

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 five 10 grid 2/1 GN models, two 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.



240202 + base

FCF-10 2/1

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.

◆ 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.

TECHNICAL DATA					
CHARACTERISTICS	MODELS				
	FCF102G 240202	FCF102GMS 240224	FCF102E 240207	FCF102ENS 240228	FCF102GT 240262
Power supply	Gas	Gas	Electric	Electric	Gas
Functional level	Base; Manual	Base; Manual	Base; Manual	Base; Manual	Base; Manual
Type of grids	2/1 Gastronorm	2/1 Gastronorm	2/1 Gastronorm	2/1 Gastronorm	2/1 Gastronorm
Shelf capacity	10	10	10	10	10
Cooking cycles - °C					
air-convection	300	300	300	300	300
Convection	●	●	●	●	●
External dimensions - mm					
WxDxH	890, 1215, 970	890, 1215, 970	890, 1215, 970	890, 1215, 970	890, 1215, 970
Internal dimensions - mm					
width	590	590	590	590	590
depth	760	760	760	760	760
height	680	680	680	680	680
Power - kW					
electric	0.5	0.5	24.5	24.5	0.5
cooking chamber	25	25	24	24	25
gas	25	25			25
Net weight - kg.	154	154	147	147	154
Supply voltage	220/230 V, 1N, 50	220/230 V, 1N, 60	400 V, 3N, 50	400 V, 3N, 60	220/230 V, 1N, 50
Town Gas					●
INCLUDED ACCESSORIES					
60 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	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.
- ◆ 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; 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.

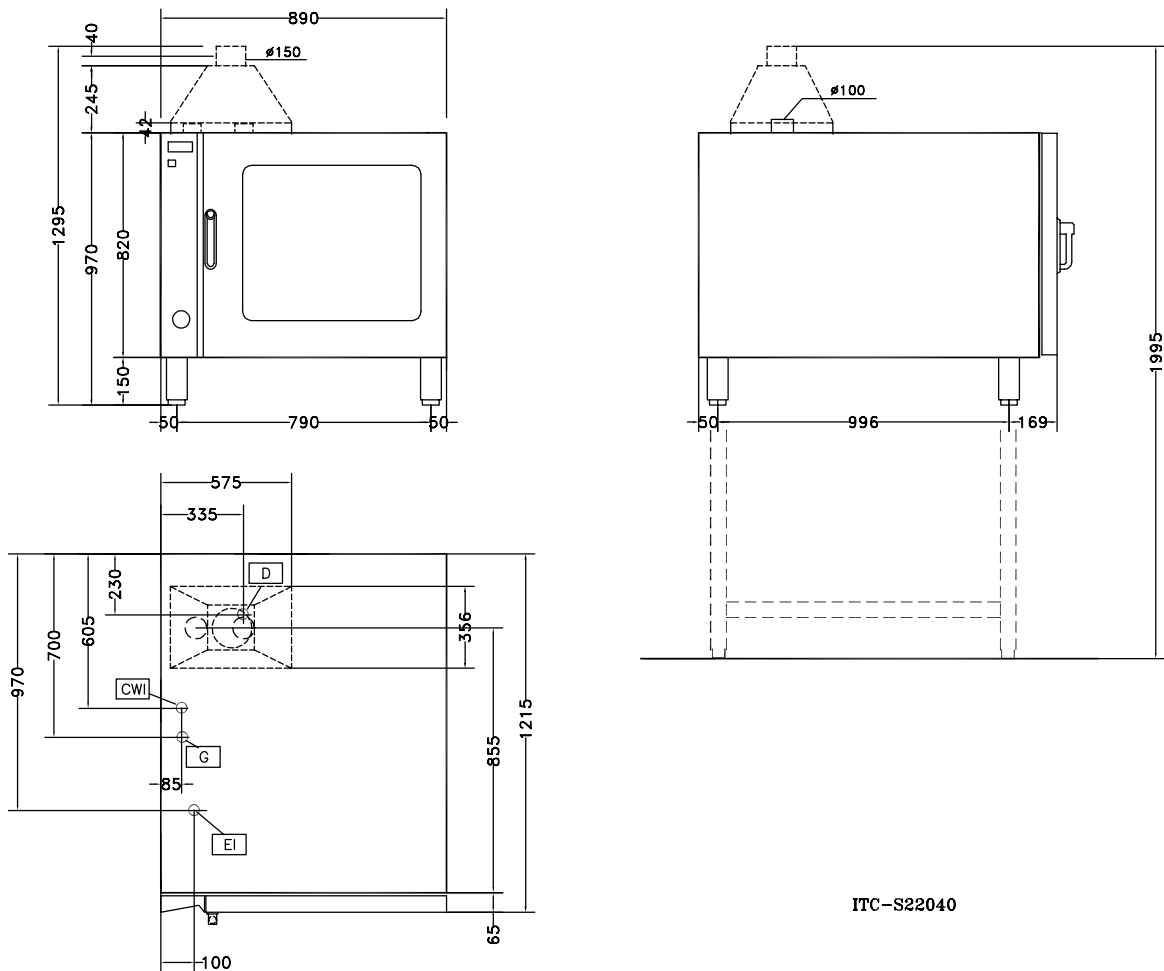
- ◆ The humidity level can be set by selecting one of the 5 levels shown on the control panel; it functions by injecting water into the cooking chamber for a few seconds every minute. Thermometer for controlling the temperature in the cooking chamber.
- ◆ All models comply with the standards required by the main international approval bodies and are CE marked

* 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				
	FCF102G 240202	FCF102GMS 240224	FCF102E 240207	FCF102ENS 240228	FCF102GT 240262
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 FOR 10X2/1 OVEN	922123	922123	922123	922123	922123
80 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	922117	922117	922117	922117	922117
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305	921305
BAKING TRAY SUPPORT	922173	922173	922173	922173	922173
BASE FOR OVENS 10X2/1	922103	922103	922103	922103	922103
CUPBOARD STAND 10X2/1 FOR OVEN	922110	922110	922110	922110	922110
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171	922171	922171
FAT FILTER FOR GAS OVENS 10&20X1/1-2/1	921700	921700			921700
FAT FILTER FOR OVENS 10X1/1-2/1			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			921701
HOTCUPBOARD STAND 10X2/1 CONVECT.STEAMER	922113	922113	922113	922113	922113
KIT TO CONVERT TO 10X2/1 ROLL-IN RACK	922202	922202	922202	922202	922202
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175	922175	922175	922175	922175
PROBE FOR OVENS 10X2/1	921703	921703	921703	921703	921703
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306	921306
RETRACTABLE HOSE REEL SPRAY UNIT	922170	922170	922170	922170	922170
SHELF GUIDES FOR 10X2/1-OVEN BASE	922107	922107	922107	922107	922107
THERMAL JACKET FOR SLIDE-IN RACK 10X2/1	922154	922154	922154	922154	922154
TROLLEY FOR 10X1/1 & 2/1 ROLL IN RACK	922128	922128	922128	922128	922128
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186	922186	922186



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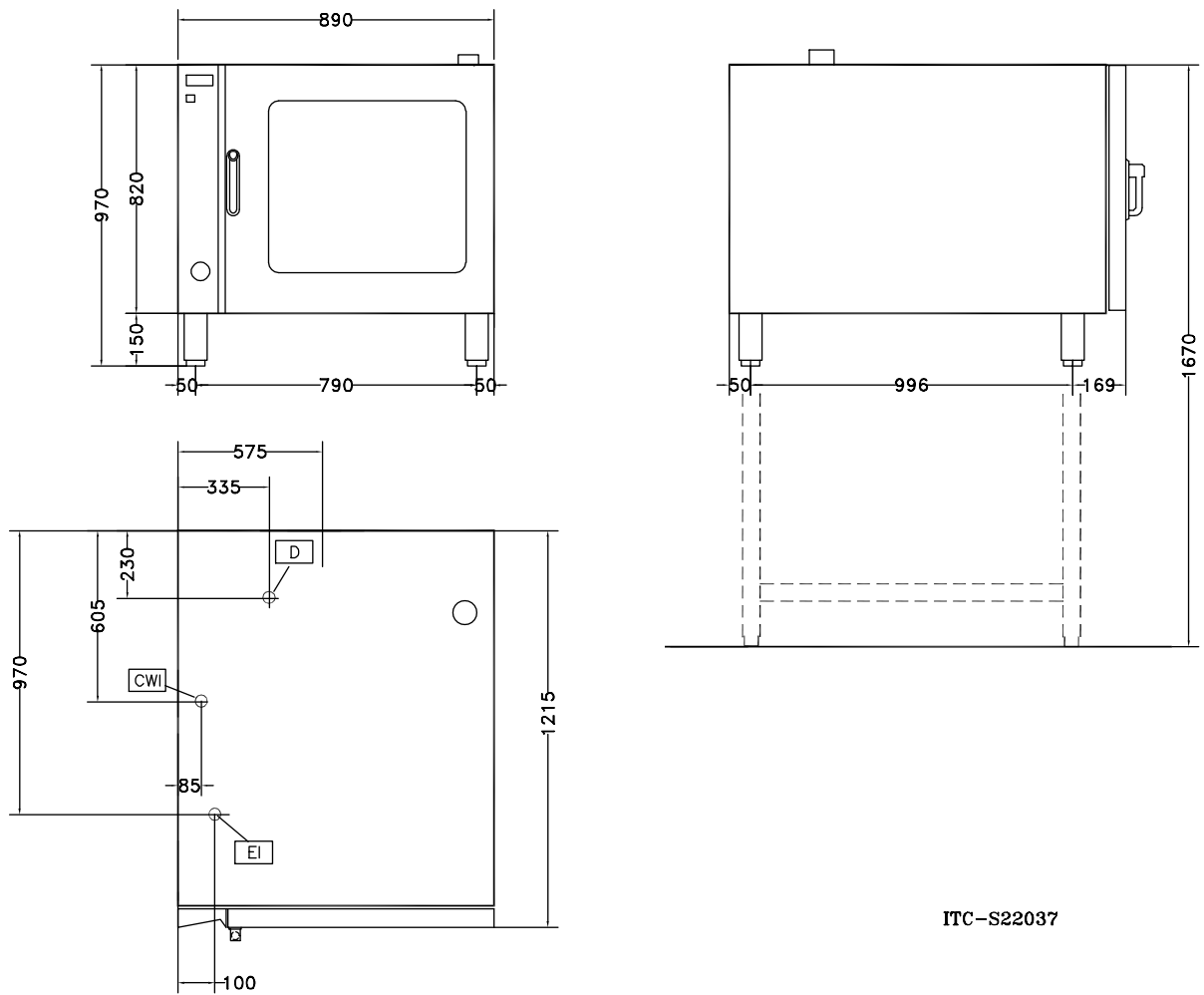


LEGEND

	FCF102G 240202	FCF102GMS 240224	FCF102GT 240262
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"



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ITC-S22037

LEGEND

	FCF102E 240207	FCF102ENS 240228
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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