation. Your skilled labor can be utilized in a better Return On Investment position.
- Operating costs are reduced and throughput is increased because cook times are 15% faster.
- Saves valuable floor space because the footprint is 25% smaller.
- Your overall equipment investment is reduced because of the system's versatility. This is an all-in-one grill, steamer and oven that bakes, roasts, grills, sautés, and steams.
- Utility savings with on-demand energy consumption, the ability to cook overnight at non-peak times, and faster cooking times.
- Automatic cleaning is a snap with drop in cleaner tablets—no more messy sprays.

“This new smart technology answers most of the challenges and issues that operators have told us about. It's all about taking the stress out of the kitchen and increasing operators' profitability,” said Kathy Veder, Executive Vice-President and Chief Marketing Officer for Henny Penny. The new line is targeted toward foodservice operations, supermarket delis, convenience stores and quick-serve and casual dining restaurants, all venues where safe, quality food products are required.



*Henny Penny SmartCooking System™ SCE-062.
Holds 12 full-size steam-table pans or 6 full-size sheet pans.*

Foodservice operators will be amazed at how easy it is to cook everything from poultry, roasts, and fish to appetizers, side dishes and frozen entrees—even desserts—with the SmartCooking System.™ They'll be just as happy to know that the SmartCooking System™ is self-cleaning and handles routine maintenance tasks automatically. The product line includes six sizes, from 6-pan to 40-pan capacity.

Henny Penny Corporation, headquartered in Eaton, Ohio USA, 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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