

PROJECT	QUANTITY	ITEM NO
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Express Profit Center

MODEL **EPC-301**
EPC-401
Tall



EPC-301 Express Profit Center tall model with 3-ft width and available casters.

General Information

The Express Profit Center is a grab-n-go hot food merchandiser that lets foodservice operators display hot product anywhere in the store safely *for up to four hours*.

Innovative air curtain technology directs a continuous flow of heat across the open front of the unit. This air “curtain” forms an effective barrier between ambient conditions and the unit’s internal climate, enabling the EPC to hold pre-packaged, prepared food product above safe holding temperature for up to four hours under ideal holding conditions (see below.)

The air curtain also promotes even heating throughout the case, while the temperature settings for each shelf can be adjusted separately.

Designed for retail use, the EPC is an excellent solution for deli managers seeking to expand cross-

merchandising options and impulse sales to customers.

The EPC-301 and 401 offer a tall configuration in 3 and 4-foot case widths, respectively. These units offer increased capacity without increasing the footprint. Perfect for end caps or walls near checkout lanes and in high-traffic merchandising areas. Units are sturdy but light enough to move easily on available casters. With single-phase electrical option, the EPC can be relocated into various high-traffic locations at any time.

Long-lasting, low-energy LED lighting provides a brilliant product presentation while conserving energy and reducing environmental impact and maintenance expense.

Shelving is lightweight, adjustable, and removes easily for cleaning.

Air curtain—climate secure

Air curtain technology secures interior climate for safe holding **up to 4 hours** under the following **ideal holding conditions**.*

- Ambient temperature range of 70-74°F (21-23°C)
- Merchandiser holds 3.0 to 3.5 lb. (1.4 to 1.6 kg) chickens in domes [type: Pactiv CNC-6007]
- Shelf heat set per recommendation in Operations Manual
- Merchandiser operated at rated voltage
- Chickens placed in unit at core temperature between 180-190°F (82-88°C)

Standard features

- Air curtain secures climate for longer holding times and less product waste.
- Consistent holding temperatures throughout case under ideal holding conditions.
- Low-energy, long-life LED lighting for enhanced product presentation and reduced environmental impact.
- Enhanced merchandising and cross-merchandising capabilities.
- 3 or 4 lightweight, operator-adjustable shelves plus deck.
- Heated shelves and deck with independent temperature controls.

- Taller height offers additional capacity in same footprint.
- Clear side panels for added product visibility.
- Flush mounted control pad with temperature display.
- Front and side protective bumpers.
- Stainless steel construction with black matte finish on main cabinet and flame graphic.

Optional accessories:

- 4 heavy-duty casters†, 2 locking OR
- Leveling legs
- Black wire baskets and attachments, 2 side and 1 top, for dry cross merchandising

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

† Casters not available for CE units.

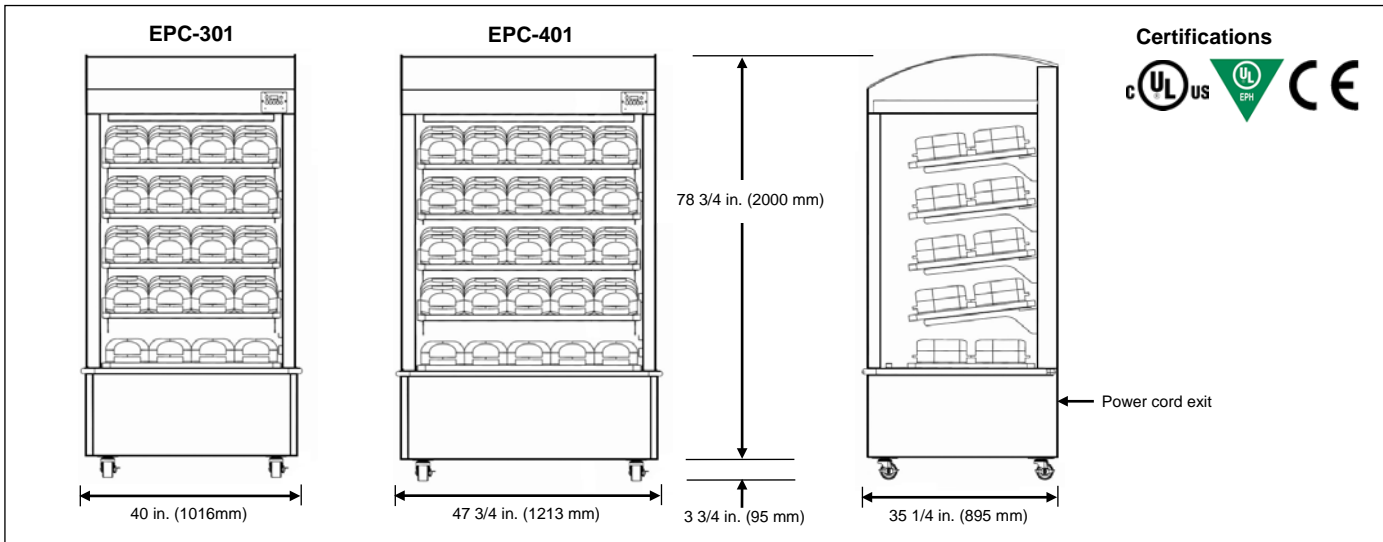
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Dimensions

	EPC-301	EPC-401
Width:	40 in. (1016 mm)	47 3/4 in. (1213 mm)
Depth:	35 1/4 in. (895 mm)	35 1/4 in. (895 mm)
Height:	78 3/4 in. (2000 mm)	78 3/4 in. (2000 mm)

Height does not include casters. Casters not available for CE units.

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

Crated dimensions

	EPC-301	EPC-401
Width:	43 1/2 in. (1098 mm)	51 in. (1295 mm)
Depth:	41 1/4 in. (1048 mm)	41 1/4 in. (1048 mm)
Height:	90 3/4 in. (2305 mm)	90 3/4 in. (2305 mm)
Volume:	94.2 cu. ft. (2.65 m ³)	110.5 cu. ft. (3.14 m ³)

Crated weight

EPC-301: Contact Henny Penny
EPC-401: Contact Henny Penny

Shelf heat: Duty cycle (0-100%)

Water connections: N/A

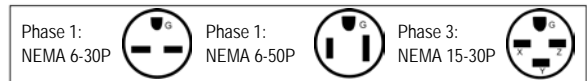
Humidity: N/A

Capacity

	EPC-301	EPC-401
Per shelf/deck	31 x 21 1/2 in. (787 x 546 mm) or 8 chicken domes	38 3/4 x 21 1/2 in. (984 x 546 mm) or 10 chicken domes
Total 3-shelf + deck	18 1/2 sq. ft. (1.72 m ²) or 32 chicken domes	23 sq. ft. (2.15 m ²) or 40 chicken domes
Total 4-shelf + deck	23 sq. ft. (2.15 m ²) or 40 chicken domes	29 sq. ft. (2.69 m ²) or 50 chicken domes

Electrical Specs

			EPC-300				EPC-400				
			3+Deck		4+Deck		3+Deck		4+Deck		Wire
Volts	Phase	Cycle/Hz	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	
208	1	60	3570	17.2	4584	22.0	5134	24.7	5684	27.3	2+G
208	3	60	3570	14.8	4584	19.0	5134	21.1	5684	23.4	3+G
240	1	60	3578	15.7	4600	20.0	5149	22.3	5700	24.5	2+G
240	3	60	3578	12.8	4600	16.5	5149	18.3	5700	20.2	3+G
400	3	50-60	3575	7.4	4595	7.5	5145	8.8	5700	8.8	3NG



Bidding Specifications

- Provide Henny Penny Express Profit Center EPC-301 or EPC-401 hot express case for safe food holding time up to 4 hours under ideal holding conditions.
- Unit shall use air curtain technology to maintain safe holding temperatures.
- Unit shall be "tall," having a 4-shelf plus deck maximum height for added capacity in 3 or 4-ft width footprints.
- Unit shall be available with single or three phase electrical connection.
- Unit shall have a stainless steel exterior.
- Unit shall use 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 for each shelf.
- 3-ft unit shall have a maximum capacity of 8 chicken domes per shelf, total 40 chicken domes. 4-ft unit shall have a maximum capacity of 10 chicken domes per shelf, 50 total.

Continuing product improvement may subject specifications to change without notice.

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