

PROJECT	QUANTITY	ITEM NO
---------	----------	---------

# FlexFusion™ combi oven

## Gold

**FGE 115** Electric  
**FGG 115** Gas  
**FlexiRack®**



Henny Penny FlexFusion combi ovens combine different cooking methods into one piece of equipment with the flexibility to cook nearly everything on your menu.

The FlexFusion combi incorporates a powerful energy-efficient boilerless steam generation system that quickly adds the precise amount of moisture needed to maintain desired cooking conditions... all without the deliming and maintenance of a boiler.

The Gold line incorporates many high-end features, such as a 316 stainless steel interior, double-pane door glass, and WaveClean™ self-cleaning system.

A simplified control interface allows programmability and multi-step cooking. Core temperature probe and USB port are standard.

Removable tilt-resistant crosswise rails accept full-size steam table pans or FlexiRack pans and grids that offer additional capacity.

Four cooking modes:

- **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 + moist heat  
86-482°F (30-250°C)
- **Rethermalizing**—Dry + moist heat  
86-356°F (30-180°C)

### Standard Features

- Simple controls with choice of function and digital display for:
  - Cook time
  - Humidity
  - Cabinet temperature
  - Core temperature
- Create and store up to 50 custom multi-stage cooking programs with up to 6 sequential functions
- Probe cooking
- Temperature in °F or °C
- DynaSteam2 precision boilerless steam generation with built-in energy-saving heat transfer
- 5-speed auto-reverse fan for fast, even cooking throughout the cabinet
- Powerful high-efficiency motor uses up to 15% less energy
- Crosswise pan racking for better ergonomics
- Removable pan rack with tilt-resistant rails
- Improved WaveClean™ self-cleaning system uses 36% less water
- Retractable spray hose for quick, easy rinsing of interior
- Filterless grease extraction
- 316S11 stainless steel interior cabinet with coved corners
- 1 mm stainless steel exterior
- Full perimeter door seal
- Energy efficient double-pane glass
- Delayed start and preheat/cool down button
- USB port for convenient download of programs, diagnostic messages or HACCP data

### Options, accessories\*

- Stands and cabinets
- Stacking kit
- Chicken grids
- Alternate voltages
- Mobile oven racks, cart, rail insert

\*See separate accessories data sheets for details

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE

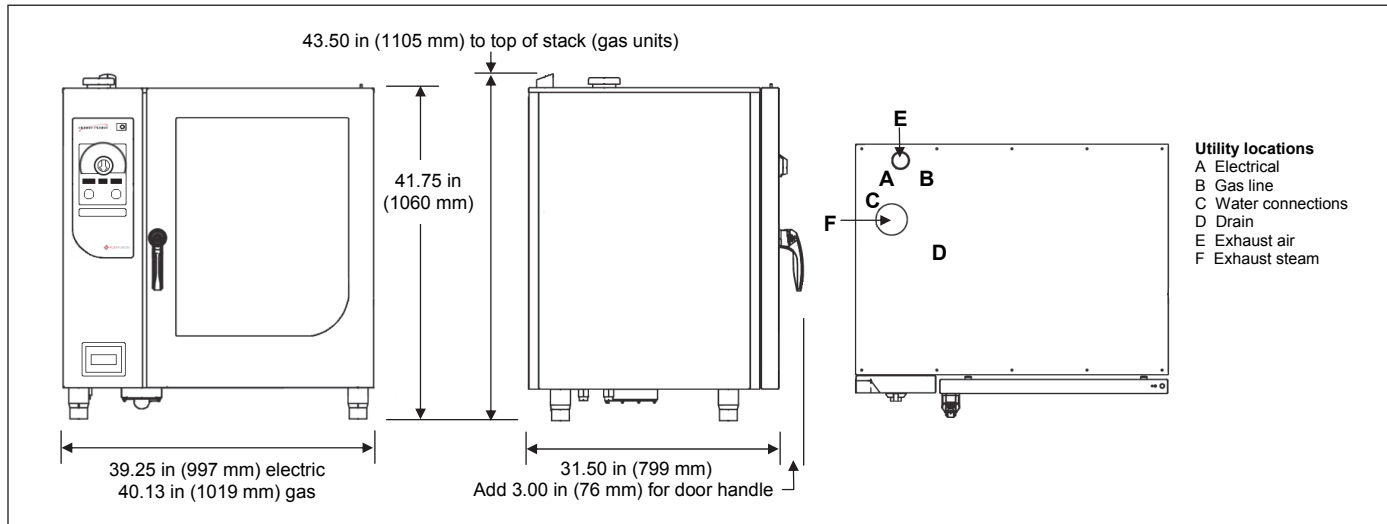
**HENNY PENNY**  
 Engineered to Last

PROJECT	ITEM NO
---------	---------

# FlexFusion™ combi oven

## Gold

**FGE 115** Electric  
**FGG 115** Gas  
**FlexiRack®**



### Dimensions

Height	41.75 in (1060 mm) electric
	43.50 in (1105 mm) gas
Width	39.25 in (997 mm) electric
	40.13 in (1019 mm) gas
Depth	31.50 in (799 mm)

### Crated

Length	43 in (1080 mm)
Depth	38 in (962 mm)
Height	51 in (1283 mm)
Volume	48 ft <sup>3</sup> (1.3 m <sup>3</sup> )
Weight	430 lb (195 kg)

### 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

### Heat

Electric	Max temperature 572°F (300°C)
Gas	0.75 in gas line NPT external thread 61,500 BTU/hr or 18 kW/hr Max temperature 482°F (250°C)

### Water

0.75 in standard cold water connection
0.75 in soft water connection
2.0 in (50 mm) drain

### Capacity

- 10 full-size 2.5 in (65 mm) steam table pans crosswise
- 10 FlexiRack pans and grids
- 3 standard 6-chicken grids crosswise, 18 chickens per load
- 6 half-size FlexiRack 6-chicken grids, 2 per rail, 36 chickens per load

### Bidding specifications

Provide Henny Penny FlexFusion Gold model FGE 115 electric or FGG 115 gas combi oven, designed to cook with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat, and holding up to 10 full-size steam table pans crosswise or 10 FlexiRack pans or grids on removable tilt-resistant rails.

Unit shall incorporate:

- Boilerless DynaSteam2 Technology with precise humidity generation and heat exchange
- Variable speed, auto reverse fan that moves air in alternating directions for more even heating
- Automated WaveClean™ self-cleaning system
- Seamless stainless steel cooking chamber, full-perimeter door seal and double-pane glass for energy efficiency
- Cabinet interior: 316S11 stainless steel  
cabinet exterior: 1 mm stainless steel

### Electrical

Volts	Phase	Hertz	kW	Amps	Wire
208	3	60	15.9	44.1	3+G
240	3	60	21.0	50.5	3+G
400	3	50/60	16.5	23.8	3NG

for gas units

120	1	60	0.8	3.9	1NG
230	1	50/60	0.8	2.0	1NG

### Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

**24 Hour Technical Support:**  
Henny Penny Technical Service  
800.417.8405  
[technicalservices@hennypenny.com](mailto:technicalservices@hennypenny.com)

**Henny Penny Corporation**  
PO Box 60 Eaton OH 45320 USA  
+1 937 456.8400 800 417.8417  
+1 937 456.8434 Fax 800 417.8434 Fax  
[www.hennypenny.com](http://www.hennypenny.com)

**HENNY PENNY**  
Engineered to Last