

PROJECT	QUANTITY	ITEM NO
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# FlexFusion™ Combi Oven

## Platinum Series



**FPE 215** Electric  
**FPG 215** 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 to perfection.

The FlexFusion combi incorporates a powerful yet highly energy-efficient 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 than ever through an improved heat exchange design.

What really sets FlexFusion apart is its ease of use. The Platinum Series 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 troubleshooting.

FlexFusion FPE 215 earns the ENERGY STAR® mark for energy efficiency. Multi-sensor core temperature probe and USB port are standard.

Roll-in oven rack with tilt-resistant crosswise rails accepts full-size steam table pans or FlexiRack pans and



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-  
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### 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
- 20-level roll-in mobile oven rack with tilt-resistant rails
- 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
- Steam Exhaust System (SES)
- 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
- Electric units earn the ENERGY STAR® mark for energy efficiency
- Improved WaveClean® self-cleaning system uses 36% less water
- Retractable spray hose for quick, easy rinsing of interior
- Stainless steel interior cabinet with coved corners
- 1 mm stainless steel exterior
- Two-stage safety door lock
- USB port for convenient download of programs, diagnostic messages or HACCP data

### Options, accessories\*

- Two-in-one cleaning cartridges
- Additional mobile oven racks
- Chicken grids

\*See separate accessories data sheets for details

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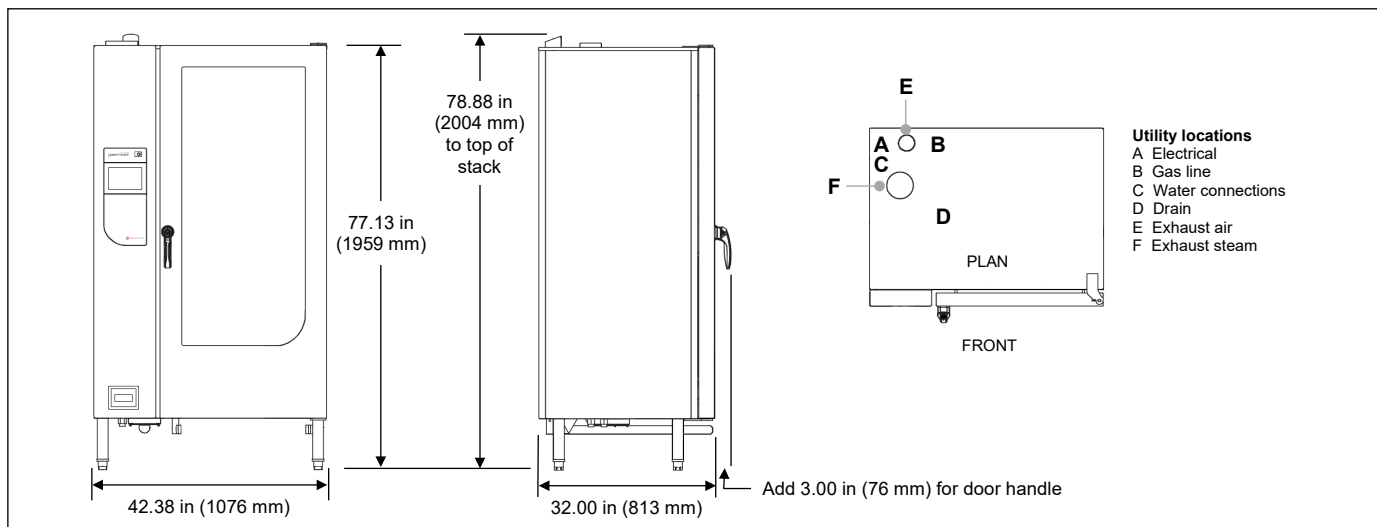
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### Dimensions

Height	77.13 in (1959 mm)
	78.88 in (2004 mm) top of stack
Width	42.38 in (1076 mm)
Depth	32.00 in (813 mm)

### Crated

Length	53 in (1340 mm)
Depth	48 in (1210 mm)
Height	87 in (2200 mm)
Volume	128 ft <sup>3</sup> (3.57 m <sup>3</sup> )
Weight	859 lb (390 kg) electric
	890 lb (404 kg) gas

### 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)

Electric	Max temperature 572°F (300°C)
Gas	Natural gas or liquid petroleum
	0.75 in gas line NPT external thread
	123,000 BTU/hr or 36 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

- 20 full-size 2.5 in (65 mm) steam table pans crosswise
- 20 FlexiRack pans and grids
- 6 standard 6-chicken grids crosswise, 36 chickens per load
- 12 half-size FlexiRack 6-chicken grids, 2 per rail, 72 chickens per load

### Cooking mode profiles

Steaming/moist heat	86-266°F (30-130°C)
Convection cooking/dry heat	86-572°F (30-300°C) electric
	86-482°F (30-250°C) gas
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 Platinum Series FPE 215 electric or FPG 215 gas combi oven, that cooks with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat, and holding up to 20 full-size steam table pans crosswise or 20 FlexiRack pans or grids on roll-in oven rack.

### 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	31.8	88.3	3+G
240	3	60	42.0	101.4	3+G
400	3	50/60	32.7	47.2	3NG

for gas units

120	1	60	1.0	7.2	1NG
230	1	50/60	1.0	3.8	1NG

### 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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