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**National Restaurant Association Show® Now Accepting Submissions for
the 2022 Kitchen Innovations Awards**

KI Awards to recognize the industry's best equipment advances and reflecting the trends most important to foodservice operators

CHICAGO (September 9, 2021)—The [National Restaurant Association Restaurant, Hotel-Motel Show](#), the premier event to learn about foodservice technology innovations, unique ingredients, and emerging trends in the restaurant industry, is now accepting applications for the [2022 Kitchen Innovations \(KI\) Awards](#). The KI Awards program recognizes the year's most forward-thinking and cutting-edge innovations that meaningfully improve foodservice operations. The National Restaurant Association Show brings together more restaurant and hospitality buyers and equipment manufacturers than any other industry event and will be held May 21-24, 2022, at McCormick Place in Chicago.

"One of the highlights of the National Restaurant Association Show each year is the Kitchen Innovation Awards, which honors companies who have developed products that help industry growth through a focus on automation, efficiency, safety improvements, sustainability, waste solutions, and more," said Tom Cindric, President of Winsight Exhibitions. "The 2022 Show will mark the largest showcase of foodservice innovation in the history of our event as we recognize the 2022 KI awardees and the recipients from 2020 and 2021. This year's KI Showroom will be the ideal place to find the most innovative and ground-breaking foodservice equipment that is shaping the future of our industry."

All KI Awardees receive industry-wide exposure before and after the Show. This prestigious endorsement can open doors with operators, media, and dealers. Additional benefits as a return on the investment include:

- Validation and credibility from a panel of expert industry judges, including operators, consultants, and specifiers
- Turnkey exhibit space in the KI Showroom, which draws high-profile crowds of operators, dealers, consultants, and media professionals
- KI Awards logo and custom signage for use in marketing efforts for the life of the product

- High-profile exposure on and off the Show floor
- Increased media coverage and visibility with influential dealers and operators
- Exposure through Show attendee marketing, including listings on the National Restaurant Association Show's website and emails
- Manufacturers' recognition as an industry leader
- Sale increases from top quality attendees at the Show

"The Kitchen Innovation Award is a fantastic opportunity to get feedback from Industry leaders about our innovation," said Martin Huddleston, Vice President of Sales at Eloma USA. "In addition, it helps to give the market confidence that our products are as innovative and effective as we designed them to be!"

Sally Ray, Director of Marketing for Hoshizaki, added, "Hoshizaki's involvement with the Kitchen Innovations Award program has been invaluable for showcasing our newest innovative products. The pavilion at the Show gives us the opportunity to talk with people who are looking for ways to improve their operation—and that lends itself to the best conversations and in my experience, great relationships."

The KI Award recipients will be selected by an independent panel of judges comprised of industry leaders and internationally recognized food facility consultants, multi-unit executives, and design experts. The 2022 KI judges are:

- **Dan Bendall** (Principal, FoodStrategy, Inc.)
- **Leonard D. Condenzio, FCSI** (Chief Executive Officer, Ricca Design Studios)
- **Richard Eisenbarth, FCSI** (President, Emeritus, Cini-Little International)
- **Foster F. Frable, Jr., FCSI, Associate AIA** (Founding Partner, Clevenger Frable LaVallee)
- **Randy Homer** (Program Manager – Food & Beverage Experience Development, Disneyland Resort)
- **Frank Inoa** (Senior Director, Design & Engineering Innovation, Arby's/Inspire Brands)
- **Jim Krueger, Jr., CMCE, NRAMF** (Chief, Air Force Food & Beverage Policy, Procedures and Strategic Initiatives, Air Force Services Activity (AFSVA))
- **Steve Otto** (Director, Capital Equipment Purchasing, Darden)
- **Jim Thorpe** (Senior Food Service Designer, Aramark)

The deadline to apply is December 15, 2021. To qualify, all equipment innovations must have been introduced within 24 months prior to the 2022 Restaurant Show. Application information for the 2022 KI Awards is available [online](#).

As the global restaurant and hospitality industry's premier trade show, the National Restaurant Association Show is the place to explore everything that's happening in the hospitality industry, from the latest food and beverage trends to emerging technology. It's all here! For more information, visit nationalrestaurantshow.com and connect with the Show online on [Twitter](#), [Facebook](#), [Instagram](#), and [LinkedIn](#).

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The National Restaurant Association Show, Hotel-Motel Show is owned and operated by Winsight LLC in equity partnership with the National Restaurant Association.

About Winsight LLC

Winsight LLC is a business-to-business information, event and market intelligence company serving the restaurant and noncommercial foodservice, convenience and petroleum retailing and grocery industries. Winsight provides research and analytics, branding solutions, face-to-face opportunities, lead generation initiatives, and content marketing services through products including subscription data products, reports, research tools, research programs, fully custom studies, conferences, custom

marketing services, meetings, print, digital trade media and tradeshow, including the National Restaurant Association Show.