

FOR GENERAL REFERENCE ONLY

Models shown may not match the model features or manuf year of the item offered by AERE.

PROJECT

ITEM NO

SmartCombi™ combi oven



ESC 620 Electric
GSC 620 Gas

High power, high volume



SmartCombi ESC 620 with capacity of 6 full-size sheet pans on grids or 12 full-size steam table pans

Henny Penny combi ovens produce consistently great tasting food through a powerful, versatile combination of steaming, grilling and convection capabilities.

The Henny Penny *SmartCombi* bridges the gap between boiler and boilerless combis with Advanced Steam Technology. This system generates large amounts of steam in the cooking cabinet quickly without the deliming and maintenance issues of a boiler.

A sophisticated digital humidity control continuously measures and maintains any selected relative humidity from 0 to 100% by automatically adding steam or venting excess humidity.

SmartMenu™ features a wide range of pre-programmed menu selections for fully automatic cooking. Custom recipes can be easily programmed by the user.

Four cooking modes:

- **Steaming**—Moist heat
86-266°F (30-130°C)
Low and high temperature steaming
- **Convection cooking**—Dry heat
86-572°F (30-300°C) electric
86-482°F (30-250°C) gas
Active humidity reduction
- **Combination**—Dry + moist heat
86-482°F (30-250°C)
Individual or automatic humidity control between 0 and 100% RH
- **Rethermalizing**—Dry + moist heat
86-356°F (30-180°C)
Special fan speed function and banqueting programs



Download cooking data via USB port conveniently located at front of unit

Multi-sensor core temperature probe and USB port are standard.

Removable tilt-resistant rails accept 2/1 GN and full-size steam table pans, or full-size sheet pans on wire shelves.

Standard Features

- Advanced Steam Technology generates steam quickly, without boilers
- Select any humidity level between 0% and 100%
- Automatically measures and maintains selected humidity level
- Auto-reverse fan for fast, even cooking throughout the cabinet
- Manual or automatic cooking:
 - Create up to 250 custom cooking programs of 3-4 steps each
 - Easy navigation with icon-based SmartMenu™
 - Select and change individual parameters during cooking
 - Multi-sensor temperature probe
- Simple selection control: rotate to select, push to confirm and start
- Easy-to-read LED displays and icons
- Temperature displayed in °F or °C
- Choose language for operations and service diagnostics
- Variable fan speed function for high quality baking, rethermalizing and banquet cooking
- WaveClean™ self-cleaning system significantly reduces water and detergent consumption
- Retractable spray hose for quick, easy rinsing of interior
- Filterless grease extraction
- Chrome-nickel stainless steel interior with coved corners
- 1 mm chrome-nickel stainless steel exterior
- Full perimeter door seal
- Energy efficient triple-pane glass
- Delayed start and preheat/cool down button
- USB port for convenient download of programs, diagnostic messages or HACCP data

Options, accessories*

- Stands and cabinets
- Stacking kit
- Chicken grids
- Alternate voltages

*See separate accessories data sheets for details

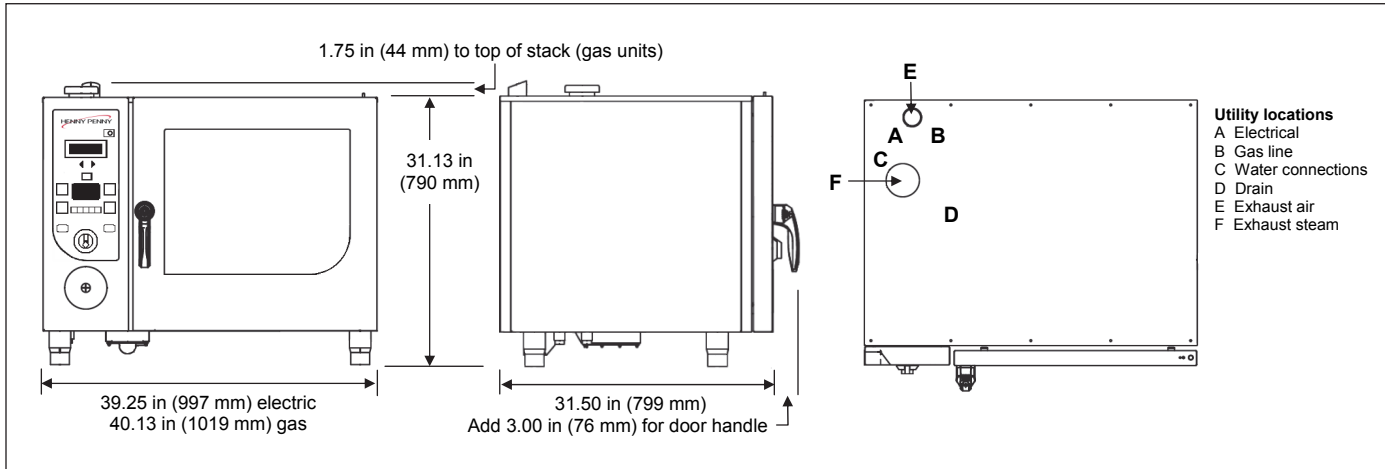
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SmartCombi™ combi oven

ESC 620 Electric
GSC 620 Gas



Dimensions

| | |
|--------|----------------------------|
| Height | 31.13 in (791 mm) electric |
| | 32.88 in (835 mm) gas |
| Width | 39.25 in (997 mm) electric |
| | 40.13 in (1019 mm) gas |
| Depth | 31.50 in (799 mm) |

Crated

| | |
|--------|--|
| Length | 43 in (1080 mm) |
| Depth | 38 in (962 mm) |
| Height | 40 in (1022 mm) |
| Volume | 38 ft ³ (1.1 m ³) |
| Weight | 375 lb (170 kg) |

Required clearances

| | |
|-------|----------------------------------|
| Left | 20 in (500 mm) service access |
| Right | 2 in (50 mm) air flow |
| Back | 2 in (50 mm) air flow, utilities |
| Front | 28 in (700 mm) door open |

Electrical

| Volts | Phase | Hertz | kW | Amps | Wire |
|-------|-------|-------|------|------|------|
| 208 | 3 | 60 | 17.6 | 48.9 | 3+G |
| 240 | 3 | 60 | 23.3 | 56.1 | 3+G |
| 400 | 3 | 50/60 | 21.4 | 30.9 | 3NG |
| 440 | 3 | 60 | 21.4 | 28.1 | 3+G |
| 480 | 3 | 60 | 20.9 | 25.1 | 3+G |

for gas units

| | | | | | |
|-----|---|-------|-----|-----|-----|
| 120 | 1 | 60 | 0.8 | 3.9 | 1NG |
| 230 | 1 | 50/60 | 0.8 | 2.0 | 1NG |

Laboratory certifications



Heat

| | |
|----------|--|
| Electric | See table for connected load Max temperature 572°F (300°C) |
| Gas | 0.75 in gas line NPT external thread 58,000 BTU/hr or 17 kW/hr Max temperature 482°F (250°C) |

Water

| |
|--|
| 0.75 in standard cold water connection |
| 0.75 in soft water connection |
| 2.0 in (50 mm) drain |

Capacity

- 6 full-size sheet pans 18 x 26 in (460 x 660 mm) lengthwise on wire shelves
- 12 full-size 2.5 in (65 mm) steam table pans, two per rail crosswise
- 4 standard 6-chicken grids crosswise, 2 per rail, 24 chickens per load

Bidding specifications

Provide Henny Penny *SmartCombi*™ model ESC 620 electric or GSC 620 gas combi oven, designed to cook with moist heat (gentle or regular steaming), dry heat (convection cooking) or a combination of dry and moist heat, and holding up to 6 full-size sheet pans or 12 steam table fans crosswise on removable tilt-resistant rails.

Unit shall incorporate:

- Boilerless Advanced Steam Technology with 0-100% humidity control
- SmartMenu™ icon-based navigation and LED display that provides optimal viewing of programs, time, temperature and other data
- Variable speed, auto reverse fan that moves air in alternating directions for more even heating
- Automated WaveClean™ self-cleaning system, standard
- Seamless stainless steel cooking chamber, full-perimeter door seal and triple-pane glass for energy efficiency

Continuing product improvement may subject specifications to change without notice.

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