

Combi Oven class B Natural Gas Combi Oven 20GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


648704 (FCZ201GBGN)

 combi oven, gas, 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). High efficiency and low emission gas burners with unique design of the heat exchangers in the cooking chamber and the steam generator.

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.

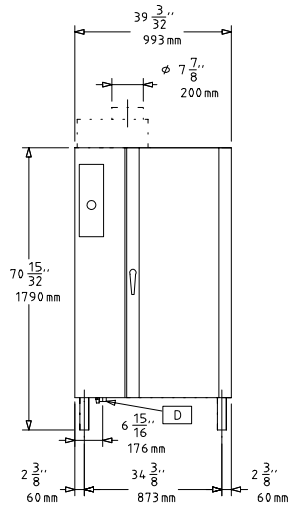
Construction

- 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.

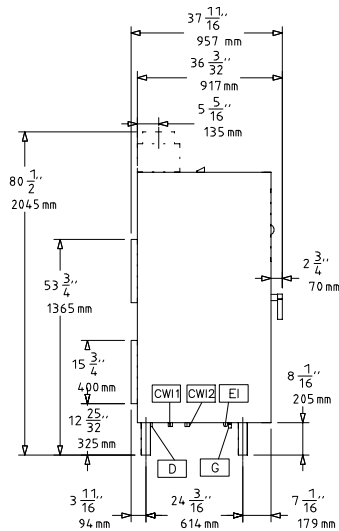
Included Accessories

APPROVAL: _____

Front



Side



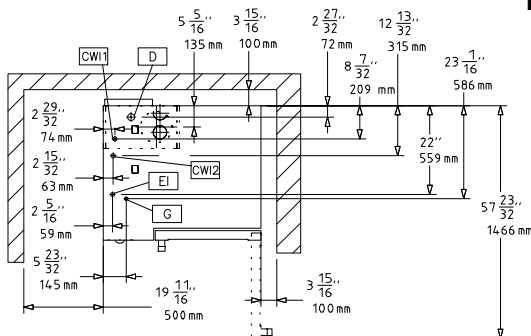
CW11 = Cold Water inlet G = Gas connection

CW12 = Cold Water Inlet 2

D = Drain

EI = Electrical connection

Top



Electric

Supply voltage:

648704 (FCZ201GBGN) 220-230 V/1 ph/50/60 Hz

Electrical power, max: 0.5 kW

Circuit breaker required

Total Watts: 0.5 kW

Gas

ISO 7/1 gas connection diameter: 1" MNPT

Natural gas

Steam generator: 25 kW

Heating elements: 136360 BTU/h (40 kW)

Total thermal load: 197722 BTU/h (58 kW)

LPG

Steam generator: 85225 BTU (25 kW)

Heating elements: 136360 BTU (40 kW)

Total thermal load: 197722 BTU (58 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: Clearance: 5 cm rear and right

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: 324 kg

Shipping volume: 2.18 m³