

Press Information

Henny Penny tops in rotisseries say consultants and broadliners

EATON, OH—Henny Penny Corporation, a well-known manufacturer of commercial fryers and holding cabinets, has also been singled out by industry experts for making the best rotisseries in the business.

In its fifth annual survey of dealers and consultants, *Foodservice Equipment & Supplies* magazine awarded Henny Penny “Best In Class” for the company’s SCR Rotisserie. The magazine polled 1,000 dealers, consultants and broadliners throughout 2005. The results were published in the October 2005 issue and can be seen at

<http://www.foodservice411.com/fesmag/archives/2005/10/best-in-class-survey.asp>.

“We’re very excited to receive this prestigious Best In Class award once again,” said Rob Connelly, Vice-President, Marketing for Henny Penny. “Henny Penny has always taken the extra step to provide our customers with efficient, quality products. It’s great to know the foodservice industry is taking note, and we certainly appreciate the recognition,” Connelly said.

Rotisserie cooking continues to have a strong appeal with consumers, particularly in venues with ‘theater-style’ food prep where customers experience the sights and smells of home cooking.



*Henny Penny SCR-16
sixteen-spit stacked rotisserie*



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Connelly believes it is vital for manufacturers to help foodservice operators create such exceptional experiences for their customers. “Our rotisseries are attractive and designed specifically to present the freshness and appeal of appetizing foods as they cook,” he said. For employees, the good news is that Henny Penny units are much easier to clean than most competitive units because the internal parts are coated and disassemble easily. Connelly adds, “Our customers have always enjoyed the high throughput, versatility and ease of use of the Henny Penny rotisserie. Most see it as a cornerstone for a successful foodservice operation.”

Technology, according to Corporate Chef Mike Loprete, is another reason Henny Penny rotisseries are a market favorite. Henny Penny rotisseries combine counter-rotational convection heat with radiant heat for fast, even cooking and browning. They are also extremely easy to use. Yet unlike most programmable rotisseries, the degree and timing of browning can be controlled throughout the cooking process. This means operators get the precise color and texture of browning they want, even with heavily seasoned and marinated products!

Henny Penny Corporation, headquartered in Eaton, Ohio USA, offers a wide range of high quality foodservice equipment, including 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. For more information, contact: Tim Kasler, Henny Penny, (937) 456-8440, tkasler@hennypenny.com.