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National Restaurant Association Announces 2007 Kitchen Innovations™ Award Recipients

*Back-of-the-house foodservice equipment to receive prestigious award
at Association's 2007 Restaurant, Hotel-Motel Show in Chicago*

(Chicago, Ill.) The National Restaurant Association today announced the recipients of the 2007 Kitchen Innovations™ (KI) Award for its Restaurant, Hotel-Motel Show, to be held May 19-22, at McCormick Place in Chicago. Highlighting trend-setting kitchen equipment, the Show will again showcase award recipients in live, interactive demonstrations throughout the exclusive Kitchen Innovations Pavilion. All 2007 KI Award products were judged by an independent panel of experts to be among the most innovative foodservice equipment in the world.

"Our Kitchen Innovations Award program is now in its third highly successful year, and previous award recipients have gained tremendous strides in promoting their cutting-edge products to the world of foodservice," said Association President and Chief Executive Officer Steven C. Anderson. "Innovative equipment does not only benefit restaurants by increasing productivity, conserving the environment and keeping employees safe, it can also have a big impact on the consumer side by increasing speed and quality of service and menu items. While chef creativity is the number one influence on what's on the menu, great equipment can enhance those options. These products are truly at the top of their field and we are excited to have them at the 2007 Show."

The 2007 Kitchen Innovations Award recipients are:

- ☆ **Action Comax Environmental, Inc. – BioX:** BioX uses a patent-pending biological process to decompose and dissolve up to 1500 pounds of food waste per day. The liquid is disposed into a drain or used for irrigation. The stainless steel, no-odor unit is suitable for kitchen locations.
- ☆ **Alto Shaam Inc. - Combitherm Smoker:** This boilerless counter-top model with oven/steamer capability has integrated patented smoker technology, enabling the operator to smoke hot or cold, and reverts to standard cooking without flavor transfer or residual smoke.
- ☆ **Alto Shaam Inc. - ASF – 75G Gas Fryer:** 71% efficiency achieved through enclosed forced-air modulating burner and revolutionary heat exchanger. Eco-Smart features reduce cost of operation, extend oil life, reduce absorption and provide rapid recovery.

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- ☆ **Beverage-Air, a Division of Carrier Commercial Refrigeration, Inc. - ChillStar – I.F.R. (Intelligent Food Recognition):** ChillStar's Intelligent Food Recognition (IFR) automatically adjusts blast chilling cycles with its multi-sensor probe, monitoring temperatures in the core and on the surface, to prevent surface freezing/degradation.
- ☆ **Blodgett Oven Company, a Division of The Middleby Corporation - Oven Model: XCEL.5E Hydrovection:** This first self-cleaning electric convection oven features easily removed bi-directional blower wheel and baffle, welded stainless liner with large radius corners, protected gaskets and steam-assist feature, resulting in potential 95% reduction in cleaning time.
- ☆ **Campus Products, Inc. - Silvershine Cutlery Drying Machine (CDM):** The Silvershine CDM dries, polishes, and sanitizes up to 12,000 pieces per hour... agitating through 170 degree polishing granulate, and Ultra Violet C germicidal light. Impress patrons with safe-spotless cutlery.
- ☆ **Cleveland Range, an Enodis Company - Convotherm 606 - Mini-Combi Oven Steamer:** Its compact footprint fits everywhere and packs in cooking power and capabilities like larger units. The Advanced Closed System provides reduced energy, water savings, and an industry-exclusive browning and crisping technology.
- ☆ **The Delfield Company, an Enodis Company - Versa Drawer:** The Versa Drawer combines four separate units with individually controlled functions – refrigerate, freeze, chill, and thaw – in one footprint and refrigeration system. Add versatility to your operation.
- ☆ **Electrolux Professional North America - Tilting Pressure Braising Pan:** The pressure braising pan shortens cooking times up to 50% by cooking under the pressure of saturated steam to retain flavor, nutrients and yields. Motorized tilting makes it easy to handle large quantities of food.
- ☆ **Hobart - Hobart 3000 Series Slicer:** This slicer provides improved cleaning accessibility, a seamless base, and hose down capabilities. With a smaller footprint, it has a larger "yield improving" knife that is removable with increased safety and ease. The "Select-a-stroke" feature remembers required stroke length.
- ☆ **Lincoln Foodservice Products, LLC, an Enodis Company - FastBake™:** A patent-pending advanced impingement technology which accelerates the rate of heat transfer, resulting in significantly improved bake quality, energy savings and faster bake times by 10 - 30%.
- ☆ **Master-Bilt Products - Master Controller with Reverse Cycle Defrost:** Master-Bilt's reverse cycle defrost, coupled with the electronic Master Controller, reverses

high temperature refrigerant flow back the entire length of the evaporator coil, reducing defrost time/frequency and saving up to 27% in energy costs.

- ☆ **Meiko - Waste Air Heat Recovery System:** Meiko's exclusive exhaust system reclaims heat generated by the dish machine as free energy to preheat incoming rinse water, reducing operating costs while providing hot-water sanitization from a cold water supply line.
- ☆ **Pitco, a Division of The Middleby Corporation - Solstice Rethernalizer:** This water bath rethermalizer, (more efficient than steam or hot air) delivers 54% efficiency from its Solstice burner/baffle design, extracting more heat and achieving radiant mode quicker for faster recovery and cooking.
- ☆ **Pitco, a Division of The Middleby Corporation - Solstice Supreme Gas Fryer:** Burners stay clean and efficient with an automatic 30-second self-cleaning ignition procedure, and highly efficient inverted burners that reduce excess air flow and normal greasy build-up by eliminating the need for a blower fan.
- ☆ **San Jamar - Kleen-Brush™ System:** Positions a fingernail/hand brush to fit under any gooseneck faucet, exposing it to running water and soap, thus minimizing cross-contamination. Encourages cleaning of fingernails and fingertips, and fits leading brands of brushes.
- ☆ **Scotsman Ice Systems, an Enodis Company - Prodigy™ - Cube Ice Machine:** Utilizing patented mineral-sensing technology, its WaterSense™ adaptive purge control automatically adjusts the quantity of water needed to flush mineral residue, limiting scale buildup and keeping the ice machine cleaner longer.
- ☆ **Unified Brands - Randell FX Series:** This refrigeration/freezer system features one to four modular drawers, each with individual temperature controls within "lids" that magnetically seal and refrigerate food tubs. The system is energy conserving, and stacked in one footprint.
- ☆ **Vulcan-Hart – Floor Gas Steamer:** Vulcan's PowerSteam cooks faster with super-heated 235 degree steam. Its high output generator/energy-efficient burner delivers continuous 235 degree flow, allowing in and out orders without shut down or reset.

All applications and products are judged by an independent, expert panel of judges consisting of **Philip Costner** (V.P., Food & Beverage, T.G.I. Friday's U.S.A.), **Martin Cowley** (Sr. Mgr. Restaurant Design, Disneyland Resort), **William Eaton** (Principal, Cini-Little International), **John Egnor** (President, JEM Associates), **Rick Gentry** (Director, Technical Services, ARAMARK), **Robert Forrester** (consultant, Concepts Development), **Robert Marshall** (V.P., U.S. Operations, McDonald's Corporation), **Robert Pacifico** (Executive V.P., Romano/Gatland), and **Kathleen Seelye** (President, Foodservice, Ricca Newmark Design).

Now in its 88th year, the annual National Restaurant Association Restaurant, Hotel-Motel Show is the Western Hemisphere's largest single gathering of restaurant, foodservice and lodging professionals. As the industry's premier business venue, it offers attendees the best opportunities of the year for networking and exploring new trends, as well as insight on myriad industry issues via seminars and special events. The 2006 Show hosted 73,500+ attendees from 110 countries, and a record-breaking 2,080 exhibitors in 600,000+ square feet of display space. The 2007 Show is set for May 19-22 at McCormick Place in Chicago. For more information, visit the Show Web site at www.restaurant.org/show.

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The National Restaurant Association, founded in 1919, is the leading business association for the restaurant industry, which is comprised of 935,000 restaurant and foodservice outlets and a work force of 12.8 million employees – making it the cornerstone of the economy, career and employment opportunities and community involvement. Along with the National Restaurant Association Educational Foundation, the Association works to represent, educate and promote the rapidly growing industry. For more information, visit our Web site at www.restaurant.org