



Kitchen Innovations™

the premier showcase for cutting-edge foodservice equipment

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National Restaurant Association Announces 2008 Kitchen Innovations™ Award Recipients

Record-breaking number of equipment products to receive award and be showcased at the 2008 Restaurant, Hotel-Motel Show in Chicago

(Chicago, Ill.) The National Restaurant Association today announced 25 recipients of the prestigious 2008 Kitchen Innovations™ (KI) Award. This year's KI Awards address the growing needs of foodservice operators, including energy/water conservation, improving productivity and food safety. Each of the cutting-edge products will be showcased in the interactive KI demonstration area at the National Restaurant Association Restaurant, Hotel-Motel Show at Chicago's McCormick Place, May 17-20.

"This year's unprecedented number of innovations illustrates that foodservice equipment manufacturers have stepped up to meet the needs of the restaurant industry," said William C. Anton, FMP, convention chairman for the 2008 Show, and chairman and founder of Anton Airfood, Inc. "The 2008 KI Award recipients provide solutions to the many challenges facing restaurateurs and culinary professionals, including utility costs, labor, quality and efficiency."

The 2008 Kitchen Innovations Award recipients are:

Revolutionary Cooling Systems - Stock Chiller: This patented rapid chilling process uses only ice and water, and quickly chills five gallons of soup or stock from 190 degrees to 40 degrees in six minutes, which allows the operator to make larger quantities for greater cost efficiencies without the food safety risks associated with slower chilling methods.

The 2008 Kitchen Innovations Award recipients were selected by an independent, expert panel of multi-unit operators and food facilities consultants. Dan Bendall, principal (FoodStrategy, Inc.), Martin Cowley, senior manager, restaurant design (Disneyland Resort), William Eaton, president (Cini-Little International), Robert Forrester, principal (Restaurant Industry Solutions), Foster F. Frable Jr., founding partner (Clevenger-Frable-LaValee Inc.), Rick Gentry, director, technical services (ARAMARK), Robert Marshall, vice president, U.S. operations (McDonald's Corp.), and Kathleen H. Seelye (Ricca Newmark Design) represented the 2008 panel.

Now in its 89th year, the annual National Restaurant Association Restaurant, Hotel-Motel Show is the largest single gathering of restaurant, foodservice and lodging professionals in the Western Hemisphere. The 2008 Show will be held May 17-20, at McCormick Place in Chicago, Ill. The Show attracts nearly 2,150 exhibiting companies and 74,000 attendees and visitors from all 50 states and 115 countries. More information can be found on 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 945,000 restaurant and foodservice outlets and a work force of 13.1 million employees - making it the cornerstone of the economy, career 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.