

PROJECT	QUANTITY	ITEM NO
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SmartCombi™ combi oven

MODEL **ESC-220** electric
GSC-220 gas



SmartCombi ESC/GSC-220 with capacity of 20 full-size sheet pans on grids or 40 full-size steam table pans

General Information

Henny Penny SmartCombi combi ovens use moist heat and dry heat, either separately or in combination, to produce the ideal cooking conditions for a wide variety of foods.

Four basic cooking modes employ a variety of built-in functions in different ways.

- 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 and moist heat:
86-482°F (30-250°C).
Individual or automatic humidity control between 0 and 100% RH.
- Rethermalizing/Dry and moist heat:
86-356°F (30-180°C)
Special fan speed function and banqueting programs.

Henny Penny bridges the gap between boiler and boilerless combis with patented Advanced Steam Technology.™ This system generates large amounts of steam in the cooking cabinet quickly without the delimiting and maintenance issues of a boiler.

Operator can select humidity levels from 0-100% relative humidity. Digital humidity control continuously measures and maintains the humidity level in the cabinet by automatically adding steam or venting excess humidity.

The SmartCombi features a wide range of pre-programmed menu selections for fully automatic cooking and can be easily programmed by the user. Units include multi-sensor core temperature probe for automatic probe cooking. USB port is standard.

Roll-in mobile oven rack accepts 2/1 GN and full-size steam table pans, or full-size sheet pans on wire shelves.

Standard Features

- Patented Advanced Steam Technology™ for effective steam generation without boilers.
- ClimaSelect climate control allows operator to select any humidity level between 0% and 100%.
- ClimaMonitor automatically measures and maintains selected humidity level.
- Digital control panel features easy-to-read LED displays and icons.
- Manual or automatic cooking:
 - Create and save up to 99 9-step custom cooking programs.
 - Select food category from SmartMenu™ pictogram, then choose preset cooking program.
 - Select and/or change individual parameters during cooking.
- Simple CombiDial control: rotate to select, push to confirm and start.
- Temperature displayed in °F or °C.
- Multi-sensor core temperature probe for automatic probe cooking.
- Choose language for operations and service diagnostics programs.
- Auto-reverse fan for fast, even cooking throughout the cabinet.
- Variable fan speed function for high quality baking, rethermalizing and banquet cooking.
- Delayed start and preheat/cool down button.
- USB port enables simple download of programs, diagnostic messages or HACCP data.
- Filterless grease extraction.
- Retractable spray hose for quick, easy rinsing of interior.
- Roll-in mobile oven rack.
- WaveClean™ self-cleaning system significantly reduces water and detergent consumption.
- Interior cabinet of corrosion resistant chrome-nickel stainless steel.
- Exterior made from 1 mm chrome-nickel stainless steel.
- Two-stage safety door lock.
- Full perimeter door seal.
- Energy efficient triple-pane glass.

Options, accessories*

- Additional mobile oven racks
- Chicken grids
- Alternate voltages

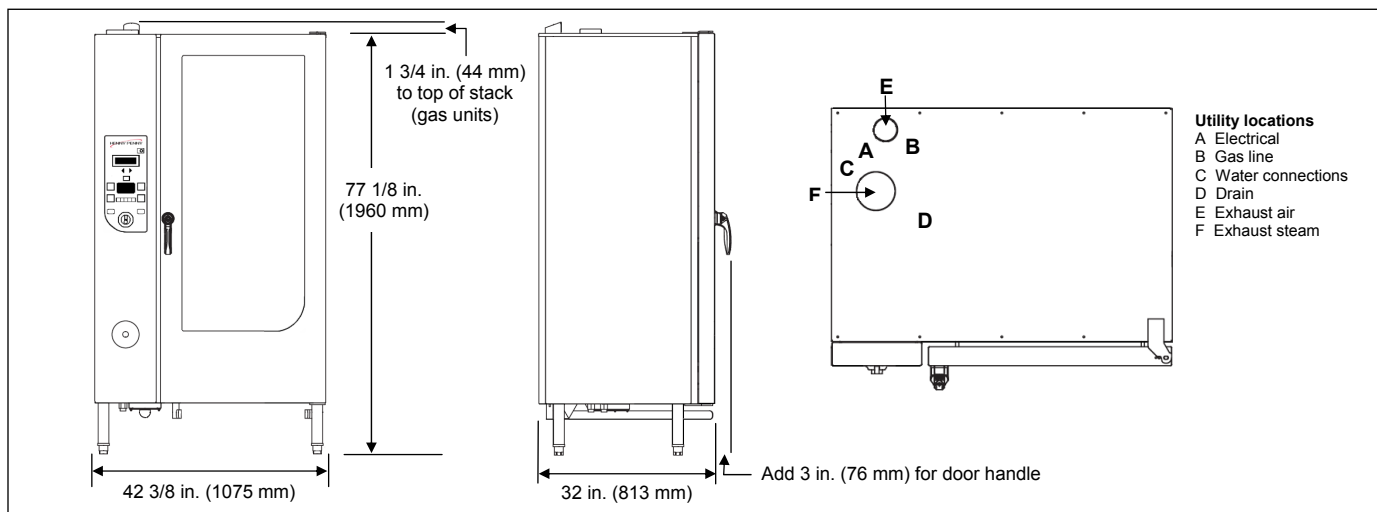
*See separate accessories data sheets for details

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AUTHORIZED SIGNATURE		DATE



SmartCombi™ combi oven

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GSC-220 gas



Dimensions

Height: 77 1/8 in. (1960 mm)
Width: 42 3/8 in. (1075 mm)
Depth: 32 in. (813 mm)

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

Crated dimensions

Length: 45 1/4 in. (1150 mm)
Depth: 37 7/8 in. (962 mm)
Height: 86 1/2 in. (2200 mm)
Volume: 86 cu. ft. (2.43 m³)

Net weight ESC: 782 lbs. (355 kg)
GSC: 815 lbs. (370 kg)

Crated weight ESC: 826 lbs. (375 kg)
GSC: 859 lbs. (390 kg)

Heating

Electric Connected load: 62.0 kW
Gas Output: 178000 BTU/hr
Connection: R 3/4 in. NPT external thread

Water connections

3/4 in. standard cold water connection
3/4 in. soft water connection
2 in. (50 mm) drain

Pan capacity

- 20 full-size sheet pans 18 x 26 (460 x 660 mm) lengthwise on wire shelves
- 40 full-size 2 1/2 in. (65 mm) steam table pans, two per rack crosswise
- 12 standard 6-chicken grids crosswise, 2 per rail, 72 chickens per load

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
208	3	60	55000	150.0-159.0	3+G
240	3	60	55000	130.0-139.0	3+G
400	3	50/60	55000	90.0	3NG
440	3	60	55000	70.8-73.8	3+G
480	3	60	55000	65.0-68.0	3+G

Gas models

120	1	60	800	N/A	1NG
230	1	50	800	N/A	1NG

Laboratory certifications



Bidding Specifications

- Provide Henny Penny SmartCombi combi oven, model ESC-220 electric or GSC-220 gas. Units are designed to cook with moist heat (gentle or regular steaming), dry heat (convection cooking) or a combination of these cooking modes.
- Unit shall operate with boilerless Advanced Steam Technology™.
- Unit shall have 0-100% humidity control within the cooking chamber.
- Unit shall be programmable using SmartMenu icon-based navigation and LED display that provides optimal viewing of programs, time, temperature and other data.
- Unit shall be equipped with a variable speed, auto reverse fan that moves air in alternating directions for more even heating.
- Unit shall have automated WaveClean self-cleaning system, standard.
- Unit shall have seamless stainless steel cooking chamber, full-perimeter door seal and triple-pane glass for energy efficiency.
- Unit shall have a maximum operating temperature of 572°F (300°C) if electric and 482°F (250°C) if gas.
- Unit shall accommodate up to 20 full-size sheet pans 18 x 26 in. (460 x 660 mm) or 40 steam table pans, 2 1/2 in. deep on roll-in cart with stainless steel tilt-resistant rails.
- Unit shall have a condensate drip pan with central direct drain.

Continuing product improvement may subject specifications to change without notice.

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