

Rotisserie  
Cooking

**HENNY PENNY**  
*Global Foodservice Solutions*

## A Golden Opportunity



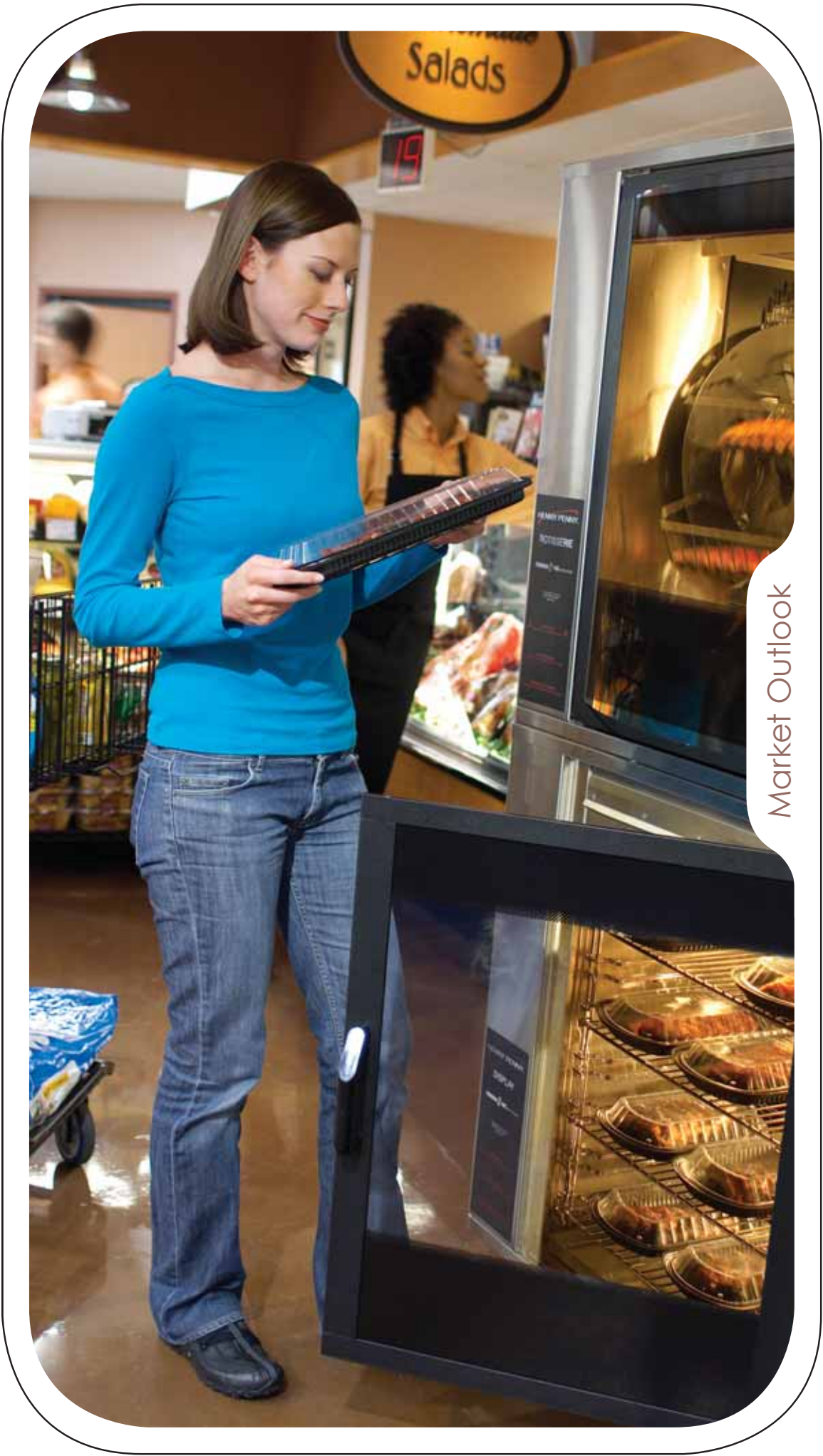
While today's consumers have more disposable income than ever, they often don't have the time — or in many cases, even possess the aptitude — to cook the types of fresh-from-the-kitchen meals they crave. The resulting consumer demand for great tasting, healthy alternatives to cooking at home has led to the creation and rapid expansion of the Home Meal Replacement (HMR) market. Over the past 10 years, few foodservice operators have benefited more from the growing trend toward HMR than those offering delicious, rotisserie-prepared foods. With around 750-million rotisserie chickens sold last year alone, rotisserie meals are one of the most popular choices among HMR customers.



Henny Penny rotisserie ovens are precision engineered to help you capitalize on this growing demand. With 50 years of experience building premium foodservice equipment and an uncompromising commitment to bringing you comprehensive solutions, Henny Penny rotisseries are the pinnacle of quality and value.

Available in a variety of sizes and merchandising configurations, we have a model to meet your foodservice challenges regarding:

- Increased food quality
- Lower overall cost of ownership
- More efficient labor management



Market Outlook



Quality



Henny Penny's patented THERMA-VEC® technology allows you to control radiant heat and gentle cross-flow convection for a healthy cooking alternative that produces perfectly browned, evenly cooked chicken guaranteed to be consistently moist and delicious.

Programmable computer controls makes our rotisseries easy to operate, allowing you to achieve the same great taste time after time, so you always deliver the highest levels of customer satisfaction. Slow-turning rotisseries allow birds to baste in their own natural juices for premium flavor.



**SCR-6** is a 6-spit countertop rotisserie featuring control side and customer side doors, optional Teflon® coated spits, rotor and drip pans.

## Enhancing Food Quality

When it comes to enticing customers with superior food quality, the rotisserie offers unparalleled aroma and visual appeal. One look through the tempered glass doors of a Henny Penny rotisserie as it frames the slow turning, tender chicken, and it's easy to understand the mass appeal. And while rotisserie chicken has become an HMR mainstay among customers who see it as a nutritious option for feeding their families, rotisseries also give you the ability to expand your menu and offer a diverse selection of appetizing items such as kebabs, ribs and pastries.



The **SCD-8** display merchandiser (bottom) is designed to work with the **SCR-8** rotisserie to keep food hot and fresh.





**SCR-8** is an 8-spit countertop rotisserie featuring control side and customer side doors, optional Teflon® coated spits, rotor and drip pans.

## Maximizing Efficiency

Another benefit of owning a Henny Penny rotisserie is its ease of operation and upkeep. Like all of our equipment, Henny Penny rotisseries are designed with an eye toward simplicity. This means your workforce spends less time training and cleaning equipment, which in turn leads to greater productivity and more efficient use of time. Our easy-to-learn controls require minimal supervision and prove particularly valuable in foodservice environments that experience high turnover, and in settings where employees are expected to multitask.

Every feature incorporated into Henny Penny rotisseries is specifically designed to provide you and your employees with significant real-world benefits.



**SCR-16** is a 16-spit stacked rotisserie featuring casters, control side and customer side doors, optional Teflon® coated spits, rotor and drip pans.



Labor



Electronic programmability simplifies employee training and minimizes the need for supervision, allowing even novice employees to effectively operate our rotisseries.

Easy to disassemble stainless steel parts and optional Teflon® coating make Henny Penny rotisseries easier to clean and maintain.

Rolling rotisserie spit stands make preparing and loading product easy and efficient, while minimizing food handling.





With one of the fastest cooking times on the market, Henny Penny rotisserie units can cook a full load of chickens in a shorter amount of time, giving you the ability to prepare more meals in less time.

Interchangeable spits and baskets give you all the tools you need to prepare a wide variety of menu items beyond just chicken, such as shish kebabs, pastries, roasts and ribs.

Stacked units that combine rotisseries with merchandising/holding bases help you conserve limited floor space and help improve the production flow.

Utilizing a higher grade of steel and implementing stringent quality control standards ensures durability and reduces lifecycle costs.



Economy





## Protecting Your Profits

In addition to the factors of food quality and labor savings, our rotisseries also help you address the various other economic concerns that face your foodservice operation. Expertly engineered to be versatile, reliable and energy efficient, you'll find that the superior quality of a Henny Penny rotisserie cooking system leads to a lower overall cost of operation and ownership. When coupled with our commitment to time-saving features and space-saving design, it's easy to understand why a Henny Penny rotisserie can be such a valuable addition to your business.



The **RMB-363** rotisserie merchandising base integrates the **SCR-6** 6-spit rotisserie and **HMR-103** 3-well heated merchandiser into a compact stand-alone display system.



## Complementary Equipment

Henny Penny also carries a full line of additional equipment that supports our rotisseries. By offering solutions that help you create just the right flavor and display your offerings with maximum appeal, Henny Penny can be your comprehensive foodservice partner.

### Seasonings and Marinades

- In-house chefs at our Food Quality Institute have developed a variety of seasonings and marinades — even offering custom formulations — to satisfy the entire range of customer tastes.
- Quality flavoring products help you consistently produce great-tasting chicken with more visual appeal.
- Customer-proven recipes and shipping within 24 hours make Henny Penny your single source for rotisserie-ready seasonings.



**HHC-900** SimpleHold full-size holding cabinet shown with stainless steel doors and standard controls. Multiple count-down timer (CDT) controls and tempered glass doors also available.



## Merchandisers/ Heated Displays

- Rotisserie/Merchandiser stacked combinations allow you to make the most of limited floor space, and enhance the merchandising of your products.
- THERMA-VEC® technology gives precise, even heat without hot or cold spots or fogged glass for longer hold times, and the added ability to control humidity for better taste and more desirable presentation.
- Control over individual heat wells lets you hold different menu items in the same merchandiser, each under optimal temperature conditions to maximize freshness and customer satisfaction.
- Enhance your operation's overall aesthetic appeal and match the look of your current layout with a variety of configurable bases and glass cover options.



**HEC-104** 4-foot wide hot express case with 3 shelves and bottom deck.



**HMI-103** 3-well self-serve island merchandiser on **ITB-103** tiered base.

Complementary Equipment



Pressure Fryers  
Open Fryers  
Rotisseries  
SmartCombi™ Ovens  
Holding Cabinets  
Heated Display Cases  
Blast Chillers/Freezers  
Island and Express Merchandisers  
Breading Systems  
Breadings, Seasonings and Supplies  
Technical Service and Training

**To learn more about Henny Penny's  
comprehensive products, programs and services,  
contact your nearest Henny Penny distributor.**



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