

## 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 two 10 grid 2/1 GN models, one electric and one 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.



FCF202E

# FCF-20 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

◆ Main structure in stainless steel, with seamless joints in the oven cavity; 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 optimized 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

◆ 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.

◆ 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

TECHNICAL DATA CHARACTERISTICS	MODELS	
	FCF202G 240204	FCF202E 240209
Power supply	Gas	Electric
Functional level	Base; Manual	Base; Manual
Type of grids	2/1 Gastronorm	2/1 Gastronorm
Shelf capacity	20	20
Convection	●	●
External dimensions - mm		
width	890	890
depth	1215	1215
height	1700	1700
height adjustment	80	80
Internal dimensions - mm		
width	590	590
depth	760	760
height	1350	1350
Power - kW		
electric	1	48.9
cooking chamber	50	49
gas	50	
Net weight - kg.	311.8	271.4
Supply voltage	220/230 V, 1N, 50	400 V, 3N, 50
<b>INCLUDED ACCESSORIES</b>		
60 MM PITCH ROLL-IN RACK FOR 20X2/1	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

◆ 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

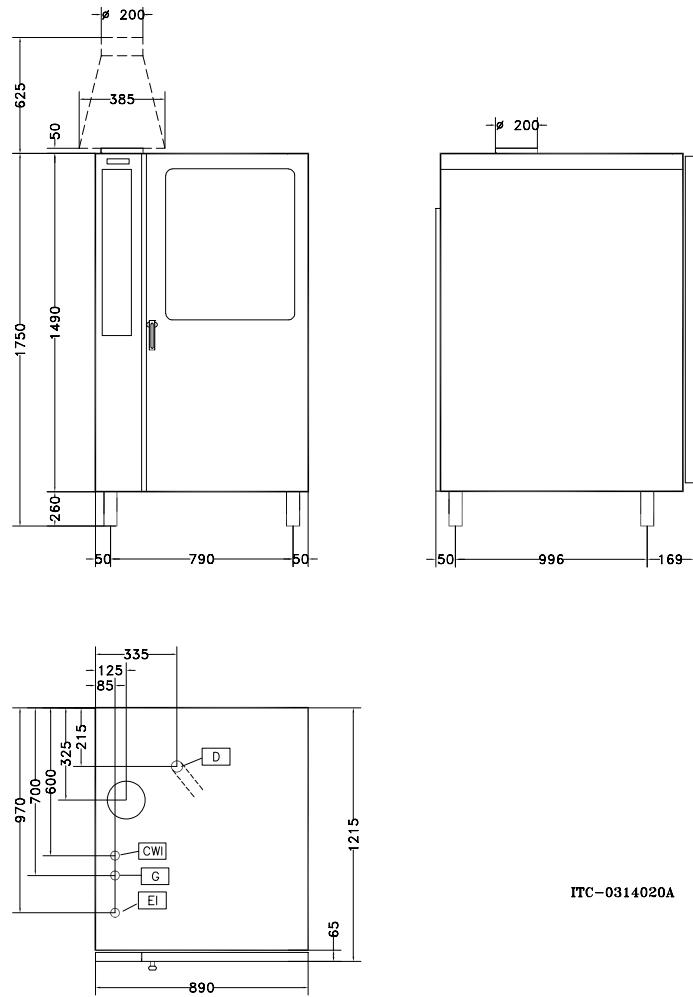
◆ All models comply with the standards required by the main international approval bodies and are CE marked

\* 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	
	FCF202G 240204	FCF202E 240209
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN		922179
60 MM PITCH ROLL-IN RACK FOR 20X2/1	922204	922204
80MM PITCH ROLL-IN RACK 14X2/1GN	922206	922206
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305
BAKING TRAY SUPPORT	922173	922173
BASE FOR 20X2/1 ROLL-IN RACK	922142	922142
EXTERNAL SIDE SPRAY UNIT	922171	922171
FAT FILTER FOR GAS OVENS 10&20X1/1-2/1	921700	
FLUE CONDENSER FOR GAS OVEN 20X2/1	921712	
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175	922175
PROBE FOR OVENS 20X1/1-2/1	921704	921704
RESIN SANITIZER FOR WATER SOFTENER	921306	921306
THERMAL JACKET FOR SLIDE-IN RACK 20X2/1	922162	922162
TROLLEY FOR 20X2/1 ROLL-IN RACK	922134	922134



www.zanussiprofessional.com

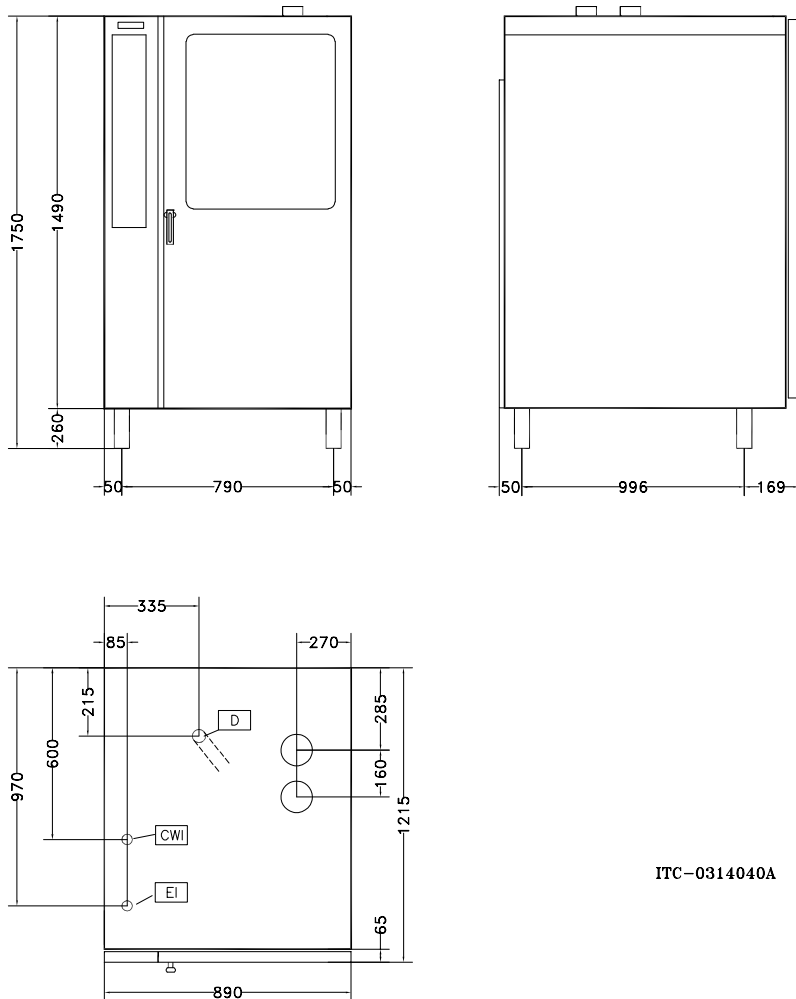


**LEGEND**

	FCF202G 240204
CWI - Cold water inlet	3/4"
D - Water drain	25mm
EI - Electrical connection	220/230 V, 1N, 50
G - Gas connection	1/2"



www.zanussiprofessional.com



ITC-0314040A

**LEGEND**

	<b>FCF202E 240209</b>
CWI - Cold water inlet	3/4"
D - Water drain	25mm
EI - Electrical connection	400 V, 3N, 50



www.zanussiprofessional.com