PROJECT	QUANTITY	ITEM NO

FlexFusion® Combi Oven Gen 2
Platinum Series

ENERGY STAR

FPE 215 G2 Electric
FPG 215 G2 Gas
FlexiRack®

FLEXFUSION PLATINUM

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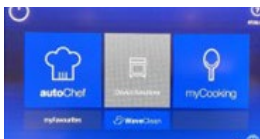
What really sets FlexFusion apart is its ease of use. The Platinum Series features Chef'sTouch, an intuitive control system with a durable 7-inch touch/swipe screen that makes cooking with FlexFusion

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

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

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

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
- 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
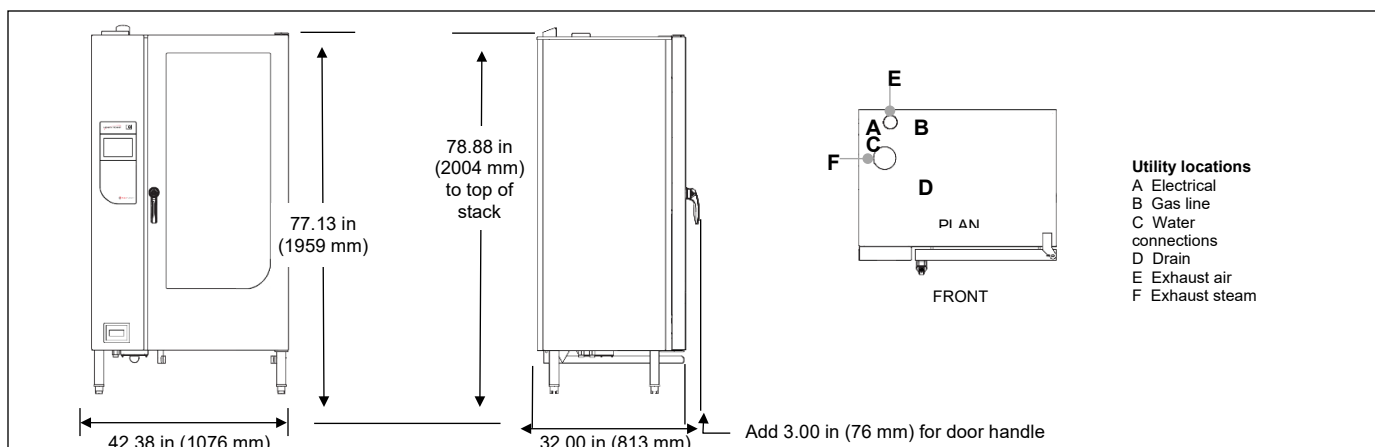- ☐ Chicken grids
- ☐ Barcode scanning app

*See separate accessories data sheets for details

☐ APPROVED   ☐ APPROVED AS NOTED   ☐ RESUBMIT

AUTHORIZED SIGNATURE   DATE

HENNY PENNY®

FlexFusion® Combi Oven
Platinum Series

FPE 215 Electric
FPG 215 Gas

FlexiRack®

78.88 in (2004 mm) to top of stack

77.13 in (1959 mm)

42.38 in (1076 mm)

32.00 in (813 mm)

Add 3.00 in (76 mm) for door handle

E
A B
C
F
D

PLAN

FRONT

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

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 ft³	(3.57 m³)
Weight	859 lb	(390 kg) electric
	890 lb	(404 kg) gas

Volume 128 ft^3 (3.57 m^3)

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)
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 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

Softened drinking water connection
Water type	Softened drinking water, cold
Residual hardness CaCO3 (mmol/l (ppm))	< 1 (100 ppm)
Chloride Cl (mg/l)	< 100
Iron Fe (mg/l)	< 0.2
Connection pressure (kPa (psi))	200 (29) – 600 (87)
Connection (")	R 3/4

Drinking water connection
Water type	Drinking water, cold
Caronate hardness CaCO3 (mmol/l (ppm))	< 4 (400 ppm)
Connection pressure (kPa (psi))	200 (29) – 600 (87)
Connection (")	R 3/4

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
for gas units					
120	1	60	1.0	7.2	1NG

Laboratory certifications

c(UL)us   c(UL)us GAS-FIRED LISTED   (UL) EPH   CE   ENERGY STAR

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

HENNY PENNY®