

# FLEXFUSION™

COMBI OVENS

Power, technology and savings in a combi that's as easy to use as your phone!

The Henny Penny FlexFusion™ is our best combi yet—hundreds of recipes at a single swipe, 36% less water usage, 15% higher fan efficiency and the capability to do practically everything but deep fry!

## Tap an app... cook a soufflé

Any chef worth his sea salt will tell you cooking is about control. And Chef's Touch™ control is what the Henny Penny FlexFusion is all about. Hundreds of available cooking programs... tap, swipe, tap... done. The brilliant, full-color 7-inch display with the industry's most durable capacitive screen makes you the master of your kitchen's destiny. And that's just the beginning.

## Less water, less energy—no limescale buildup

Boiler combis are so old school. The Henny Penny FlexFusion takes centrifugal steam generation and makes it even smarter with micro-processor control. You get the exact amount of steam exactly when you need it, using less water and less energy in the process. And no boiler means a smaller footprint, less down time and no expensive deliming.

## Transform your kitchen and your bottom line

FlexFusion with Chef's Touch™ is so versatile you can roast, bake, grill, steam, blanch, and even hold—all in the same unit! That means less equipment and more floor space in your kitchen. Fewer service calls and greater productivity. Lower operating costs and higher profit. You get the idea.



- Up to 350 20-step cooking programs, plus apps and easy manual cooking
- Automatic cleaning with WaveClean®
- USB port for convenient downloads
- Crosswise racking with up to 100% increased capacity in FlexiRack models

**Perfect cooking... made perfectly easy.**

[hennypenny.com](http://hennypenny.com)



 **FLEXFUSION™**  
PLATINUM







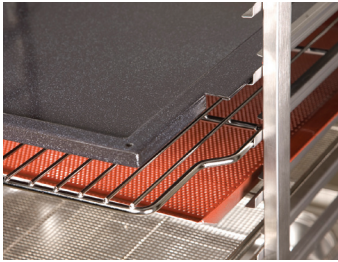



## LOOK FAMILIAR?

Chef's Touch makes the FlexFusion as easy to use as a smart phone. Just tap the app for everything from special features like cook-and-hold to automatic self-cleaning. Need help? There's the CombiDoctor app for trouble shooting or VideoAssist app featuring how-to from professional chefs.

**HENNY PENNY**  
Engineered to Last

# Cook more = Save more

LET'S DO THE MATH:

MENU ITEMS	+	<p>Up to <b>350</b> 20 step cooking programs + apps</p>			
CAPACITY	+	<p>Up to <b>100%</b> more capacity with FlexiRack pans</p>			
UTILITIES	-	<p>Improved WaveClean™ uses <b>36%</b> LESS water</p>			

## Add it all up, and the right answer is FLEXFUSION™

Getting more menu items, more servings, and more portions out of every load means you can measure your equipment payback in months, not years. And when you add up the savings in labor, energy, water and maintenance... well, it's not hard to see that putting a Henny Penny FlexFusion in your kitchen is the smart move.

Join the thousands of satisfied restaurant owners who trust Henny Penny quality and 24/7 global customer support.



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