

## RANGE COMPOSITION

A range which combines experience and innovation; is 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 six 6 grid models, three electric and three 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.



240200 + stand

# FCF-6

## 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 single 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.

◆ Space saving: Maximum use is made of the internal space due to the particular dimensions of the oven chamber and to the availability of

different types of internal structures; the oven chamber has rounded corners and no joins for ease of cleaning.

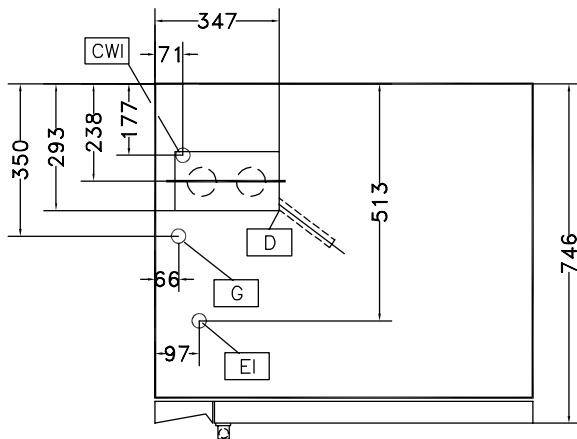
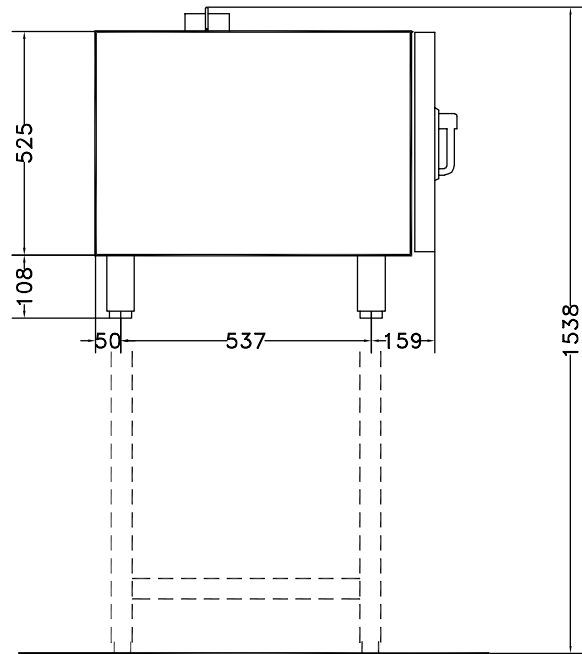
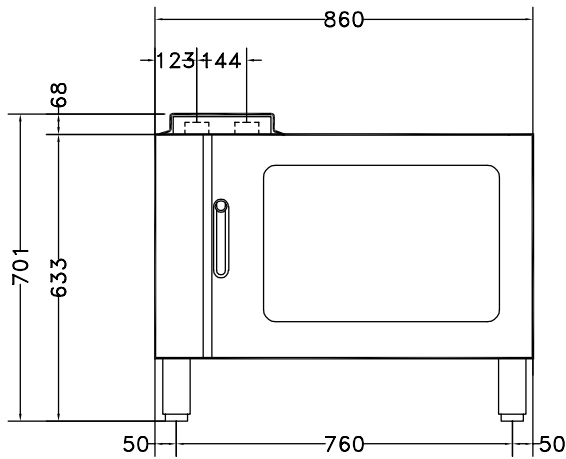
| TECHNICAL DATA           |                      |                      |                   |                     |                     |                      |
|--------------------------|----------------------|----------------------|-------------------|---------------------|---------------------|----------------------|
| CHARACTERISTICS          | MODELS               |                      |                   |                     |                     |                      |
|                          | FCF61G<br>240200     | FCF061GMS<br>240222  | FCF61E<br>240205  | FCF061ENS<br>240226 | FCF061ELN<br>240211 | FCF61GT<br>240260    |
| Power supply             | Gas                  | Gas                  | Electric          | Electric            | Electric            | Gas                  |
| Functional level         | Base;<br>Manual      | Base;<br>Manual      | Base;<br>Manual   | Base;<br>Manual     | Base;<br>Manual     | Base;<br>Manual      |
| Type of grids            | 1/1<br>Gastronorm    | 1/1<br>Gastronorm    | 1/1<br>Gastronorm | 1/1<br>Gastronorm   | 1/1<br>Gastronorm   | 1/1<br>Gastronorm    |
| Shelf capacity           | 6                    | 6                    | 6                 | 6                   | 6                   | 6                    |
| Cooking cycles - °C      |                      |                      |                   |                     |                     |                      |
| air-convection           | 300                  | 300                  | 300               | 300                 | 300                 | 300                  |
| Convection               | ●                    | ●                    | ●                 | ●                   | ●                   | ●                    |
| External dimensions - mm |                      |                      |                   |                     |                     |                      |
| WxDxH                    | 860, 746,<br>701     | 860, 746,<br>701     | 860, 746,<br>633  | 860, 746,<br>633    | 860, 746,<br>633    | 860, 746,<br>701     |
| Internal dimensions - mm |                      |                      |                   |                     |                     |                      |
| width                    | 560                  | 560                  | 560               | 560                 | 560                 | 560                  |
| depth                    | 370                  | 370                  | 370               | 370                 | 370                 | 370                  |
| height                   | 380                  | 380                  | 380               | 380                 | 380                 | 380                  |
| Power - kW               |                      |                      |                   |                     |                     |                      |
| electric                 | 0.35                 | 0.35                 | 7.7               | 7.7                 | 7.7                 | 0.35                 |
| cooking chamber          | 8.5                  | 8.5                  | 7.5               | 7.5                 | 7.5                 | 8.5                  |
| gas                      | 8.5                  | 8.5                  |                   |                     |                     | 8.5                  |
| Net weight - kg.         | 92.1                 | 92.1                 | 79.5              | 79.5                | 79.5                | 92.1                 |
| Supply voltage           | 220/230 V,<br>1N, 50 | 220/230 V,<br>1N, 60 | 400 V, 3N,<br>50  | 400 V, 3N,<br>60    | 230 V, 3, 50        | 220/230 V,<br>1N, 50 |
| Town Gas                 |                      |                      |                   |                     |                     | ●                    |

- ◆ 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.
- ◆ The heating system in the gas models consist of atmospheric burners for grilling effect; 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.
- ◆ 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.
- ◆ Gas models are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ 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.
- ◆ 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.
- ◆ 1 pair of 60 mm pitch runners is supplied as standard.
- ◆ All models comply with the standards required by the main international approval bodies and are CE marked.

| OPTIONAL ACCESSORIES                     |                  |                     |                  |                     |                     |                   |
|--|------------------|---------------------|------------------|---------------------|---------------------|-------------------|
| ACCESSORIES                              | MODELS           |                     |                  |                     |                     |                   |
|  | FCF61G<br>240200 | FCF061GMS<br>240222 | FCF61E<br>240205 | FCF061ENS<br>240226 | FCF061ELN<br>240211 | FCF61GT<br>240260 |
| 1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG) | 922266           | 922266              | 922266           | 922266              | 922266              | 922266            |
| 1/1GN DRAIN PAN GUIDE KIT                | 921713           | 921713              | 921713           | 921713              | 921713              | 921713            |
| 2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID) | 922036           | 922036              | 922036           | 922036              | 922036              | 922036            |
| AUTOMATIC WATER SOFTENER FOR OVENS       | 921305           | 921305              | 921305           | 921305              | 921305              | 921305            |
| BASE FOR OVEN 6X1/1                      | 922101           | 922101              | 922101           | 922101              | 922101              | 922101            |
| EXTERNAL SIDE SPRAY UNIT                 | 922171           | 922171              | 922171           | 922171              | 922171              | 922171            |
| FAT FILTER FOR OVEN 6 GN                 | 922177           | 922177              | 922177           | 922177              | 922177              | 922177            |
| FEET FOR OVENS 6&10 GN1/1-10 GN2/1       | 922127           | 922127              | 922127           | 922127              | 922127              | 922127            |
| FRYING GRIDDLE GN 1/1 FOR OVENS          | 922215           | 922215              | 922215           | 922215              | 922215              | 922215            |
| PAIR OF 1/1 GN AISI 304 S/S GRIDS        | 921101           | 921101              | 921101           | 921101              | 921101              | 921101            |
| PAIR OF 1/2 GN PAN SUPPORT SHELVES       | 921106           | 921106              | 921106           | 921106              | 921106              | 921106            |
| PROBE FOR OVENS 6-10X1/1                 | 921702           | 921702              | 921702           | 921702              | 921702              | 921702            |
| RESIN SANITIZER FOR WATER SOFTENER       | 921306           | 921306              | 921306           | 921306              | 921306              | 921306            |
| RETRACTABLE HOSE REEL SPRAY UNIT         | 922170           | 922170              | 922170           | 922170              | 922170              | 922170            |
| SHELF GUIDES FOR 6X1/1-OVEN BASE         | 922105           | 922105              | 922105           | 922105              | 922105              | 922105            |
| WATER FILTER FOR OVENS 0.8 L/MIN.        | 922186           | 922186              | 922186           | 922186              | 922186              | 922186            |



www.zanussiprofessional.com



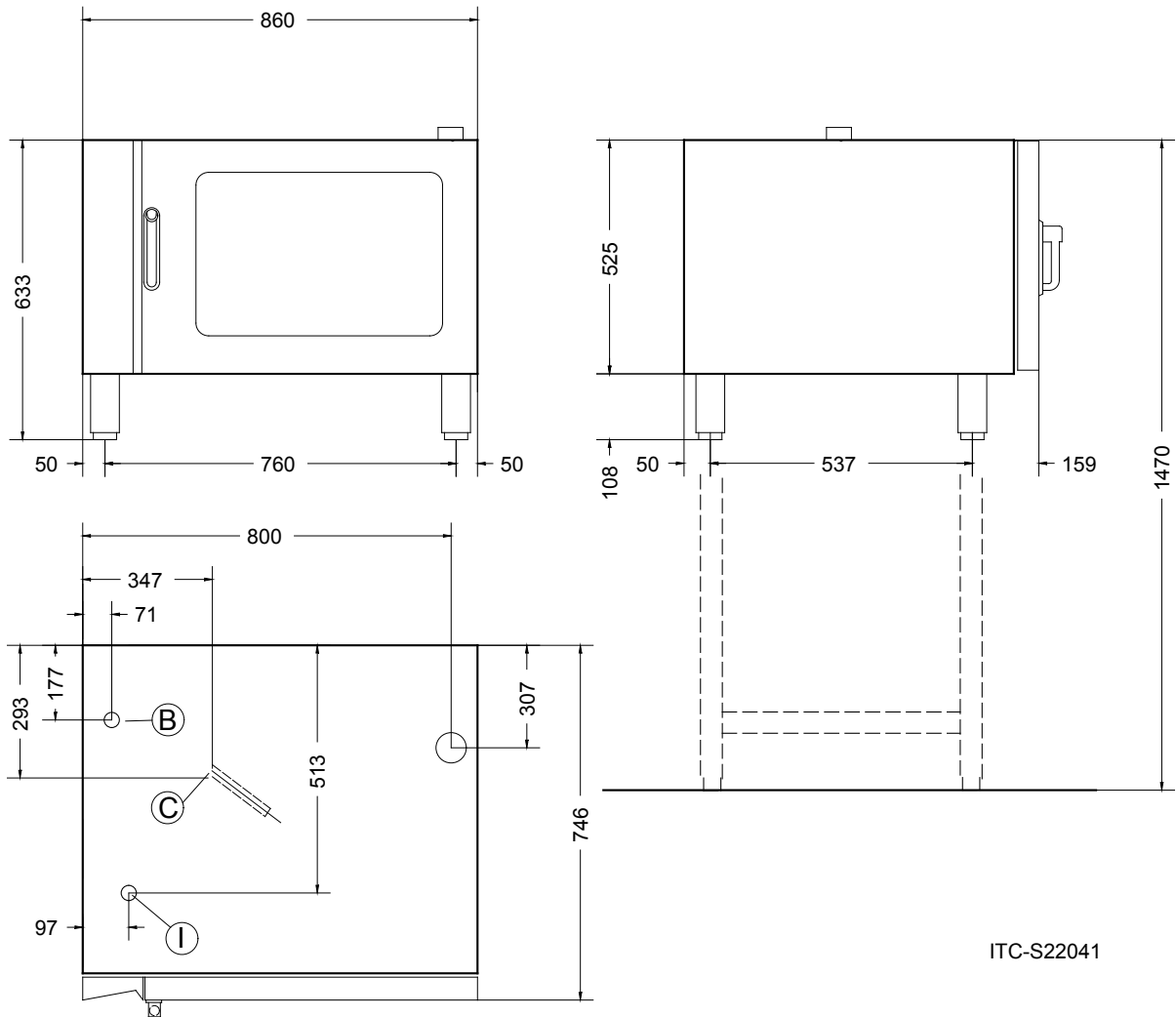
ITC-S22036

**LEGEND**

|                            | FCF61G<br>240200  | FCF061GMS<br>240222 | FCF61GT<br>240260 |
|----------------------------|-------------------|---------------------|-------------------|
| CWI - Cold water inlet     | 3/4"              | 3/4"                | 3/4"              |
| D - Water drain            | 25mm              | 25mm                | 25mm              |
| EI - Electrical connection | 220/230 V, 1N, 50 | 220/230 V, 1N, 60   | 220/230 V, 1N, 50 |
| G - Gas connection         | 1/2"              | 1/2"                | 1/2"              |



www.zanussiprofessional.com



ITC-S22041

**LEGEND**

|                           | FCF61E<br>240205 | FCF061ENS<br>240226 |
|---------------------------|------------------|---------------------|
| B - Cold water inlet      | 3/4"             | 3/4"                |
| C - Water drain           | 25mm             | 25mm                |
| I - Electrical connection | 400 V, 3N, 50    | 400 V, 3N, 60       |



www.zanussiprofessional.com

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>