

## 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 five 10 grid 1/1 GN models, three 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.



240201 + stand

# FCF-10 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 6 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.

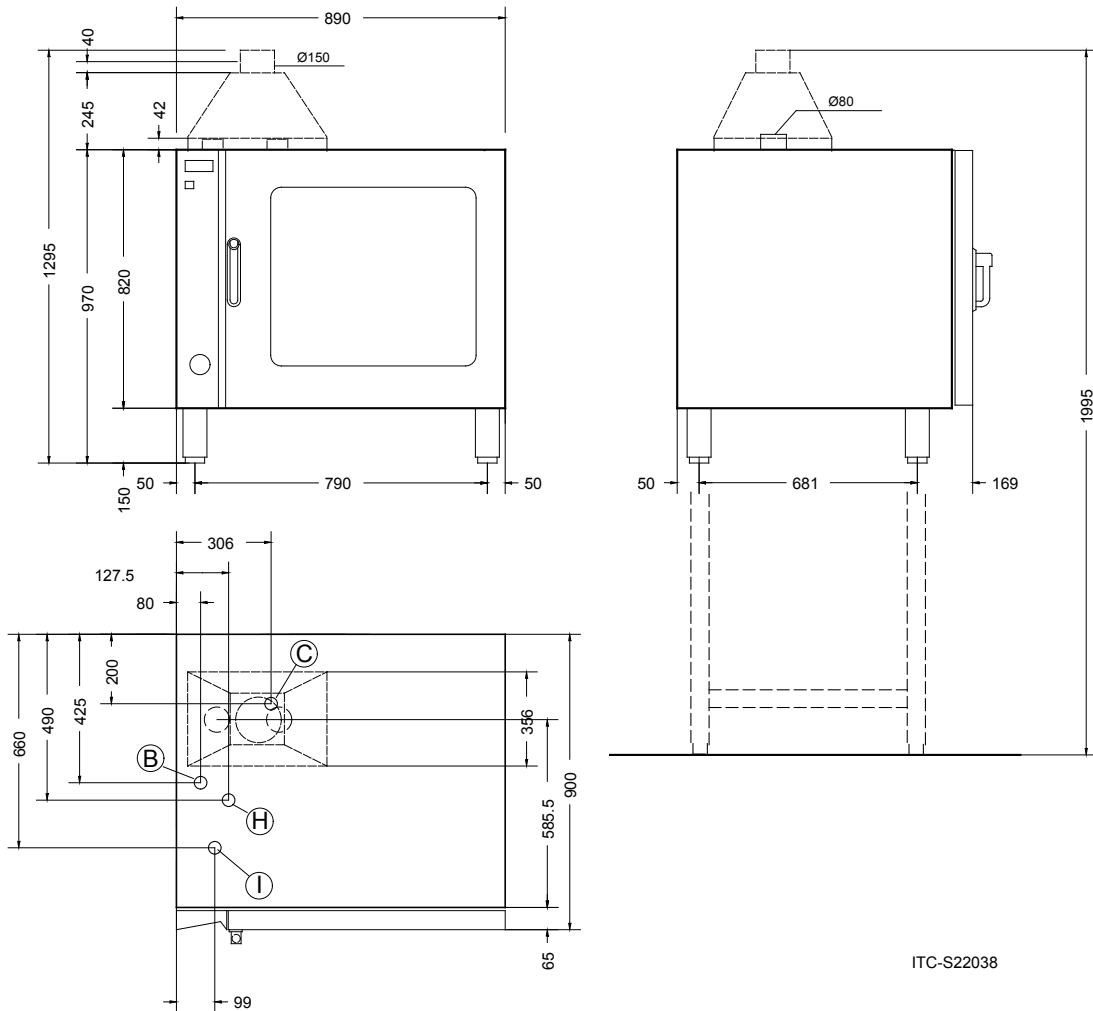
TECHNICAL DATA					
CHARACTERISTICS	MODELS				
	FCF101G6 240269	FCF101G 240201	FCF101E 240206	FCF101ENS 240227	FCF101ELN 240212
Power supply	Gas	Gas	Electric	Electric	Electric
Type of grids	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm
Shelf capacity	10	10	10	10	10
Convection	●	●	●	●	●
External dimensions - mm					
width	890	890	890	890	890
depth	900	900	900	900	900
height	970	970	970	970	970
height adjustment	80	80	80	80	80
Internal dimensions - mm					
width	590	590	590	590	590
depth	479	479	503	503	503
height	680	680	680	680	680
Power - kW					
gas	18.5	18.5			
installed-electric	0.35	0.35	17.3	17.3	17.3
Net weight - kg.	136	136	121.2	121.2	121.2
Supply voltage	220/230 V, 1N, 60	220/230 V, 1N, 50	400 V, 3N, 50	400 V, 3N, 60	230 V, 3, 50
<b>INCLUDED ACCESSORIES</b>					
60 MM PITCH SIDE HANGERS 10X1/1 ELE.OVEN	1	1	1	1	1

- ◆ Side lighting system using normal bulbs; press-button 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.
  - ◆ All models comply with the standards required by the main international approval bodies and are CE marked.
  - ◆ 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.
  - ◆ 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.
- \* 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				
	FCF101G6 240269	FCF101G 240201	FCF101E 240206	FCF101ENS 240227	FCF101ELN 240212
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266	922266	922266
1/1GN DRAIN PAN GUIDE KIT	921713	921713	921713	921713	921713
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036	922036	922036
60 MM PITCH SIDE HANGERS 10X1/1 ELE.OVEN			922121	922121	922121
60 MM PITCH SIDE HANGERS 10X1/1 GAS OVEN	922122	922122			
80 MM PITCH SIDE HANGERS 10X1/1 ELE.OVEN			922115	922115	922115
80 MM PITCH SIDE HANGERS 10X1/1 GAS OVEN	922116	922116			
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305	921305
BASE FOR 10X1/1GN OVEN ON CASTORS	922114	922114	922114	922114	922114
BASE FOR OVEN 10X1/1	922102	922102	922102	922102	922102
CUPBOARD STAND 10X1/1 FOR OVEN	922109	922109	922109	922109	922109
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171	922171	922171
FAT FILTER FOR GAS OVENS 10&20X1/1-2/1	921700	921700			
FAT FILTER FOR OVENS 10X1/1-2/1			922178	922178	922178
FEET FOR OVENS 6&10 GN1/1-10 GN2/1	922127	922127	922127	922127	922127
FLUE CONDENSER FOR GAS OVENS 10X1/1-2/1	921701	921701			
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215	922215	922215
HOT BASE CUPB. F.10GN1/1 OVEN ON CASTORS	922023	922023	922023	922023	922023
HOTCUPBOARD STAND 10X1/1 CONVECT.STEAMER	922112	922112	922112	922112	922112
KIT TO CONVERT TO 10X1/1 SLIDE-IN RACK	922201	922201	922201	922201	922201
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101	921101	921101
PAIR OF 1/2 GN PAN SUPPORT SHELVES	921106	921106	921106	921106	921106
PROBE FOR OVENS 6-10X1/1	921702	921702	921702	921702	921702
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306	921306
RETRACTABLE HOSE REEL SPRAY UNIT	922170	922170	922170	922170	922170
SHELF GUIDES FOR 10X1/1-OVEN BASE	922106	922106	922106	922106	922106
THERMAL JACKET FOR SLIDE-IN RACK 10X1/1	922150	922150	922150	922150	922150
TROLLEY FOR 10XGN1/1 ROLL IN RACK	922130	922130	922130	922130	922130
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186	922186	922186



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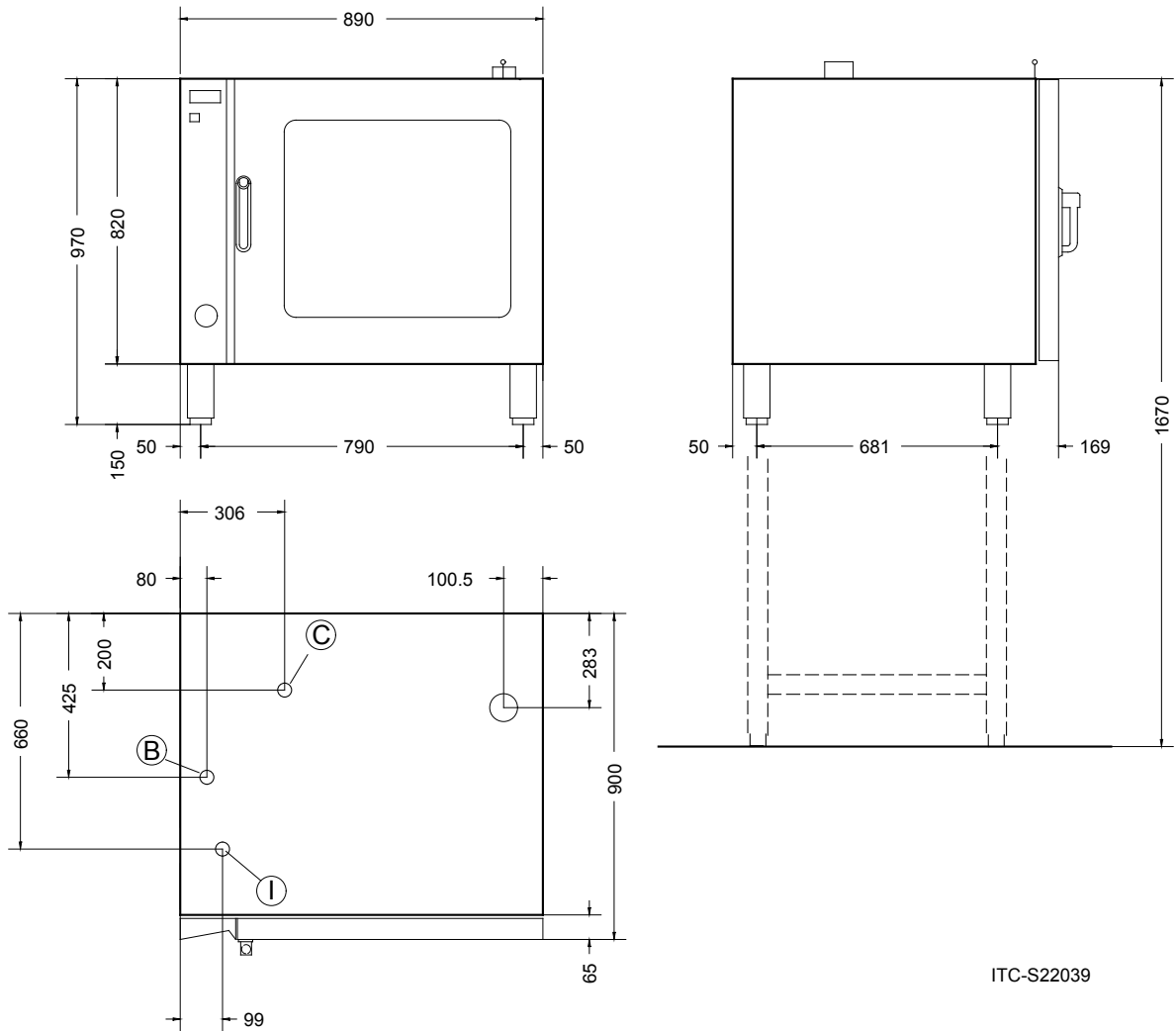
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**LEGEND**

	FCF101G 240201
B - Cold water inlet	3/4"
C - Water drain	25mm
H - Gas connection	1/2"
I - Electrical connection	220/230 V, 1N, 50



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ITC-S22039

**LEGEND**

	FCF101E 240206	FCF101ENS 240227
B - Cold water inlet	3/4"	3/4"
C - Water drain	25mm	25mm
I - Electrical connection	400 V, 3N, 50	400 V, 3N, 60



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