

PROJECT	QUANTITY	ITEM NO
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# FlexFusion™ Team Combi Oven

## Platinum Series

**FPDE 115/615** Electric  
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 Team combi offers the versatility of two separate cabinets in one integrated platform. 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 than ever through an improved heat exchange design.

The FlexFusion Team combi Platinum Series features two independent Chef'sTouch control systems on one convenient eye-



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

height panel. The intuitive control interface on durable 7-inch touch/swipe screens 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.

Removable tilt-resistant crosswise rails accept full-size steam table pans or FlexiRack pans and grids that offer additional capacity.

**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
  - 6 pan levels in top cabinet
  - 10 pan levels in bottom cabinet
  - Separate power supply for 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
- Retractable spray hose for quick, easy rinsing of interior
- 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\***

- Lengthwise racking for GN pans
- Two-in-one cleaning cartridges
- Chicken grids

\*See separate accessories data sheets for details

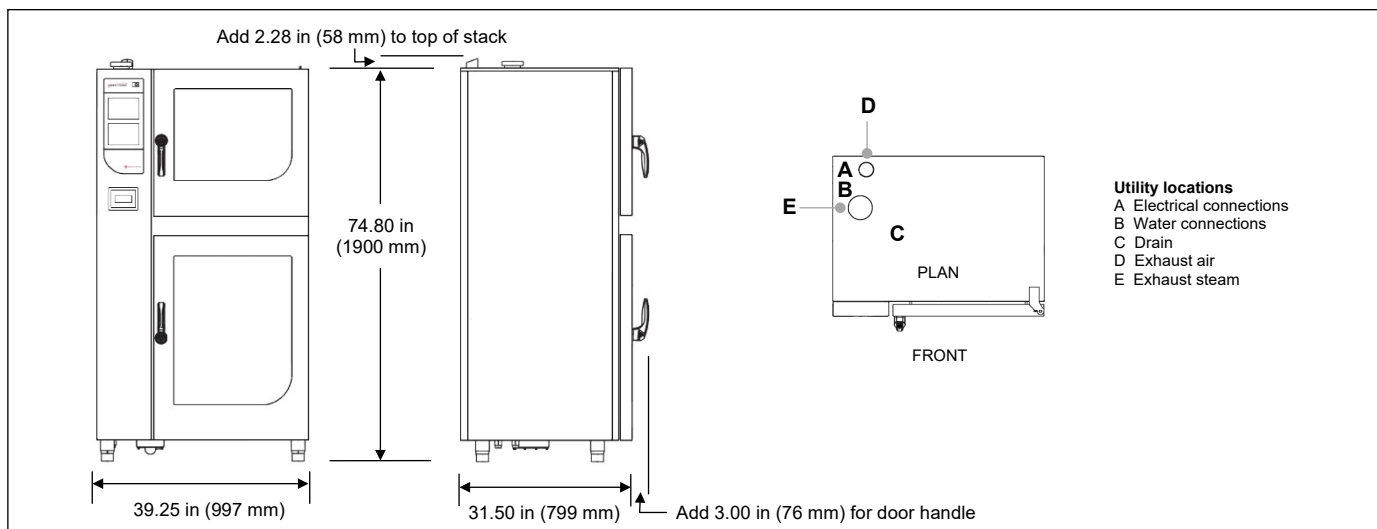
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### Dimensions

Height 74.80 in (1900 mm)  
Width 39.25 in (997 mm)  
Depth 31.50 in (799 mm)

### Crated

Length 43 in (1080 mm)  
Depth 38 in (960 mm)  
Height 83 in (2100 mm)  
Volume 78 ft<sup>3</sup> (2.2 m<sup>3</sup>)  
Weight 641 lb (291 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

### Water

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

### Electrical

Volts	Phase	Hertz	kW	Amps	Wire*
Upper cabinet/6-pan					
208	3	60	10.4	28.9	3+G
240	3	60	13.7	32.9	3+G
480	3	60	12.1	14.8	3+G
Lower cabinet/10-pan					
208	3	60	15.9	44.1	3+G
240	3	60	21.0	50.5	3+G
480	3	60	18.7	22.7	3+G

### Heat (see also Cooking mode profiles)

Max temperature 572°F (300°C)

### Capacity

#### Upper cabinet/6-pan

- 6 full-size 2.5 in (65 mm) steam table pans crosswise
- 6 FlexiRack pans and grids
- 2 standard 6-chicken grids crosswise, 12 chickens per load
- 4 half-size FlexiRack 6-chicken grids, 2 per rail, 24 chickens per load

#### Lower cabinet/10-pan

- 10 full-size 2.5 in (65 mm) steam table pans crosswise
- 10 FlexiRack pans and grids
- 3 standard 6-chicken grids crosswise, 18 chickens per load
- 6 half-size FlexiRack 6-chicken grids.

### 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 Platinum Series FPDE 115/615 electric Team Combi Oven that cooks with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat. 16 rack capacity in a 6-pan over 10-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
- Separate power supply for each cabinet

#### 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

### 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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