

PROJECT	QUANTITY	ITEM NO
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ClassicCombi™ Combi Oven

Electric or gas

MODEL **ECC-120** electric
GCC-120 gas



ClassicCombi™ model ECC-120

The ECC/GCC-120 has a capacity of (10) full-size sheet pans or (20) 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 delimiting and maintenance issues of a boiler.

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

Removable 2/1 GN rack or full-size sheet pan rack 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.
- Rear ventilated, double-pane door, right hinged.
- Single-sensor core temperature probe.
- 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
- Stands and cabinets
- Stacking kit
- Two-stage safety door latch
- Alternative voltages
- Chicken grids
- Marine version
- Mobile oven rack (MOR) or oven plate rack (OPR)
- Rack transport cart
- Removable 400 x 600 mm rack



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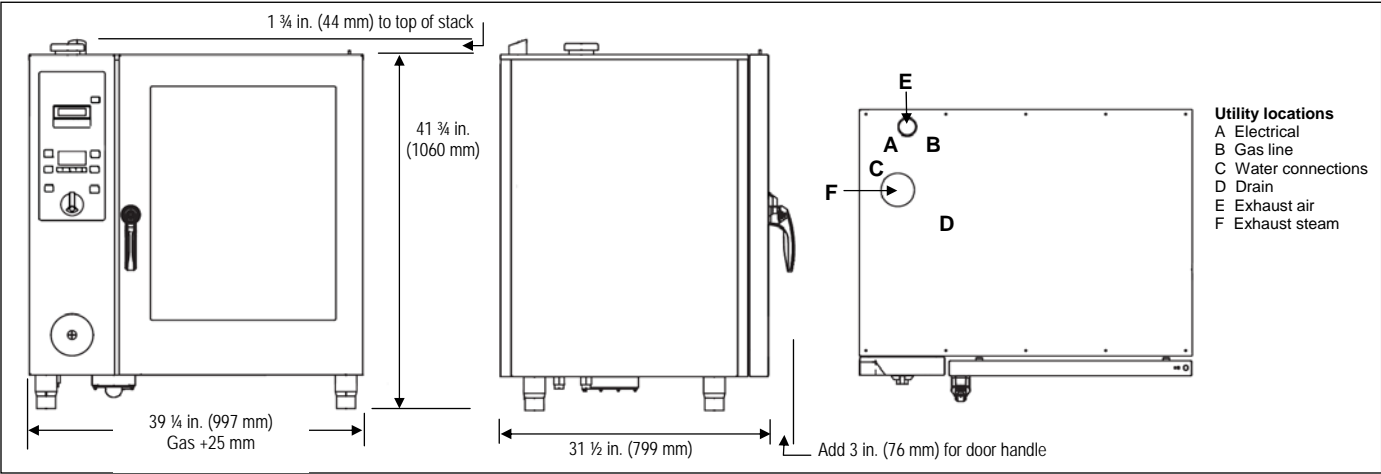
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Dimensions

Height: 41 3/4 in. (1060 mm)
Width: 39 1/4 in. (997 mm) Gas +25 mm
Depth: 31 1/2 in. (799 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: 42 1/2 in. (1080 mm)
Depth: 38 in. (962 mm)
Height: 50 1/2 in. (1283 mm)
Volume: 47 cu. ft. (1.33 m³)

Net weight: 355 lbs. (160 kg)

Crated weight: 430 lbs. (195 kg)

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 32.0 kW
Gas units: Output: 89000 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	27500	79.9	3+G
	240	3	60	27500	69.8	3+G
	400	3	50/60	27500	45.0	3NG
	440	3	60	27500	37.2	3+G
	480	3	60	27500	34.3	3+G
Gas units	120	1	60	800	N/A	1NG
	230	1	50	800	N/A	1NG

Pan capacity

- 10 full-size sheet pans, 18 x 26 in. (460 x 660 mm), directly into full-size sheet pan rack or on shelves in 2/1 GN rack
- 20 full-size steam table pans, 2 1/2 in. (65 mm) deep, in 2/1 GN rack only
- 6 standard 6-chicken grids, 36 chickens per load in 2/1 GN rack only

Bidding Specifications

- Provide Henny Penny Model ECC-120 (electric) or GCC-120 (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, 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 (10) full-size sheet pans 18 x 26 (460 x 660 mm) or (20) steam table pans, 2 1/2 in. deep.

Continuing product improvement may subject specifications to change without notice.



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