



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 to cook fast meals but of good quality every time maintaining traditions no matter what.

THE PERFECT OVEN FOR YOUR KITCHEN



FCF 6

6 GN 1/1 grids
w860 x d746 x h633



FCF 10

10 GN 1/1 grids
w890 x d900 x h970



FCF 10

10 GN 2/1 grids
w890 x d1215 x h970



FCF 20

20 GN 1/1 grids
w890 x d900 x h1,700



FCF 20

20 GN 2/1 grids
w890 x d1215 x h1,700



FCF 6 SMART STEAM

6 GN 1/1 grids
w860 x d746 x h633



FCF 10 SMART STEAM

10 GN 1/1 grids
w890 x d900 x h970



FCF OVENS PROFESSIONAL, RELIABLE AND SIMPLE TO USE

MAXIMUM SIMPLICITY

FCF ovens have simple, ergonomic control panels, knobs which easily fit the hand and instant and ease setting of parameters.

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

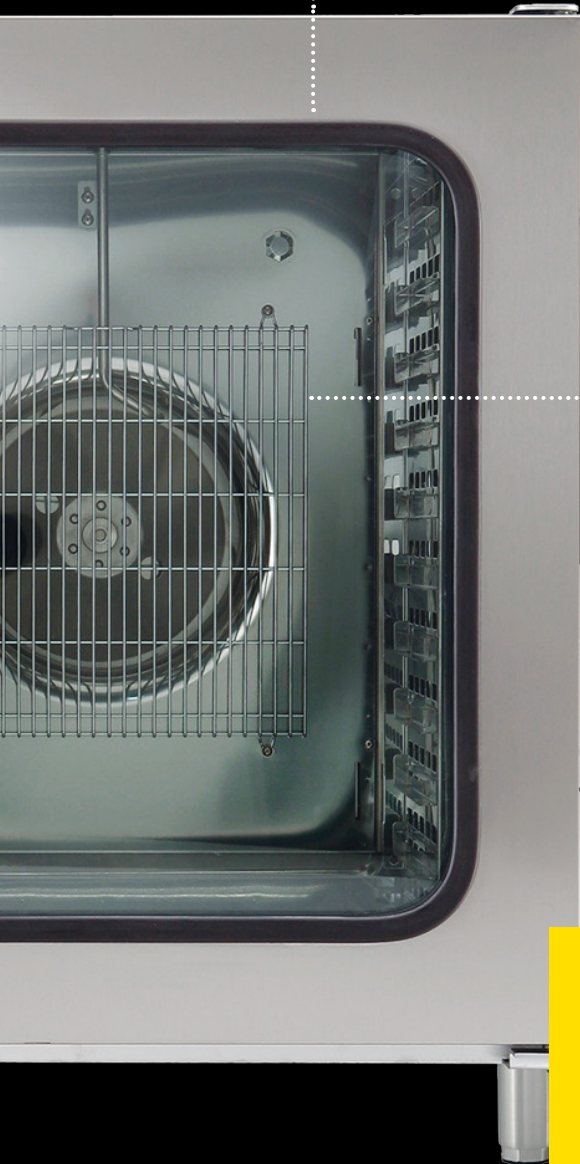
Range

The range includes five standard models and two smart steam models of a limited size to access every kitchen environment easily, but with greater potentiality for working at full speed.

Optional extras

The range of optional extras is vast and complete: from supports to equipment for movement, to specialized options. You will be satisfied with receiving specific help for your idea of cooking.





COOKING EVENNESS

The temperature in the chamber is uniformly distributed in both on the surface of each tray and on various levels for even cooking result with any load.

STURDINESS AND RELIABILITY

The main manufacturing elements are in stainless steel like the tray supports, diffusers and aspiration walls. The door, which has excellent visibility, is fitted with a closing device and has safety control, with side light for better visibility in the chamber. IPX4 water protection.

ERGONOMICS AND VISIBILITY

The cooking chamber in the FCF is for Crosswise insertion (with the long frontal side facing the cook) of the GN trays. This guarantees 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

Control devices on panel are extremely simple to use. The main 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 of the cooking chamber.

Thermostat:

- setting temperature between 50 °C and 300 °C.

Timer:

- can be set from 0 to 120 minutes or continuous operating position.

Probe (optional accessory):

- temperatures can be set at between 50 °C 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 at full load. Furthermore, it allows you to simultaneously cook different foods that require the same setting.



TEMPERATURES UNDER CONTROL

The electro-mechanical thermostat can be regulated. It allows you to program temperatures from 50 °C to 300 °C with an optical operating indicator for the heating units and thermometer for controlling the internal temperature of the oven chamber.

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.



EFFICIENCY AND SPEED

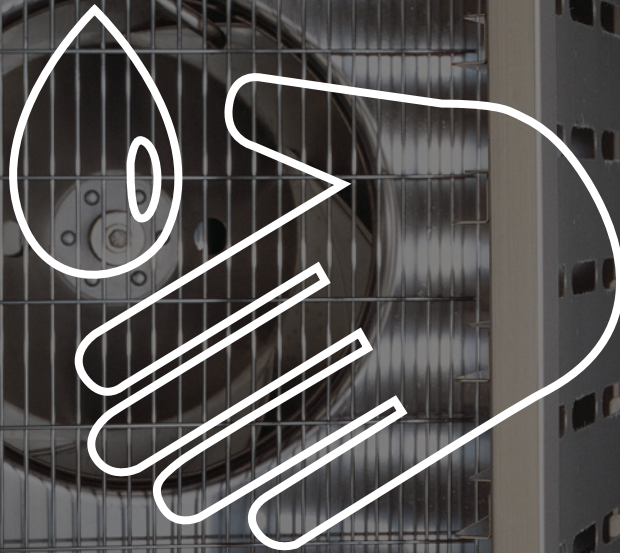
The humidity in the chamber can be set at five different levels of sprays where 1 is the lower level of humidity. Depending on the pre-selected

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 tray supports can easily be removed**
 - **Optional external spray unit is available on request**

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

The oven 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, just a few steps 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

SMART STEAM AVAILABLE IN ELECTRIC VERSION, 6 GN 1/1 AND 10 GN 1/1 SIZES

DOOR WITH DOUBLE STEP OPENING

to avoid accidental heat release and drip
tray with automatic discharge of steam
condense

ENHANCED STEAM GENERATION

Increased steam generation and
cooking chamber in AISI 304
stainless steel for better resistance
during cooking cycles with steam



DOUBLE TEMPERED GLASS

Door made from a double tempered
glass and gives an excellent view
of the cooking load. Inner part
in between two glasses can be
accessed for cleaning.

CORE TEMPERATURE PROBE INCLUDED

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

FCF 20
20 GN 1/1
grids

FCF 20
20 GN 2/1
grids

**FCF 6
SMART
STEAM**
6 GN 1/1
grids

**FCF 10
SMART
STEAM**
10 GN 1/1
grids

	GN CAPACITY	POWER - KW (ELECTRIC VERSION 400V, 3N, 50 Hz)	POWER - KW (NATURAL GAS OR LPG VERSION, 220/230V-1N-50HZ ELECTRICAL PART)	CONVECTION CYCLE	DIRECT STEAM CYCLE	DOOR TYPE	COOKING CHAMBER MATERIAL	CORE TEMPERATURE PROBE
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	MOD. FCF61	6 GN 1/1	7.7	8.5 (GAS) + 0.35 (ELECTRIC)	●	●	SINGLE GLASS	AISI 430	○
	MOD. FCF101	10 GN 1/1	17.3	18.5 (GAS) + 0.35 (ELECTRIC)	●	●	SINGLE GLASS	AISI 430	○
	MOD. FCF102	10 GN 2/1	24.5	25 (GAS) + 0.5 (ELECTRIC)	●	●	SINGLE GLASS	AISI 430	○
	MOD. FCF201	20 GN 1/1	34.5	35 (GAS) + 0.5 (ELECTRIC)	●	●	SINGLE GLASS	AISI 430	○
	MOD. FCF202	20 GN 2/1	48.9	50 (GAS) + 1 (ELECTRIC)	●	●	SINGLE GLASS	AISI 430	○
	FCF 6 SMART STEAM	6 GN 1/1	7.7	N/A	●	● ENHANCED	DOUBLE GLASS WITH DOUBLE STEP OPENING	AISI 304	●
	FCF 10 SMART STEAM	10 GN 1/1	17.3	N/A	●	● ENHANCED	DOUBLE GLASS WITH DOUBLE STEP OPENING	AISI 304	●

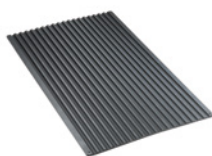
● STANDARD
○ OPTIONAL

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

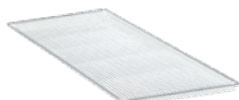
GN stainless steel grills and trays



Perforated container 20, 40 or 65 mm in height



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



Frying basket



Kit skewer rack and 6 short skewers

Optional accessories



Spray unit



Core temperature probe



Volcano smoker

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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