

RANGE COMPOSITION

A range which combines experience and innovation; is new in performance, excellent in quality and economical in use. The ideal solution for establishments requiring ovens with high output, compact dimensions, flexibility of use, high levels of automation, reduced energy and condiments consumption, up-to-date design and maximum reliability.

The range consists of four 20 grid 1/1 GN models, two electric and two gas, ideal for all types of traditional oven cooking, roast meat, cakes, pizzas, fish, vegetables, grilled food, "au gratin" cooking and the reconditioning of chilled and frozen food.



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FCF-20 1/1

FORCED AIR CONVECTION OVENS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ The Flow Channel ventilation system guarantees uniform cooking of food by optimizing the flow of air and diffusion of heat throughout the oven chamber, it also means that it is possible to cook different foods at the same time without transfer of smell or flavour.

◆ External panelling, door, sides and upper part in 304 AISI stainless steel; the cooking chamber, grid supports, diffusers, and the fan walls are in 430 AISI stainless steel; the double glazed door is made from tempered glass and gives an excellent view of the cooking load and a door opening safety device. The oven chamber has rounded corners and no joins for ease of cleaning.

◆ A series of automatic and manual controls, are supplied as standard, which allows a lot of oven operations to be automated without hindering the creativity of the chef.

◆ The optimised relationship between installed power, output and speed of cooking means that excellent results can be achieved in terms of economy of use as well as the production in a short amount of time of a high quantity of food and all this with an oven heat up time of about 4 minutes.

◆ The heating system in the gas models consist of atmospheric burners; safety is guaranteed by flame failure device; main burner ignition by pilot light; piezoelectric ignition of the pilot light. The heating system in electric models consists of "Incoloy" armoured elements positioned on the

convector unit

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	FCF201G 240203	FCF201GMS 240225	FCF201E 240208	FCF201ENS 240229
Power supply	Gas	Gas	Electric	Electric
Functional level	Base; Manual	Base; Manual	Base; Manual	Base; Manual
Type of grids	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm
Shelf capacity	20	20	20	20
Convection	●	●	●	●
External dimensions - mm				
width	890	890	890	890
depth	900	900	900	900
height	1700	1700	1700	1700
height adjustment	80	80	80	80
Internal dimensions - mm				
width	590	590	590	590
depth	503	503	503	503
height	1350	1350	1350	1350
Power - kW				
gas	35	35		
installed-electric	0.5	1	34.5	34.5
Net weight - kg.	246.2	246.2	215.5	215.5
Supply voltage	220/230 V, 1N, 50	220/230 V, 1N, 60	400 V, 3N, 50	400 V, 3N, 60
INCLUDED ACCESSORIES				
60-MM PITCH ROLL-IN RACK FOR 20X1/1	1	1	1	1

◆ Main switch/Cooking mode selector which can be used to set: ON/OFF, convection without humidification and convection with humidification (choice of 5 different humidity levels). Rapid cooling of the oven by air with the door open. The oven is designed to be fitted with a probe which is available as an accessory

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◆ Presence of a thermometer for a quick check of the temperature inside the cooking chamber

◆ Gas models are supplied for use with natural gas, with LPG conversion jets supplied as standard

◆ Side lighting system using normal bulbs; turn handle door opening and closing system

◆ Electromechanical thermostat with an operating temperature adjustable from 30°C to 300°C with a visual display to show the oven is working and the temperature in the chamber. Timer to set the cooking time, adjustable up to 120 minutes or for continuous operation with an acoustic alarm to show the cycle has finished. At the end of the set cooking time the heat and the fan are automatically switched off

◆ The humidity level can be set by selecting one of the 5 levels shown on the control panel; it functions by injecting water into the cooking chamber for a few seconds every minute. Thermometer for controlling the temperature in the cooking chamber

◆ The 60-mm pitch roll-in rack is included. The accessory on request, fat filter for gas oven mod. FCFGFG10, must be ordered in 2 pieces

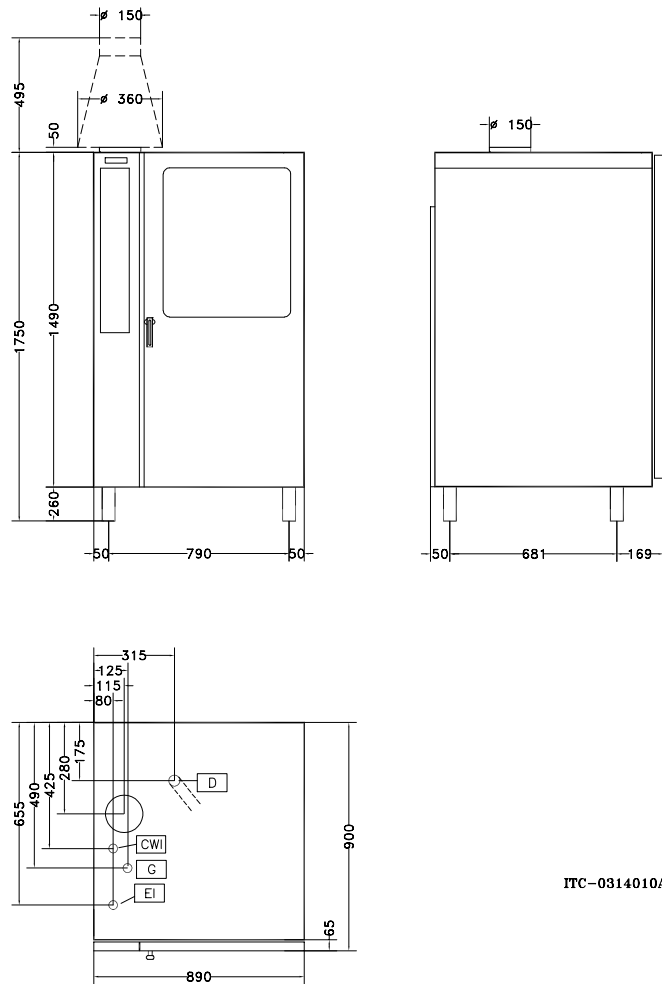
◆ All models comply with the standards required by the main international approval bodies and are **CE** marked

* In accordance with **CE** regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

OPTIONAL ACCESSORIES				
ACCESSORIES	MODELS			
	FCF201G 240203	FCF201GMS 240225	FCF201E 240208	FCF201ENS 240229
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN			922179	922179
60-MM PITCH ROLL-IN RACK FOR 20X1/1	922203	922203	922203	922203
80MM PITCH ROLL-IN RACK 14X1/1GN	922205	922205	922205	922205
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305
BASE FOR 20X1/1 ROLL-IN RACK	922141	922141	922141	922141
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171	922171
FAT FILTER FOR GAS OVENS 10&20X1/1-2/1	921700	921700		
FLUE CONDENSER FOR GAS OVEN 20X1/1	921710	921710		
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215	922215
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101	921101
PAIR OF 1/2 GN PAN SUPPORT SHELVES	921106	921106	921106	921106
PROBE FOR OVENS 20X1/1-2/1	921704	921704	921704	921704
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306
THERMAL BLANKET F.HOLDING STATION 201/1	922149	922149	922149	922149
THERMAL JACKET FOR SLIDE-IN RACK 20X1/1	922158	922158	922158	922158
TROLLEY FOR 20X1/1 ROLL-IN RACK	922132	922132	922132	922132
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186	922186



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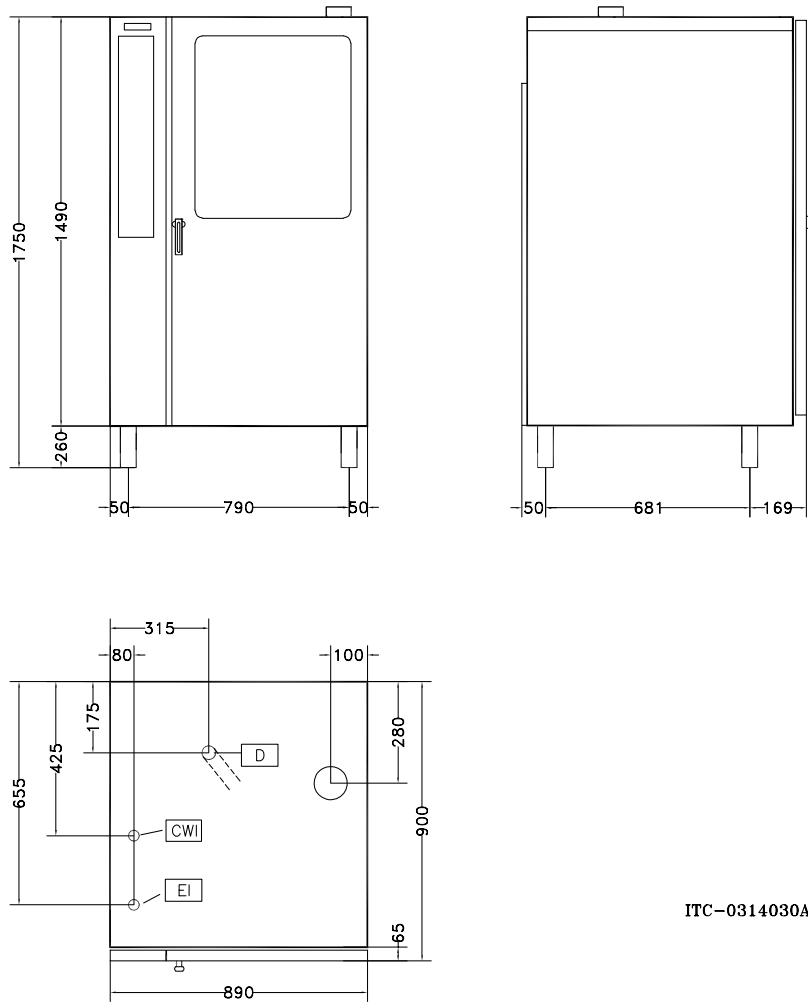
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LEGEND

	FCF201G 240203	FCF201GMS 240225
CWI - Cold water inlet	3/4"	3/4"
D - Water drain	25mm	25mm
EI - Electrical connection	220/230 V, 1N, 50	220/230 V, 1N, 60
G - Gas connection	1/2"	1/2"



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LEGEND

	FCF201E 240208	FCF201ENS 240229
CWI - Cold water inlet	3/4"	3/4"
D - Water drain	25mm	25mm
EI - Electrical connection	400 V, 3N, 50	400 V, 3N, 60



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