

PROJECT	QUANTITY	ITEM NO
---------	----------	---------

# SmartCombi™ combi oven



**ESC 120** Electric  
**GSC 120** Gas

*High power, high volume*



SmartCombi ESC 120 with capacity of 10 full-size sheet pans on grids or 20 full-size steam table pans



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

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

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

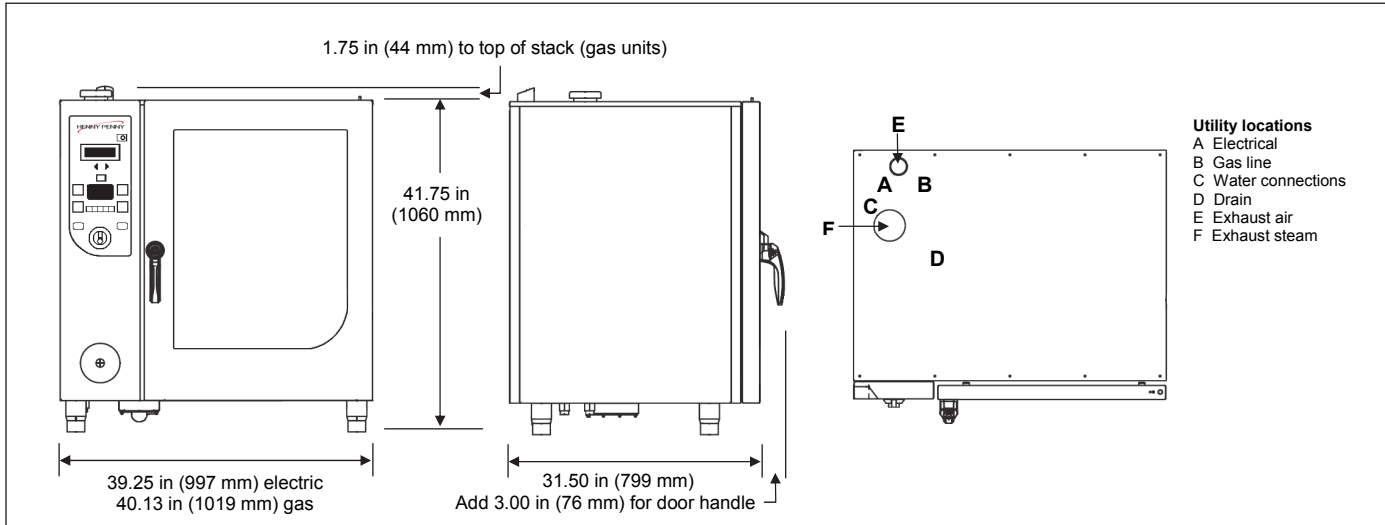
<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



PROJECT	ITEM NO
---------	---------

# SmartCombi™ combi oven

**ESC 120** Electric  
**GSC 120** Gas



### Dimensions

Height	41.75 in (1060 mm) electric
	43.50 in (1105 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	51 in (1283 mm)
Volume	48 ft <sup>3</sup> (1.3 m <sup>3</sup> )
Weight	430 lb (195 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	27.5	76.3	3+G
240	3	60	36.5	87.8	3+G
400	3	50/60	31.2	45.0	3NG
440	3	60	31.0	40.7	3+G
480	3	60	32.6	39.2	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 89,000 BTU/hr or 26 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

- 10 full-size sheet pans 18 x 26 in (460 x 660 mm) lengthwise on wire shelves
- 20 full-size 2.5 in (65 mm) steam table pans, two per rail crosswise
- 6 standard 6-chicken grids crosswise, 2 per rail, 36 chickens per load

### Bidding specifications

Provide Henny Penny *SmartCombi*™ model ESC 120 electric or GSC 120 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 10 full-size sheet pans or 20 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.

**24 Hour Technical Support:**  
Henny Penny Technical Service  
800.417.8405  
[technicalservices@hennypenny.com](mailto:technicalservices@hennypenny.com)

**Henny Penny Corporation**  
PO Box 60 Eaton OH 45320 USA  
+1 937 456.8400 800 417.8417  
+1 937 456.8434 Fax 800 417.8434 Fax  
[www.hennypenny.com](http://www.hennypenny.com)

**HENNY PENNY**  
Engineered to Last