



FORCED AIR CONVECTION OVENS



ZANUSSI
PROFESSIONAL



New FCF Ovens: an unbeatable



Zanussi has always served the professional catering sector with the utmost commitment and dedication. More than 2400 products for food preparation, cooking, fume extraction and refrigeration, along with dishwashers and

washing machines, testify to our efforts to provide a wide range of appliances for the most demanding of requirements. For millions of users Zanussi has become a byword for reliability, safety, innovative technology, ergonomics and energy saving - characteristics that over the years have formed a relationship

based on trust and cooperation between end users and a world-leading company. Product quality and excellent customer relations backed up by an industrial process certified to **ISO 9001** standards have for years been the hallmarks of a company for whom no problem is too big and no customer too small.



table, cost-effective solution.

New products certainly aren't created by chance, and Zanussi designs its products to meet the real needs of catering professionals and to ensure the utmost flexibility for any application. The new range of FCF ovens (forced air convection ovens) is no exception: this outstanding line of compact appliances fits

perfectly into any kitchen, with components designed for reliability and simplicity of operation.

FCF ovens combine speed with uniform cooking, simplicity of use, safety and ease of cleaning. No less important, they are highly economical, delivering reductions in gas

consumption of more than 10%.

FCF ovens bear the **CE** mark and are designed to assure speed, simplicity, safety and efficient operation.

A perfect blend of ingredients from Zanussi, working alongside today's catering professional.



Cooking with forced hot air is the rapid
and reliable answer
to daily cooking requirements.

Zanussi forced air convection ovens: perfect for cooking au gratin, grilling or roasting.

The modern catering sector demands appliances that offer savings in terms of time, energy and capital investment along with the versatility to tackle any working requirement. The new range of Zanussi FCF ovens has been developed to meet precisely these needs with cutting-edge technology that delivers high-level performance. With new heating unit technology, Zanussi FCF ovens reach cooking temperature in just half the time of conventional appliances, while the fan-driven airflow ensures extra-quick cooking. An unprecedented maximum temperature of 300°C and the Flow Channel heat optimisation system ensure extremely uniform temperature

distribution on the surface of the trays on the various oven loading levels. With such advanced technology, the results could hardly fail to be outstanding. Speed and simplicity of operation combined with uniform cooking make Zanussi FCF ovens ideal for meat, cakes and a wide range of different bread and confectionery products. A further important feature is the humidifier that prevents the food from drying out while it cooks. Furthermore, the humidifier not

FACING PAGE
The ventilation system optimises airflow inside the oven chamber, assuring extremely uniform temperature distribution regardless of how much food is being cooked.

only keeps meat moist and tender but also dramatically reduces weight loss. Every model in the new range has low operating costs. The improved combustion system provides a reduction in gas consumption of more than 10%, while the construction technology promotes ease of cleaning and hence maximum hygiene. The new Zanussi FCF ovens: extremely safe and easy to use with a rigorous cooking process control system and rugged, durable construction materials.

FCF OVENS A HIGH TEMPERATURE AT THE HEART OF A SIMPLE AND RELIABLE SYSTEM



The traditional kitchen i

Like all Zanussi Professional ovens, the FCF series have oven chambers designed for crosswise insertion of the GN 1/1 trays. The wider and shallower shape of the cooking chambers makes for easy use and assures better heat diffusion and greater visibility. All corners inside the oven chamber are rounded and without joins. The grid supports can be removed without the need of tools to facilitate thorough cleaning of the oven chamber.



ABOVE

The FCF 10 1/1 oven can accommodate 10 1/1 GN grids (not provided).

Available in both gas and electric versions.



n five different models.



LEFT

The FCF 6 1/1 oven can accommodate 6 1/1 GN grids (not provided).

Available in both gas and electric versions

ALONGSIDE

The FCF 20 1/1 oven can accommodate 20 1/1 GN grids (not provided).

Available in both gas and electric versions.



LEFT

The FCF 10 2/1 oven can accommodate 10 2/1 GN grids or 20 1/1 GN grids (not provided).

Available in both gas and electric versions.

ALONGSIDE

The FCF 20 2/1 oven can accommodate 20 2/1 GN grids or 40 1/1 GN grids (not provided).

Available in both gas and electric versions.

FCF ovens: simple and

FCF OVENS have **simple and ergonomic control panels**, with knobs that are easy to operate and simple to set. In short, these ovens combine advanced technology with ease of operation.

The control panels on electric and gas models incorporate the following features:

- **Main switch / “cooking mode” selector** which can be used to set:
 - convection cooking without humidification
 - convection cooking with humidification, with a choice of five different humidity levels
 - rapid oven chamber cooling
- **Thermostat**: with temperature settings from 30 °C to 300 °C
- **Timer**: with cooking times from 0 to 120 minutes and a continuous operation position
- **Probe (accessory)**: with temperature settings from 0 to 99 °C.

For gas models only:

- **pilot burner ignition**:
- **electric igniter**, with single-action valve for models 10 1/1, 10 2/1, 20 1/1 and 20 2/1
- **piezoelectric igniter** for model 6 1/1



ABOVE

Electric oven control panel



LEFT

Cooking with probe, which allows the food core temperature to be controlled with precision (essential for large joints of meat).

and ergonomic controls.



ABOVE

Gas oven control panel

FCF oven control panel functions



Heating with low-level humidification
for stewed vegetables (peas, peppers, etc.).



Heating with medium/low-level humidification
for vegetables au gratin, roast meat and fish, soufflés and timbales, etc.



Heating with medium-level humidification
for all types of roast meat and fish (small pieces).



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



Heating with high-level humidification
for all types of white meat (large pieces), for bread products and for regenerating up pre-cooked food.



Ventilation without heating
for rapid cooling of the oven chamber after cooking.



Heating without humidification
for crisp cooking, browning, au gratin and grilling.



Cooking with probe
to measure the food core temperature for extra precise, calibrated cooking.

.Simple to use, hygie

Even the smallest details of FCF ovens have been designed to ensure ease of operation and cleaning. In particular the oven chamber has rounded corners with no sharp edges or joins, making it extremely easy to clean. All tray supports are easy to remove and the large oven door has rounded seals without recesses which could trap dirt. A quick cleaning procedure is all it takes at the end of the day to ensure total hygiene: a 5th level humidification cycle (with valve closed), a quick spray of detergent and then a rinse with the spray arm to finish. Keeping your oven clean is now a quick and simple operation.



ABOVE

The entire range of Zanussi FCF ovens features a side lighting system that makes it easy to keep a check on the cooking process.

RIGHT

The FCF ovens have extremely simple and safe door opening/closing systems.

Models 6 1/1, 10 1/1 and 10 2/1 have a press-button system.

Models 20 1/1 and 20 2/1 use a rotating handle (see photo right).

RIGHT

Oven chamber dehumidification valve (for electric models only).



nic and easy to clean



LEFT

Control knob for selecting humidification level.



LEFT

The humidification device can be used for selecting the desired level of humidity, to preserve the natural moisture of food and for regenerating pre-cooked food.



LEFT

The rapid cooling system reduces the temperature in the oven quickly and allows you to move on to the next cooking cycle without having to wait too long for the oven to cool down.

ALONGSIDE

The tray racks are mounted on pins for ease of removal, making them extremely simple to clean.

A solution for a

FCF ovens are backed up by a wide range of top-quality accessories. Developed to meet the special needs that arise in the kitchen, these accessories can be selected to create a customised oven with the ideal working configuration.

ALONGSIDE

The heated cupboard base is available for models 10 1/1 and 10 2/1.

It has tray racks and a removable panel for installation of the retractable spray arm.



RIGHT

The retracting spray arm makes it even simpler to clean your oven.

Available for models 6 1/1, 10 1/1 and 10 2/1.

RIGHT

The gas models are designed to include a flue condenser in countries where its use is mandatory.



ny requirement.



LEFT

The ambient cupboard base for models 10 1/1 and 10 2/1 is fitted with tray racks and a practical drawer. It also has a compartment for the installation of an automatic water softener.



LEFT

Trolley with slide-in rack available for electric or gas model 20 2/1.

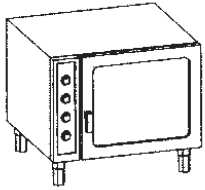


ALONGSIDE

Trolley with slide-in rack available for gas or electric models 10 1/1 and 10 2/1.

Specifications and fea

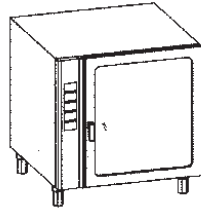
FCF 6 1/1 OVENS



FCF 6 I G:
gas 6 1/1 GN grids
860 x d.746 x h.701

FCF 6 I E:
electric 6 1/1 GN grids
860 x d.746 x h.633

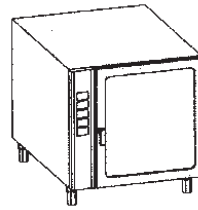
FCF 10 1/1 OVENS



FCF 10 I G:
gas 10 1/1 GN grids
890 x d.900 x h.970

FCF 10 I E:
electric 10 1/1 GN grids
890 x d.900 x h.970

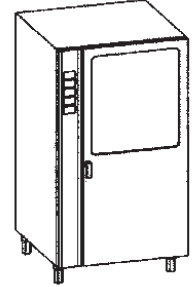
FCF 10 2/1 OVENS



FCF 10 2 G:
gas 10 2/1 GN grids
890 x d.1215 x h.970

FCF 10 2 E:
electric 10 2/1 GN grids
890 x d.1215 x h.970

FCF 20 1/1 OVENS

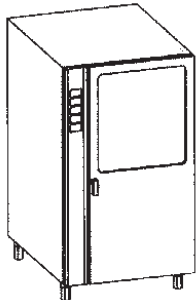


FCF 20 I G:
gas 20 1/1 GN grids
890 x d.900 x h.1800

FCF 20 I E:
electric 20 1/1 GN grids
890 x d.900 x h.1750

atures of FCF Ovens.

FCF 20 2/1 OVENS



FCF 20 2 G:
gas 20 2/1 GN grids
890 x d.1215 x h.1800

FCF 20 2 E:
electric 20 2/1 GN grids
890 x d.1215 x h.1750

ACCESSORIES

BASES

Base for 6 1/1 oven
Base for 10 1/1 oven
Base for 10 2/1 oven
Tray racks for 6 1/1 - 10 1/1 - 10 2/1 oven base
Cupboard base for 10 1/1 oven
Cupboard base for 10 2/1 oven
Heated cupboard base for 10 1/1 oven
Heated cupboard base for 10 2/1 oven
Feet kit for 10 1/1 and 10 2/1 ovens

HANDLING SYSTEM

Trolley for 10 1/1 - 10 2/1 slide-in rack
Trolley for 20 1/1 slide-in rack
Trolley for 20 2/1 slide-in rack
Tray racks with 80 mm spacing for 10 1/1 electric oven
Tray racks with 80 mm spacing for 10 1/1 gas oven
Tray racks with 80 mm spacing for 10 2/1 oven
Tray racks with 60 mm spacing for 10 1/1 electric oven (provided)
Tray racks with 60 mm spacing for 10 1/1 gas oven (provided)
Tray racks with 60 mm spacing for 10 2/1 oven (provided)
10 1/1 sliding tray holder kit
10 2/1 sliding tray holder kit
20 1/1 slide-in rack with 80 mm spacing
20 2/1 slide-in rack with 80 mm spacing
20 1/1 slide-in rack with 60 mm spacing (provided)
20 2/1 slide-in rack with 60 mm spacing (provided)
Base for 20 1/1 slide-in rack
Base for 20 2/1 slide-in rack

OTHER

Retractable spray arm
External spray arm
Support for confectionery tray
Flat aluminium confectionery tray
2 AISI 304 stainless steel 1/1 GN grids
2 AISI 304 stainless steel 2/1 GN grids
2 grids for 1/2 GN tray supports
Fat filter for 6 1/1 oven
Fat filter for 10 1/1 - 10 2/1 electric ovens
Fat filter for 10 1/1 - 10 2/1 gas ovens
Automatic water softener for ovens
Resin sanitiser for water softener
Water filter for ovens without boiler
Flue condenser / draft diverter for 10 1/1 - 10 2/1 gas ovens
Probe kit for 6 1/1 - 10 1/1 ovens
Probe kit for 10 2/1 ovens
Probe kit for 20 1/1 - 20 2/1 ovens
Insulating cover for 10 1/1 slide-in rack
Insulating cover for 10 2/1 slide-in rack
Insulating cover for 20 1/1 slide-in rack
Insulating cover for 20 2/1 slide-in rack

Zanussi Professional: advanced *technology* at your service, enhanced *service* at your fingertips.

Why there's only one choice:

QUALITY:



The entire production process - from design through to delivery and customer care - has been accredited with ISO 9001 certification, the highest international accolade of compliance with the most stringent standards of quality and reliability. And that's not all.

The quality and hygiene of all our products have also been approved by the world's major Standards Bodies. That's because at Zanussi Professional, giving our customers the best, is simply second nature.

ECOLOGY:



Each product is carefully designed not only to facilitate and enhance the work of kitchen professionals, but also to reduce energy and water consumption, and defend the environment through the application of leading-edge technologies and earth-friendly production systems. This is our contribution to the protection of the planet - a responsibility Zanussi Professional has never taken lightly.

Just one more reason for choosing our products.

CUSTOMER CARE:



Over 1300 service centres world-wide, each staffed by a qualified team of professionals and supported by a comprehensive spare parts depot. This is our guarantee of an after-sales service capable of meeting our customer's every need. Whether its parts you need for a discontinued appliance or just simple advice, our trained staff and extensive network means you can be sure of a fast response. We think you'll agree that a friend you can always count on is a clear advantage.



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