HENNY PENNY
Engineered to Last

COMBI OVENS

PUT A KITCHEN IN YOUR COMBI

HENNY PENNY
Engineered to Last

COMBI OVENS

Fast, flexible cooking for practically anything on your menu

COMBI OVENS

Precision cooking with combinations of moist heat and dry heat for

- Steaming
- Convection
- Combination
- Rethermalizing

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COMBI OVENS

Menu variety, high volume production and space saving convenience in one unit

Versatile enough to replace multiple cooking appliances

COMBI OVENS

FLEXFUSION™

SPACE$AVER

SPACE$AVER TEAM

PLATINUM

PLATINUM TEAM

HENNY PENNY
Engineered to Last

COMBI OVENS

- Fast, even cooking in volume
- Simple to learn and operate
- Built for reliability & low operating costs
- Automatic cleaning

FLEXFUSION™

KEY FEATURES

Chef'sTouch Control

Intuitive control system that lets you easily find and use hundreds of recipes, helpful cooking features, and operating guides

Choose from automatic or manual operation

FLEXFUSION™

HENNY PENNY
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KEY FEATURES

Chef'sTouch Control

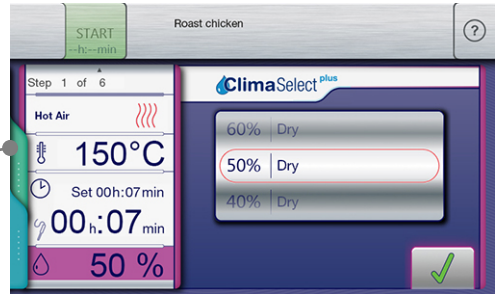
Set humidity level in 10% increments

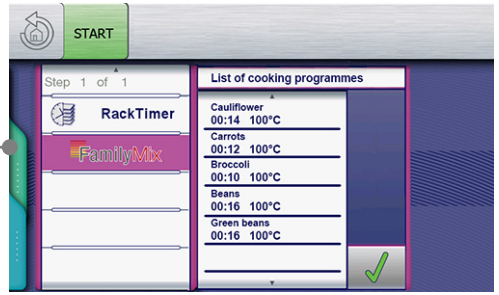
See which items can be cooked together

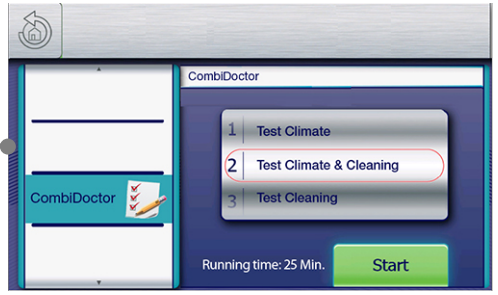
Display energy and water usage

Run system diagnostics and results

Training with graphics and video







ChefsHelp

FLEXFUSION™

KEY FEATURES

DynaSteam2 Boilerless steam generation

- No separate boiler = smaller footprint, lower operating and maintenance costs
- Variable water injection automatically adjusts to cooking conditions and load
- Energy-saving heat transfer system
- Low temperature steaming < 212°F (100 °C)

FLEXFUSION™

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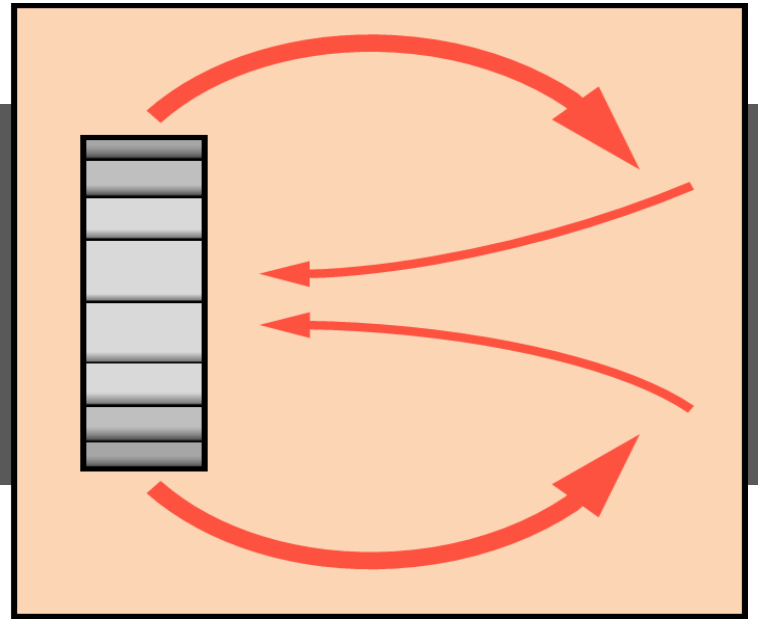
KEY FEATURES

5 speed auto reverse fanwheel

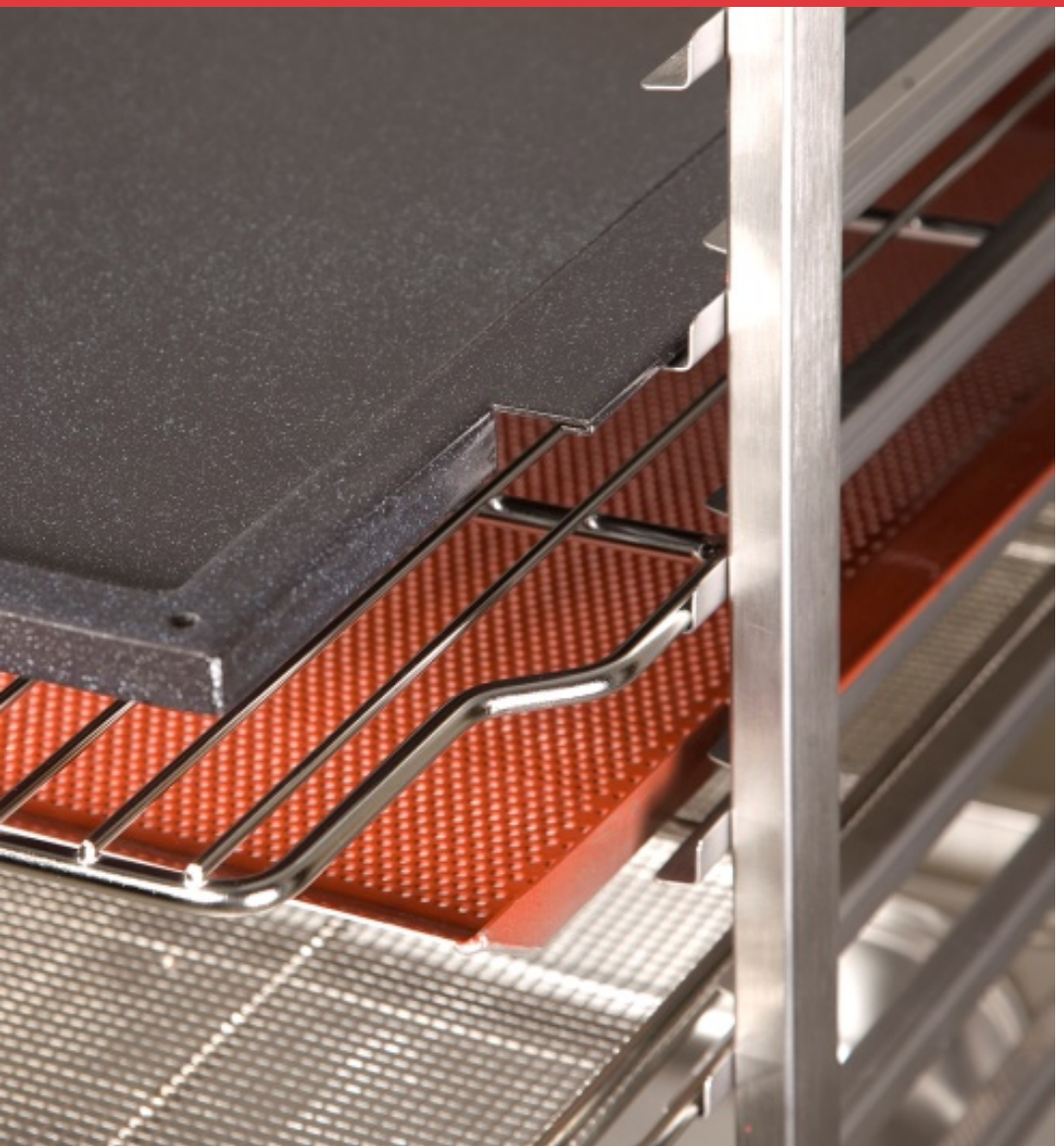
Fanwheel direction reverses every 3 minutes, constantly varying direction of airflow



Blows heat and water vapor OUTWARD, pulls it back in from MIDDLE

FLEXFUSION™

KEY FEATURES



FlexiRack™ Series 1 units

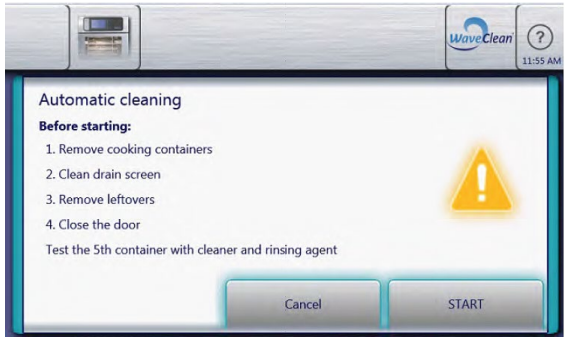
Specially designed pans, grids and rack offer up to 100% more capacity from the same footprint

FLEXFUSION™

KEY FEATURES

WaveClean™ automated cleaning

- Sealed 2-in-1 cartridge combines detergent and rinse agent
- Sanitizes to HACCP standards
- Uses 36% less water than previous systems
- Set cleaning program with WaveClean app and walk away



FLEXFUSION™

HENNY PENNY
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User friendly features

- Steam Exhaust System evacuates steam before door opens
- Retractable spray hose for quick easy rinsing
- Durable 7-inch high resolution touch/swipe display
- Crosswise pan racking = no awkward handling or repositioning

FLEXFUSION™

HENNY PENNY
Engineered to Last

SUSTAINABILITY FEATURES

- Triple pane door glass
- LED lighting
- High efficiency fanwheel motor
- Hot water heat transfer system
- DynaSteam2, WaveClean water saving features
- Non-contact cleaning agents = no PPE, non-hazmat shipping ground or ocean

ENERGY STAR

FLEXFUSION™ Electric

HENNY PENNY
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COMBI OVENS

FLEXFUSION™

SPACE$AVER

Time for “cozy” kitchens to combi up

HENNY PENNY
Engineered to Last

COMBI OVENS

Narrow 22 in (550 mm) width

Accepts full-size steam pans

Enhanced Chef'sTouch control

FLEXFUSION™

SPACE$AVER

HENNY PENNY
Engineered to Last

KEY FEATURES

- Integrated LED lighting in window perimeter lights every pan level
- Improved auto-reverse fanwheel design
- Removable tilt-resistant wire pan rack for optimal air flow and sanitation

FLEXFUSION™

SPACE$AVER

KEY FEATURES

Type 1 integrated hood

- For Space$aver & Space$aver Team
- 2-speed blower draws in smoke, odors and condensation through 4-level filter system, returns fresh air to ambient conditions
- Cook anywhere, no need for dedicated ventilation system

FLEXFUSION™

SPACE$AVER

KEY FEATURES

Chef'sTouch control

Upgraded user interface (Space$aver only)

- Enhanced graphic presentation
- Less cluttered screens
- Easier navigation
- Same apps and functions

FLEXFUSION™

SPACE$AVER

HENNY PENNY
Engineered to Last

FSEN 605 Electric

- Top mounted control panel
- 7-inch touch/swipe Chef'sTouch control display
- 5 or 6 level wire pan rack
- Compact depth accepts 2/3-size steam pans

FLEXFUSION™

SPACE$AVER

HENNY PENNY
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FSEN 610 Electric

- Top mounted control panel
- 7-inch touch/swipe Chef'sTouch control display
- 5 or 6 level wire pan rack
- Accepts full-size steam pans

FLEXFUSION™

SPACE$AVER PLUS

HENNY PENNY
Engineered to Last

Two separate cooking environments in one integrated unit with a single power supply

FLEXFUSION™

SPACE$AVER TEAM

HENNY PENNY
Engineered to Last

FSD/H 610/610 Team

- Separate 7-inch touch/swipe control screen for each cabinet
- 5 or 6 level wire pan rack per cabinet
- Accepts full-size steam pans
- With or without integrated hood

FLEXFUSION™

SPACE$AVER TEAM

HENNY PENNY
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COMBI OVENS

FLEXFUSION™

PLATINUM

Perfect cooking made perfectly easy

HENNY PENNY
Engineered to Last

COMBI OVENS

Power, capacity and ease of operation in several levels and options

FLEXFUSION™

PLATINUM

6 pan levels

10 pan levels

20 pan levels

HENNY PENNY
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FPE/G 615/621

- 6-level removable pan rack with tilt-resistant rails
- Crosswise racking
- USB connectivity
- Stackable
- Available as FlexiRack® or PowerAdvantage

FLEXFUSION™ Electric / Gas

PLATINUM

HENNY PENNY
Engineered to Last

FPE/G 115/121

- 10-level removable pan rack with tilt-resistant rails
- Crosswise racking
- 2-stage safety door lock optional
- USB connectivity
- Stackable
- Available as FlexiRack® or PowerAdvantage

FLEXFUSION™ Electric / Gas

PLATINUM

HENNY PENNY
Engineered to Last

FPE/G 215
FPEM/GM 221

- 20-level mobile oven rack with tilt-resistant rails
- Crosswise racking
- 2-stage safety door lock
- USB connectivity
- Available as FlexiRack® or 20Max PowerAdvantage

FLEXFUSION™ Electric / Gas

PLATINUM

HENNY PENNY
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FPE 115 Smoker

- External smoke box for low temperature smoking
- 10-level removable pan rack with tilt-resistant rails
- Crosswise racking
- FlexiRack®
- Can stack on non-smoker unit
- USB connectivity

FLEXFUSION™ Electric

PLATINUM

HENNY PENNY
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Two separate cooking environments in one integrated unit with separate power supply to each cabinet

6 pan levels

6 pan levels

6 pan levels

10 pan levels

FLEXFUSION™ Electric

PLATINUM TEAM

HENNY PENNY
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PRODUCT LINEUP

MODEL	PAN LEVEL	2/1 GN	FLEXI RACK	SHEET	1/1 GN	kW
FPE615	6	-	6	6	6	10.9
FPE621	6	6	-	6	12	21.4
FPE115	10	-	10	10	10	16.5
FPE121	10	10	-	10	20	31.2
FPE215	20	-	20	20	20	32.7
FPEM221	20	20	-	20	40	62.0
FPDE615/615	6/6	-	12	12	12	21.8
FPDE115/615	6/10	-	16	16	16	26.4

MODEL	PAN LEVEL	2/1 GN	FLEXI RACK	SHEET	1/1 GN	kBTU
FPG615	6	-	6	6	6	37.5
FPG621	6	6	-	6	12	58.0
FPG115	10	-	10	10	10	61.5
FPG121	10	10	-	10	20	89.0
FPG215	20	-	20	20	20	123.0
FPGM221	20	20	-	20	40	178.0

FLEXFUSION™ Electric / Team

PLATINUM

FLEXFUSION™ Gas

PLATINUM

HENNY PENNY
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PRODUCT LINEUP

MODEL	PAN LEVEL	1/2 SHEET	1/1 GN	2/3 GN	kW
FSEN605	5 / 6	-	6	5 / 6	7.4
FSEN610	5 / 6	6	12	-	7.4
FSD610/610 FSDH610/610	10-12	12	10	-	14.8

MODEL	PAN LEVEL	FLEXI RACK	SHEET	1/1 GN	kW
FGE615	6	6	6	6	10.9
FGE115	10	10	10	10	16.5
FGE215	20	20	20	20	32.7
					kBTU
FGG615	6	6	6	6	37.5
FGG115	10	10	10	10	61.5
FGG215	20	20	20	20	123.0

FLEXFUSION™ Electric / Team

SPACE$AVER

FLEXFUSION™ Electric / Gas

GOLD

ACCESSORIES

Mobile racks

- For 20-pan level units
- 2/1 GN
- 2 X 1/1 GN
- Sheet pans
- FlexiRack
- Plate racks for retherm

Insulated covers

For mobile oven racks

ACCESSORIES

Bases and stands

- For 6-pan and 10-pan units
- Open or enclosed with storage
- Three heights
- Narrow width for Space$aver

Short base

22.88 in (580 mm)

Tall base

33.50 in (850 mm)

Narrow stand

Fits Space$aver width
33.50 in (580 mm)

ACCESSORIES

Pans, grids and trays

- 2/1 GN and 1/1 GN steam table pans
- Full size, half size sheet pans
- FlexiRack® pans, grids and trays
- Enamel trays, perforated trays
- Stainless steel wire grid, grill racks
- Chicken grids
- Egg pans

HENNY PENNY®

Engineered to Last

Find a distributor near you at hennypenny.com or call +800 417-8417