

Press Information

Henny Penny products earn ENERGY STAR® mark

Customers save money and improve environment.

EATON, OH—Officials at Henny Penny Corporation were pleased to learn recently that the company's OFE and OEA 320 series of electric open fryers earned the ENERGY STAR mark. Energy Star is a US Environmental Protection Agency designation awarded only to products that achieve the highest levels of energy efficiency. The open fryer line joins Henny Penny's HHC-900 heated holding cabinets, which has already earned the ENERGY STAR mark.



Henny Penny open fryers (left) and heated holding cabinets (right) earn coveted ENERGY STAR mark for energy efficient operation.

The ENERGY STAR mark is widely recognized by consumers for identifying extremely energy-efficient products, such as residential lighting, appliances, heating/cooling systems, electronics and office equipment. Recently, the program has expanded to commercial appliances, including several foodservice equipment categories.

“The Energy Star mark is excellent validation for our efforts in making equipment that offers high performance with minimum net energy consumption,” said Kathy Veder, Executive Vice-President and Chief Marketing Officer for Henny Penny. “Our customers are saving money—real money—on operating expenses. And with energy conservation in particular, there is the significant benefit to the environment.”

In fact, many restaurant and foodservice operators have found that their customers are tuned in to global issues, such as health, trade and the environment. Equipment that carries the ENERGY STAR mark is a great way to let them know your restaurant is concerned about lower energy consumption and is doing something about it.

According to a recent article appearing in *NAFEM In Print*, ENERGY STAR-qualified foodservice equipment can save operators “hundreds, even thousands, of dollars a year in energy costs.” A qualifying heated holding cabinet, for example, might save its owner \$281 per year based on average

energy costs across the country. The savings—and the qualification required by ENERGY STAR—have to do with achieving an idle energy rate of 40 or less watts per cubic foot of interior cabinet volume.

For fryers, the annual savings can be as much as \$60 per year for each fryer in operation. To earn the ENERGY STAR mark, an electric fryer must attain at least 80% cooking efficiency for a 3-lb. load of French Fries and an idle energy rate of 1,000 watts.

The bottom line? You can trust ENERGY STAR qualified products, like Henny Penny holding cabinets and fryers to meet strict EPA and Department of Energy guidelines for energy efficiency. You can also trust them to save you money year after year in operating costs.

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 the new SmartCooking System™, 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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