

PROJECT	QUANTITY	ITEM NO
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FlexFusion™ combi oven

Platinum

FPE 215 Electric
FPG 215 Gas
FlexiRack®



Henny Penny FlexFusion combi ovens combine different cooking methods into one piece of equipment with the flexibility to cook nearly everything on your menu to perfection.

The FlexFusion combi incorporates a powerful yet highly energy-efficient boilerless steam generation system that instantly adds or eliminates the precise amount of moisture needed to maintain desired cooking conditions... all while saving more energy and water than ever through an improved heat exchange design.

What really sets FlexFusion apart is its ease of use. The Platinum line features Chef'sTouch, an intuitive control system with a durable 7-inch touch/swipe screen that makes cooking with FlexFusion as easy as



Chef's Touch control: Just tap and swipe to run built-in apps

Popular FlexFusion built-in Apps:

- **PerfectHold**—Automatically switches to Hold when done cooking
- **TimeToServe**—Tells you when to load different items so they are all done at the same time
- **FamilyMix**—Shows which items can be cooked together
- **GreenInside**—Displays energy and water use for each cooking program
- **CombiDoctor**—Runs system self-diagnostics and displays results

using a smart phone! Just tap the app for everything from cook-and-hold to cleaning and trouble-shooting.

Core temperature probe and USB port are standard.

Roll-in oven rack with tilt-resistant crosswise rails accepts full-size steam table pans or FlexiRack pans and grids that offer additional capacity.

Standard Features

- Chef'sTouch™ Control System for Automatic or easy manual cooking
 - Durable 7-inch high resolution capacitive touch screen
 - Full-color touch/swipe display
 - Create and select from up to 350 custom cooking programs of 20 steps each
 - Select and use apps for cooking, serving convenience, cleaning, diagnostics and more
 - Select and maintain humidity levels in increments of 10%
 - Adjust individual settings before or during cooking
 - Core temperature probe
 - Temperature in °F or °C
 - Choose language for operations and service diagnostics
- DynaSteam2 precision boilerless steam generation with built-in energy-saving heat transfer
- 5-speed auto-reverse fan for fast, even cooking throughout the cabinet
- Powerful high-efficiency motor uses up to 15% less energy
- Crosswise pan racking for better ergonomics
- Roll-in mobile oven rack with tilt-resistant rails
- Improved WaveClean® self-cleaning system uses 36% less water
- Retractable spray hose for quick, easy rinsing of interior
- Filterless grease extraction
- 316S11 stainless steel interior cabinet with coved corners
- 1 mm stainless steel exterior
- Two-stage safety door lock
- Full perimeter door seal
- Energy efficient triple-pane glass
- Delayed start and preheat/cool down button
- USB port for convenient download of programs, diagnostic messages or HACCP data

Options, accessories*

- Multi-point temperature probe
- Barcode scanning app
- Additional mobile oven racks
- Chicken grids
- Alternate voltages

*See separate accessories data sheets for details

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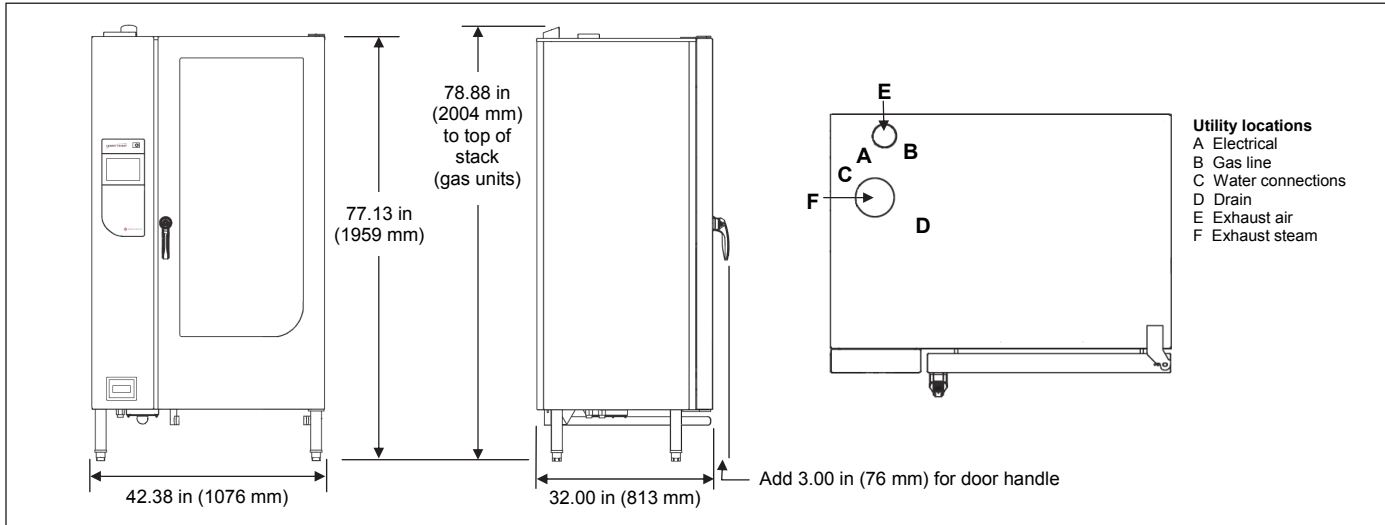


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Dimensions

Height 77.13 in (1959 mm) electric
78.88 in (2004 mm) gas
Width 42.38 in (1076 mm)
Depth 32.00 in (813 mm)

Crated

Length 45 in (1150 mm)
Depth 38 in (960 mm)
Height 87 in (2200 mm)
Volume 86 ft³ (2.4 m³)
Weight 826 lb (375 kg) electric
859 lb (390 kg) gas

Required clearances

Left 20 in (500 mm) service access
Right 2 in (50 mm) air flow
Back 2 in (50 mm) air flow, utilities
Front 28 in (700 mm) door open

Electrical

Volts	Phase	Hertz	kW	Amps	Wire
208	3	60	31.8	88.3	3+G
240	3	60	42.0	101.4	3+G
400	3	50/60	32.7	47.2	3NG

for gas units

120	1	60	1.5	7.2	1NG
230	1	50/60	1.5	3.8	1NG

Laboratory certifications



Heat (see also Cooking mode profiles)

Electric Max temperature 572°F (300°C)
Gas 0.75 in gas line NPT external thread
123,000 BTU/hr or 36 kW/hr
Max temperature 482°F (250°C)

Water

0.75 in standard cold water connection
0.75 in soft water connection
2.0 in (50 mm) drain

Capacity

- 20 full-size 2.5 in (65 mm) steam table pans crosswise
- 20 FlexiRack pans and grids
- 6 standard 6-chicken grids crosswise, 36 chickens per load
- 12 half-size FlexiRack 6-chicken grids, 2 per rail, 72 chickens per load

Cooking mode profiles

Steaming/moist heat
86-266°F (30-130°C)
Low and high temperature steaming
Convection cooking/dry heat
86-572°F (30-300°C) electric
86-482°F (30-250°C) gas
Active humidity reduction
Combination/dry + moist heat
86-482°F (30-250°C)
Manual or automatic humidity control between 0 and 100% RH
Rethermalizing/dry + moist heat
86-356°F (30-180°C)
Special fan speed function, banqueting programs

Bidding specifications

Provide Henry Penny FlexFusion model FPE 215 electric or FPG 215 gas combi oven, designed to cook with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat, and holding up to 20 full-size steam table pans crosswise or 20 FlexiRack pans or grids on roll-in oven rack with tilt-resistant rails.

Unit shall incorporate:

- Chef's Touch Control System featuring protected full-color capacitive touch screen with automatic and manual cooking capability, and designated pre-loaded apps
- Boilerless DynaSteam2 Technology with precise 0-100% humidity control and heat exchange
- Variable speed, auto reverse fan that moves air in alternating directions for more even heating
- Automated WaveClean® self-cleaning system
- Seamless stainless steel cooking chamber, full-perimeter door seal and triple-pane glass for energy efficiency
- Cabinet interior: 316S11 stainless steel
cabinet exterior: 1 mm stainless steel

Continuing product improvement may subject specifications to change without notice.

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