

Combi Oven class B Natural Gas Combi Oven 20GN 2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



648705 (FCZ202GBGN)

combi oven, gas, 20 2/1 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 2/1GN, 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 2/1GN, 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

- 1 of Trolley with tray rack for 20x2/1GN PNC 922044
ovens and bcf (63mm pitch)
- 1 of Control panel filter for 20xGN2/1 PNC 922249
ovens

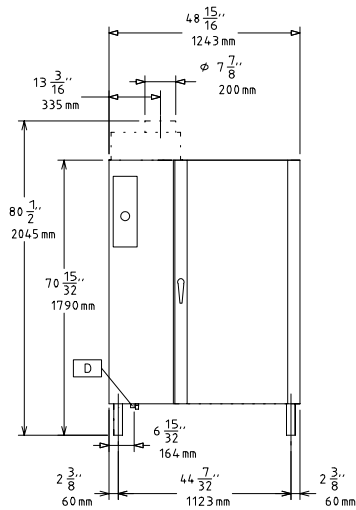
Optional Accessories

- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305

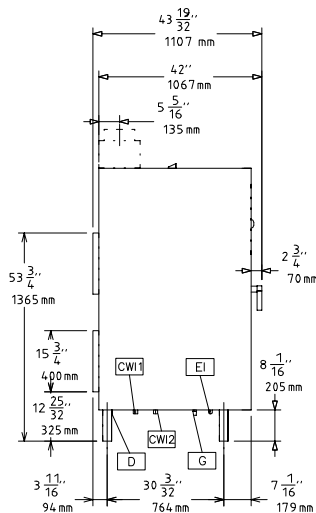
APPROVAL: _____

- Resin sanitizer for water softener PNC 921306
- Pair of 1/1GN AISI 304 grids PNC 922017
- Couple of grids GN 1/1 for whole chicken (8 per grid) PNC 922036
- Trolley with tray rack for 20x2/1GN ovens and bcf (63mm pitch) PNC 922044
- Trolley with tray rack for 20x2/1GN ovens and bcf (80mm pitch) PNC 922046
- Trolley with 92-plate capacity banquet rack for 20x2/1GN ovens and bcf (85mm pitch) PNC 922055
- Pastry trolley with 16 (400x600) levels for 20x2/1GN ovens and bcf, 80mm pitch PNC 922069
- KIT HACCP EKIS PNC 922166
- Side external water spray unit PNC 922171
- Pair of 2/1 GN grids in 304 AISI PNC 922175
- 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
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- 2 frying baskets for ovens PNC 922239
- Heat shield for 20x2/1GN PNC 922242
- Control panel filter for 20xGN2/1 ovens PNC 922249
- 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
- Kit to convert from natural gas to LPG PNC 922277
- Adjustable wheels for 20x1/1 and 2/1GN ovens PNC 922280
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- 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
- 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
- KIT FLANGED FEET OVENS 20x1/ GN-20x2/1GN-QTY:4 PNC 922361
- - NOT TRANSLATED - PNC 922367
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front



Side



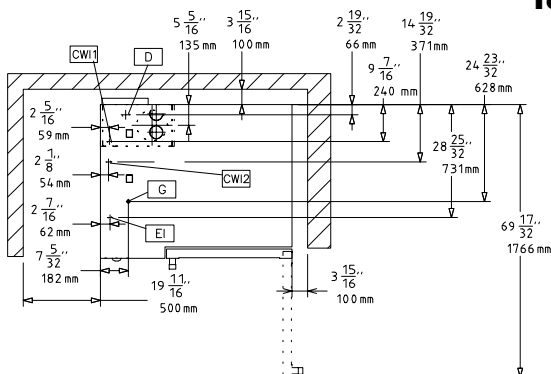
CW1 = Cold Water inlet G = Gas connection

CW2 = Cold Water Inlet 2

D = Drain

EI = Electrical connection

Top



Electric

Supply voltage:	
648705 (FCZ202GBGN)	220-240 V/1 ph/50/60 Hz
Electrical power, max:	2 kW
Circuit breaker required	
Total Watts:	2 kW

Gas

ISO 7/1 gas connection diameter:	1" MNPT
Natural gas	
Steam generator:	55 kW
Heating elements:	187495 BTU/h (55 kW)
Total thermal load:	323855 BTU/h (95 kW)
LPG	
Steam generator:	187495 BTU (55 kW)
Heating elements:	187495 BTU (55 kW)
Total thermal load:	323855 BTU (95 kW)

Water

Water inlet "CW" connection	3/4"
Total hardness:	5-50 ppm
Pressure, bar min/max:	1.5-2.5 bar
Drain "D":	2"

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 hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity

GN:	20 - 2/1 Gastronorm
GN:	40 - 1/1 containers
Max load capacity:	200 kg

Key Information

External dimensions, Width	1243 mm
External dimensions, Height	1795 mm
External dimensions, Depth	1107 mm
Shipping weight:	445 kg
Shipping volume:	3.05 m ³