

ZANUSSI PROFESSIONAL

Convection Oven Electric Convection Oven, 10 GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



Convection Oven

Electric Convection Oven, 10 GN1/1

240206 (FCF101E)

10 1/1 GN grids, electric

Short Form Specification

Item No.

Main structure in stainless steel. Cooking chamber, grid supports, diffusers, and fan walls in stainless steel. Double glazed door with tempered glass and pressbutton opening and closing system. Oven chamber with rounded corners and side lighting. Flow Channel ventilation system. Heating via "Incoloy" armoured elements positioned on the convector unit. Electromechanical thermostat; temperature adjustable from 30°C to 300°C; visual display. Timer from 0 to 120 minutes with acoustic alarm. 5-level humidity control. Functional level: base, manual. The pan rack (composed by 2 side hangers) can accommodate n. 10x1/1GN grids and can be converted into a roll-in rack by using an optional kit.

Supplied with n. 1 pan rack, 60mm pitch.

Main Features

- IPX4 water resistance certification.
- Racks can be easily removed without the need for special tools.
- Maximum temperature of 300°C.
- Food temperature probe available as accessory.
- Rapid cooling of oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.

Construction

- · Height adjustable feet.
- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- Double-glazed door with tempered glass.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.

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Included Accessories

• 1 of 60mm pitch side hangers for 10 1/1 GN PNC 922121 electric oven

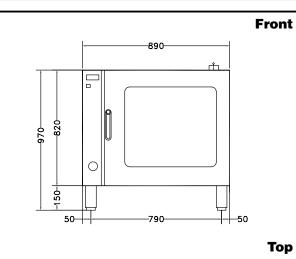
Optional Accessories

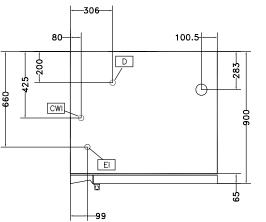
Optional Accessories			
Pair of 1/1 GN grids in 304 AISI	PNC	921101	
 Pair of 1/2 GN pan support shelves 	PNC	921106	
Automatic water softener	PNC	921305	
 Resin sanitizer for water softener 	PNC	921306	
 Probe for 6-10 1/1 GN ovens 	PNC	921702	
• 1/1 GN drain pan guide kit	PNC	921713	
 Hot base cupboard on castors for 10 1/1 GN oven 	PNC	922023	
• Couple of grids GN 1/1 for whole chicken (8 pe grid)	PNC	922036	
Base for 10 1/1 GN oven	PNC	922102	
 Shelf guides for 10 1/1 GN oven base 	PNC	922106	
 Base cupboard for 10 1/1 GN oven 	PNC	922109	
 Hot base cupboard for 10 1/1 GN oven 	PNC	922112	
 Base on castors for 10 1/1 GN oven 		922114	_
 80mm pitch side hangers for 10 1/1 GN electric oven 			
 60mm pitch side hangers for 10 1/1 GN electric oven 	PNC	922121	
• Feet for 6&10x1/1 GN and 10x2/1 GN ovens	PNC	922127	
 Trolley for 10 1/1 GN roll-in rack 	PNC	922130	
 Retractable hose reel water spray unit 	PNC	922170	
 Side external water spray unit (needs to be mounted outside and includes support for mounting to oven) 	PNC	922171	
Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC	922178	
Kit to convert to 10 1/1 GN roll-in rack	PNC	922201	
• Grid GN 1/1 for 8 whole chickens (1,2 kg each)	PNC	922266	
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC	922325	
Universal skewer rack	PNC	922326	
 Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request 	PNC	922338	





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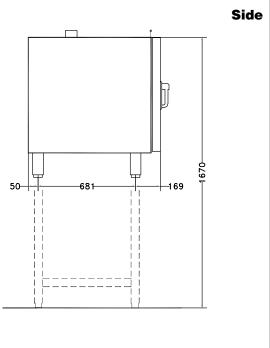




CWI1 = Cold Water inlet 1
CWI2 = Cold Water Inlet 2

D = Drain

EI = Electrical connection



Electric

Supply voltage:

240206 (FCF101E) 400 V/3N ph/50 Hz

Auxiliary: 0.3 kW **Electrical power max.:** 17.3 kW

Capacity:

Shelf capacity: 10

Key Information:

External dimensions, Height: 970 mm
External dimensions, Width: 890 mm
External dimensions, Depth: 900 mm
Net weight: 121.2 kg
Functional level: Basic

Type of grids: 1/1 Gastronorm

Runners pitch: 60 mm
Cooking cycles - air-convection: 300 °C
Internal dimensions, width: 590 mm
Internal dimensions, depth: 503 mm
Internal dimensions, height: 680 mm



