

PROJECT	QUANTITY	ITEM NO
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SmartCombi™ Combi-steamer

Electric and gas

MODEL **ESC-615** electric
GSC-615 gas



SmartCombi model ESC-615

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

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:
Electric: 86-572°F (30-300°C)
Gas: 86-482°F (30-250°C)
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 introduces large amounts of steam into 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 the humidity level in the cabinet and maintains the selected level by automatically adding steam or venting excess humidity. The SmartCombi is fully programmable and includes a wide range of pre-programmed menu selections for fully automated cooking.

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

Lengthwise rack available for either crosswise or lengthwise loading of standard steam table pans.

Standard Features

- Patented Advanced Steam Technology for effective steam generation without boilers.
- ClimaSelect climate control allows the selection of humidity levels between 0% and 100% relative humidity. ClimaMonitor feature measures and maintains selected level automatically.
- Digital control panel features easy-to-read LED displays and icons. Operators can choose automatic cooking from pre-programmed menu items or select and input cooking parameters manually.
- Simple CombiDial control—rotate to select, push to confirm and start.
- Temperatures can be displayed in either °F or °C. Operations and service diagnostics programs offer a choice of languages.
- Auto-reverse fan for fast, even cooking throughout the cabinet.
- WaveClean™ self-cleaning system significantly reduces water and detergent consumption.
- Filterless grease extraction.
- Rethermalizing and plated banquet system utilizes specific settings including fan speed function for easy, high quality banquet cooking.
- Auto-retractable hose shower for easy, quick rinsing.
- Seamless interior cabinet of corrosion-resistant chrome nickel steel. Exterior made from 1 mm chrome nickel stainless steel.
- Full seal door with triple-pane glass.

Options, accessories

- Stands and cabinets
- Stacking kit
- Two-stage safety door lock
- Alternative voltages
- Chicken grids
- Marine version



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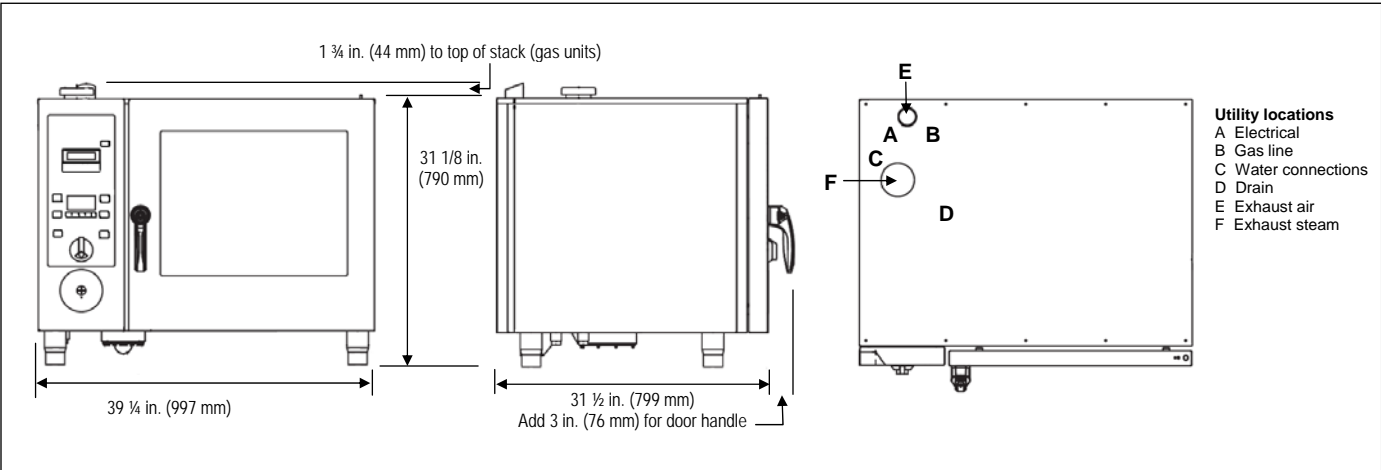
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Dimensions

Height: 31 1/8 in. (790 mm)
 Width: 39 1/4 in. (997 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: 37 7/8 in. (962 mm)
 Height: 40 1/4 in. (1022 mm)
 Volume: 37.5 cu. ft. (1.06 m³)

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) crosswise or lengthwise.
 6 Crosswise Plus pans and grids.
 2 standard chicken grids, 12 chickens per load.
 4 Crosswise Plus chicken grids, 24 chickens per load.

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
 Options: Natural Gas or LP

Laboratory certifications



Electrical	Volts	Phase	Cycle/Hz	Watts	Amps	Wire
Electric units	208	3	60	10400	32.4	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

Bidding Specifications

- Provide Henny Penny Model ESC-615 (electric) or GSC-615 (gas) combination oven/steamer. Models enable the selection of convection (hot air), gentle or regular steam or a combination of these cooking modes.
- Units shall have an LED clear-text display that provides optimal viewing of programs, time, temperature and other data.
- Units shall have a condensate drip pan with central direct drain.

- Units shall have patented Advanced Steam Technology.
- Units shall have a cabinet fan with two speeds, as well as two rotation directions, to enable autoreverse operations.
- Units shall have "AutoShower," integrated flushing function.
- Units shall have "WaveClean" automatic self-cleaning system.
- Units shall have seamless stainless steel cooking chamber, a hygiene-supporting door with isolated window, integrated door contact

- switch, electrical door lock and pluggable door seal. Unit also will have 0% to 100% humidity control within the cooking chamber.
- Units shall have 572°F 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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