

PROJECT	QUANTITY	ITEM NO
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FlexFusion™ Combi Oven

Space\$aver™ Plus Team

FSDH 610/610 Electric
with integrated hood
FSD 610/610 Electric
no integrated hood



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. The Space\$aver series puts Team combi versatility in a standalone unit less than 22 inches wide. With integrated hood, you can save dedicated ventilation for frying and range top.

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 through an

improved heat exchange design.

Two independent Chef'sTouch control systems on one convenient panel make cooking with Space\$aver Team combi 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 rails accept full-size steam table pans or half-size sheet pans and grids.



Available without integrated hood as FSD 610/610

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 with single power supply
- 5 or 6 pan levels in each cabinet
- 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
- Stainless steel interior cabinet with coved corners
- 1 mm stainless steel exterior
- USB port for convenient download of programs, diagnostic messages or HACCP data
- Available with or without integrated hood

Options, accessories*

- Two-in-one cleaning cartridges
- Choose rail configuration:
- 5 rails
 - OR
 - 6 rails

*See separate accessories data sheets for details

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AUTHORIZED SIGNATURE		DATE



PROJECT

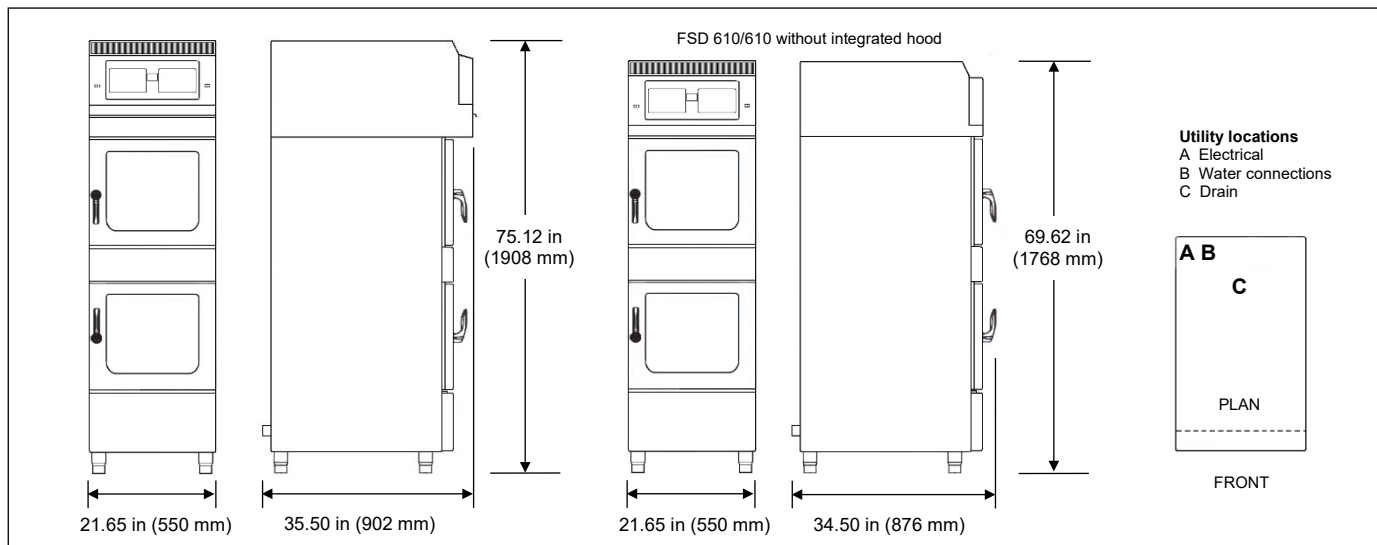
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Dimensions

Height	75.12 in (1908 mm)	69.62 in (1768 mm)
Width	21.65 in (550 mm)	21.65 in (550 mm)
Depth	35.50 in (902 mm)	34.50 in (876 mm)

Crated

Length	89 in (2250 mm)	89 in (2250 mm)
Depth	37 in (940 mm)	37 in (940 mm)
Height	53 in (1350 mm)	53 in (1350 mm)
Volume	101 ft ³ (2.86 m ³)	101 ft ³ (2.86 m ³)
Weight	474 lb (215 kg)	474 lb (215 kg)

Required clearances

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

2.0 in (50 mm) drain

Capacity

Each cabinet can be configured with rails for:

- 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)

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*
208	3	60	14.8	44.4	3+G

Laboratory certifications

*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

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 Space\$aver Plus FSDH or FSD 610/610 electric Team Combi Oven that cooks with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat. 12 rack capacity in a 6 over 6-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 with single power supply

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

Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support:

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