

## Press Information

### Henny Penny tops in rotisseries say dealers and consultants

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 third 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 nearly 4,500 dealers, consultants and broadliners throughout 2003. The results were published in the October 2003 issue and can be seen at

<http://www.fesmag.com/html/feat1003.htm>.

“We’re very excited to receive the Best In Class award,” said Kathy Veder, Executive Vice-President and Chief Marketing Officer for Henny Penny. “Our customers have been telling us for years how much they love the throughput, fast cook times and cleanability of our rotisserie. It’s great to know we’re doing a good job for them, and we certainly appreciate the recognition,” Veder 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. Veder 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, low-carb foods as they cook,” she 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.

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



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

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.

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