

Combi Oven class B Natural Gas Combi Oven 10GN 2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



648703 (FCZ102GBGN)

combi oven, gas, 10x2/1GN,
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 2/1GN, 65mm 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 tray rack 2/1GN, 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

- High efficiency and low emissions burners.
- 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

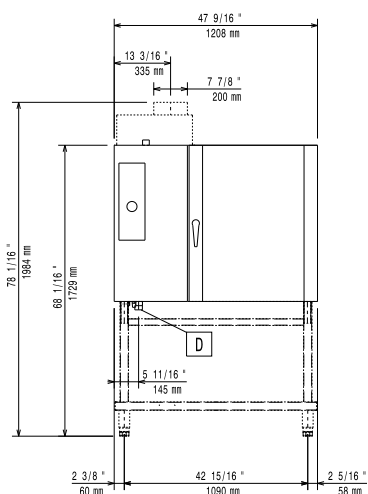
- 1 of Control panel filter for 10 GN 2/1 PNC 922247 ovens

APPROVAL: _____

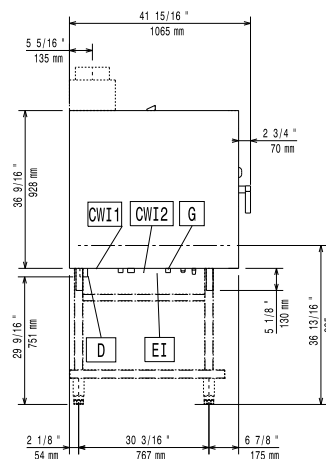
Optional Accessories

- Flue condenser for hood for GN 2/1 gas ovens. PNC 640415
The flue condenser is mandatory on installations with any of the above listed hoods
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640793
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640794
- 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
- Kit 4 adjustable feet for 6&10x1/1GN ovens PNC 922012
- Pair of 1/1GN AISI 304 grids PNC 922017
- Couple of grids GN 1/1 for whole chicken (8 per grid) PNC 922036
- Tray support for 10x2/1GN PNC 922041
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042
- Tray rack with wheels for 10x2/1GN ovens and bcf (65mm pitch) PNC 922043
- Tray rack with wheels for 10x2/1GN ovens and bcf (80mm pitch) PNC 922045
- Kit for roll-in with handle for 10x2/1GN PNC 922047
- Banquet rack 51 plates (75mm pitch) for 10x2/1GN oven PNC 922052
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Allows use of 600x400mm pastry trays PNC 922067
- 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
- Pair of 2/1 GN grids in 304 AISI PNC 922175
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- Open base with tray support for 10x2/1GN oven PNC 922198
- Basket for detergent tank - wall mounted PNC 922209
- Holder for detergent tank, to mount on open base PNC 922212
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- 2 frying baskets for ovens PNC 922239
- Control panel filter for 10 GN 2/1 ovens PNC 922247
- Heat shield for 10x2/1GN PNC 922252
- 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
- Kit to convert from natural gas to LPG PNC 922277
- Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens PNC 922283
- Kit flaged feet PNC 922320
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- 6 short skewers PNC 922328
- Fat collection tray 40 mm PNC 922329
- Wheels for 6 2/1 and 10 2/1 ovens PNC 922336
- 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
- Chimney adaptor PNC 922346
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Grease collection tray 2/1GN PNC 922350
- GREASE COLLECTION TRAY GN 2/1 H60 PNC 922357
- - NOT TRANSLATED - PNC 922366

Front

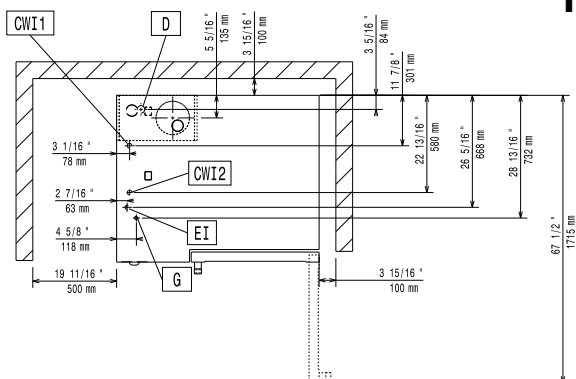


Side



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

Top



Electric

Supply voltage:	
648703 (FCZ102GBGN)	220-240 V/1 ph/50/60 Hz
Electrical power, max:	1 kW
Circuit breaker required	
Total Watts:	1 kW

Gas

ISO 7/1 gas connection diameter:	1/2" MNPT
Natural gas	
Steam generator:	25 kW
Heating elements:	92043 BTU/h (27 kW)
Total thermal load:	153405 BTU/h (45 kW)
LPG	
Steam generator:	85225 BTU (25 kW)
Heating elements:	92043 BTU (27 kW)
Total thermal load:	153405 BTU (45 kW)

Water

Water inlet "CW" connection	3/4"
Total hardness:	5-50 ppm
Pressure, bar min/max:	1.5-2.5 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 - 2/1 Gastronorm
GN:	20 - 1/1 containers
Max load capacity:	80 kg

Key Information

External dimensions, Width	1208 mm
External dimensions, Height	1058 mm
External dimensions, Depth	1065 mm
Shipping weight:	229 kg
Shipping volume:	1.82 m ³