

Combi Oven class B Electric Combi Oven 20GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



648014 (FCZ201EBAN)

combi oven, electric, 20 1/1 GN, 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.

Cooking evenness guaranteed: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, thus maintaining the evenness of the cooking process.

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.

Automatic cleaning cycle (steam loosens residual dirt, then steam and detergents act together to dissolve residue and manual rinsing completes the task).

Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation (Hold) 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, back panels and interior in AISI 304 stainless steel.

Supplied with n.1 trolley rack 1/1GN, 63mm pitch.

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 convected 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 trolley rack 1/1GN, 63mm pitch and door shield.
- 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 Trolley with tray rack for 20x1/1GN PNC 922007 ovens and bcf, 63mm pitch (std)

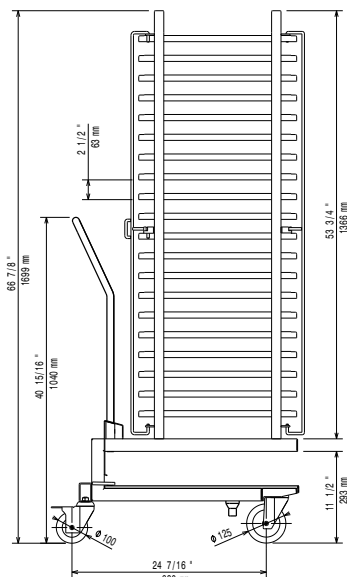
APPROVAL: _____

- 1 of Control panel filter for 20xGN1/1 ovens PNC 922248

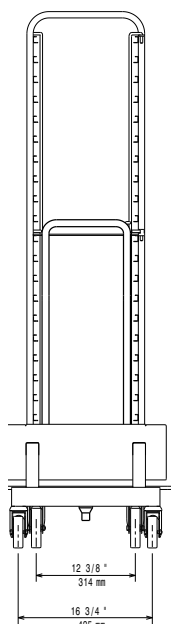
Optional Accessories

- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- Trolley with tray rack for 16x1/1GN ovens and bcf, 80mm pitch PNC 922010
- Trolley with rack for 54 plates for 20x1/1GN ovens and bcf, 74mm pitch PNC 922016
- Pair of 1/1GN AISI 304 grids PNC 922017
- Couple of grids GN 1/1 for whole chicken (8 per grid) PNC 922036
- Pastry trolley with 16 (400x600) levels for 20x1/1GN ovens and bcf, 80mm pitch PNC 922068
- Banquet rack 45 plates (90mm pitch) for 20x1/1GN oven PNC 922072
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- KIT HACCP EKIS PNC 922166
- Side external water spray unit PNC 922171
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179
- 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
- 2 frying baskets for ovens PNC 922239
- Heat shield for 20x1/1GN PNC 922243
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Adjustable wheels for 20x1/1 and 2/1GN ovens PNC 922280
- Fat collection tray 100 mm PNC 922321
- 4 long skewers PNC 922327
- Fat collection tray 40 mm PNC 922329
- Smoker for lengthwise and crosswise ovens PNC 922338
- Water filter for ovens - 4 membranes PNC 922344
- External reverse osmosis filter for ovens - 4 membranes PNC 922345
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- KIT FLANGED FEET OVENS 20x1/ GN-20x2/1GN-QTY:4 PNC 922361
- - NOT TRANSLATED - PNC 922365
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front

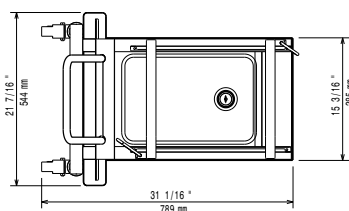


Side



- CW11** = Cold Water inlet
- CW12** = Cold Water Inlet 2
- D** = Drain
- EI** = Electrical connection

Top



Electric

Supply voltage:	
648014 (FCZ201EBAN)	380-400 V/3N ph/50/60 Hz
Electrical power, max:	34.5 kW
Circuit breaker required	
Total Watts:	34.5 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:	20 - 1/1 Gastronorm
Max load capacity:	100 kg

Key Information

External dimensions, Width	993 mm
External dimensions, Height	1795 mm
External dimensions, Depth	957 mm
Shipping weight:	309 kg
Shipping volume:	2.18 m ³