



FORCED CONVECTION OVENS FCF

ZANUSSI
PROFESSIONAL

THE GOOD FORTUNE OF BEING ZANUSSI



The range of professional FCF ovens is reliable and easy to use.

For those who love tradition in the kitchen, fast cooking and quality, every time, no matter what.

THE PERFECT OVEN FOR YOUR KITCHEN



FCF 6

6 GN 1/1 grids
860 x d746 x h701



FCF 10

10 GN 1/1 grids
890 x d900 x h970



FCF 10

10 GN 2/1 grids
890 x d1215 x h970



FCF 20

10 GN 1/1 grids
890 x d900 x h1,800



FCF 20

10 GN 2/1 grids
890 x d1215 x h1,800

FCF OVENS PROFESSIONAL, RELIABLE AND SIMPLE TO USE

MAXIMUM SIMPLICITY

The FCF ovens are fitted with simple, ergonomic control panels, the knobs are easily held and the setting of all the parameters is instant.

HUMIDIFIER

The presence of the humidifier helps to keep the food tender and with the right consistency, and is conducive to a minimum weight variation.

PLUS

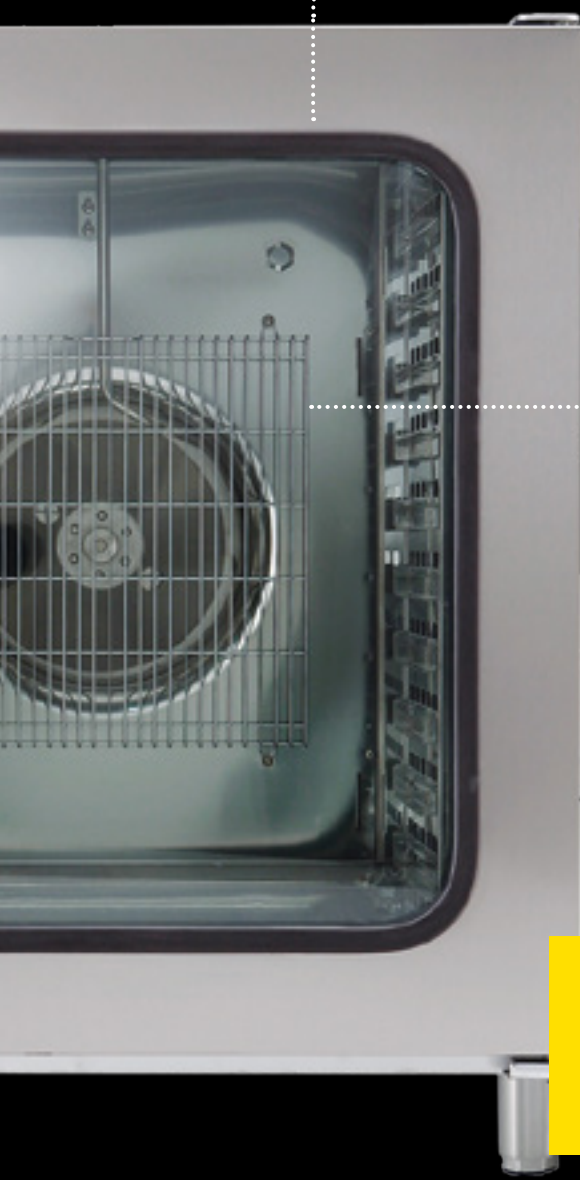
Range

The range includes five models of a limited size to access every kitchen environment easily, but with greater potentiality for working full out.

Optional extras

The range of optional extras is vast and complete. From the supports to equipment for movement, to specialist options, you will be satisfied with receiving specific help for your idea of cooking.





FLOW CHANNEL

The “Flow Channel” system guarantees temperature distribution uniformity both on the surface of each tray and on various load levels.

STURDINESS AND RELIABILITY

The main manufacturing elements are in stainless steel as are the tray supports, diffusers and aspiration walls. The double-glazed door with excellent visibility is fitted with a closing device and safety control. IPX5 protection.

ERGONOMICS AND VISIBILITY

The cells in the FCF are installed for Crosswise insertion (with the long frontal side facing the cook) of the GN1/1 trays. There is easier movement and greater visibility.

BORN TO BE SIMPLE



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- Easy to set
 - Easy to use
 - Easy to clean

You will become instantly familiar with FCFs. They work quickly, reducing cooking times and can be cleaned in a flash.

EACH FEATURE IS DESIGNED TO BE EASY TO USE

ERGONOMIC, INTUITIVE CONTROLS

The control devices on the control panel are extremely simple to use. The mains switch-selector of "Cooking functions" can be set for:

- convection cooking cycle without humidification
- convection cooking cycles with humidification and the choice of one of five levels of available humidity
- rapid cooling in cooking chamber.

Thermostat:

- temperature can be set at between 30 and 300 °C.

Timer:

- times from 0 to 120 minutes and continuous operating position.

Probe (optional accessory):

- temperatures can be set at between 0 and 99 °C.

Ignition:

- pilot burner, only on gas models. Electric igniter with single control valve for the 10 1/1, 10 2/1, 20 1/1 and 20 2/1 models. Piezoelectric igniter for the 6 1/1 model.



Heating with low humidification for stewed vegetables.



Heating with high humidification for all kinds of white meats (large pieces), bakery and regeneration of pre-cooked food.



Heating with medium-low humidification for bread-crumbed vegetables, roasted meat and fish, pies and timbales.



Ventilation without heating to quickly cool down the oven chamber after a cooking cycle.



Heating with medium humidification for all kinds of roasted meat and fish (small pieces).



Heating without humidification for cooking more or less "dry", perfect browning, au gratin and grilling.



Heating with medium-high humidification for all kinds of red meat (large pieces).



The probe (optional accessory) shows the temperature reached at the centre of the product for precise, calibrated cooking.

SPEED IN THE KITCHEN

TRADITIONAL COOKING



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- **Cooking simple recipes and primary flavours**
 - **Cooking with Zanussi, a historical passion for the Italian spirit**
 - **Cooking linked to tradition**

Au gratin, grilling, roasting: cooking and finishing touches that are always perfect.

FCF OVENS SIMPLE, TRADITIONAL COOKING

SPEED AND COOKING UNIFORMITY

Easy to use and fast cooking are FCF's strong points. These professional ovens are suitable for all kinds of cooking: from meat to desserts, even bread baking. The design of the fan and the ventilation system create a uniform air flow

so that the temperature is always even inside the chamber, even with a full load. Furthermore, it allows you to simultaneously cook different food without aromas or odours overlapping.



TEMPERATURES UNDER CONTROL

The probe that can be requested as an optional accessory keeps you informed of the temperature at the centre of the food, at each cooking stage. The electro-mechanical thermostat can be regulated and

allows you to program temperatures from 30 to 300 °C with an optical operating indicator for the heating units and thermometer for controlling the internal temperature of the oven chamber.



EFFICIENCY AND SPEED

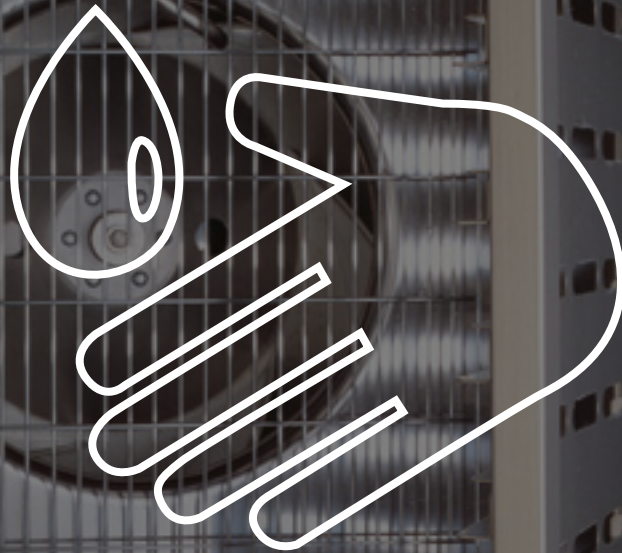
The humidity in the chamber can be set at five different levels with a time splitting function. Depending on the pre-selected level, a different amount

of water is injected into the chamber every minute for a few seconds.



WINNING TRADITION

EASY CLEANING HYGIENE DISPLAY



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- The oven cleaning is easy and fast
 - The grill supports can easily be removed
 - All the corners are rounded

It is easy to carry out in-depth cleaning in a short period of time and on a daily basis.

TECHNOLOGY HELPS US GUARANTEE MAXIMUM HYGIENE

CLEANING WITHOUT A HITCH

All the corners in the cooking chamber are rounded with no edges or joints. It is easy and fast to clean. The tray supports can be removed easily with no need for tools. The oven door has a rounded gasket, designed to avoid dirty recesses.



DAILY WASH MADE EASIER

At the end of the day, a few moves for total cleaning: a level 5 humidification cycle (upper valve closed), a spray of detergent and then the final touch with the spray arm. Easy, complete, in-depth cleaning.



LIME SCALE FREE WATER

In order to keep your water permanently under control, a water softener is available. An optional accessory often essential.



CLEANLINESS IS HYGIENE

MACHINES DESIGNED FOR YOUR SPECIFIC BUSINESS



FCF 6
6 GN 1/1 grids



FCF 10
10 GN 1/1 grids



FCF 10
10 GN 2/1 grids

	POWER SUPPLY	GN CAPACITY	COOKING CYCLE	POWER - KW (ELECTRIC VERSION)	POWER - KW (NATURAL GAS OR LPG VERSION)	VOLTAGE (ELECTRIC VERSION)	VOLTAGE (GAS VERSION)	EXTERNAL DIMENSIONS MM (WXDXH)
MOD. FCF61	ELECTRIC OR GAS	6 GN 1/1	CONVECTION + DIRECT STEAM	7.7	8.5 (GAS) + 0.35 (ELECTRIC)	400V, 3N, 50 Hz	220/230V, 1N, 50 Hz	898X915X808
MOD. FCF101	ELECTRIC OR GAS	10 GN 1/1	CONVECTION + DIRECT STEAM	17.3	18.5 (GAS) + 0.35 (ELECTRIC)	400V, 3N, 50 Hz	220/230V, 1N, 50 Hz	890X900X970
MOD. FCF102	ELECTRIC OR GAS	10 GN 2/1	CONVECTION + DIRECT STEAM	24.5	25 (GAS) + 0.5 (ELECTRIC)	400V, 3N, 50 Hz	220/230V, 1N, 50 Hz	890X1215X970
MOD. FCF201	ELECTRIC OR GAS	20 GN 1/1	CONVECTION + DIRECT STEAM	34.5	35 (GAS) + 0.5 (ELECTRIC)	400V, 3N, 50 Hz	220/230V, 1N, 50 Hz	890X900X1700
MOD. FCF202	ELECTRIC OR GAS	20 GN 2/1	CONVECTION + DIRECT STEAM	48.9	50 (GAS) + 1 (ELECTRIC)	400V, 3N, 50 Hz	220/230V, 1N, 50 Hz	890X1215X1700



FCF 20
10 GN 1/1 grids



FCF 20
10 GN 2/1 grids

CONVECTION COOKING
WITHOUT HUMIDIFICATION

CONVECTION COOKING
WITH HUMIDIFICATION

5 HUMIDITY
LEVELS

3 SPEED
FAN

TIMER
0-120 MINUTES

FLOW
CHANNEL

IPX5

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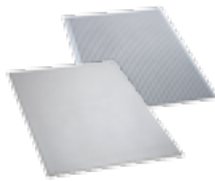
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OPTIONAL EXTRAS TO CUSTOMISE YOUR OVEN

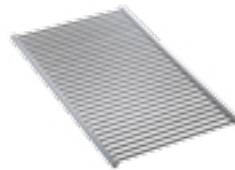
GN non-stick grills and trays



Non-stick pans 20, 40 or 60 mm in height



Frying griddle with smooth and ribbed side



Aluminum grill



Baking tray with 4 rows (baguette) in perforated aluminum with silicon coating

GN stainless steel grills and trays



Perforated container 20, 40 or 65 mm in height



Grid for 4 or 8 chickens (1,2 kg each)



Frying basket

We recommend treatment with soft water

Tap water might damage your oven and your food!
In order to preserve your oven you need water softener, a micro-filter and reverse osmosis filter.



WHEN YOU NEED IT ZANUSSI IS THERE FOR YOU



Before and after sales, trust an expert

Listening and collaboration: these are two key words for us. Our engineers collaborate with chefs and technicians to define exactly what the features will be of an ever more reliable and easy-to-use product.

Our collaborators are first and foremost consultants

Our consultants can recommend the best machine, with the most services and which best adjusts to the client's work project specifications. The after-sales service has an extensive presence and is fast and efficient.

Our courses to help you discover the full potential of our machines

Our courses are held by professionals for professionals for two reasons: to provide chefs and operators in the kitchen with updates on cooking techniques and more detailed information on our machines so they can produce more and consume less.



The company reserves the right to change technical specifications without prior warning. The photographs are not contractually binding.

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