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RE: IMMEDIATE RELEASE:

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Gas fryer joins award-winning Evolution Elite™ lineup from Henny Penny

40% less oil, simple filtering, and longer oil life lets operators save big, go green

EATON, OH—Henny Penny Corporation is pleased to announce the addition of a gas version to its new line of Evolution Elite™ reduced oil capacity fryers. First introduced six months ago at NAFEM '09, the Evolution Elite™ electric model is able to cook the same amount of product in 40 percent less oil than standard 50 lb. fryers while significantly extending useful oil life. Now, the cost savings and environmental benefits of the Evolution Elite™ are enhanced with the available heating format of natural gas or liquefied petroleum gas.

Winner of the 2009 KI Award

The Evolution Elite™ was well-received by the industry, winning the 2009 Kitchen Innovations™ (KI) Award presented at the NRA show in May. The KI awards seek to recognize the most inventive and cutting-edge equipment innovations in the foodservice industry.

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Immediate cost-saving opportunities

Frying oil is generally the largest single operating expense in high-volume frying operations. Being able to cook the same quantities of high quality fried products while consuming less oil represents a significant opportunity for high-volume restaurant operators to lower their costs. In fact, the Evolution Elite™ saves operators on frying oil outlays from the very first load.

“The savings in operating costs with the Evolution Elite is immediate,” said Tim Crammer, Henny Penny marketing director. “Operators will use forty percent less oil right from the start, and the oil can last up to twice as long. That’s something operators appreciate in challenging economic times.”

Frequent filtering is the key

Frequent filtering is the key to successful reduced-oil capacity frying. It’s also the key to longer oil life, especially for healthier, more fragile low TFA frying oils. Until now, filtering was more of a downtime or end-of-day maintenance activity. According to Henny Penny president, Rob Connelly, Henny Penny has created a fryer that integrates fast, simple filtration into busy frying operations.

“The industry has been bringing healthier frying oils to market. Now there’s a fryer that’s actually designed to make them last longer by letting crew filter whenever they need to, even

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during the busiest part of the day,” said Mr. Connelly. “Our solution is a fryer that costs less to operate the more it is used. That’s a significant advantage to supermarkets and QSRs looking for lower operating costs,” he said.

Save “green,” go green

Henny Penny is committed to a healthy planet through sustainable methods in product design, manufacturing and environmental management. With the Evolution Elite™ operators can save money AND reduce their stores’ environmental impact. Operators start off saving big by cooking the same amount of food with 40 percent less oil in the vat. With the Evolution Elite™ SmartFilter Express,™ crew can filter in four minutes or less at peak operation*, preserving oil quality. The Oil Guardian™ auto top-off feature automatically maintains optimal oil level at all times while constantly replenishing oil quality and extending oil life.

All three innovations contribute to lower environmental impact. Less oil used means less frequent deliveries and less waste oil and packaging to dispose of. Extending the useful life of frying oil leverages each of those sustainable benefits. Less oil in the vat also means less energy used for pre-heating. In fact, both Evolution Elite™ electric AND gas models have earned the ENERGY STAR® mark for energy efficiency.



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About Henny Penny

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, 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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