

PROJECT	QUANTITY	ITEM NO
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FlexFusion™ Team Combi Oven

SpaceSaver™ Plus with integrated hood

FSDH 610/610 Electric



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

The FlexFusion Team combi offers the versatility of two separate cabinets in one integrated platform. The SpaceSaver series puts Team combi versatility in a standalone unit less than 22 inches wide with an integrated hood that lets you save dedicated ventilation for frying and range top.

Each cooking chamber utilizes a powerful boilerless steam generation system that instantly adds or eliminates the precise amount of moisture needed to maintain desired cooking conditions... all while saving more energy and water through an

improved heat exchange design.

Two independent Chef'sTouch control systems on one convenient panel make cooking with SpaceSaver Team combi as easy as using a smart phone! Just tap the app for everything from cook-and-hold to cleaning and trouble-shooting.

Removable tilt-resistant rails accept full-size steam table pans or half-size sheet pans and grids.



Chef's Touch control: Just tap and swipe to run built-in apps

Popular FlexFusion built-in Apps:

- **PerfectHold**—Automatically switches to Hold when done cooking
- **TimeToServe**—Tells you when to load different items so they are all done at the same time
- **FamilyMix**—Shows which items can be cooked together
- **GreenInside**—Displays energy and water use for each cooking program
- **CombiDoctor**—Runs system self-diagnostics and displays results

Standard Features

- Chef'sTouch™ Control System for automatic or easy manual cooking
 - Two durable high resolution 7-inch touch/swipe screens
 - Full-color display, video assist
 - Create your own recipes (up to 20 steps each) or select from 350 AutoChef cooking programs
 - Select and use apps for cooking, serving convenience, cleaning, diagnostics and more
 - Use ClimaSelect Plus to set and maintain humidity levels at 10% increments from 0% to 100% RH
 - Adjust individual settings before or during cooking
 - Multi-sensor food probes
 - Temperature in °F or °C
 - Choose language for operations and service diagnostics
- Two separate cooking environments in one integrated unit with single power supply
- 5 or 6 pan levels in each cabinet
- Crosswise pan racking for better ergonomics
- 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
- Triple-pane door glass saves 28% more energy over ventilated door systems
- Full perimeter seal around doors
- Improved WaveClean® self-cleaning system uses 36% less water
- Stainless steel interior cabinet with coved corners
- 1 mm stainless steel exterior
- USB port for convenient download of programs, diagnostic messages or HACCP data

Options, accessories*

- Two-in-one cleaning cartridges
 - Barcode scanning app
- Choose rail configuration:
- 5 rails
 - OR
 - 6 rails

*See separate accessories data sheets for details

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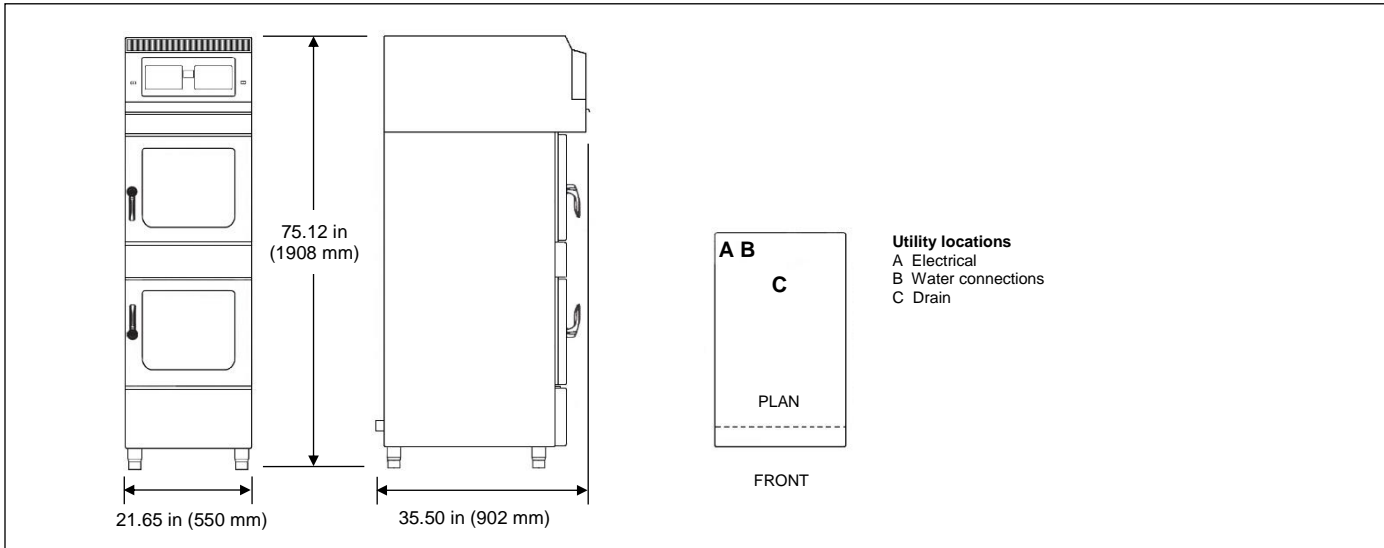
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Dimensions

Height 75.12 in (1908 mm)
 Width 21.65 in (550 mm)
 Depth 35.50 in (902 mm)

Crated

Length 89 in (2250 mm)
 Depth 37 in (940 mm)
 Height 53 in (1350 mm)
 Volume 101 ft³ (2.86 m³)
 Weight 474 lb (215 kg)

Required clearances

Front 28 in (700 mm) door open

Heat (see also Cooking mode profiles)

Max temperature 572°F (300°C)

Water

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

Capacity

Each cabinet can be configured with rails for:

- 5 full-size 2.5 in (65 mm) steam table pans OR
- 6 half-size sheet pans 13 x 18 x 1 in (330 x 457 x 25 mm)

Cooking mode profiles

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 + moist heat
 86-482°F (30-250°C)
 Manual or automatic humidity control
 between 0 and 100% RH
 Rethermalizing/dry + moist heat
 86-356°F (30-180°C)
 Special fan 5-speed function, banqueting
 programs

Bidding specifications

Provide Henny Penny FlexFusion SpaceSaver Plus FSDH 610/610 electric Team Combi Oven that cooks with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat. 12 rack capacity in a 6-pan over 6-pan two-cabinet configuration.

Unit shall incorporate:

- Chef's Touch Control System featuring protected full-color capacitive touch screen with automatic and manual cooking capability, ClimaSelect Plus humidity control and designated pre-loaded apps
- Separate controls in one integrated panel with single power supply

Each cabinet features:

- 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, triple-pane glass
- Cabinet exterior 20-gauge stainless steel

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*
208	3	60	14.8	44.4	3+G

Laboratory certifications



*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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