PROJECT	QUANTITY	ITEM NO

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.

FlexFusion FPE 115 earns the ENERGY STAR® mark for energy efficiency. Multi-sensor 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 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

- 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
- 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
- USB port for convenient download of programs, diagnostic messages or HACCP data

Options, accessories*
- ☐ Two-in-one cleaning cartridges
- ☐ Chicken grids
- ☐ Stands and cabinets
- ☐ Stacking kit
- ☐ Barcode scanning app
- ☐ Left-side door hinge
- ☐ 2-stage door handle

*See separate accessories data sheets for details

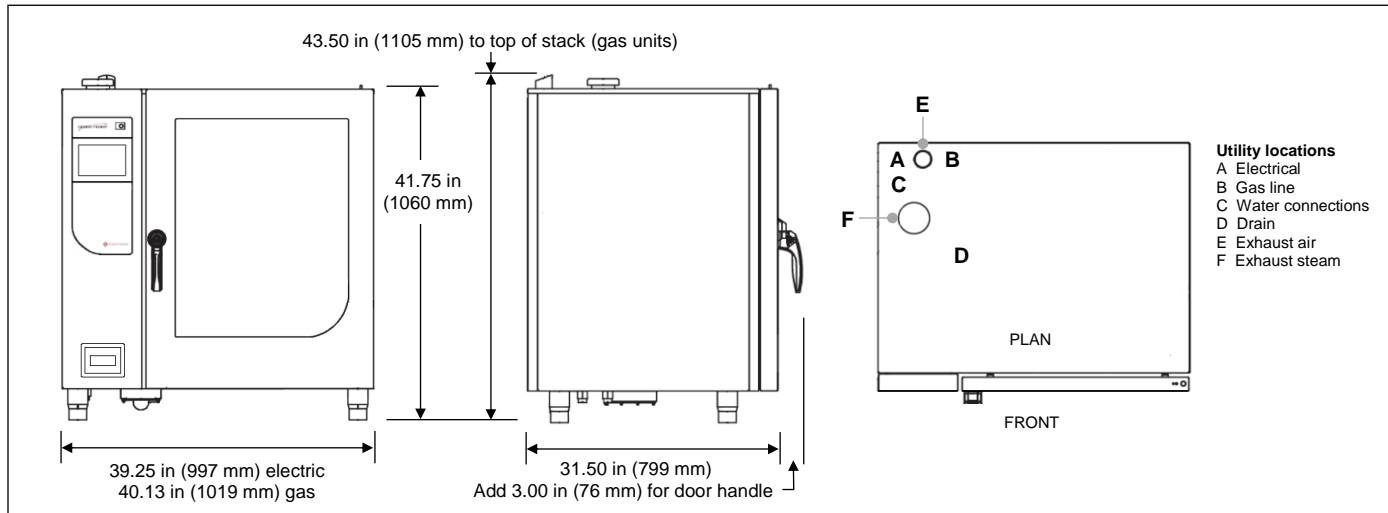☐ APPROVED   ☐ APPROVED AS NOTED   ☐ RESUBMIT

AUTHORIZED SIGNATURE   DATE

HENNY PENNY®
Engineered to Last

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FlexFusion™ Combi Oven
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FPG 115 Gas
FlexiRack®

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

41.75 in (1060 mm)

E

A ○ B
C

F

D

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

PLAN

FRONT

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

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
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 5-speed function, banqueting programs

Bidding specifications

Provide Henny Penny FlexFusion Platinum Series FPE 115 electric or FPG 115 gas combi oven that 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
- 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	15.9	44.1	3+G
240	3	60	21.0	50.5	3+G
400	3	50/60	10.9	15.8	3NG
for gas units					
120	1	60	0.8	3.9	1NG
230	1	50/60	0.8	2.0	1NG

Laboratory certifications

c(UL)us   GAS-FIRED c(UL)us LISTED   (UL) EPH   C E   energy STAR

*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.