

- Fast, flexible cooking for a large variety of menu items
- Cook with combinations of moist and dry heat
- Easy-to-use controls enables precise recipes time after time
- Improved reliability, lower maintenance costs and longer useful life of your combi



KEY FEATURES

- 4** Steaming, Convection, Combination and Rethermalizing Cook Modes
- \$** WaveClean™ automated cleaning system for **exceptional** safety and water savings
- 🌀** DynaSteam2 boilerless steam technology
- 🔄** 5-speed auto-reverse fan for fast, even cooking
- 🔧** Designed for commercial kitchen demands
- 📏** FlexiRack™ optimizes space within cooking chamber



FLEXFUSION™ PLATINUM

- Select and maintain precise humidity levels from 0% to 100%
- Multi-sensor core temperature probe ensures precise cooking control
- Triple-pane door glass for superior insulation
- Chef's Touch collection of programs includes:
 - **Chef's Help:** Simplifies operation with step-by-step advice and assistance. The user must acknowledge each step before proceeding.
 - **Perfect Hold:** Auto switches to hold mode after cooking.



SPACE\$AVER TEAM

- Integrated platform with two independent units and dedicated controls
- Narrow 22" wide footprint
- Integrated hood option extracts smoke, fat and odors through 4-level filtration system



FLEXFUSION™ SMOKER

(for specific Platinum unit only)

- External smoke box allows smoking at lower temperatures
- Increased yield of premium priced smoked products
- Customize recipes by using wood chips or pellets of your choice
- WaveClean automatic cleaning allows the user to cook with the combi immediately after smoking with no flavor transfer



FLEXFUSION™ TEAM

- Integrated platform with two independent units takes less space than conventional stacked or side by side units
- Both controls at eye level providing step-by-step cooking instructions
- More menu capacity and flexibility with two independently operated cooking chambers



FLEXFUSION™ SPACE\$AVER

- Integrated LED light within the triple-pane glass door – every shelf is illuminated
- New fan wheel technology and wire side racks to optimize air flow and sanitary standards
- Easier service access for repair or maintenance
- ChefsTouch control with enhanced interface

DYNASTEAM2

- Patented Technology
- Variable water injection system
- Automatically adjusts to conditions and product quantity optimizing steam saturation
- No separate boiler means fewer parts to fail or service
- Water is used only when steam is needed
- Energy saving heat transfer system
- Precise steaming below 212°F (100°C)

WAVECLEAN

- No user contact with chemicals and no PPE required
- Sealed 2-in-1 cartridge combines detergent and rinse agent
- Sanitizes to HACCP standards
- Uses 36% less water than previous systems
- Cleans components as it rinses away the cleaner
- Non-Hazmat shipping by ground or ocean

Available in all Henny Penny combi ovens

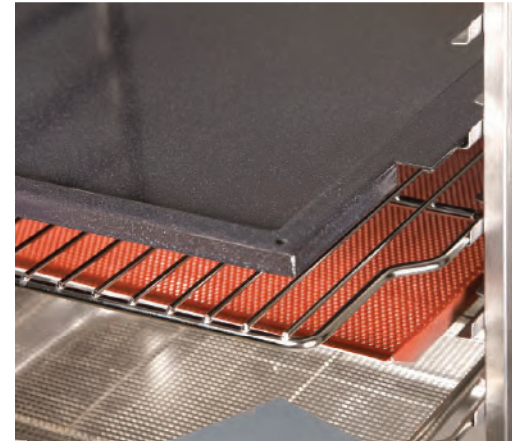
MAX CAPACITY & EASE

- Enhanced ergonomics: With CrossWise loading, no awkward handling or repositioning required
- Series 1 allows both full-size sheet pans and FlexiRack pans offering up to 100% more capacity than other combis within the same footprint

FlexFusion Series 1 capacity per level:



Available in FlexFusion Platinum, Gold and Team units

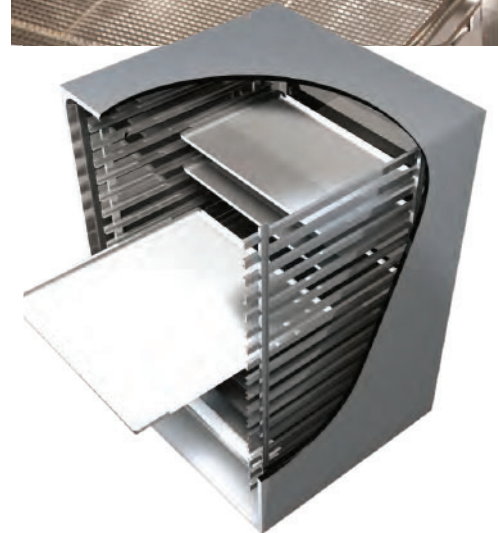


DOUBLE YOUR CAPACITY WITH FLEXIRACK

Based on 150 chickens cooked per day using FlexiRack grids*

	OTHER COMBIS	HP SERIES 1 COMBI
Number of Loads Required	8.3	4.2
Load Per Year	3,000	1,500

SAVINGS PER STORE	ANNUALLY	10 YEARS
Additional production time saved (in hours)*:	875	8,750
Labor savings (based on labor rate of \$8/hr):	\$7,000	\$70,000
Possible additional revenue due to increased throughput (at \$5 per 2-piece meal):	\$27,000	\$270,000



HENNY PENNY
Engineered to Last

Find a distributor near you at
www.hennypenny.com
Corporate headquarters:
1-800-417-8417

*based on 2.5-3 lb. chickens cooked for 35 minutes