

Combi-Cooking



HENNY PENNY
Global Foodservice Solutions

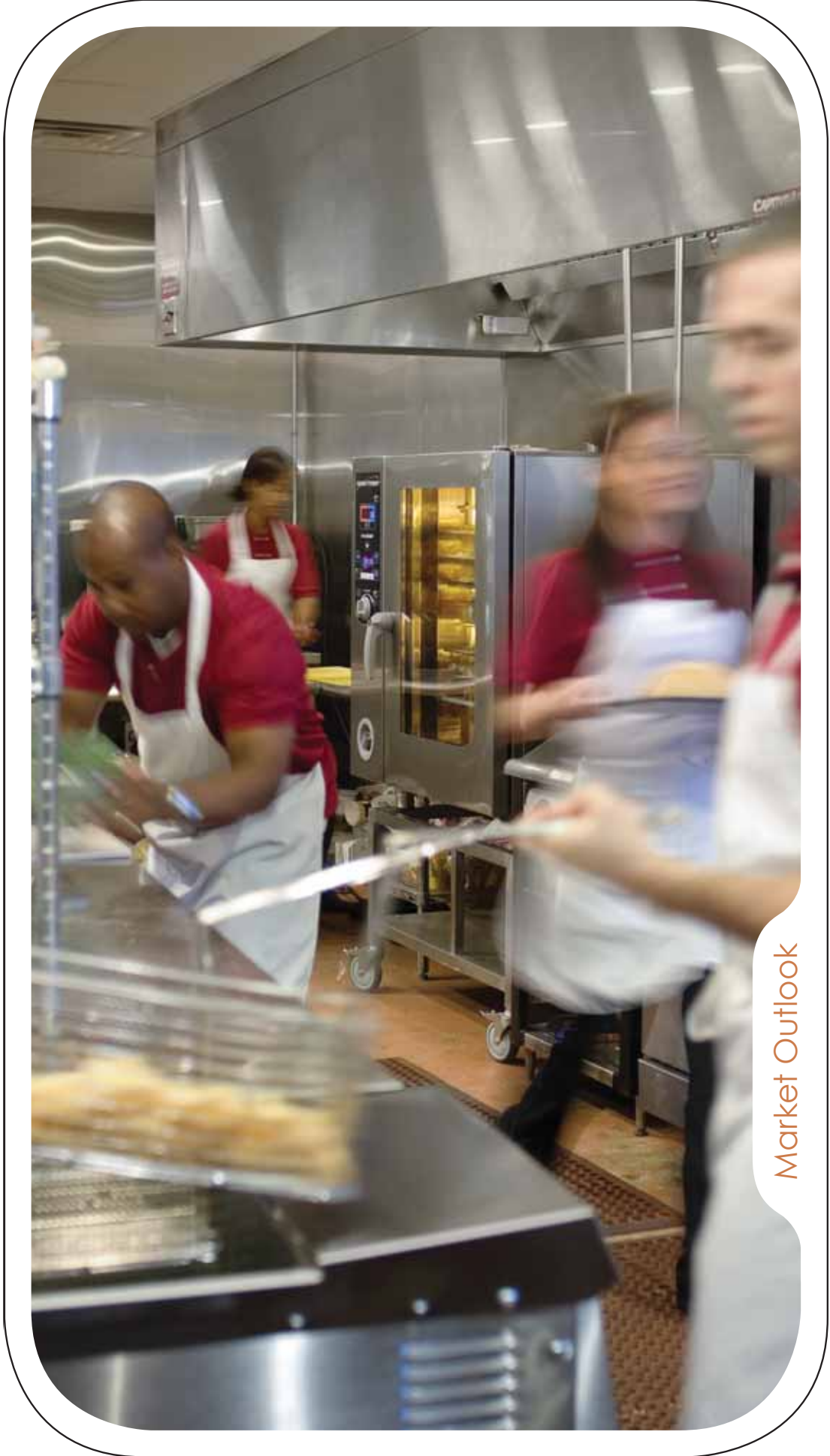


The *SmartCombi*[™] Brings You Unmatched Versatility

The face of the foodservice industry is changing as more and more foodservice operators worldwide are discovering the value of combi-oven technology. Simply put, combi-ovens use both moist heat and dry heat — either separately or in unison, depending upon the application — to cook many different foods in a wide variety of ways. This inherent versatility means that a single piece of equipment can replace your need for a steamer, grill and convection oven. Several factors set Henny Penny's SmartCombi[™] apart as the premium combi-oven on the market. The most important is the development of our patented Advanced Steam Technology,[™] a better method for generating relative moisture and a cooking climate that bridges the gap between the de-liming problems associated with boiler combis and the poor steam generation inherent in boilerless systems. Henny Penny's revolutionary Advanced Steam Technology provides a superior combi-cooking solution. This is a direct result of Henny Penny's commitment to incorporating only those advances with significant real-world applications. No matter the demands of your market segment or the size of your operation, Henny Penny offers a SmartCombi[™] specifically designed to meet your needs. We focus on building combis that:

- Reduce operating costs
- Are simple to use and maintain
- Live up to our company's worldwide reputation for quality





Market Outlook

Quality

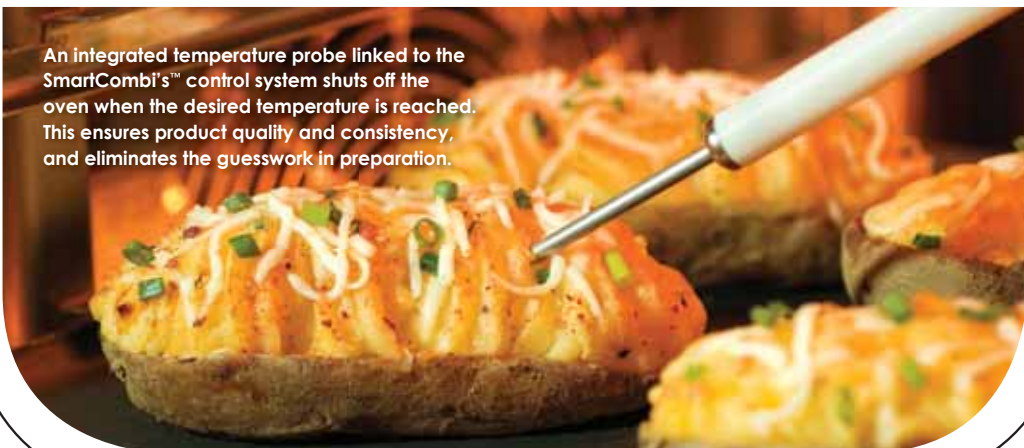


Thanks to an auto-reverse fan that circulates heat more evenly, you gain more uniform cooking results rack to rack. The benefits are especially noticeable in items like pastries that may turn out misshapen or unevenly cooked when prepared in combi-ovens with only single-direction airflow.

Combi-cooking helps foods preserve their nutrients and flavor. For instance, roasting in a SmartCombi™ reduces food shrinkage by 20-30 percent because foods retain their natural juices, and make for better-looking, better-tasting meals.

Sensitive recipes, like those high in sugar, are less likely to scorch with the SmartCombi's™ precision controls and combined use of both dry and moist heat.

An integrated temperature probe linked to the SmartCombi's™ control system shuts off the oven when the desired temperature is reached. This ensures product quality and consistency, and eliminates the guesswork in preparation.





ESC-115 SmartCombi™
electric model and
GSC-115 gas model
hold 10 full-size steam
table pans or 10
Crosswise Plus pans.



Enhancing Food Quality

Imagine serving succulent roast beef, moist and flaky baked goods, expertly grilled steaks and crisp steamed vegetables. Now imagine being able to prepare all of these delicious menu items and countless more, simply by investing in a single piece of equipment. Henny Penny SmartCombi™ ovens not only prepare a wide variety of foods, they prepare each dish to perfection. This is because our SmartCombi™ ovens give you a greater degree of cooking control by allowing you to choose moist heat, dry heat, or an ideal combination of the two. Advanced Steam Technology™ utilizes an integrated heat exchanger to heat water before it flows onto a fan wheel where a specialized rim and high rotation speed split the water into tiny droplets that quickly evaporate throughout the cooking chamber. All of this leads to a superb finished product sure to please your customers.




ESC-615 SmartCombi™
electric model and
GSC-615 gas model
hold 6 full-size steam
table pans or 6
Crosswise Plus pans.



ESC-620 SmartCombi™
electric model
GSC-620 gas model
hold 6 full-size sheet
pans or 12 full-size
steam table pans.





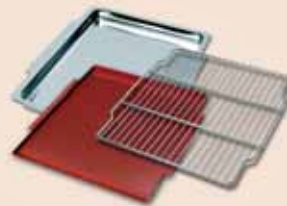
ESC-120 SmartCombi™ electric model and **GSC-120** gas model hold 10 full-size sheet pans or 20 full-size steam table pans. 

Maximizing Efficiency

Almost as important as our SmartCombi's™ ability to produce a wide array of perfectly cooked foods, is the simplicity with which Henny Penny delivers such results. Like all Henny Penny equipment, our combi-ovens are engineered to provide foodservice operators substantial practical benefits in terms of productivity and workforce efficiency. Regardless of whether you are familiar with combi-cooking technology, or entirely new to the concept, SmartCombi™ ovens are specifically designed to be easy for everyone to operate — from master chefs to novice foodservice employees. Features such as electronic programmability, as well as greater precision control, allow you to provide your workforce with the proper level of autonomy they need to successfully perform their jobs and prepare your products.



ESC-215 SmartCombi™ electric model and **GSC-215** gas floor model with roll-in mobile oven racks hold 20 full-size steam table pans or 20 Crosswise Plus trays and grids. 



Henny Penny's optional Crosswise Plus trays and grids allow users to increase SmartCombi™ capacity by 50 percent or more without jeopardizing food quality.



Henny Penny's WaveClean™ self-cleaning system thoroughly cleans our SmartCombi™ ovens automatically, requiring no supervision. Simply load a single two-in-one cleaning cartridge and select the cleaning time.

For the most efficient use of time and capacity, SmartCombi™ ovens provide users with the ability to cook different items at the same time without flavor transfer.



Labor

You get the racking system that is best for you. Crosswise, lengthwise and other racking systems are available to fit your needs for optimal ergonomics, efficiency and productivity.



Crosswise



Lengthwise



SmartCombi™ mobile oven racks are fully compatible with certain Henny Penny blast chiller/freezers and holding cabinets, allowing workers to seamlessly move from product preparation to cooking, holding, chilling or freezing with minimal time and effort.



Features like triple-glazed insulated glass doors and our rear-mounted steam exhaust system help reduce heat transference, increase overall energy efficiency by requiring less power to keep the SmartCombi's™ temperature constant and less air conditioning to keep your operation cool.

Advanced Steam Technology™ gives you all of the benefits of boiler technology with fewer maintenance issues such as de-liming, and lower operational costs through improved energy and water conservation.

The Smart Menu™ control panel makes navigating the menu of cooking programs easy. The items are grouped within categories identified by simple graphics, saving time and reducing the possibility of error.

The combined savings from more efficient use of time and labor, decreased downtime, and lower energy bills means that in most applications the SmartCombi™ achieves full lifecycle payback in 1-2 years.



Economy



ESC-623 SpaceSaver SmartCombi™ electric model holds 6 two-third-size steam table pans.

Protecting Your Profits

Versatility, ease of use and efficiency make the Henny Penny SmartCombi™ both a viable solution to your immediate foodservice challenges and a valuable long-term investment in the continued success of your operation. The SmartCombi's™ ability to masterfully prepare any number of menu items not only expands your revenue opportunities, it makes other costly equipment such as steamers, grills and convection ovens obsolete. By building upon proven technology that incorporates only those advances with significant real-world benefits, Henny Penny delivers a combi-oven that is both high-tech and low maintenance. In the broader business scope, the SmartCombi's™ flexibility, simplicity and reliability also translate into tangible savings in time, space, labor and operating costs. With full lifecycle testing under almost every climate condition and utilization of thicker, higher grade stainless steel than comparable combi-ovens on the market, you can have confidence in the SmartCombi's™ lifelong performance and the premium quality behind the Henny Penny name.



ESC-220 SmartCombi™ electric model and **GSC-220** gas floor model with roll-in mobile oven racks hold 20 full-size sheet pans or 40 full-size steam table pans.



The ClassicCombi™ line, such as this **ECC-215**, is designed to fit the needs of operators who want a 'workhorse' combi but do not require precise climate control or automated programmable operation. Sizes and capacities are the same as SmartCombi,™ with select features optional.

BCR-350 blast chiller for remote condensing unit accepts SmartCombi™ mobile oven racks or standard sheet pan racks.



Cook/Chill

When it comes to reducing food safety risks and increasing production efficiency, blast chillers bring you the best of both worlds. Ranging in load size from 350 lbs. (160 kg) to 33 lbs. (15 kg), each is designed to chill hot food to safe temperatures well below the 41°-135°F (5°-57°C) “Danger Zone” quickly, conveniently and with optimal energy consumption. Together with the Henny Penny SmartCombi,™ our blast chillers can be part of a highly efficient cook/chill program that allows foodservice operators to prepare a wide range of product in advance to meet peak demand.



A compatible racking system that works in conjunction with SmartCombi™ trays and pans minimizes unnecessary food handling and speeds the entire cook/chill process.

Rapid freezing chills food to optimal storage temperature much faster than conventional freezers, helping you maintain food color, texture, flavor and nutrients while guarding against issues such as spoilage and bacteria growth.

Cook/Chill



Complementary Equipment

Henny Penny also carries a full line of additional equipment that allows you to take full advantage of the SmartCombi's™ capabilities. By offering solutions that help you retain flavor and freshness, as well as visually appealing displays that entice customers to purchase your food, Henny Penny can be your comprehensive foodservice partner.

Holding Cabinets

- Henny Penny's SmartHold® system links water pan heat, fans and ventilation in a closed loop control that lets you measure and maintain precise humidity levels from 10 to 90 percent, holding practically any type of food for exceptionally long periods without sacrificing freshness.
- Additional features such as fully insulated doors and cabinet walls, thermostat-controlled heat, compatible racking system, and self-closing doors also help protect food quality, reduce wasted product and provide for more efficient workflow.
- From modular countertop drawer units to full-size floor models, we offer a complete range of sizes to choose from based on your individual holding needs.



CHC-100 CombiHold™ holding cabinet accepts mobile oven racks from Henny Penny model **215** or **220** SmartCombi™ ovens.

Merchandisers/Heated Displays

- THERMA-VEC® technology gives precise, even heat without hot or cold spots or fogged glass for longer hold times, and the added ability to control humidity for better taste and more desirable presentation.
- Control over individual heat wells lets you hold different menu items in the same merchandiser, each under optimal temperature conditions to maximize freshness and customer satisfaction.
- Enhance your operation's overall aesthetics and match the look of your current case profiles with a variety of configurable bases and glass cover options.



HMR-105 heated merchandiser with 5 wells available in a variety of full and self-serve configurations.

Complementary Equipment



Pressure Fryers
Open Fryers
Rotisseries
SmartCombi™ Ovens
Holding Cabinets
Heated Display Cases
Blast Chillers/Freezers
Island and Express Merchandisers
Breading Systems
Breadings, Seasonings and Supplies
Technical Service and Training

**To learn more about Henny Penny's
comprehensive products, programs and services,
contact your nearest Henny Penny distributor.**



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