

PROJECT	QUANTITY	ITEM NO
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# ClassicCombi™ Combi Oven

## Electric or gas

MODEL **ECC-615** electric  
**GCC-615** gas



ClassicCombi™ model ECC-615

The ECC/GCC-615 has a capacity of (6) full-size steam table pans, 2 ½ in. (65 mm) deep, or (6) Crosswise Plus pans and grids.

### General Information

Henny Penny *ClassicCombi™* 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
- Combination/Dry and moist heat: 86-482°F (30-250°C).
- Rethermalizing/Dry and moist heat: 86-356°F (30-180°C)

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

Units include a single-sensor core temperature probe for automatic probe cooking.

Removable crosswise or lengthwise rack included for loading of standard steam table pans. Crosswise rack also accepts Crosswise Plus pans and grids.



Crosswise Rack



Lengthwise Rack

### Standard Features

- Advanced Steam Technology™ for effective steam generation without boilers.
- Easy to operate control panel, dial settings, LED readouts and icons.
- Operators can select and input cooking parameters manually.
- Cleaning program with user guide.
- Manual humidification.
- Offers up to 3 cooking steps in sequence.
- Temperatures can be displayed in either °F or °C.
- Auto-reverse fan for fast, even cooking throughout the cabinet.
- Filterless grease extraction.
- Rethermalizing and plated banquet system utilizes specific settings including fan speed function for easy, high quality banquet cooking.
- Seamless interior cabinet of corrosion-resistant chrome nickel steel. Exterior made from 1 mm chrome nickel stainless steel.
- Rear ventilated, double-pane door, right hinged.
- Single-sensor core temperature probe.
- Auto-retractable hose shower for easy, quick rinsing.
- Integrated siphon for easy drain connection.
- Time delay start and preheat/cooldown button.

### Options, accessories

- WaveClean™ self-cleaning system significantly reduces water and detergent consumption
- Crisping Control - Active dehumidification for crispy products
- Full seal door with triple-pane glass
- Multi-sensor core temperature probe
- Stands and cabinets
- Stacking kit
- Two-stage safety door latch
- Alternative voltages
- Chicken grids
- Marine version
- Mobile oven rack (MOR) or oven plate rack (OPR)
- Rack transport cart



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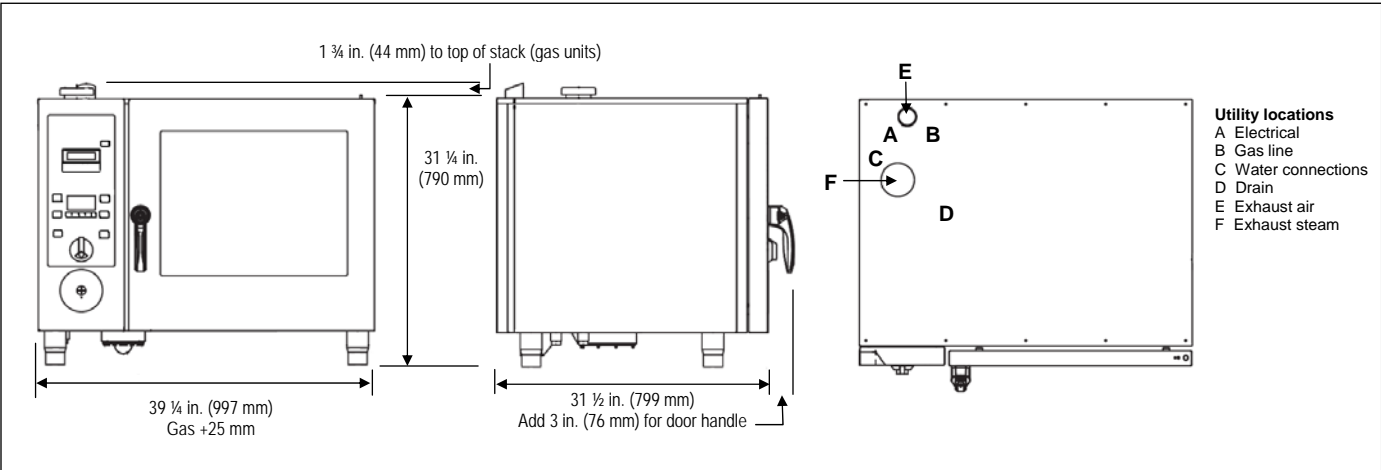
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### Dimensions

Height: 31 1/4 in. (790 mm)  
 Width: 39 1/4 in. (997 mm) Gas +25 mm  
 Depth: 31 1/2 in. (799 mm)

### Required Clearances

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

### Crated dimensions

Length: 42 1/2 in. (1080 mm)  
 Depth: 38 in. (962 mm)  
 Height: 40 1/4 in. (1022 mm)  
 Volume: 37 1/2 cu. ft. (1.06 m<sup>3</sup>)

**Net weight:** 310 lbs. (140 kg)

**Crated weight:** 375 lbs. (170 kg)

### Pan capacity

- 6 full-size steam table pans, 2 1/2 in. (65 mm) deep, crosswise or lengthwise
- 6 Crosswise Plus pans and grids, crosswise only
- 2 standard 6-chicken grids, 12 chickens per load, crosswise or lengthwise
- 4 half-size Crosswise Plus 6-chicken grids, 24 chickens per load, crosswise only

### Water connections

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

### Power

Electric units: Connected load 10.9 kW  
 Gas units: Output: 37500 BTU/hr  
 Connection: R 3/4" NPT external thread

### Laboratory certifications



Electrical	Volts	Phase	Cycle/Hz	Watts	Amps	Wire
Electric units	208	3	60	10400	32.3	3+G
	240	3	60	10400	28.6	3+G
	400	3	50/60	10400	15.6	3NG
	440	3	60	10400	14.8	3+G
	480	3	60	10400	13.7	3+G
Gas units	120	1	60	800	N/A	1NG
	230	1	50	800	N/A	1NG

### Bidding Specifications

- Provide Henny Penny Model ECC-615 (electric) or GCC-615 (gas) combination oven. Models enable the selection of convection (hot air), gentle or regular steam or a combination of these cooking modes.
- Units shall have LED displays that provide viewing of time, temperature and other data.
- Units shall have manual humidification.
- Units shall have step-function with up to 3 cooking steps in sequence.
- Units shall have a condensate drip pan with central direct drain.
- Units shall have a cabinet fan with two rotation directions to enable autoreverse operations.
- Units shall have seamless stainless steel cooking chamber, a door with double-glass window, integrated door contact switch, door latch and pluggable door seal.
- Units shall have Advanced Steam Technology.™
- Units shall have 572°F electric (482°F gas) [300°C electric (250°C gas)] maximum operating temperature using hot air convection with accurate temperature controls at all operating temperatures.
- Units shall accommodate up to (6) full-size steam table pans, 2 1/2 in. deep.

Continuing product improvement may subject specifications to change without notice.



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