

Press Information

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RE: For immediate release/new equipment, QSR, deli, C-store, combi-cooking

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Space is \$---new mini combis save both

Henny Penny Space\$aver Series offers full SmartCombi™ features in under two feet.

EATON, OH—Henny Penny customers already appreciate the SmartCombi oven's instant boilerless steam generation, one-touch cooking and water-conserving self-cleaning. Now these advantages and a host of other SmartCombi features are available in two new countertop units that operate in nearly half the space.

Narrow on the outside, big on the inside

The new Space\$aver and Space\$aver Plus SmartCombi ovens are designed specifically for QSR, café or other foodservice operations where floor and counter space are at a premium.

With an almost unnoticeable sub-22-inch width, the Space\$aver Series ovens are still big enough inside to accept five 2 ½ inch steam table pans. The extra depth in the Space\$aver Plus even allows for full-size 12 x 20 inch steam table pans!

- Controls are located at an ideal height over the cabinet that is only 21 5/8 inches (550 mm) wide.

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- The **Space\$aver Plus** accepts five full-size 2 ½ inch steam table pans (1/1 GN) and up to six 13 x 18 x 1-inch sheet pans.
- The **Space\$aver** accepts five two-thirds size 2 ½ inch steam table pans and up to six 13 x 12 x 2 (2/3 GN) pans.

Big features for a mini combi

Other qualities inherited from the larger SmartCombi ovens are auto-reverse fan and cove-cornered cabinet interior that combine to provide fast, even cooking even for full loads. Rugged, high-quality stainless steel construction and the same attention to fit and finish assure that the Space\$aver will perform every bit as well as full size units.

Saves energy and water, too

The small but powerful Space\$aver SmartCombi ovens deliver efficient use of energy and water.

Triple-paned door glass, full cabinet insulation and integrated heat-exchanger maximize the efficiency of energy used for heating. Boilerless Advanced Steam Technology™ provides powerful, instant steam on demand, without the maintenance costs of boilers and the wasted water of retaining reservoirs and periodic flushing. WaveClean™ cartridge self-cleaning system, a 2008 Kitchen Innovations™ Award winner, also consumes far less water than other self-cleaning systems while achieving hygienic condition with no manual work or monitoring.

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One-touch programmable or easy manual operation

The SmartMenu™ icon-driven program selection and operation makes it *très simple* to cook a full menu of restaurant-quality items. For the do-it-yourselfer, Space\$aver controls include the all-in-one CombiDial that selects, confirms and starts. Time and temperature are displayed in one easy to read digital display window.

Henny Penny continues a 50-year tradition of innovation that began in Eaton, Ohio USA with the first commercial pressure fryer in 1957. Today, Henny Penny offers a wide range of high quality foodservice equipment designed for easier operation, greater flexibility and lower operating costs. Product lines include pressure and open fryers, combis, rotisseries, holding cabinets, display merchandisers, and blast chiller/freezers. These products and complete start-up, service, training and technical support, are available through Henny Penny's exclusive worldwide distributor network.

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The new Henny Penny SpaceSaver (left) and SpaceSaver Plus SmartCombi ovens.



Narrow 21 5/8 (550 mm) width accommodates up to five 2 1/2 inch steam table pans.