

National Restaurant Association Announces 2006 Restaurant, Hotel-Motel Show Kitchen Innovations™ Award Recipients

*Groundbreaking foodservice equipment to be showcased
in live demonstration area on exhibit floor*

(Chicago, Ill.) Building on the success of its 2005 launch, the National Restaurant Association today announced the 2006 Kitchen Innovations™ (KI) Award recipients for its Restaurant, Hotel-Motel Show, to be held May 20-23, at McCormick Place in Chicago. Highlighting trend-setting kitchen equipment, the Show will again showcase award recipients with live, interactive demonstrations throughout the exclusive KI area. All 18 of the 2006 KI Award products were judged by an independent panel of experts to be among the most innovative foodservice equipment in the world.

“Last year, more than 4,000 Show attendees visited our industry-first Kitchen Innovations pavilion. By taking part in hands-on demonstrations provided by the Kitchen Innovations Award recipients, attendees were able to discover the world’s most innovative foodservice equipment. We expect even more to do so this year,” said Association President and Chief Executive Officer Steven C. Anderson. “The 2005 award recipients received great attention within the industry and in the media. That focus underscores the ability of our Show and KI initiatives to help streamline foodservice operations and set industry directions. I look forward to seeing this year’s award recipients in action and discovering the next hot trends.”

The 2006 Kitchen Innovations Award recipients are:

H&K Dallas - Safe-T-Shroud

H&K’s Safe-T-Shroud is the first cold pan accessory to actively protect perishable products from the harsh kitchen environment using a patented pending top-down refrigeration design. Safe-T-Shroud maintains your product’s temperature below 41° F without adversely drying or freezing, for more than 24 hours. The Safe-T-Shroud can be adapted to most cold rail applications.

A.J. Antunes & Co. – T.A.P. - Total Assurance Package

In this product, the innovation lies in the separation of mechanical filtration (1st stage) and chemical treatment (2nd stage). With a self cleaning/self optimizing flush (Smart Control) of the mechanical ultra filter (.015 micron), the TAP system always feeds clean ultra-filtered water through low cost carbon chemical treatment elements, assuring the same life/cost per gallon regardless of variable water conditions.

Beverage Air, a Division of Carrier Commercial Refrigeration, Inc. - Miracool™ Series Cooler

This product features an innovative refrigeration system with the condenser and compressor integrated into a removable cartridge at the bottom of the unit. When service is needed, anyone can easily remove and replace the cartridge with little downtime.

Cleveland Range - Convotherm Combi Oven Steamer

This innovative product employs the Advanced Closed System +3 design that automatically maintains consistent humidity levels for cooking. The system automatically tailors the amount of humidity to the type and quantity of food, assuring optimum cooking results. The “Crisp & Tasty” feature eliminates excessive moisture for a crispier product.

Cooper Atkins Corporation - Coolit-Rite™- TTM41

This innovation improves food safety management by combining a thermometer and a programmable timer that emits a 70 decibel alarm when the current temperature of the food drops below 41°F/°C or time expires. The timer retains data for proof of HACCP compliance.

Electrolux Professional North America - air-o-speed™ combi-microwave oven

The innovative product features enable high-speed, large-batch cooking utilizing microwave, convection, combi and steam, with the use of up to 10 metal hotel pans simultaneously.

Electrolyzer Corp. - ElectroCide System

This product features a patented three-chamber water electrolyzer, separated by ion exchange membranes, which makes “electrolyzed water” that leaves no salt residue on treated surfaces or food. The non-toxic alkaline and acidic waters are used for disinfecting and sanitizing.

Fri-Jado - The Multisserie

This innovation features a 270 degree visual cooking/merchandising vertical carousel rotisserie utilizing steam and convection to roast, bake, regenerate and display. Self cleaning non-stick interior coating is washed by internal rinse sprinklers. Optional HACCP data storage and menu memory system are available.

Green-Line Products - Sur-Seal Lid System

The innovation is the use of special shrink film, which when exposed to halogen light, shrinks around a beverage cup rim of any size. System allows for sanitary “touchless” and leak-proof sealing of a beverage cup in one second.

Hobart Corporation – Hobart Elite Slicer

This all-new design incorporates significant advances in slicer performance, labor savings and ease of cleaning. The new Adopt-a-Stroke feature remembers stroke length for quicker slicing. The linear motor powers a 13" knife with faster edge speed for greater yield. Its open design reduces clean-up time by over four minutes. The knife removal tool offers “one turn” removal for changing /sanitizing blades. The new Stay Clean Ring Guard has no crevices, and slides off without tools.

Lincoln Foodservice Products, Inc. - CCP 2116 IR Conveyor Toaster

The innovative features of this product are the parabolic design of the cavity roof combined with convection heating, and containment of heated air via air curtain. These aspects combine to create highly uniform cooking and improved energy efficiency via heat containment, resulting in faster cooking.

MooBella LLC - MooBella Ice Cream System

The MooBella Ice Cream System is an ice cream shop in the space of a vending machine that produces real ice cream in 96 varieties, made to order in 45 seconds.

Nu-Vu Foodservice Equipment Corp. - Rhapsody ComboBake

This commercial oven bakes and proofs bakery product quickly, and enables “no-turn” baking. The unit has oven doors on two sides, allowing users to access the baking cavity from the front and back of the unit.

Perfect Fry Company Ltd. - PFA RapidFry™

This is the first odorless, ventless and automated, counter-top deep-frying system with robotic entry and delivery of food product.

RATIONAL USA - RATIONAL Banqueting System

RATIONAL’s Banqueting System with SelfCooking Control® Technology continuously monitors the internal cavity of the unit and adjusts the amounts of dry heat and steam for optimal food quality. The patented Finishing® process uses a 6-point measuring probe (60 measures per minute) to calculate the temperature of plates, whether it is 1 or 120 to eliminate condensation/puddling.

Sani-Floor, LLC - Sani-Floor Self Washing Floor System

Sani-Floor™ is an automatic, high-pressure, self-cleaning recessed floor system topped with pliable, non-skid, dish-machine-friendly fiberglass/resin grates. As a replacement for traditional mats, the Sani-Floor advantages are increased safety, significant reductions in water consumption and cross-contamination, and labor savings.

Structural Concepts Corporation - Clean Sweep

This patent pending automatic condenser coil cleaner has brushes that are initiated via an electronic controller. The brushes pass through the coil fins daily, eliminating dust build-up and ensuring adequate ventilation, resulting in energy savings and more reliable refrigeration on its self-contained refrigeration cases.

TEC Infra-Red Cooking Systems, a Division of Thermal Engineering Corporation - TEC®

Searmaster® II Infra-Red Charbroiler

The TEC® Searmaster® II innovation is the only infra-red charbroiler with a 100% sheet steel burner that requires no secondary air for combustion. It provides 95% temperature uniformity, flare resistant high intensity broiling, and up to 65% greater efficiency than standard atmospheric charbroilers.

The independent panel of KI Award judges represents a cross-section of leading design experts and multi-unit restaurant executives. This year's expert judges are: Martin Cowley (Sr. Mgr., Restaurant Design, Disneyland Resort), William Eaton (President, Cini-Little International), John Egnor (President, JEM Associates), Robert Forrester (V.P., Concept Development, Quiznos Sub), Rick Gentry (Director, Tech. Services, ARAMARK), 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 87th year, the annual National Restaurant Association Restaurant, Hotel-Motel Show is the largest single gathering of restaurant, foodservice and lodging professionals in North and South America. 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 will be held May 20-23, at McCormick Place in Chicago, Ill. The Show attracts close to 2,000 exhibiting companies and nearly 73,000 attendees and visitors from all 50 states and 100+ countries. For more information, please visit the Show Web site at www.restaurant.org/show.