

| PROJECT | QUANTITY | ITEM NO |
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# FlexFusion™ combi oven

## Space\$aver™

**FSE 605** Electric



Chef'sTouch 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 Space\$aver combi incorporates powerful yet highly energy-efficient boilerless steam generation into a compact tabletop unit less than 22 inches wide! Perfect for lower cost, lower-volume operations. This system 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 Space\$aver 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.

WaveClean™ self-cleaning system, multi-sensor core temperature probe and USB port are standard.

Removable tilt-resistant rails accept full-size steam table pans or half-size sheet pans and grids.

#### 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
  - Multi-sensor food probe
  - Temperature in °F or °C
  - Choose language for operations and service diagnostics
- Accepts 2/3 size steam table pans on 5 or 6-level removable pan rack with tilt-resistant rails
- 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
- Full perimeter door seal
- Triple-pane glass saves 28% more energy over ventilated door system
- 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

#### Options, accessories\*

- Two-in-one cleaning cartridges
  - Stands and wall bracket
  - Stacking kit
  - Barcode scanning app
  - Left-hinged door
- Choose rail configuration:
- 5 rails
  - OR
  - 6 rails

\*See separate accessories data sheets for details

|                                   |  |                                   |
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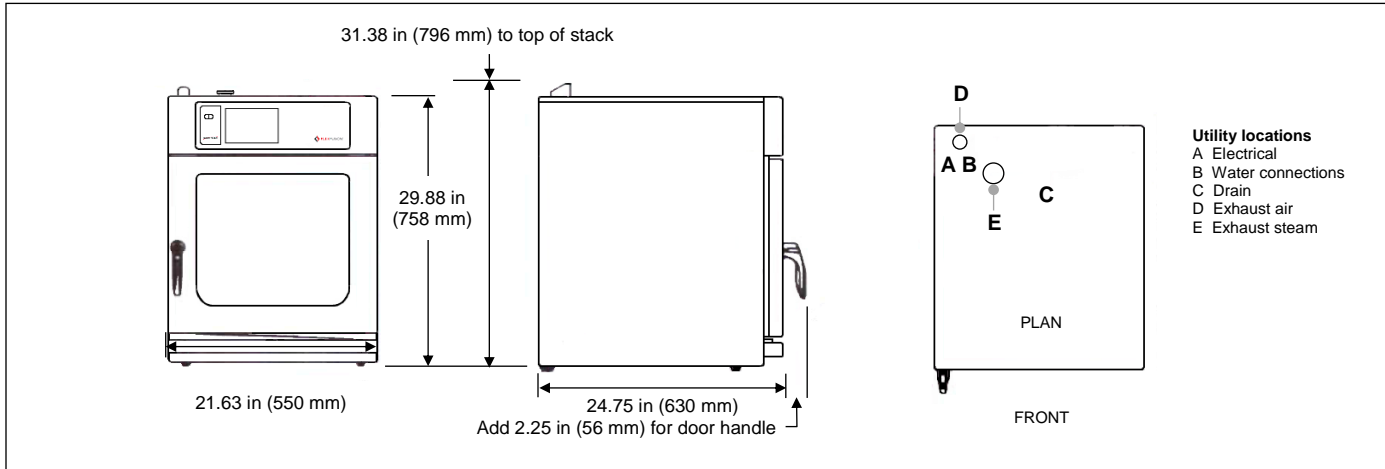


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## SpaceSaver™

FSE 605 Electric



### Dimensions

|        |                                |
|--------|--------------------------------|
| Height | 29.88 in (758 mm)              |
|        | 31.38 in (796 mm) top of stack |
| Width  | 21.63 in (550 mm)              |
| Depth  | 24.75 in (630 mm)              |

### Crated

|        |  |
|--------|--|
| Length | 29 in (740 mm)                           |
| Depth  | 25 in (620 mm)                           |
| Height | 34 in (860 mm)                           |
| Volume | 14 ft <sup>3</sup> (0.4 m <sup>3</sup> ) |
| Weight | 155 lb (70 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)  
Max temperature 572°F (300°C)

### Water

0.75 in standard cold water connection  
0.75 in soft water connection  
1.5 in (40 mm) drain

### Capacity

- 5 two-thirds size 2.5 in (65 mm) steam table pans
- OR
- 6 two-thirds size 2.0 in (50 mm) steam table pans

### Electrical

| Volts | Phase | Hertz | kW  | Amps | Wire* |
|-------|-------|-------|-----|------|-------|
| 208   | 3     | 60    | 7.4 | 14.8 | 3+G   |

### 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  
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 Henry Penny FlexFusion SpaceSaver™ model FSE 605 electric combi oven, designed to cook with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat, and holding up to 5 two-thirds size steam table pans 2.5 in (65 mm) or 6 two-thirds size steam table pans 2.0 in (50 mm) pans 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 exterior 20-gauge stainless steel

### Laboratory certifications



\*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.

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