

PROJECT	QUANTITY	ITEM NO
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FlexFusion™ combi oven

Space\$aver™ Plus



FSE 610 Electric



Chef'sTouch control: Just tap and swipe to run automated cooking and operating apps

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 Space\$aver Plus combi incorporates powerful yet highly energy-efficient boilerless steam generation into a compact tabletop unit less than 22 inches wide with racking for full-size steam table pans. Perfect for lower cost, lower-volume operations. This system instantly adds or eliminates the precise amount of moisture needed to maintain desired cooking conditions... all while saving more energy and water than ever through an improved heat exchange design.

What really sets FlexFusion apart is its ease of use. The Space\$aver Plus features Chef'sTouch, an intuitive control system with a durable 7-inch touch/swipe screen that makes cooking with FlexFusion as

easy as using a smart phone! Just tap the app for everything from cook-and-hold to cleaning and trouble-shooting.

FlexFusion FSE 610 earns the ENERGY STAR® mark for energy efficiency. WaveClean™ self-cleaning system, multi-sensor core temperature probe and USB port are standard.

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

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
 - Durable 7-inch high resolution touch/swipe screen
 - 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 probe
 - Temperature in °F or °C
 - Choose language for operations and service diagnostics
- Accepts full-size steam table pans on 5 or 6-level removable pan rack with tilt-resistant rails
- 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
- Full perimeter door seal
- Triple-pane glass saves 28% more energy over ventilated door system
- Earns the ENERGY STAR® mark for energy efficiency
- 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
 - Stands and wall bracket
 - Stacking kit
 - Barcode scanning app
 - Left-hinged door
- Choose rail configuration:
- 5 rails
 - OR
 - 6 rails

*See separate accessories data sheets for details

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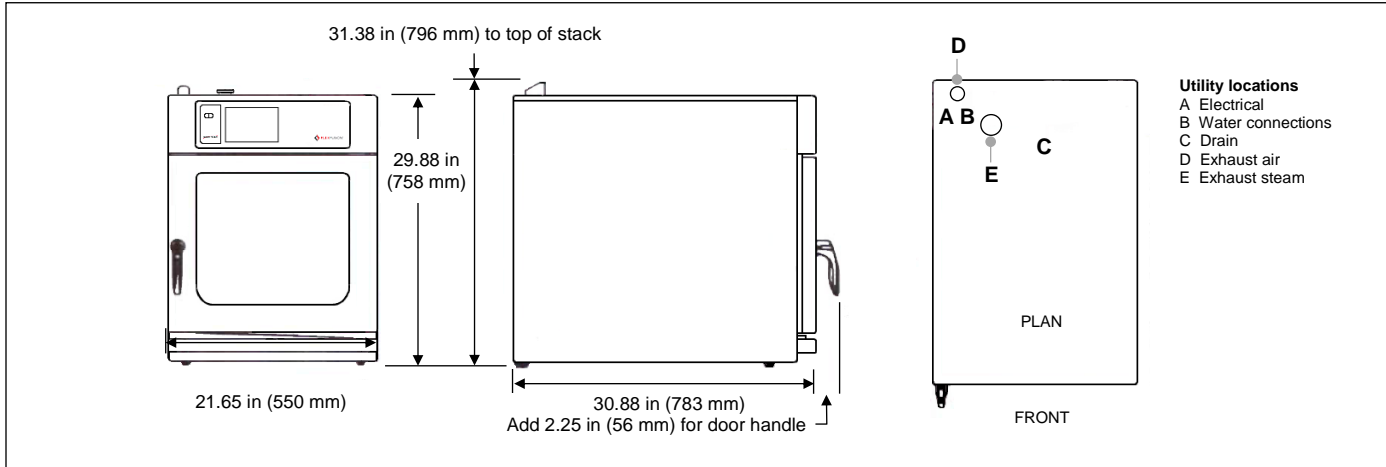
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**Dimensions**

Height	29.88 in (758 mm)
	31.38 in (796 mm) top of stack
Width	21.65 in (550 mm)
Depth	30.83 in (783 mm)

Crated

Length	36 in (920 mm)
Depth	25 in (620 mm)
Height	34 in (860 mm)
Volume	18 ft ³ (0.5 m ³)
Weight	176 lb (80 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 (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
 1.5 in (40 mm) drain

Capacity

- 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) electric
 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 Space\$aver™ Plus model FSE 610 electric combi oven, designed to cook with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat, and holding up to 5 full-size steam table pans 2.5 in (65 mm) or 6 half-size sheet pans 1 in (25 mm) pans or grids on removable tilt-resistant rails.

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
- 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
- Unit earns the ENERGY STAR® mark
- Automated WaveClean® self-cleaning system
- Seamless stainless steel cooking chamber, full-perimeter door seal and triple-pane glass for energy efficiency
- Cabinet exterior 20-gauge stainless steel

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*
208	3	60	7.4	22.2	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.

24 Hour Technical Support:

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