Express Profit Center Merchandiser



Pictured above: The Express Profit Center EPC3 Tall

With its innovative air curtain technology, the EPC3 tall holds food product for up to four hours under ideal conditions.

General Information

Express Profit Center 3- and 4-foot (100 and 120 cm) merchandisers leverage innovative air curtain technology for even heating throughout the case and safe holding and merchandising in retail environments.

The air curtain directs a continuous flow of heat over the front plane of the unit in order to prevent temperatures in the ambient environment from compromising the unit's internal climate, enabling EPC units to effectively hold prepackaged, prepared food product above safe holding temperature for up to four hours under ideal holding conditions (see Standard Features).

Regardless of food product location within the case, the air curtain offers minimal product degradation from overheating.

Designed for retail use, EPC merchandisers integrate well with

MODEL EPC-301 EPC-401 Tall

chains seeking to expand crossmerchandising options and impulse sales to customers. The EPC's numerous mobility, electrical wiring and cord exit options enable the unit to be optimally positioned. EPC tall merchandisers can be ordered with casters or legs.

The unit's internal operatoradjustable shelving can be removed easily for cleaning, while environmentally conscious LED lighting conserves energy and reduces maintenance costs from frequent lamp replacement.

Standard Features

- Climate secured with air curtain technology for <u>up to a 4 hour safe</u> <u>hold time</u> under the following ideal holding conditions*:
 - Ambient temperatures ranging anywhere between 70° to 74°F (21° to 23°C)
 - Merchandiser holds 3.0 to 3.5 lb. (1.36 – 1.59 kg) chickens in domes [Pactiv CNC-6007]
 - Shelf heat is set per recommendation in the Operations Manual
 - Merchandiser is operated at rated voltage
 - Chicken enters the merchandiser between 180° to 190°F (82° to 88°C)

- Air curtain minimizes food waste due to shrinkage as food product is warmed by a combination of air and heated shelving.
- Consistent holding temperatures throughout case under ideal holding conditions.
- Environmentally conscious, LED lighting for enhanced color rendering and long life.
- Enhanced merchandising and cross-merchandising capabilities.
- Lightweight, on-demand, operator-adjustable shelving for a variety of product sizes.

- Temperature of each shelf controlled independently.
- Numerous mobility, electrical wiring and cord exit options enable the unit to be optimally positioned.
- Front and side bumpers to protect from shopping carts.

Optional accessories:

 □ Side basket accessory to cross-merchandise dry goods
□ Legs or casters

* Safe holding times may vary depending on the food product.



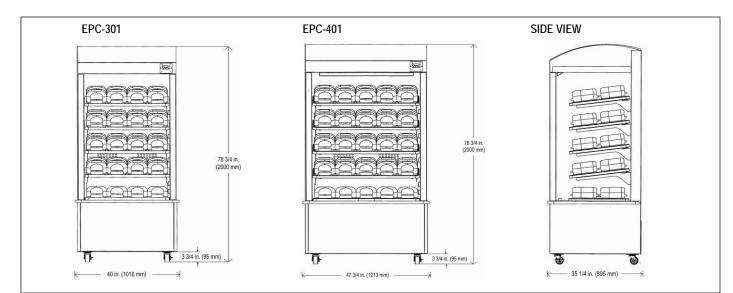
Laboratory certifications



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MODEL EPC-301, EPC-401

Express Profit Center Merchandiser Tall



Shelf Heat: Duty						EPC-301				EPC-401			
cycle (0-100%)	Electrical Specs				Deck + 3		Deck + 4		Deck + 3		Deck + 4		
Clearances: 4 in.	Cert	Volts	Phase	Cycle/Hz	Wire	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
(102 mm) to rear for power cord exit		208	1	60	2+G	4010	19.3	4450	21.4	5134	24.7	5684	27.3
	UL/CUL	208	3	60	3+G	4010	16.5	4450	18.3	5134	21.1	5684	23.4
Humidity: N/A		240	1	60	2+G	4018	17.5	4458	19.4	5149	22.3	5700	24.5
Water connections:		240	3	60	3+G	4018	14.3	4458	15.9	5149	18.3	5700	20.2
N/A	CE	400	3	50-60	3NG	4016	7.4	4456	7.4	5145	8.8	5700	8.8

	Dimensions	Crated Dimensions	2-pole, 3-wire for		
EPC-301	Length: 35 1/4 in. (895 mm) Width: 40 in. (1016 mm) Height: 78 3/4 in. (2000 mm)	Length: 41 1/4 in. (1048 mm) Width: 43 1/2 in. (1098 mm) Height: 68 1/2 in. (1740 mm)	all other 1 phase voltages NEMA 6-30P	3-pole, 4-wire, 3 phase NEMA 15-30P	2-pole, 3-wire, 1 phase NEMA 6-50P
EPC-401	Length: 35 1/4 in. (895 mm) Width: 47 3/4 in. (1213 mm) Height: 78 3/4 in. (2000 mm)	Length: 41 1/4 in. (1048 mm) Width: 51 in. (1295 mm) Height: 68 1/2 in. (1740 mm)			

Heights do not include casters. Casters not available for CE units.

Capacities	EPC-301	EPC-401
Per shelf	31 in. x 21 1/2 in. (787 x 546 mm) or 8 chicken domes	38 3/4 in. x 21 1/2 in. (984 x 546 mm) or 10 chicken domes
Bottom deck	31 in. x 21 1/2 in. (787 x 546 mm) or 8 chicken domes	38 3/4 in. x 21 1/2 in. (984 x 546 mm) or 10 chicken domes
Total 3-shelf	18 1/2 sq. ft (1.72 m ²) or 32 chicken domes	22 3/4 sq. ft (2.15 m ²) or 40 chicken domes
Total 4-shelf	23 sq. ft (2.15 m ²) or 40 chicken domes	28 1/2 sq. ft (2.69 m ²) or 50 chicken domes

Bidding Specifications

- Provide Henny Penny Model Express Profit Center 3 or 4-foot merchandiser for safe food holding time of up to 4 hours under ideal holding conditions.
- Unit shall leverage air curtain technology to maintain safe holding temperatures.
- Unit shall be available with single or three phase electrical connection.
- Unit shall have a stainless steel exterior.
- Unit shall use environmentally conscious LED lighting.
- Unit shall maintain consistent holding temperatures throughout the case under ideal holding conditions.
- Unit shall have lightweight, operatoradjustable shelving.
- Unit shall have separate temperature controls per shelf.
- Unit shall have an integral protective bumper.
- Three foot unit shall have a per shelf capacity of 8 chicken domes, and a total unit capacity of up to 40 chicken domes.
- Four foot unit shall have a per shelf capacity of 10 chicken domes, and a total unit capacity of up to 50 chicken domes.

Continuing product improvement may subject specifications to change without notice.

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Global Foodservice Solutions