

Combi Oven class B Electric Combi Oven 10GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



648012 (FCZ101EBAN)

combi oven, electric,
10x1/1GN, double step
cooking, By-pass technology
and automatic cleaning
system functions

Short Form Specification

Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.

Fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.

Built-in cleaning system with four automatic pre-set cycles and one automatic cleaning cycle.

Cooking cycles: steam (100 °C), low temperature steam (100°C), overheated steam (max 130°C), hot air (max 300 °C), combi (max 250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 tray rack 1/1GN, 65mm pitch.

APPROVAL: _____

Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 300 °C): ideal for low humidity cooking.
 - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables.
 - High temperature steam (max. 130 °C).
 - Combination cycle (max. 250 °C): combining convection heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Regeneration cycle: best cooking setting for quickly heating the products to be regenerated on plate and tray (max 250°C).
- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Single sensor core temperature probe included.
- Reduced power cycle.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.
- Automatic cleaning system: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons).
- Perfect evenness: blows fresh air from the outside through the bi-functional fan, which pushes the air that has been preheated in the meantime, into the cooking chamber, guaranteeing the evenness of the cooking process.

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

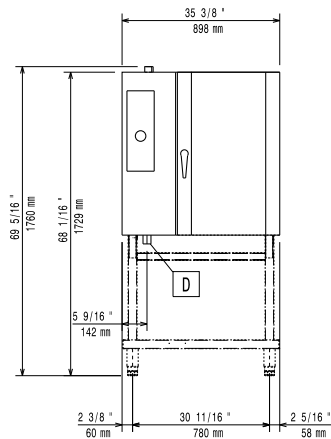
Included Accessories

- 1 of Control panel filter for 6&10 GN 1/1 PNC 922246 ovens

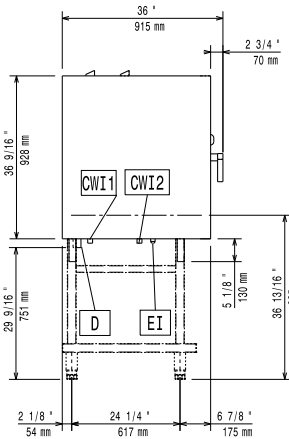
Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792
- ODOURLESS HOOD+FAN-6&10GN1/1 EL.LW PNC 640797
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) PNC 922006
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch PNC 922009
- Kit 4 adjustable feet for 6&10x1/1GN ovens PNC 922012
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch PNC 922015
- Pair of 1/1GN AISI 304 grids PNC 922017
- Tray support for 6&10x1/1GN open base PNC 922021
- Couple of grids GN 1/1 for whole chicken (8 per grid) PNC 922036
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Allows use of 400x600mm pastry trays PNC 922066
- Banquet rack 23 plates (85mm pitch) for 10x1/1GN oven PNC 922071
- Slide-in rack and handle for 6&10x1/1GN ovens PNC 922074
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch PNC 922099
- KIT HACCP EKIS PNC 922166
- External connection kit for detergent and rinse aid PNC 922169
- Retractable hose reel water spray unit for 6 - 10 1/1 and 10 2/1 PNC 922170
- Side external water spray unit PNC 922171
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- Open base with tray support for 6&10x1/1GN ovens PNC 922195
- Basket for detergent tank - wall mounted PNC 922209
- Holder for detergent tank, to mount on open base PNC 922212
- Cupboard base with tray support for 6&10 GN1/1 ovens PNC 922226
- Hot cupboard base for 6&10 1/1GN ovens PNC 922233
- 2 frying baskets for ovens PNC 922239
- Heat shield for stacked ovens 6x1/1GN on 10x1/1GN PNC 922245
- Heat shield for 10x1/1 GN oven PNC 922251
- Double-click closing catch for oven's door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens PNC 922283
- Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases PNC 922286
- Grease collection kit including tray and trolley PNC 922287
- Bakery rack kit for 10 GN1/1 ovens PNC 922292
- Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven including kit pipes and external connection of detergent and rinse aid PNC 922319
- Kit flanged feet PNC 922320
- Fat collection tray 100 mm PNC 922321
- Trolley for slide-in rack on stacked ovens (needed for the oven that will be stacked below) PNC 922323
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Fat collection tray 40 mm PNC 922329
- Wheels for stacked oven 2x 6 GN 1/1 or 6 GN 1/1 on 10 GN1/1 PNC 922333
- Smoker for lengthwise and crosswise ovens PNC 922338
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- - NOT TRANSLATED - PNC 922363
- - NOT TRANSLATED - PNC 922364
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front

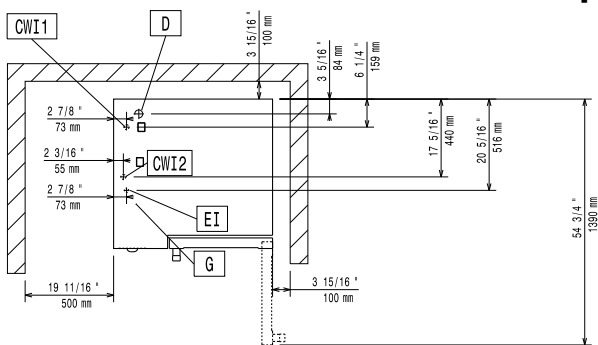


Side



- CWI1 = Cold Water inlet
- CWI2 = Cold Water Inlet 2
- D = Drain
- EI = Electrical connection

Top



Electric

Supply voltage:	
648012 (FCZ101EBAN)	380-400 V/3N ph/50/60 Hz
Electrical power, max:	17.5 kW
Circuit breaker required	
Total Watts:	17.5 kW

Water

Water inlet "CW" connection	3/4"
Total hardness:	5-50 ppm
Pressure, bar min/max:	1-2.5 bar
Drain "D":	1"1/4

It is recommended the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Installation

Clearance:	5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity

GN:	10 - 1/1 Gastronorm
Max load capacity:	50 kg

Key Information

External dimensions, Width	898 mm
External dimensions, Height	1058 mm
External dimensions, Depth	915 mm
Shipping weight:	176 kg
Shipping volume:	1.19 m ³