FlexFusion™ combi oven
Platinum Series

FPE 115 Electric
FPG 115 Gas
FlexiRack®

Chef's Touch 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 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 trouble-shooting.

Core temperature probe and USB port are standard.

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
  - Durable 7-inch high resolution capacitive touch screen
  - Full-color touch/swipe display
  - Create and select from up to 350 custom cooking programs of 20 steps each
  - 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
  - Core temperature probe
  - Temperature in °F or °C
  - Choose language for operations and service diagnostics

- 10-level removable pan 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
- Powerful high-efficiency motor uses up to 15% less energy
- Improved WaveClean® self-cleaning system uses 36% less water
- Retractable spray hose for quick, easy rinsing of interior
- Filterless grease extraction

- 316S11 stainless steel interior cabinet with coved corners
- 1 mm stainless steel exterior
- Full perimeter door seal
- Energy efficient triple-pane glass
- Delayed start and preheat/cool down button
- USB port for convenient download of programs, diagnostic messages or HACCP data

Options, accessories*
- ☐ Multi-point temperature probe
- ☐ Barcode scanning app
- ☐ Stands and cabinets
- ☐ Stacking kit
- ☐ Chicken grids
- ☐ Alternate voltages

*See separate accessories data sheets for details

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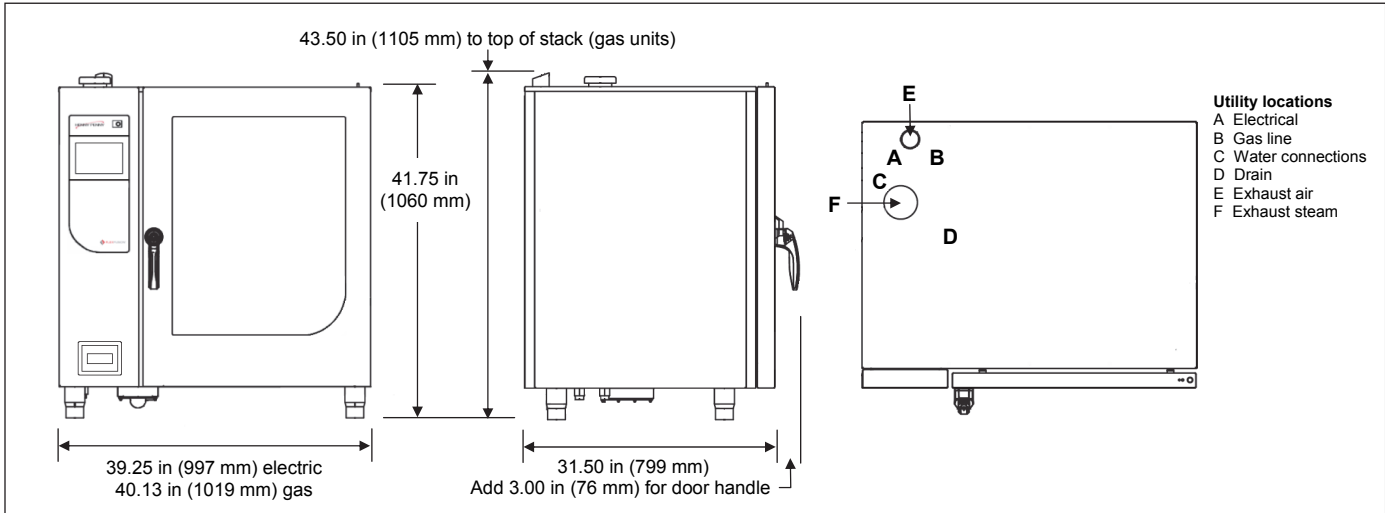
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HENNY PENNY®
Engineered to Last

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Platinum Series

FPE 115 Electric
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43.50 in (1105 mm) to top of stack (gas units)

41.75 in (1060 mm)

Utility locations
A Electrical
B Gas line
C Water connections
D Drain
E Exhaust air
F Exhaust steam

39.25 in (997 mm) electric
40.13 in (1019 mm) gas

31.50 in (799 mm)
Add 3.00 in (76 mm) for door handle

Dimensions
Height	41.75 in	(1060 mm) electric
	43.50 in	(1105 mm) gas
Width	39.25 in	(997 mm) electric
	40.13 in	(1019 mm) gas
Depth	31.50 in	(799 mm)

Crated
Length	43 in	(1080 mm)
Depth	38 in	(960 mm)
Height	51 in	(1280 mm)
Volume	48 ft^3	(1.3 m^3)
Weight	430 lb	(195 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

Electrical

Volts	Phase	Hertz	kW	Amps	Wire
208	3	60	15.9	44.1	3+G
240	3	60	21.0	50.5	3+G
400	3	50/60	16.5	23.8	3NG

for gas units

Volts	Phase	Hertz	kW	Amps	Wire
120	1	60	0.8	3.9	1NG
230	1	50/60	0.8	2.0	1NG

Laboratory certifications

Heat (see also Cooking mode profiles)
Electric   Max temperature 572°F (300°C)
Gas   0.75 in gas line NPT external thread
61,500 BTU/hr or 18 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
- 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, 2 per rail, 36 chickens per load

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
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 speed function, banqueting programs

Bidding specifications
Provide Henny Penny FlexFusion Platinum Series FPE 115 electric or FPG 115 gas combi oven, designed to cook with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat, and holding up to 10 full-size steam table pans crosswise or 10 FlexiRack 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
- Automated WaveClean® self-cleaning system
- Seamless stainless steel cooking chamber, full-perimeter door seal and triple-pane glass for energy efficiency
- Cabinet interior: 316S11 stainless steel cabinet exterior: 1 mm stainless steel

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Continuing product improvement may subject specifications to change without notice.

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