

PROJECT	QUANTITY	ITEM NO
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ClassicCombi™ Combi Oven

Electric or gas

MODEL **ECC-215** electric
GCC-215 gas



ClassicCombi™ model ECC-215

The ECC/GCC-215 has a capacity of (20) full-size steam table pans, 2 ½ in. (65 mm) deep, or (20) Crosswise Plus pans and grids.

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.

Crosswise or lengthwise mobile oven rack (MOR) included for loading of standard steam table pans. Crosswise mobile oven rack also accepts Crosswise Plus pans and grids.



Crosswise Rack



Lengthwise Rack

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.
- Two-stage safety door latch.
- 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)



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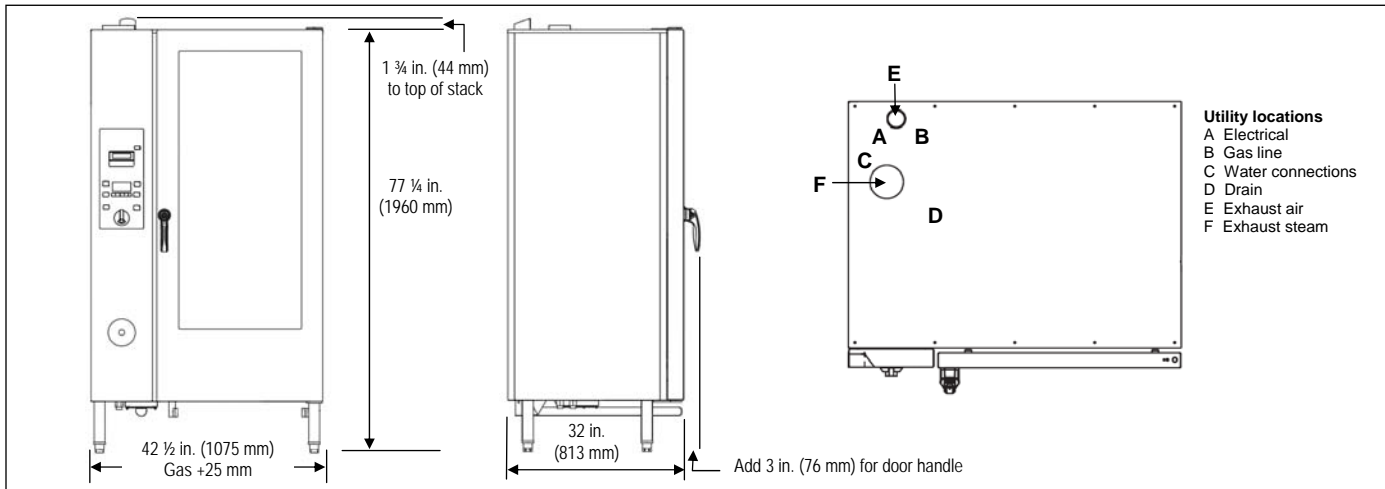
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MODEL **ECC-215 electric**
GCC-215 gas

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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)

Net weight

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

Crated weight

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

Laboratory certifications



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

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 32.7 kW
Gas units: Output: 123000 BTU/hr
Connection: R 3/4' NPT external thread
Options: Natural Gas or LP

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 m³)

Pan capacity

- 20 full-size steam table pans, 2 1/2 in. (65 mm) deep, crosswise or lengthwise
- 20 Crosswise Plus pans and grids, crosswise only
- 6 standard 6-chicken grids, 36 chickens per load, crosswise or lengthwise
- 12 half-size Crosswise Plus 6-chicken grids, 72 chickens per load, crosswise only

Electrical	Volts	Phase	Cycle/Hz	Watts	Amps	Wire
Electric units	208	3	60	31300	94.6	3+G
	240	3	60	31300	83.0	3+G
	400	3	50/60	31300	47.0	3NG
	440	3	60	31300	43.4	3+G
	480	3	60	31300	40.0	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-215 (electric) or GCC-215 (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 steam table pans, 2 1/2 in. deep on roll-in cart.

Continuing product improvement may subject specifications to change without notice.

