

PROJECT	QUANTITY	ITEM NO
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Space\$aver™ Plus SmartCombi™ Combi-steamer

MODEL **ESC-610** electric



The Space\$aver Plus SmartCombi model ESC-610 with narrow facing and extra depth for capacity of (5) full-size steam table pans.

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.

The Space\$aver Plus takes advantage of a narrow footprint that can still accept 5 full-size steam table pans lengthwise.

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)
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)

Henny Penny bridges the gap between boiler and boilerless combis with patent-pending Advanced Steam Technology.™ This system creates large amounts of steam in 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.

Standard Features

- Space-saving design features control panel over cabinet for slim 21 5/8 in (550 mm) facing.
- 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.
- SmartMenu™ navigation—select food program category from pictogram, then choose program.
- 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.

- Easy-to-clean interior cabinet of corrosion-resistant chrome nickel steel. Exterior made from 1 mm chrome nickel stainless steel.
- Door handle latch release.

Options, accessories

- Stands and wall bracket
- Left-hinged door
- Alternative voltages

Rail configuration

- 5 rails
- 6 rails

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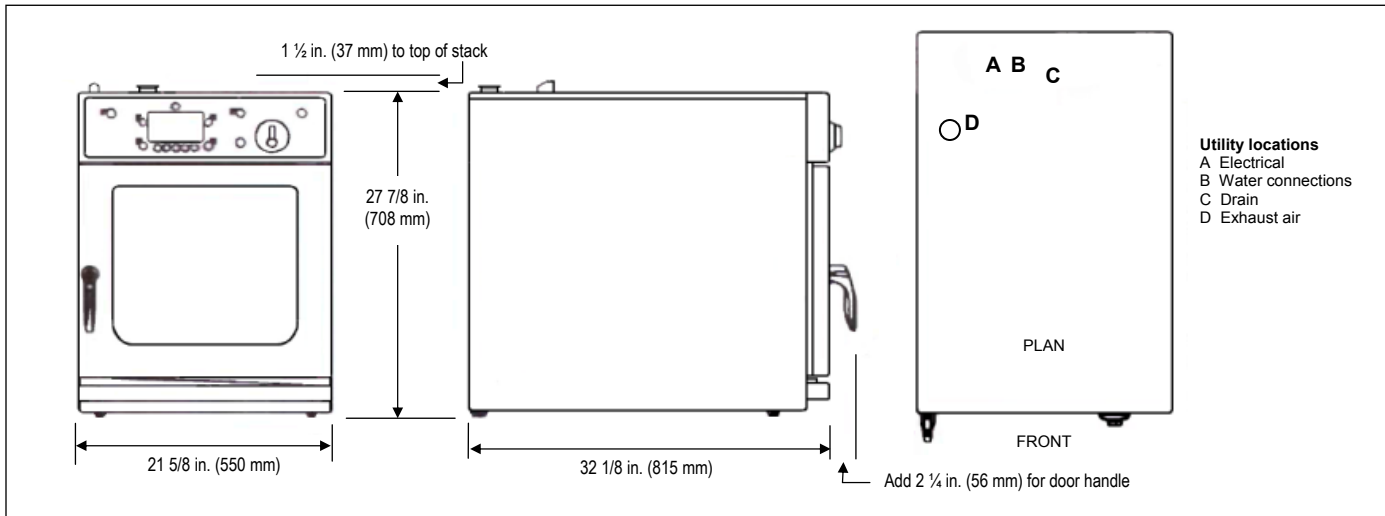


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Dimensions

Height: 27 7/8 in. (708 mm)
Width: 21 5/8 in. (550 mm)
Depth: 32 1/8 in. (815 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: 22 in. (700 mm) door open

Crated dimensions

Length: 36 ¼ in. (920 mm)
Depth: 24 ½ in. (620 mm)
Height: 33 7/8 in. (860 mm)
Volume: 17.4 cu. ft. (0.49 m³)

Net weight: 161 lbs. (73 kg)

Crated weight: 176 lbs. (80 kg)

Water connections

¾ in. standard cold water connection
¾ in. soft water connection
1 ½ in. (40 mm) drain

Pan capacity:

5 full-size steam table pans 2 ½ in. (65 mm) deep
OR
6 half-size sheet pans 13 x 18 x 1 in. (330 x 457 x 25 mm)

Power: Connected load 7.8 kW

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
208	1	60	7400	35.6	2+G
208	3	60	7400	20.6	3+G
240	1	60	9600	40.0	2+G
240	3	60	9600	23.1	3+G
400	3	50 or 60	5500	8.0	3NG

Laboratory certifications



Bidding Specifications

- Provide Henny Penny Model ESC-610 SpaceSaver Plus combination oven/steamer. Models are designed for compact countertop operation and enable the selection of convection (hot air), gentle or regular steam or a combination of these cooking modes.
- Units shall feature narrow width design with control panel over cabinet and are to be installed and operated on stand or countertop.
- Units shall include programmable operation function featuring "SmartMenu", a pictogram navigation and selection control.
- 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 a cabinet fan with 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 stainless steel cooking chamber, a hygiene-supporting door with isolated window, door handle latch release, and pluggable door seal. Unit also will have 0% to 100% humidity control within the cooking chamber.
- Units shall have 572°F (300°C) maximum operating temperature using hot air convection with accurate temperature controls at all operating temperatures.
- Units shall accommodate up to 5 full size steam table pans, 2 ½ in. (65 mm) deep or up to 6 half-size sheet pans, 13 x 18 x 1 in. (330 x 457 x 25 mm) on lengthwise stainless steel rack insert.

Continuing product improvement may subject specifications to change without notice.



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