

| PROJECT | QUANTITY | ITEM NO |
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# ClassicCombi™ Combi Oven

## Electric or gas

MODEL **ECC-220** electric  
**GCC-220** gas



ClassicCombi™ model ECC-220

The ECC/GCC-220 has a capacity of (20) full-size sheet pans or (40) full-size steam table pans, 2 ½ in. (65 mm) deep.

### General Information

Henny Penny *ClassicCombi™* combi ovens use moist heat and dry heat, either separately or in combination, to produce the ideal cooking conditions for a wide variety of foods.

Four basic cooking modes employ a variety of built-in functions in different ways.

- Steaming/Moist heat:  
86-266°F (30-130°C)  
Low and high-temperature steaming.
- Convection cooking/Dry heat:  
Electric: 86-572°F (30-300°C)  
Gas: 86-482°F (30-250°C)
- Combination/Dry and moist heat:  
86-482°F (30-250°C).
- Rethermalizing/Dry and moist heat:  
86-356°F (30-180°C)

Henny Penny bridges the gap between boiler and boilerless combis with Advanced Steam Technology.™ This system introduces large amounts of steam into the cooking cabinet quickly without the deliming and maintenance issues of a boiler.

Units include a single-sensor core temperature probe for automatic probe cooking.

2/1 GN mobile oven rack (MOR) or full-size sheet pan mobile oven rack (MOR) included with each unit.

### Standard Features

- Advanced Steam Technology™ for effective steam generation without boilers.
- Easy to operate control panel, dial settings, LED readouts and icons.
- Operators can select and input cooking parameters manually.
- Cleaning program with user guide.
- Manual humidification.
- Offers up to 3 cooking steps in sequence.
- Temperatures can be displayed in either °F or °C.
- Auto-reverse fan for fast, even cooking throughout the cabinet.
- Filterless grease extraction.
- Rethermalizing and plated banquet system utilizes specific settings including fan speed function for easy, high quality banquet cooking.
- Seamless interior cabinet of corrosion-resistant chrome nickel steel. Exterior made from 1 mm chrome nickel stainless steel.
- Single-sensor core temperature probe.
- Rear ventilated, double-pane door, right hinged.
- Two-stage safety door latch.
- Auto-retractable hose shower for easy, quick rinsing.
- Integrated siphon for easy drain connection.
- Time delay start and preheat/cooldown button.

### Options, accessories

- WaveClean™ self-cleaning system significantly reduces water and detergent consumption
- Crisping Control - Active dehumidification for crispy products
- Full seal door with triple-pane glass
- Multi-sensor core temperature probe
- Alternative voltages
- Chicken grids
- Marine version
- Oven plate rack (OPR)



Henny Penny Corporation  
PO Box 60 Eaton OH 45320 USA

+1 937 456.8400 800 417.8417  
+1 937 456.8434 Fax 800 417.8434 Fax

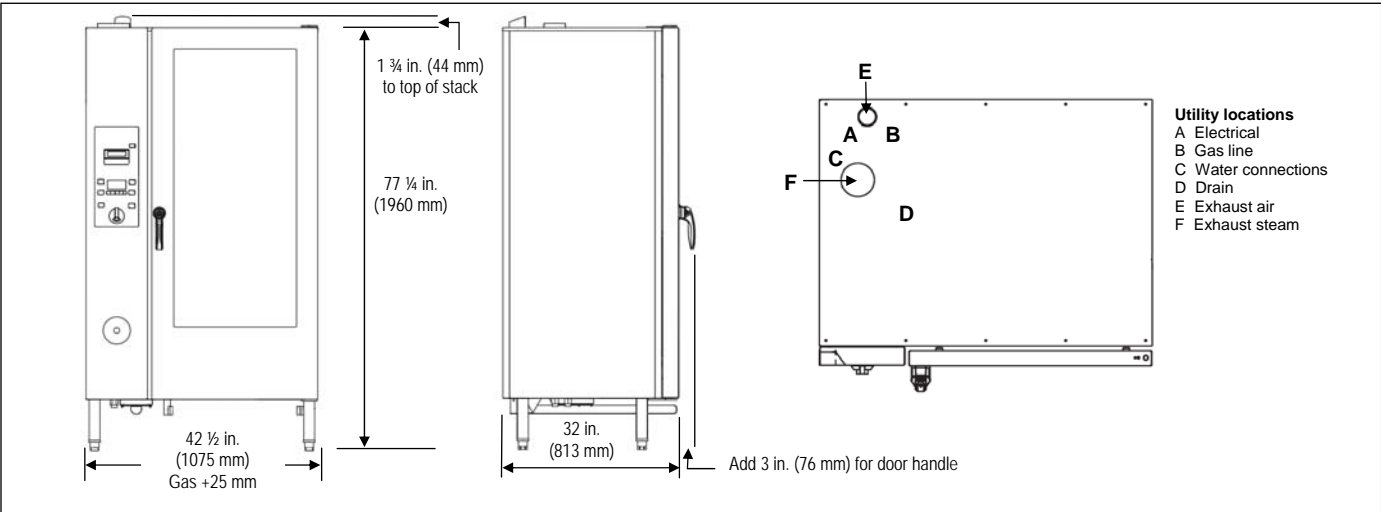
[www.hennypenny.com](http://www.hennypenny.com)

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**GCC-220 gas**

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### Dimensions

Height: 77 1/4 in. (1960 mm)  
Width: 42 1/2 in. (1075 mm) Gas +25 mm  
Depth: 32 in. (813 mm)

### Required clearances

Left: 20 in. (500 mm) service access:  
Right: 2 in. (50 mm) air flow  
Back: 2 in. (50 mm) air flow, utility connections:  
Front: 28 in. (700 mm) door open

### Crated dimensions

Length: 45 1/4 in. (1150 mm)  
Depth: 38 in. (962 mm)  
Height: 86 1/2 in. (2200 mm)  
Volume: 86 cu. ft. (2.43 m<sup>3</sup>)

**Net weight** ECC: 782 lbs. (355 kg)  
GCC: 815 lbs. (370 kg)

**Crated weight** ECC: 826 lbs. (375 kg)  
GCC: 859 lbs. (390 kg)

### Pan capacity

- 20 full-size sheet pans, 18 x 26 in. (460 x 660 mm), directly into full-size sheet pan mobile oven rack (MOR) or on shelves in 2/1 GN mobile oven rack
- 40 full-size steam table pans, 2 1/2 in. (65 mm) deep, in 2/1 GN mobile oven rack (MOR) only
- 12 standard 6-chicken grids, 72 chickens per load in 2/1 GN mobile oven rack (MOR) only

### Water connections

3/4 in. standard cold water connection  
3/4 in. soft water connection  
2 in. (50 mm) drain

### Power

Electric units: Connected load 62.0 kW  
Gas units: Output: 178000 BTU/hr  
Connection: R 3/4" NPT external thread  
Options: Natural Gas or LP

### Laboratory certifications



| Electrical     | Volts | Phase | Cycle/Hz | Watts | Amps  | Wire |
|----------------|-------|-------|----------|-------|-------|------|
| Electric units | 208   | 3     | 60       | 55000 | 159.0 | 3+G  |
|                | 240   | 3     | 60       | 55000 | 139.0 | 3+G  |
|                | 400   | 3     | 50/60    | 55000 | 90.0  | 3NG  |
|                | 440   | 3     | 60       | 55000 | 73.8  | 3+G  |
|                | 480   | 3     | 60       | 55000 | 68.0  | 3+G  |
| Gas units      | 120   | 1     | 60       | 1500  | N/A   | 1NG  |
|                | 230   | 1     | 50       | 1500  | N/A   | 1NG  |

### Bidding Specifications

- Provide Henny Penny Model ECC-220 (electric) or GCC-220 (gas) combination oven. Models enable the selection of convection (hot air), gentle or regular steam or a combination of these cooking modes.
- Units shall have LED displays that provide viewing of time, temperature and other data.
- Units shall have manual humidification.
- Units shall have step-function with up to 3 cooking steps in sequence.
- Units shall have a condensate drip pan with central direct drain.
- Units shall have a cabinet fan with two rotation directions to enable autoreverse operations.
- Units shall have seamless stainless steel cooking chamber, a door with double-glass window, integrated door contact switch, two-stage safety door latch and pluggable door seal.
- Units shall have Advanced Steam Technology.™
- Units shall have 572°F electric (482°F gas) [300°C electric (250°C gas)] maximum operating temperature using hot air convection with accurate temperature controls at all operating temperatures.
- Units shall accommodate up to (20) full-size sheet pans 18 x 26 in. (460 x 660 mm) or (40) steam table pans, 2 1/2 in. deep on roll-in cart.

Continuing product improvement may subject specifications to change without notice.

