

FX101G1

10x GN 1/1 gas combi oven - standard



COOKING FUNCTIONAL FEATURES :

Digital processor providing instantaneous control for high-class cooking quality and precision, and the following digital active monitoring functions. The precise humidity percentage is monitored using the UR2 sensor and automatically modulated by the AOC automatic cooking environment control system (patent pending), allowing modulation even in cooking processes without steam. From the moment you turn the machine on you get the assurance of an excellent quantity of steam homogeneously supplied in the steam and mixed cooking modes, thanks to the RDC innovative generator. With the AWC automatic control of the fan's rotation you can cook profitably and with more uniformity, exploiting the air-stream turning, from clockwise to anticlockwise. The cooking air velocity can be regulated in full power or semi-static/on-off mode (from maximum force to most delicate mode). Use of the single-point cooking probe (optional) with sensor on tip allows constant monitoring of what is happening inside the food. Prefitted to take a second fine-needle single-point core probe (optional) with sensor on tip, for KSFMS vacuum cooking processes. Thanks to the new active management of the PTM exchanger, you can get the best result with a precise cooking control, eliminating the temperature fluctuations. Library with 6 cooking programs of 3 steps each, which can be modified, for regeneration (standard as default) and any type of cooking. The individual steps or the entire program set can be viewed, copied, modified and deleted. Hot air, combination and steam manual operating modes, with advance selection of cooking parameters. Forced hot air cooking from 30 to 300°C, programmable, with climate control by means of dehumidification with automatic regulation from 0 to 100%. Cooking modes with saturated steam from 30° to 102°C and superheated steam from 103°C to 125°C, programmable, with slight overpressure. Hot air + steam combination cooking from 30 to 250°C, with percentage humidity setting from 10 to 90%. Steam immediately available at first switch-on, with no waiting times. Prefitted to take the Smokerstar, accessory for hot or cold smoking in the cooking chamber, for cooked or raw products such as oil and salt, meat and fish, side-dishes and desserts. Smokerstar generates smoke externally, independently from the oven (Patent pending). Smokerstar contains a compartment to take wood chips and/or various flavourings and is controlled by a manual regulator which sets the quantity of smoke required. The pasteurizer FMP is an exclusive accessory of the Combistar FX which allows the best quality and safety of the pasteurization in the jar or vessel, thanks to the ability to manage the thermal cycle through the direct use of the core probe (patent pending). Manual steam injection function, allowing temporary increase in cooking chamber humidity during dry and combined cooking processes. Automatic cooking chamber warm-up and cooling system, with on-off control by operator.

FUNCTIONAL FEATURES FOR ECOLOGICAL AND ECONOMIC ADVANTAGES :

A set of Active Functions for overall improvement in operating efficiency and Passive Solutions to reduce heat losses to the outside, to achieve greater energy saving and make ECONomic (cost reduction) and ECOlogical (pollution reduction) gains. ECO function that can be activated by the user to reduce automatically the consumptions up to the 10% during cooking, without compromising the quality. - AOC system (Patent pending) for active control of the air flows entering/leaving the oven, which generates overpressure during Steam and Combination cooking operations thanks to mechanical and dynamic (laminar air flow) closure of the ducts containing the cooking chamber and the external environment. In all conditions, AOC guarantees quicker response to changes in setting, less wastage on water consumption and a significant saving in energy consumption. Active control PTM of temperature that prevents and minimizes the fluctuations around the set data and its energy consumptions. RDC steam generator in the cooking pre-chamber with low management costs, high energy performance and operational reliability. Cancels energy consumption and operating costs of steam generators like boiler, allocated in the component housing, having heat exchanger, components and maintenance services dedicated. - Chamber heat exchanger with toroidal heating element layout for increased surface area and more efficient exchange, improving energy consumption. - C2D tapered fan and partition panel surfaces, to reduce aerodynamic losses in convection and improve air-exchanger heat exchange efficiency and fan motor energy consumption and performance. - Silicone door gasket with two ridges providing two thermal breaks, to reduce energy losses around the edge of the door. - Door window with 6 mm double glazing with low emission treatment to significantly reduce energy losses. - Cooking chamber with thermal insulation comprising at least 3.5 cm of ceramic wool with high thermal resistance, with reflective external barrier.

USER INTERFACE FEATURES :

Control panel with touch-screen data input, segmented display with high angle of visibility and knob selector switch with "push" function to confirm the value entered. Function symbols on buttons, most of them backlit, for easy understanding of operating functions and cooking modes. Beep sounds to confirm activation of the function for the button pressed.

WASHING SYSTEM FEATURES :

Cleaning program with own button, guided semi-automatic cooking chamber cleaning procedure. Chemical intake and final rinse steps manually controlled. Chamber cooling before cleaning and chamber cleaning temperature control are automatic. Door with open-cavity double glazing that can be opened for ease of cleaning.

MORE FUNCTIONAL FEATURES :

Bidirectional fan (clockwise and anticlockwise rotation) with high aerodynamic efficiency driven by a motor with AWC automatic autoreverse control for rotation direction change. Fan speed with two settings during cooking: 1 continuous + 1 semi-static. Optional CCM for custom-made oven affixing a steel plate with personalized text. Storage position inside door for core probe (optional) to protect it from heat and knocks when not in use. Temperature selection in °C or °F. Cooking chamber siphon drain to prevent back flow of smells and material into the oven's cooking chamber. Liquid drain with active temperature control in every cooking conditions. Door with

4 stop positions including two intermediate stop positions at 90 ° and 130 °. Adjustable-volume alarm buzzer. Display of set and current data, monitoring functions, settings, alarms and management of operating and cooking sensors (chamber temperature, core temperature, 24 h time and humidity) by means of segment-type numerical displays. Self-diagnosis of malfunctions, operating messages and failure indication accompanied by buzzer. HACCP transferred by direct connection to printer. Safety thermostats preventing overheating in cooking chamber, component compartment, control panel compartment and fan motor. Pre-settings for remote control of power peaks. Two water intakes (one prefitted for use of softened water). Internal halogen lamp with automatic switch-on when door is opened and during cooking processes. Backlit on-off switch. Magnetic on-off switch operated by door opening-closure. Prefitted to work with blast chillers and special trolleys for Cook & Chill processes. Control panel equipment compartment accessible through opening on front of oven. Technical compartment with fan cooling of all functional components, easily accessible from left-hand side of oven. Feet with height adjustment from 100-145 mm. Installation possible on table 70 cm deep and 100 cm wide or on specific blast chillers.

FEATURES FOR INDUSTRIAL SAFETY :

Appliance approved for unattended operation. Automatic cooling of cooking chamber with door closed: prevents accidents and inconvenience/risks for staff caused by cooling with door open in the kitchen. Lesser or equal to 160 cm height of the last rack guide (when the oven is supported by original frame). Roll-in rack with patented technology accident-prevention WTA. Anti-tipping C-profile tray runners. Door glass with low temperature on operator side, 6 + 6 mm double glazing with open cavity and low heat emission treatment. Thermal and safety thermostats, linked to respective alarms, for fan-motor, cooking chamber and control card. Cooking chamber vacuum control safety device. Magnetic door micro-switch. Motor and burner cut out alarms; water and energy failure alarms; malfunction or washing cycle stoppage alarms.

STRUCTURAL FEATURES :

Free-standing outer structure in AISI 304 stainless steel. Ducting/partition panel between tray zone and heat exchanger/fan zone in AISI 304, hinged for opening for cleaning operations, with tapered air intake ducts. AISI 316 fan(s) with blades shaped for bidirectional rotation and aerodynamic tapered intake profile. Direct and indirect water jet protection rating IPX5. External side panels removable for maintenance. Front fascia opens for maintenance of control panel circuit board. Removal door inside glass. For completion with stand. Standard roll-in rack removable for cleaning, tray interspace 66 mm, capacity 10x1/1GN. Optional structure for n°8 40x60cm containers, tray interspace 83.5 mm. Condensation drain gutter (fibreglass-reinforced plastic) on door, automatically tilted for drainage, connected to drain. Condensation drain gutter (fibreglass-reinforced plastic) on front with drainage channel connected to drain. Convenient two-grip handle, easy to open even with hands full, allowing operation with just one hand, with EHO (Patented) design for opening with hand or elbow (right or left-handed types). Door pushes shut. Cooking chamber siphon drain to prevent back flow of liquids and smells and with T pipe for ventilated downstream installation. Halogen chamber lighting. Easily removable airtight door gasket. AISI 316 steam generator in the cooking pre-chamber with RDC geometry (Patent pending). Control panel protected by 5 mm of tempered glass. AISI 304 stainless steel polished cooking chamber, with AISI 316L (1,2 mm) top and bottom and rounded edges without joints. Height adjustable feet, steel-cred and protected by external stainless steel AISI 304 jacket. Pyrex glass protection for lamp in the cooking chamber. Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier. Steel thickness: 12/10 (1.2 mm) AISI 316 chamber top and bottom and 10/10 (1 mm) AISI 304 rest of chamber. One cooking fan and one heat exchanger. Compact size with maximum overall width less than 925 mm.

Model: FX101G1

* Outside dimensions (cm) 92 x 97,5 x 87,4

* Cooking chamber dim. (mm) 645x650x755

* Capacity in GN containers 10x1/1

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* Working voltage 230V 1N~ / 50Hz

* Electric Power (Kw) 0,8

* Gas Power (Kw) 19,5

* Water connection 3/4"

* Water drain diameter (cm) 4

* Capacity in 60x40cm containers 8

* Weight (Kg) 213

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