

PROJECT	QUANTITY	ITEM NO
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Express Profit Center

MODEL **EPC-200**



EPC-200 Express Profit Center 2-ft width, standard casters and 120V plug.

General Information

The Express Profit Center is a grab-n-go hot food merchandiser that lets foodservice operators display hot product anywhere in the store safely *for up to four hours*.

Innovative air curtain technology directs a continuous flow of heat across the open front of the unit. This air “curtain” forms an effective barrier between ambient conditions and the unit’s internal climate, enabling the EPC to hold pre-packaged, prepared food product above safe holding temperature for up to four hours under ideal holding conditions (see below.)

The air curtain also promotes even heating throughout the case, while the temperature settings for each shelf can be adjusted separately.

Designed for retail use, the EPC-200 is an excellent solution for deli

managers seeking to expand cross-merchandising options and impulse sales to customers. The small, portable footprint makes it perfect for placement in checkout lanes and high-traffic merchandising areas.

Each unit comes standard with casters and a single phase electrical connection so it can be easily moved into high-traffic locations throughout the day.

Long-lasting, low-energy LED lighting provides a brilliant product presentation while conserving energy and reducing environmental impact and maintenance expense.

Shelving is lightweight, adjustable, and removes easily for cleaning.

Air curtain—climate secure

Air curtain technology secures interior climate for safe holding **up to 4 hours** under the following **ideal holding conditions**.*

- Ambient temperature range of 70-74°F (21-23°C)
- Merchandiser holds 3.0 to 3.5 lb. (1.4 to 1.6 kg) chickens in domes [type: Pactiv CNC-6007]
- Shelf heat set per recommendation in Operations Manual
- Merchandiser operated at rated voltage
- Chickens placed in unit at core temperature between 180-190°F (82-88°C)

Standard features

- Air curtain secures climate for longer holding times and less product waste.
- Consistent holding temperatures throughout case under ideal holding conditions.
- Low-energy, long-life LED lighting for enhanced product presentation and reduced environmental impact.
- Enhanced merchandising and cross-merchandising capabilities.
- 2 lightweight, operator-adjustable shelves plus deck.
- Heated shelves and deck with independent temperature controls.

- Compact footprint and narrow facing enables a wide range of applications.
- Clear side panels for added product visibility.
- Flush mounted control pad with temperature display.
- Front and side protective bumpers.
- Stainless steel construction, with black matte finish on main cabinet and flame graphic.
- 4 heavy-duty casters 2-locking
- 120V cord and plug.

Optional accessories:

- Black wire baskets and attachments, 2 side and 1 top, for dry cross merchandising

* Safe holding times may vary depending on the food product.

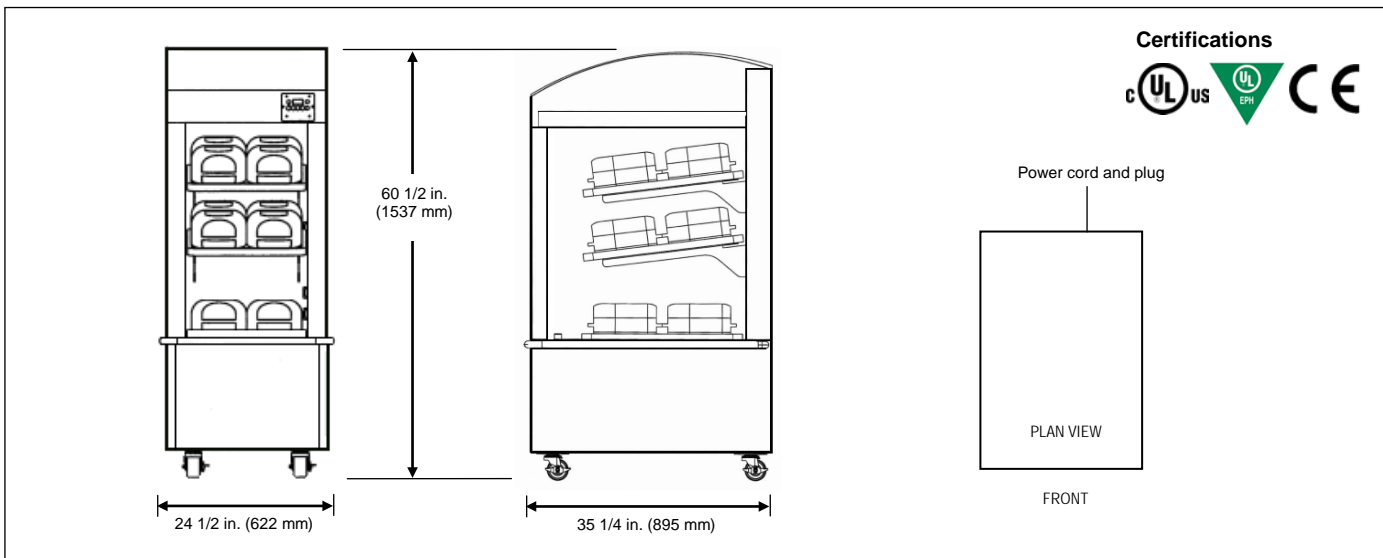
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HENNY PENNY
Engineered to Last™

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Dimensions

Width: 24 1/2 in. (622 mm)
 Depth: 35 1/4 in. (895 mm)
 Height: 60 1/2 in. (1537 mm)

Clearances: 4 in. (102 mm) to rear for power cord exit

Crated dimensions

Length: 41 1/2 in. (1054 mm)
 Depth: 27 3/4 in. (705 mm)
 Height: 69 in. (1753 mm)
 Volume: 46 cu. Ft. (1.3m³)

Crated weight: 352 lbs. (160 kg)

Shelf heat: Duty cycle (0-100%)



Water connections: N/A

Humidity: N/A

Capacity

Per shelf 22 1/2 x 16 1/2 in. (572 x 419 mm) or 4 chicken domes
 Bottom deck 22 1/2 x 16 1/2 in. (572 x 419 mm) or 4 chicken domes
 Total unit 7 3/4 sq. ft. (0.7 m²) or 12 chicken domes

Electrical Specs

Volts	Phase	Cycle/Hz	Watts	Amps	Wire	Plug
120	1	60	2268	18.9	2+G	NEMA 5-30P 
208	1	60	2147	10.3	2+G	NEMA 6-15P 
230	1	50	2093	9.1	1NG	

Power cord and plug included with 120V models only.

Bidding Specifications

- Provide Henny Penny Express Profit Center EPC-200 hot express case for safe food holding time up to 4 hours under ideal holding conditions.
- Unit shall use air curtain technology to maintain safe holding temperatures.
- Unit shall have a small, portable footprint for flexible placement in retail environments.
- Unit shall have a standard, single phase electrical connection.
- Unit shall have a stainless steel exterior.
- Unit shall use LED lighting.
- Unit shall maintain consistent holding temperatures throughout the case under ideal holding conditions.
- Unit shall have an integral protective bumper.
- Unit shall have lightweight, operator-adjustable shelving.
- Unit shall have separate temperature controls for each shelf.
- Unit shall have a capacity of 4 chicken domes per shelf, 12 total.

Continuing product improvement may subject specifications to change without notice.

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