

PROJECT	QUANTITY	ITEM NO
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Express Profit Center Merchandiser

MODEL EPC-200



The Express Profit Center (EPC2)

With its innovative air curtain technology, the EPC2 holds food product for up to four hours under ideal conditions.

General Information

The Express Profit Center Merchandiser (EPC2) is a two foot merchandiser that leverages 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 the EPC2 to effectively hold pre-packaged, 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, the EPC2 integrates well with chains seeking to

expand cross-merchandising options and impulse sales to customers. The EPC2's small, portable footprint makes it perfect for placement in checkout lanes and high-traffic merchandising areas. Each unit comes standard with casters and a single phase electrical connection so it can be easily moved into or out of checkout lanes at peak traffic times.

The unit's internal shelving is lightweight, operator-adjustable, and 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 **up to a 4 hour safe hold time** 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.
- Small, portable footprint for flexible placement in store (comes standard with casters).
- Front and side bumpers to protect from shopping carts

Optional accessories:

- ☐ Basket accessories to cross-merchandise dry goods

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

HENNY PENNY
Global Foodservice Solutions

Henny Penny Corporation
PO Box 60 Eaton OH 45320 USA

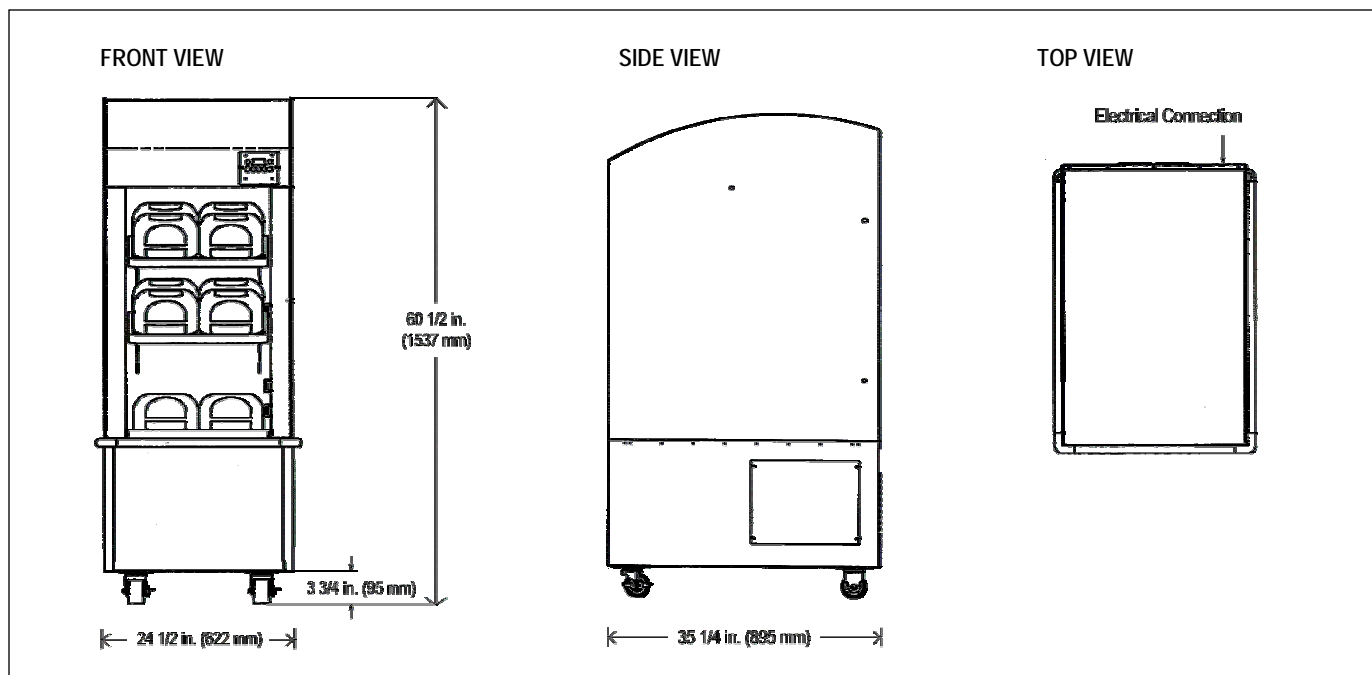
+1 937 456.8400 800 417.8417
+1 937 456.8434 Fax 800 417.8434 Fax

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Dimensions

Length: 35 1/4 in. (895 mm)
Width: 24 1/2 in. (622 mm)
Height: 60 1/2 in. (1537 mm)

Crated dimensions

Length: 41 1/2 in. (1054 mm)
Depth: 27 3/4 in. (705 mm)
Height: 69 in. (1753 mm)
Crated weight: 325 lbs.

Shelf Heat: Duty cycle (0-100%)

Water connections: N/A

Humidity: N/A

Clearances: 4 in. (102 mm) to rear for power cord exit

Electrical Specs

Cert	Volts	Phase	Cycle/Hz	Watts	Amps	Wire
UL/CUL	120	1	60	2268	18.9	2+G
	208	1	60	2147	10.3	2+G
CE	230	1	50	2093	9.1	1NG

Shelf Capacity

Per shelf	22 1/2 in. X 16 1/2 in. (572 x 419 mm) or 4 chicken domes
Bottom deck	22 1/2 in. X 16 1/2 in. (572 x 419 mm) or 4 chicken domes
Total unit	7 3/4 sq. ft. (0.7 m ²) or 12 chicken domes

Laboratory certifications



Power cord and plug included with 120V models only.	2-pole, 3-wire grounding, 1 phase
NEMA 5-30P 	NEMA 6-15P

Bidding Specifications

- Provide Henny Penny Model Express Profit Center (EPC2) 2 foot Hot Express Case for safe food holding time up to 4 hours under ideal holding conditions.
- Unit shall leverage air curtain technology to maintain safe holding temperatures.
- Unit shall have a small, portable footprint for flexible placement in retail environments.
- Unit shall have a standard, single 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 an integral protective bumper.
- Unit shall have lightweight, operator-adjustable shelving.
- Unit shall have separate temperature controls per shelf.
- Unit shall have a per shelf capacity of 4 chicken domes, and a total unit capacity of 12 chicken domes.

Continuing product improvement may subject specifications to change without notice.

