

FOR IMMEDIATE RELEASE

Evo® America, LLC Receives Prestigious 2024 Kitchen Innovations Award for its EVent® Open Canopy Hood

Tualatin, Oregon USA – February 21, 2024 – Evo America, LLC, a division of the Middleby corporation, is pleased to announce that it has been honored with the National Restaurant Association Show's 2024 Kitchen Innovations (KI) Award for its revolutionary EVent Open Canopy Hood. The annual award program, established in 2005, recognizes new and enhanced technologies that redefine the standards of automation, efficiency, safety, and sustainability within the foodservice industry.

The KI Awards are known for celebrating forward-thinking, cutting-edge equipment that significantly impacts the foodservice industry. Judged by an independent panel of experts from diverse backgrounds, these awards set the benchmark for excellence in the industry.

"This year's accolade further solidifies Evo America, LLC's commitment to driving innovation and delivering game-changing solutions," said Scott Heim, President of Evo America, LLC. "With the EVent Open Canopy Hood and electric equipment, foodservice operators can create a dining experience in almost any location. It is essentially a restaurant in a box."

The EVent Open Canopy Hood is a non-integral ventless hood boasting a spacious 9-foot canopy and self-contained filtration process. This system uses ozone and a cyclonic process to eliminate fats, oils, and grease from within the duct system, making it possible to handle large amounts of ventless frying and cooking of proteins at the same time.

Its patented and unique five-stage filtration process utilizes washable filters. The filters do not need to be replaced frequently, saving foodservice operators on both maintenance and utility costs.

In addition to its state-of-the-art filtration system, the EVent Open Canopy Hood stands out with its innovative Vyv antimicrobial LED lighting technology. During operational cooking periods, this technology emits white antimicrobial light, ensuring a hygienic environment. During non-operation times, it switches to violet antimicrobial light, effectively eliminating odor-causing bacteria and preventing the growth of mold and mildew. This feature enhances both the safety and cleanliness of food preparation areas, while providing an optimal cooking environment.

To further ensure the safety of commercial kitchens, the EVent Open Canopy Hood comes pre-engineered and factory-installed with an ANSUL® fire suppression system. This system provides an additional layer of protection against potential fire hazards, offering operators peace of mind and compliance with safety regulations.

"We are extremely honored to receive the 2024 Kitchen Innovations Award for our EVent Open Canopy Hood," said Bob Shingler, Inventor and Founder of Evo America, LLC. "This recognition reaffirms our commitment to developing innovative solutions that help foodservice establishments optimize their efficiency, safety, and sustainability. We are proud to be at the forefront of technology-driven advancements in the industry."

Through its dedication to research and development, Evo America, LLC continues to revolutionize the foodservice industry with its remarkable products. The EVent Open Canopy Hood will be on display at the 2024 National Restaurant Association Show.

To learn more about Evo America, LLC, and their award-winning EVent Open Canopy Hood, please visit www.evoamerica.com.

About Evo America, LLC:

Since 2001, Evo America, LLC has designed and built a full line of front-of-house foodservice cooking equipment and luxury residential appliances that are exceptionally energy-efficient for both indoor and outdoor use. With a passion for culinary excellence and a commitment to quality and innovation, Evo America, LLC strives to deliver exceptional products that redefine cooking experiences.

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