

QSR Solutions

HENNY PENNY[®]
Global Foodservice Solutions



Setting The Pace

With nearly half of today's restaurant meals being served in Quick-Service Restaurants, QSRs account for one of the largest market segments in the foodservice industry. As a QSR operator, you face the same challenges as other foodservice professionals, but often on an even larger scale. We understand your unique high-volume/high-speed competitive environment makes for some of the most demanding operational conditions in any foodservice category. You need equipment that helps you:

- Ensure food quality
- Manage time and labor more efficiently
- Increase profitability
- Offer extensive menu choices

At Henny Penny, we've built our reputation for quality and reliability on decades of working with both independent restaurateurs and some of the largest QSR franchises in the world. No matter the size of your operation, Henny Penny and our distributors offer you the highest quality products and unmatched market expertise. With the flexibility of in-house manufacturing and the largest worldwide network of service technicians, we're well equipped for resolving any issues that may arise. This global commitment to problem solving makes Henny Penny your trusted foodservice expert — around the world and in any language.

Superior Food Quality Starts With Superior Equipment

Because QSR consumers have such a wide variety of choices, you know just how important outstanding food quality is when it comes to differentiating your QSR in the marketplace. Henny Penny brings you all the tools to



prepare consistent, great-tasting products, so you can distinguish yourself from competitors and build repeat business from customers who learn to expect a great value from your establishment. We also understand the importance of food safety in your business, as a single bad experience can damage consumer perceptions drastically. That's why at Henny Penny, everything we build is designed to deliver the highest levels of food quality, safety and consistency in order to ensure your customers' satisfaction.

An Investment In Your Success

When it comes to investing in your QSR's success, the long-term impact of purchasing new equipment goes well beyond the initial cost. Considerations such as the durability of your equipment to handle the heavy loads associated with a quick-serve operation and the versatility to test the appeal of new menu items are vital. Likewise, concerns such as equipment upkeep, energy efficiency and reducing wasted product have a direct bearing on raising your profitability and keeping operational costs low. No one better understands all of these economic intricacies, or does more to provide a wealth of solutions, than Henny Penny.

Helping You Work Smarter

While labor is an essential component to any QSR operation, it can also be one of the biggest challenges you face. In a market segment where high employee turnover is a stark reality, Henny Penny equipment is designed to ease the impact of a constantly changing workforce. Engineered to be easy to operate and easy to clean, our equipment requires minimal supervision and training. This means increased productivity and reduced labor costs, while maintaining the quality and consistency of your finished product.

Open and Pressure Fryers



Built-in filtration in less than four minutes makes the process faster and safer, reducing labor costs as well as worker frustration and making your downtime almost negligible. Unlike other fryers, this feature is standard on all Henny Penny open and pressure fryers.

Proven shortening management technology, including built-in filtration and strategically engineered placement of burners and cold zones protect the flavor of your food, extend the life of your shortening and reduce costs.

The Auto Lift option on our open fryers lowers and raises loads automatically, improving both consistency and efficiency. This can be invaluable for QSRs, where employees are often in charge of both food preparation and waiting on customers.



For a better-looking, better-tasting product, rectangular fry pots on our fryers promote random tumbling and turbulent action for more even cooking.

Breadings, Seasonings and Breading Systems

When it comes to the flavor of your fried and roasted foods, nothing is as important as the breadings, seasonings and marinades you use. That's why the in-house chefs at our Food Quality Institute have developed over twenty exclusive recipes to satisfy the entire spectrum of customer taste preferences — we can even customize recipes for the local palate of your customers. Whichever options you choose, you can

be confident that Henny Penny breadings and seasonings will consistently deliver the best in color, texture and flavor. And with our hand breading stations and automatic breaders, you can streamline the breading process depending on your volume and workforce.



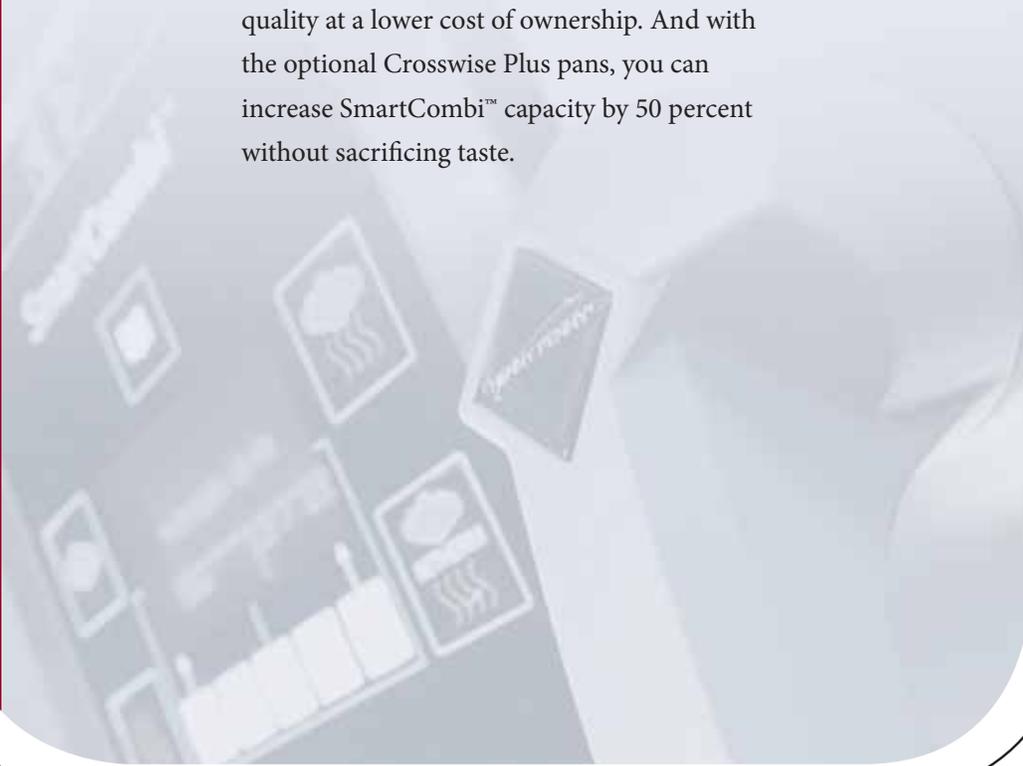
Open and Pressure Fryers

Regardless of how consumer tastes change, there will always be a demand for delicious fried foods. From preparing timeless favorites like fried chicken and French fries, to other menu options such as tenderloins, onion rings and zucchini, Henny Penny fryers allow you to make the entrees and side items that many customers crave from their Supermarket deli. Henny Penny pioneered the first commercial pressure fryer in 1957, so you can rest assured knowing we've spent 50 years perfecting the art of crisp, moist, delicious fried foods with the most trusted premium fryers on the market.



Combi-Ovens

When it comes to expanding the capabilities and revenue opportunities of your QSR, no single piece of equipment can match the versatility of combi-ovens. Using both moist heat and dry heat, separately and in combination, a combi-oven can replace your need for a traditional grill, steamer and convection oven, and help you make the most of limited floor space. What sets Henny Penny's SmartCombi™ apart from others on the market is our Advanced Steam Technology.™ This patented technology utilizes an integrated heat exchanger to heat water before it flows onto a fan wheel where a specialized rim and high rotation speed split the water into tiny droplets that quickly evaporate throughout the cooking chamber. Henny Penny's quality design and construction means a combi-oven that delivers better food quality at a lower cost of ownership. And with the optional Crosswise Plus pans, you can increase SmartCombi™ capacity by 50 percent without sacrificing taste.





Programmable controls and an integrated temperature probe make the SmartCombi™ simple to master, regardless of your experience with the technology.

Henny Penny's WaveClean™ system thoroughly cleans our SmartCombi™ ovens automatically, requiring no supervision. Simply load a cleaning cartridge and push a button.

Unmatched flexibility means frozen entrees, side dishes, appetizers and even baked goods are all prepared perfectly, and the added convenience of being able to cook multiple different items at the same time leads to increased efficiency and faster prep times.



SmartCombi™ Ovens



Easily removable stainless steel parts and optional Teflon® coating make Henny Penny rotisseries easy to clean and keep maintenance to a minimum, saving both time and labor.

Programmable controls allow you to customize your settings for superior taste and consistency regardless of operator.

Patented THERMA-VEC® even heat process combines infrared heating with gentle cross-flow convection for uniform browning and a moist, evenly cooked finished product.

Cook a full load of chickens in a shorter amount of time, giving you the ability to prepare more meals in less time.



Rotisseries



Rotisseries

Available in a variety of sizes, rotisseries give you yet another option for expanding your QSR's menu and driving consumer sales with products that offer a unique visual appeal. While best known for cooking mouth-watering, golden chicken, a rotisserie is also great for preparing items such as kebabs, ribs, roasts and pastries.





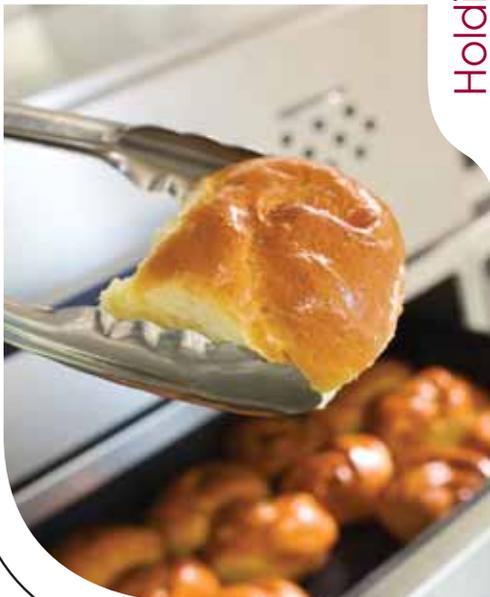
Holding Cabinets

The ability to cook in volume and serve on demand is critical to any QSR operation. Henny Penny understands just how important holding cabinets are to this process and to your bottom line, that's why we manufacture a wide variety of cabinets with an impressive range of features. From modular countertop drawer units to full-size floor models, our heated and humidified holding cabinets offer fully insulated doors and cabinet walls, thermostat-controlled heat, circulating airflow and self-closing doors. All of which helps keep your food warm and ready-to-serve for exceptionally long periods of time.



Full and half-size holding cabinets are available with standard or multiple count-down timer (CDT) controls, stainless steel or tempered glass doors, and as solid back or pass-through units.

SmartHold® technology links water pan heat, fans and ventilation in a closed loop control to maintain precise humidity levels from 10 to 90 percent, allowing you to create the perfect holding environment.



Holding Cabinets

Accessories

In addition to the major equipment required to build your QSR operation, Henny Penny also offers all of the additional accessories you may need to keep your business running smoothly. From integrated racking systems, heated portable dump stations and shortening shuttles for more efficient handling, to incidentals such as potato cutters, decorative carryout cartons and a full line of cleaning supplies, Henny Penny has everything you need.

Accessories





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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