

Charter House Innovation's RoboFry X4 Fry Automation System Recognized in the Prestigious 2025 Kitchen Innovations Awards

The National Restaurant Association Show's Kitchen Innovations Awards celebrate groundbreaking equipment driving efficiency, sustainability, and innovation in foodservice.

Zeeland, MI, USA Tuesday, March 18 – Charter House Innovations (CHI) is proud to announce that its RoboFry X4 Fry Automation System has been named a recipient of the prestigious 2025 Kitchen Innovations (KI) Award and will be featured at the National Restaurant Association Show, taking place May 17-20 at McCormick Place in Chicago, IL. For over 20 years, the KI Award program highlights the most forward-thinking equipment and technology shaping the future of food service operations.

Charter House Innovations, a leader in kitchen automation and restaurant solution, developed The RoboFry X4 Fry Automation System to help foodservice professionals enhance efficiency, care, and productivity in commercial kitchens. This cutting-edge solution is a fully automated fry cooking system designed to revolutionize high-volume restaurant operations. Combining a simple, elegant design with advanced automation, the RoboFry X4 streamlines the entire frying process—from dispensing and cooking to shaking and dumping—allowing for a more efficient use of labor and maximizing kitchen space. Its intuitive design ensures seamless integration into any kitchen layout while enhancing operational efficiency.

"What makes the KI Award especially meaningful is the rigorous selection process led by a panel of independent, expert judges—a group of industry leaders with deep expertise in commercial kitchen technology, foodservice operations, and restaurant innovation. Each year, this esteemed panel evaluates entries based on their impact on operational efficiency, labor management, food quality, and sustainability. Earning this recognition is a testament to the RoboFry X4's ability to address real challenges in the restaurant industry and deliver measurable value to operators."

In addition to this recognition, Charter House Innovations is pleased to be partnering with Freddy's Frozen Custard & Steakhburgers, based in Wichita, KS, to bring the RoboFry X4 to its restaurant operations.

"The RoboFry X4 is simply the best fry automation system on the market today!" said Erick Von Merveldt, VP of Franchise Training and Innovation at Freddy's Frozen Custard & Steakhburgers.

"We are honored to be recognized as a 2025 Kitchen Innovations Awardee and to be working with a forward-thinking brand like Freddy's," said Chuck Reid, President of Charter House Innovations. "The fact that this award is judged by independent industry experts reinforces the real-world impact of the RoboFry X4. This system isn't just an innovation—it's a solution that is transforming kitchen operations in measurable ways."

Since 2005, the National Restaurant Association Show's KI Awards have been the benchmark for excellence in foodservice equipment innovation. An esteemed panel of expert, third-party judges evaluate and select recipients based on their ability to enhance operational efficiency, improve safety, drive sustainability, and address key industry challenges.

As a 2025 awardee, Charter House Innovations will showcase The RoboFry X4 in the dedicated KI Showroom during the event, allowing attendees to experience firsthand the products and technology shaping the future of foodservice.

"We are thrilled to honor this year's recipients of the 2025 Kitchen Innovations Award," said Tom Cindric, President of the National Restaurant Association Show. "Each year, the KI Awards highlight the most advanced solutions that are tackling today's biggest challenges in foodservice. This year's winners are leading the way in automation, sustainability, and efficiency, helping operators optimize their kitchens and drive profitability."

As the premier trade show for the global restaurant and hospitality industry, the National Restaurant Association Show is the ultimate destination to explore the latest trends, products, and technologies shaping the future of foodservice. For more information, visit nationalrestaurantshow.com.

About Charter House Innovations

Charter House Innovations (CHI) specializes in designing and manufacturing advanced kitchen automation, seating, and decor solutions for the restaurant industry. With a 229,000 sq. ft. manufacturing facility in Zeeland, MI, CHI partners with major restaurant brands to create efficient, innovative, and aesthetically compelling environments.

About The National Restaurant Association Show

Awarded by Trade Show Executive as the 2023 Gold 100 Grand winner of the largest trade show managed by an independent organizer, the National Restaurant Association Restaurant, Hotel-Motel Show® is the Western Hemisphere's most influential foodservice event showcasing industry innovations and trends. Each year (starting in 1919), the Show brings together restaurant operators and foodservice professionals for four days of celebrity-led demos, exhibits, sampling, education and networking. The Show unites a global community and enables exploration of the latest advancements in food, beverage, equipment, technology and solutions driving the industry forward. The Show is owned and operated by Informa in partnership with the National Restaurant Association. Visit www.nationalrestaurantshow.com for more information.

About Informa

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