

fujimak

Combi Oven Series

iCombi Pro
iCombi Classic

Improved speed, productivity and energy efficiency



Total support for the food business

fujimak

fujimak

fujimak corporation

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make cooking more creative and speedy.

The intelligent cooking system for future kitchens.

Fujimak's iCombi Pro faithfully reproduces the cooking management skills of an expert chef, such as adjusting the temperature and humidity depending on the ingredients.

Let your cooking creativity shine with excellent functionality.

Our lineup matches your needs and environment, greatly improving kitchen efficiency regardless of your industry or business type.

Combi Oven **iCombi Pro**



This one appliance handles 80% of cooking to perfection.
The creativity of iCombi Pro ensures optimal results.

Do you want to cook a large amount of dishes evenly all at once and cook multiple menus concurrently with different food with the least possible fuss, and quickly?
Simple operation on the control panel makes this dreamy cooking realize.



Perfect temperature and humidity control

The powerful control technology which enables a large amount of food to be cooked with the highest quality. It achieves ideally uniform cooking results every time for whatever the amount of food. Advanced technology controls the power, time, temperature and humidity, maintaining conditions inside the oven at optimum levels.



Automated cooking

The iCombi Pro realizes automated cooking that you can count on the unit to finish the job automatically just with choosing from six different foodstuffs and five different cooking methods. The panel updates you on the cooking process at every step.



Multi concurrent cooking

Different foodstuffs requiring different cooking methods at different timings can be placed on each trays and cooked all at once. Simply assign a pre-registered menu item to each tray level and let the oven take care of the rest, including optimization of power levels and cooking times.



Automatic cleaning

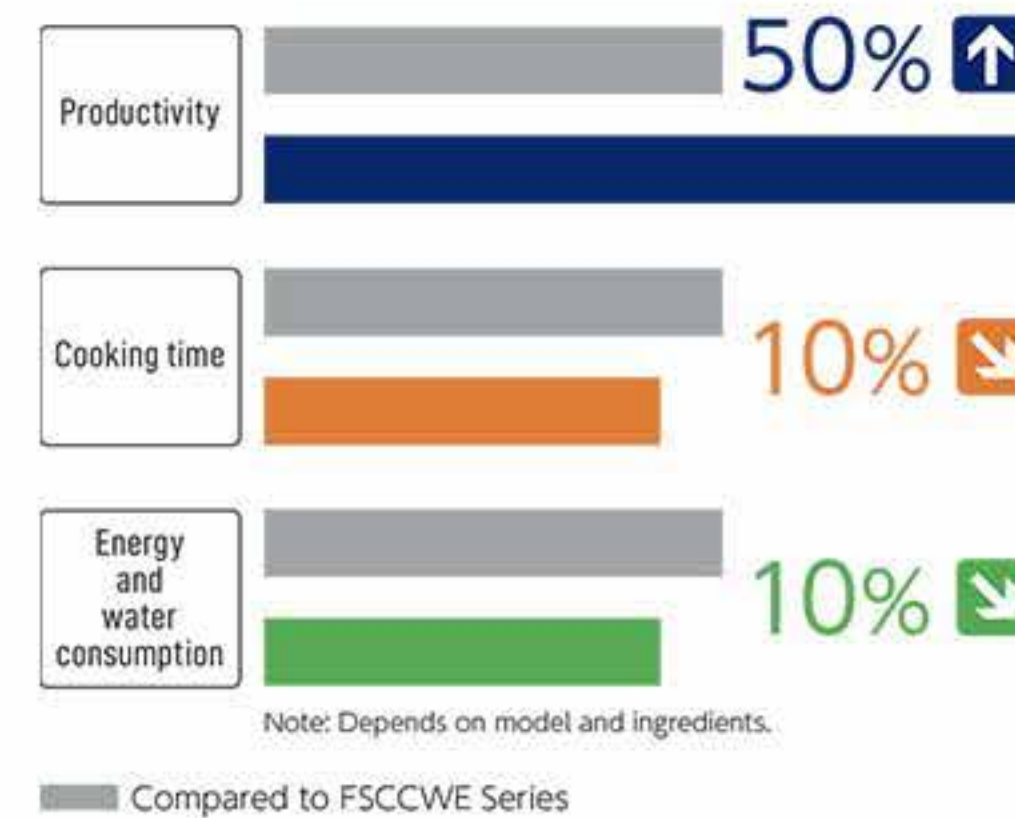
Automatic cleaning including the ultrafast interim cleaning mode that cleans as quickly as 12 minutes. The iCombi Pro automatically detects in-cabinet dirt and notifies the best cleaning mode. This safe and secure automatic cleaning system uses a phosphate-free solid detergent.

Perfect temperature and humidity control

iDensity Control determines the size and quantity of foodstuffs, and perfectly controls heat, fan volume and humidity, which brings high quality results.



Improved speed, productivity and energy efficiency



Interactive interior sensors, active dehumidification, convection-optimized interior shape, and high-quality fan wheel all help reduce cooking time, resulting in high productivity with a perfect finish using less energy.



Humidity control function

Possible to set and control the in-cabinet humidity from 0% to 100% in 1% increments. It detects and controls the amount of vapor generated by foodstuffs (evaporation).



Advanced fan wheel

Rotation speed and direction are adjusted to match the amount of foodstuffs and cooking conditions. It enables uniform cooking in a short period of time.



Fresh steam generator

Accurate control of steam temperature and optimal saturation. It finishes the cooking with color saturation while keeping foodstuffs from getting dried out, keeping them fresh and nutritious.



自動調理

6つの食材、5つの調理方法から、ワンタッチでメニューを選択。

希望の仕上がりを決めれば、あとはおまかせの自動調理。



食材から選択

- ・鳥肉
- ・肉
- ・魚
- ・卵料理/デザート
- ・野菜とサイドディッシュ
- ・ペイク

お気に入り

登録メニューを
ワンタッチで呼び出し

調理方法から選択



フィニッシング
(再加熱)



フライパン



鍋



オーブン



直火



食材または調理方法
アイコンを選択



メニューを決定する



芯温センサの使用、焼き色、
仕上がり具合などを設定

- 芯温センサの使用を設定
- 仕上げの焼き色を設定
- 芯温を設定

■ 自動調理中に、仕上げの焼き色や焼き具合の変更ができます。

※自動調理のモードによっては変更できない場合もあります



Multi concurrent cooking

The iCombi Pro enables cooking different foodstuffs at the same time.

All you have to do is drag the registered menu item onto the tray level on the touch panel to manage all the cooking in one go. It even lets you know when to put in and take out the food.

iProductionManager



No worries about smell transfer.

Even when meat, fish and vegetables are cooked together, the steam in the cabinet is always fresh. The automatic steam purification system prevents transfer of smell between foods.

Automatic adjustment of cooking times even with time-lagged food placement.

When placing more food in the oven while previous food is still cooking, the unit senses temperature changes caused by the door opening and makes on-the-spot cooking time adjustments.

Ideal finish with core temperature sensor cooking.

Core temperature sensor cooking enables you to seek the ideal cooking result such as beef steak with standly equipped core temperature sensor.

Save energy and shorten time.

Whether you want to cook with less power consumption, or cook simultaneously as fast as possible, there are cooking management features that help you do it right. Furthermore, cooking planning functions support efficient cooking procedure.

Cooking using manual settings

View programmed set menu (Basket)

Just drag the menu item to the tray level for cooking set-up
Remaining cooking time is displayed during cooking.



Pre-programmed menu items

Up to 30 programmable items (see page 11)

Cooking time indication

The length of the bar represents the cooking time.

Management functions



Energy optimization

Automatically rearranges the tray levels used for the menu to save energy.



Time optimization

Adjusts the gaps between menu items and rearranges the order of cooking to minimize cooking time.



Cooking planning

Place the registered menu items in the group (basket) (see page 12) on each tray level. Save them by name so they can be cooked according to plan.



Drag & drop menu.



Buzzer, display, and flashing LED alert you when an item has been finished cooking.

Programming

The iCombi Pro enables registering, saving and recalling your own cooking processes by name.

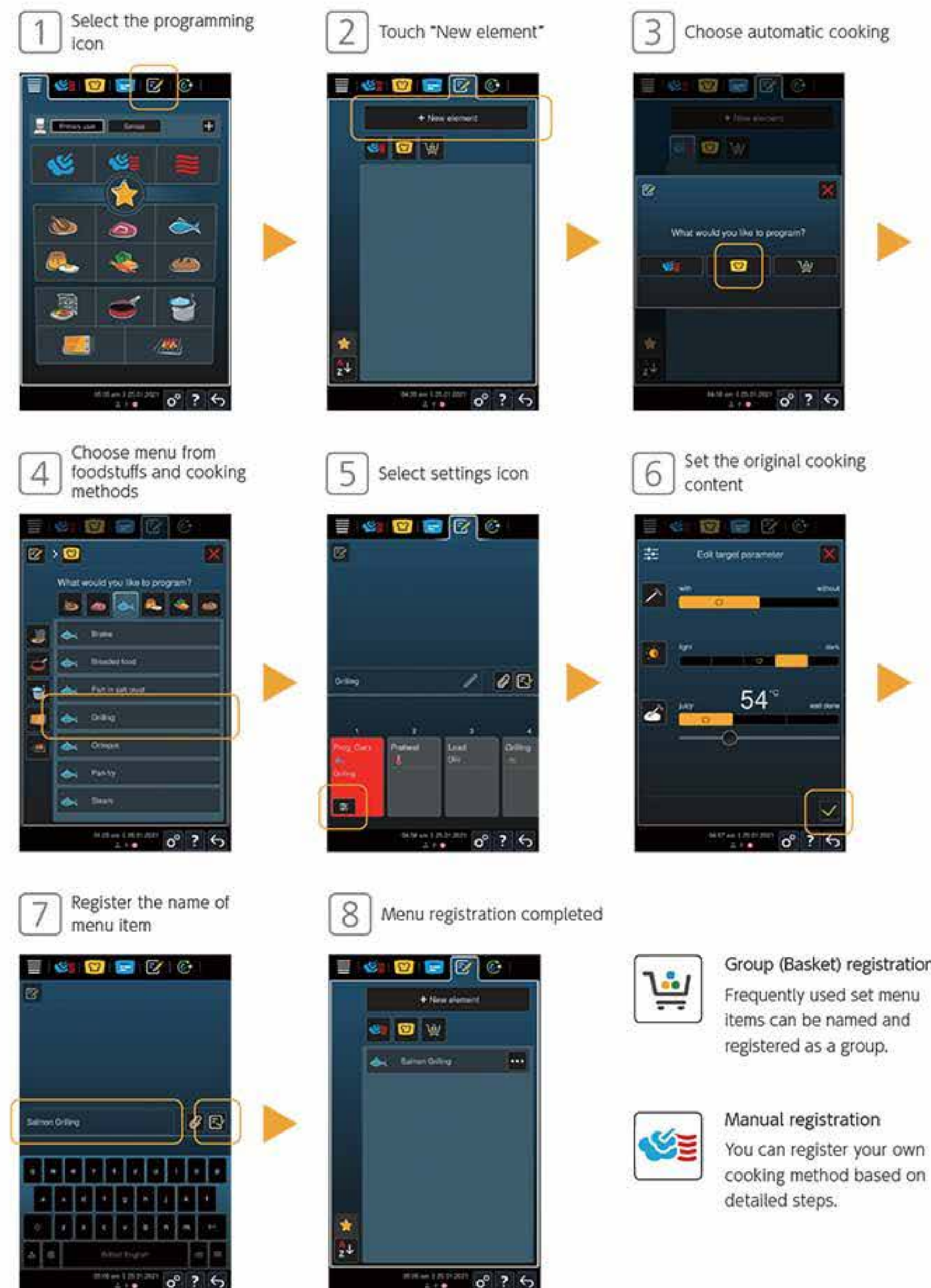
You can register your own programs manually as well.

Set menu items can be grouped (basket) and registered under names like "Breakfast."



Register original menu items

When arranging an item from the automatic cooking menu list and registering it as an original menu item.



Automatic cleaning

The iCareSystem detects how dirty it is inside the cabinet as well as the water stain buildup of the steam generator, and suggests the most suitable cleaning program. Cleaning can be done in 12 minutes at the fastest* during working hours, or thoroughly after the day's shift.



Cleaning program

Correspond to all levels of in-cabinet dirtiness and suggests which cleaning mode is appropriate.

High-speed cleaning

Normal mode : 12 minutes
Eco mode : 15 minutes

Cleaning status

Level of in-cabinet dirtiness.



Eco/Normal mode switching

Cleaning in Eco mode can reduce detergent and water usage.

State of care

Degree of water stain on steam generator.

High speed 12-minute cleaning.*

Rapid cleaning mode as short as 12 minutes. Quickly clean up dirtiness during working hours.

Best cleaning program.

To ensure clean cooking, it detects the internal state of cleanliness, as well as water stain buildup on the steam generator, and displays the current condition. Suggests appropriate cleaning program.

Eco-friendly detergent.

Uses a phosphate-free detergent. Reduces detergent usage and power consumption, for economical and environmentally friendly cleaning.

1 Select automatic cleaning icon.



2 Choose the cleaning mode according to the dirtiness inside the cabinet.



3 Put in the indicated number of detergents and care agents and close the door to start cleaning.



*Ultrafast cleaning is not available with FICPXS.



Solid cleaning agent for interior cleaning



Solid care agent for the prevention of steam tank water stain

Manual mode

You can control all the parameters yourself to achieve the cooking results you want.



Steam 30-130°C

The high performance steam generator produces always hygienic fresh steam. This fine, dense steam maintained at a constant cooking cabinet temperature ensures a soft, even result.



Hot Air 30-300°C

A uniform flow of rapidly circulating hot air cooks the food. Continuous cooking at a temperature of up to 300°C is possible, ensuring consistently perfect results for all products, even if occupying all tray levels.



Combi-Steam 30-300°C

Combi-Steam mode combines the Steam and Hot Air modes. Achieve both that Steam-driven succulence and the tasty savoriness of Hot Air cooking.



Delta-T cooking
Maintains a constant difference between in-cabinet and core temperatures.



Preheating
Adjusts the temperature to the cooking target.



Fan volume
Sets the fan wheel speed.



Forced humidification
Optional humidification during cooking.



Cool-down function
Cooling down the oven temperature immediately.



Interior humidity
Sets the humidity level inside the cabinet.*
*Cannot be changed from 100% during Steam mode.



Temperature in the cabinet
Sets cooking temperature.



Cooking time
Sets cooking time.*
*Cannot use cooking time setting together with core temperature setting.



Core temperature
Sets core temperature.*
*Cannot use core temperature setting together with cooking time setting.

Internal LED light

LED lights are used on both sides of the door for easy inspection of in-cabinet conditions. When cooking simultaneously, they flash at each tray level when finished.



Switchable hand shower

Simple daily cleaning can be done with the built-in hand shower. Shower can be easily switched to straight.



Mechanical sealing plate

When a roll-in cart is removed from the main unit, a mechanical sealing plate in the main unit automatically closes the gap between unit and door, preventing the escape outside of any steam or heated air. (201, 202)

Steam tank self cleaning system

The steam generator incorporates a water descaling system. For every 60 minutes of steamer operation, automatic internal cleaning of the steam tank takes place. (Except during cooking.)

Triple-layer glass door

Three layers of glass are used to reduce heat dissipation from the glass surface.



Integral drip pan

Designed to safely capture any condensation when the door is open, preventing slippery puddles from forming on the floor.



ClimaPlus Control

ClimaPlus Control measures and regulates cooking cabinet humidity to one percent accuracy, fully drawing out the intrinsic fine flavours of the foods.

Automatic steam purification system

The automatic steam purification (or, quenching) system freshens the steam circulating through the cooking cabinet. This means no cross-odours between different kinds of simultaneously cooking foods such as meat, fish, and vegetables.

Core temperature sensor

To achieve the best possible cooking results, food temperature is measured accurately at six points.



Wi-Fi remote monitoring

With the integrated Wi-Fi, you can remotely cook at night or monitor the status during automatic washing.

Saveable, retrievable temperature control data

Saveable and retrievable HACCP-compliant data, such as for core temperature and other kinds of temperature control, is saved automatically, and can be easily downloaded using a USB stick.



Aerodynamic Cabinet

The structure of the seamless and rounded cabinet realizes even finishing even with the foods placed on all levels.

Grease separation system

Oil mist generated in the cooking of meat and fish is centrifugally separated by means of a fan developed specially in-house. Fresh air is the only thing the system returns to the cooking cabinet.

1/2energy mode

This function allows peak electricity consumption during times of normal operation to be reduced by half. (Electrical type)

Automated cooking procedure

[example: grilled salmon]

Adjust the grilling intensity during cooking



1 Select the fish grill from the automated cooking mode menu.



2 Set core temperature sensor, color and degree of finish burning.



3 Preheating starts. Automatically measures size and shows cooking time.



4 Load ingredients. Insert the core temperature sensor and close the door to start cooking.



5 Cooking proceeds automatically.



6 Possible to change the degree of cooking midway.



Simultaneous cooking procedure

[example: breakfast combo]

Grill/steam consecutive cooking



1 Select simultaneous cooking mode.



2 Drag & drop pre-programmed menu items.



3 Set grill and steam menus.



4 Add foodstuffs to be grilled and close the door to start cooking.



5 You will be alerted to completion of each tray level by buzzing and LED flashing.



6 Interior environment is prepared, and cooking starts again after the ingredients to be steamed are put in.



iCombi Pro series

Specifications

Electric	Model	FICPXS
	Outer dimensions W×D×H (mm)	655×621×595
	Shelf space height	—
	No. of shelves	2/3×6 levels <small>Depth 40mm Hotel pan</small>
	Power supply	3NAC 400V
	Total power consumption	5.70kW
	Maximum continuous current	9.2A
	Fuse protection	10A
	Water supply connection	20A
	Water drainage connection	40mm dia.
	Weight	67kg

Outer Dimension includes exhaust and door handle.

Gas	Model	FICP61G
	Outer dimensions W×D×H (mm)	850×842×808
	Shelf space height	68mm
	No. of shelves	1/1×6 levels
	Total gas consumption	Hot air 13A/LPG Steam
	Power supply	1NAC 230V
	Total power consumption	0.38kW
	Maximum continuous current	2.6A
	Water supply connection	20A
	Water drainage connection	50mm dia.
	Gas connection	20A
	Weight	117kg

Outer Dimension includes exhaust and door handle.

Common specifications: Exterior: SUS304, Interior: SUS304, Insulation: glass wool, controllable temperature range: steam: 30°C-130°C, hot air: 30°C-300°C Combi: 30°C-300°C Core temp
Overheating prevention: Electric control thermostat, Overheating prevention thermostat (Only XS model) Empty heating prevention: Electric control thermostat

Accessories: ● Options: ▲	Run-in rail for mobile oven rack	—	▲	▲
	Oven rack stand	●	●	●
	Mobile oven rack	—	▲	▲
	Rack trolley	—	▲	▲
	Roll-in cart	—	—	—
	Dedicated stand	▲	▲	▲
	Plate rack	—	▲	▲
	Heat-proof gloves	●	●	●
	Solid cleaning agent (15 packs/carton)	●	●	●
	Solid rinse agent (10 packs/carton)	●	●	●
	Drainage pipes 90° elbow	—	●	●
	Straight pipe 105mm	●	●	●
	Straight pipe 250mm	—	●	●
	Drainage hose	▲	▲	▲

Model	FICP61E	FICP62E
Outer dimensions W×D×H (mm)	850×842×808	1072×1042×808
Shelf space height	68mm	68mm
No. of shelves	1/1×6 levels	2/1×6 levels
Power supply	3NAC 400V	3NAC 400V
Total power consumption	10.8kW	22.4kW
Maximum continuous current	15.6A	32.3A
Fuse protection	16A	35A
Water supply connection	20A	20A
Water drainage connection	50mm dia.	50mm dia.
Weight	99kg	137kg

Model	FICP61G	FICP62G
Outer dimensions W×D×H (mm)	850×842×808	1072×1042×808
Shelf space height	68mm	68mm
No. of shelves	1/1×6 levels	2/1×6 levels
Total gas consumption	Hot air 13.7kW/14.1kW 12.6kW/13.0kW	Hot air 29.4kW/30.4kW 22.1kW/22.8kW
Power supply	1NAC 230V	1NAC 230V
Total power consumption	0.38kW	0.65kW
Maximum continuous current	2.6A	3.9A
Water supply connection	20A	20A
Water drainage connection	50mm dia.	50mm dia.
Gas connection	20A	20A
Weight	117kg	144kg

Model	FICP101E	FICP102E
Outer dimensions W×D×H (mm)	850×842×1068	1072×1042×1068
Shelf space height	68mm	68mm
No. of shelves	1/1×10段	2/1×10段
Total power consumption	16.64kW	33.28kW
Maximum continuous current	16.64kW	33.28kW
Fuse protection	0.25kW×2	0.45kW×2
Water supply connection	3P200V	3P200V
Water drainage connection	17.5kW	34.6kW
Weight	50.5A	99.9A
Weight	60A	125A
Weight	20A	20A
Weight	ø50mm	ø50mm
Weight	127kg	179kg
Weight	3,420,000円	4,942,000円

Model	FICP101G	FICP102G
Outer dimensions W×D×H (mm)	850×842×1068	1072×1042×1068
Shelf space height	68mm	68mm
No. of shelves	1/1×10段	2/1×10段
Total gas consumption	Hot air 23.1kW/25.5kW 21.0kW/23.2kW	Hot air 42.0kW/46.5kW 42.0kW/46.5kW
Power supply	0.25kW×2	0.45kW×2
Total power consumption	1P100V	1P200V
Maximum continuous current	0.75kW	1.25kW
Fuse protection	9.1A	7.3A
Water supply connection	15A	15A
Water drainage connection	20A	20A
Gas connection	ø50mm	ø50mm
Weight	20A	20A
Weight	155kg	192kg
Weight	3,967,000円	5,733,000円

Model	FICP201E	FICP202E
Outer dimensions W×D×H (mm)	877×913×1872	1082×1118×1872
Shelf space height	65mm	65mm
No. of shelves	1/1×20段	2/1×20段
Total power consumption	33.28kW	61.08kW
Maximum continuous current	33.28kW	49.94kW
Fuse protection	0.25kW×3	0.45kW×3
Water supply connection	3P200V	3P200V
Water drainage connection	34.5kW	63.0kW
Weight	99.6A	181.9A
Weight	125A	200A
Weight	20A	20A
Weight	ø50mm	ø50mm
Weight	263kg	336kg
Weight	5,785,000円	8,292,000円

Model	FICP201G	FICP202G
Outer dimensions W×D×H (mm)	877×913×1872	1082×1118×1872
Shelf space height	65mm	65mm
No. of shelves	1/1×20段	2/1×20段
Total gas consumption	Hot air 44.1kW/48.8kW 39.9kW/44.1kW	Hot air 84.0kW/92.9kW 53.6kW/59.2kW
Power supply	0.25kW×3	0.45kW×3
Total power consumption	1P100V	1P200V
Maximum continuous current	1.20kW	1.90kW
Fuse protection	13A	10.8A
Water supply connection	15A	15A
Water drainage connection	20A	20A
Gas connection	ø50mm	ø50mm
Weight	20A	20A
Weight	284kg	379kg
Weight	6,535,000円	9,369,000円

●クライマプラス:庫内の湿度を1%単位で設定可(0~100%) ●過熱防止/空焚き防止:電気制御式サーモスタット・液体膨張式サーモスタット(XSのみ)

Model	FICP101E	FICP102E	FICP201E	FICP202E
Shelf space height	▲	▲	—	—
No. of shelves	●	●	—	—
Total power consumption	▲	▲	—	—
Maximum continuous current	▲	▲	—	—
Fuse protection	▲	▲	—	—
Water supply connection	▲	▲	●	●
Water drainage connection	▲	▲	—	—
Gas connection	▲	▲	▲	▲
Weight	●	●	●	●
Weight	●	●	●	●
Weight	●	●	●	●
Weight	▲	▲	▲	▲

Simple to use and cutting-edge performance.
Specialized in manual and programmed cooking.

Automatically optimize the in-oven environment for specific foodstuffs.

Powerful fresh steam generator and dynamic air mixing ensure consistent cooking quality.

Count on the best performance for both manual and programmed cooking.

Combi Oven **iCombi Classic**



Simple operation for unlimited cooking variations,
delivering high performance.



Double-layer glass door

Two layers of insulation-coated glass are used to reduce heat dissipation from the glass surface.



Internal LED light

LED lights are used on both sides of the door for easy inspection of in-cabinet conditions.



Core temperature sensor

A core temperature sensor is equipped as standard for optimal cooking. It controls the temperature of foodstuffs accurately.



Hand shower

Simple daily cleaning can be done with the built-in hand shower. Shower can be easily switched to straight.



Steaming 30-130°C

The new, high-performance fresh air generator produces a constant supply of fresh, hygienic steam. This mode is optimised for such processes as steaming, boiling, steam baking.



Combi-Steam 30-300°C

Steam + hot air combination mode. Provides the succulent finish of steaming, along with the great taste and savouriness of hot air cooking. Shortens cooking time and enhances yield rates by doing away with the need for turning food over during cooking.



Hot Air 30-300°C

Rapidly circulating hot air flows evenly over all parts and portions of food, locking in meat juices for wonderfully succulent results. No loss of heating power even when all racks are full. This mode is optimised for such processes as roasting, grilling, and baking.



Interior humidity

Set the humidity inside the cabinet using the jog dial.*

*Cannot be changed from 100% during Steam mode.



Cooking time

Set cooking time.*

*Cannot set cooking time together with setting core temperature.



Additional features

Settings for temperature increase and cooling down functions, fan volume adjustment, delta-T cooking, etc.



Preheating

Adjusts the temperature to the cooking target.



Fan volume

Sets the fan wheel speed.



Temperature in the cabinet

Set cooking temperature using the jog dial.



Core temperature

Sets core temperature.*

*Cannot set core temperature together with setting cooking time.



Menu

Recall programming modes, automatic cleaning functions, etc.



Cool-down function

Cool down the oven temperature immediately.



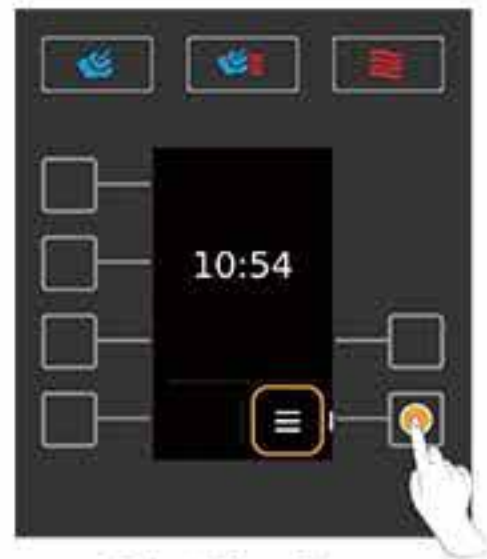
Delta-T cooking

Maintains a constant difference between in-cabinet and core temperatures.

Programming

iCombi Classic enables creating, saving and recalling your own cooking program. You can save the cooking process with up to 12 steps and you can create up to 100 programs.

■ Registering a program



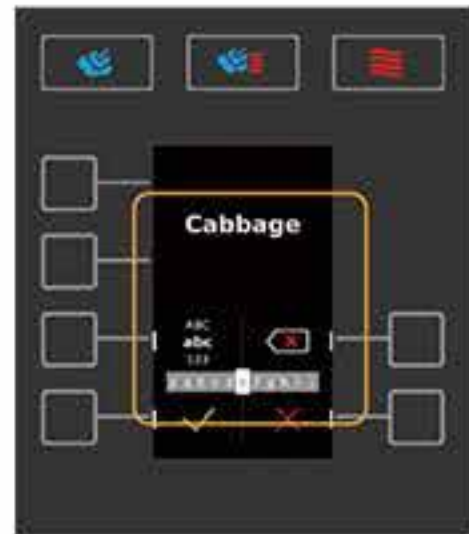
Select "Menu" on the initial screen.



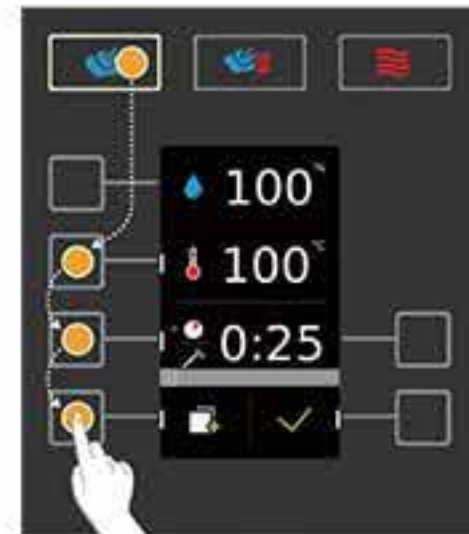
Select "Programming".



Select + to enter program name.

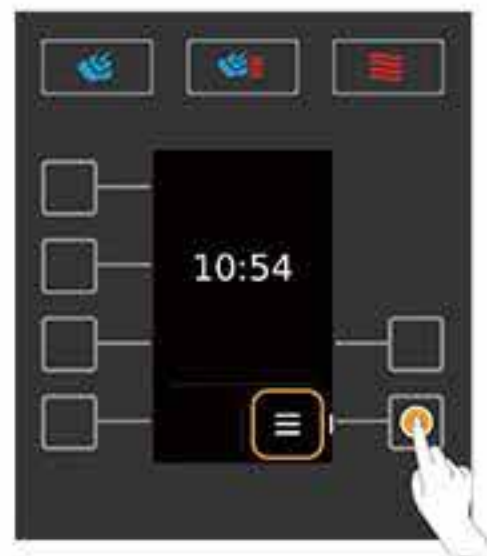


Enter a program name using the jog dial.



Set the desired settings and complete the program by adjusting the blinking mode button.

■ Recalling a program



Select "Menu" on the initial screen.



Choose "Programming".



Select the desired program by turning the jog dial.

Automatic cleaning

Choose from four cleaning programs depending on how dirty the unit is. Put in the detergent and care agent as indicated. Cleaning starts when the door is closed.



Select "Automatic cleaning" from the menu.



Select a course according to how dirty, from the four cleaning programs using the jog dial.



Eco-friendly detergent
Uses a phosphate-free detergent. Reduces detergent usage and power consumption, for economical and environmentally friendly cleaning.

Solid cleaning agent for interior cleaning

Solid care agent to prevent steam tank water stain

iCombi Classic series

Specifications

Electric	Model	FCCMPXS
	Outer dimensions WxDxH (mm)	655×622×597
	Shelf space height	—
	No. of shelves	2/3×6 levels <small>Depth 40mm Hotel pan</small>
	Power supply	3NAC 400V
	Total power consumption	5.30kW
	Maximum continuous current	15.5A
	Fuse protection	20A
	Water supply connection	20A
	Water drainage connection	40mm dia. (50mm dia.) *1
	Weight	61kg

Outer Dimension includes exhaust and door handle.

Gas	Model	FICC61E	FICC62E
	Outer dimensions WxDxH (mm)	850×842×808	1072×1042×808
	Shelf space height	68mm	68mm
	No. of shelves	1/1×6 levels	2/1×6 levels
	Total gas consumption	13.7kW/14.1kW	29.4kW/30.4kW
	Hot air	12.6kW/13.0kW	22.1kW/22.8kW
	Steam	1NAC 230V	1NAC 230V
	Power supply	0.38kW	0.65kW
	Total power consumption	2.6A	3.9A
	Maximum continuous current	20A	20A
	Water supply connection	50mm dia.	50mm dia.
	Water drainage connection	20A	20A
	Gas connection	101kg	128kg
	Weight		

Outer Dimension includes exhaust and door handle.

Common specifications: Exterior: SUS304, interior: SUS304, insulation: glass wool, controllable temperature range: steam: 30°C-130°C, hot air: 30°C-300°C Combi: 30°C-300°C Core temp Overheating prevention: Electric control thermostat, Overheating prevention thermostat (Only XS model) Empty heating prevention: Electric control thermostat

Accessories: ● Options: ▲	Run-in rail for mobile oven rack	—	▲	▲
	Oven rack stand	●	●	●
	Mobile oven rack	—	▲	▲
	Rack trolley	—	▲	▲
	Roll-in cart	—	—	—
	Dedicated stand	▲	▲	▲
	Plate rack	—	▲	▲
	Heat-proof gloves	●	●	●
	Solid cleaning agent(15 packs/carton)	●	●	●
	Solid rinse agent (10 packs/carton)	●	●	●
	Drainage pipes 90° elbow	—	●	●
	Straight pipe 105mm	●	●	●
	Straight pipe 250mm	—	●	●
	Drainage hose	▲	▲	▲



FCCMPXS



FICC61E



FICC62E



FICC101E



FICC102E



FICC201E



FICC202E

FICC101E

850×842×1068
68mm
1/1×10 levels
3NAC 400V
18.9kW
27.3A
32A
20A
50mm dia.
121kg

FICC102E

1072×1042×1068
68mm
2/1×10 levels
3NAC 400V
37.4kW
54.0A
63A
20A
50mm dia.
160kg

FICC201E

877×913×1872
63mm
1/1×20 levels
3NAC 400V
37.2kW
53.7A
63A
20A
50mm dia.
231kg

FICC202E

1082×1118×1872
63mm
2/1×20 levels
3NAC 400V
67.9kW
98.0A
100A
20A
50mm dia.
304kg

FICC101G

850×842×1068
68mm
1/1×10 levels
23.1kW/23.9kW
21.0kW/21.7kW
1NAC 230V
0.75kW
4.0A
20A
50mm dia.
20A
139kg

FICC102G

1072×1042×1068
68mm
2/1×10 levels
42.0kW/43.5kW
42.0kW/43.5kW
1NAC 230V
1.25kW
6.4A
20A
50mm dia.
20A
184kg

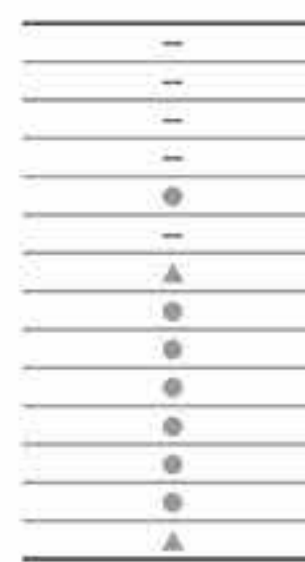
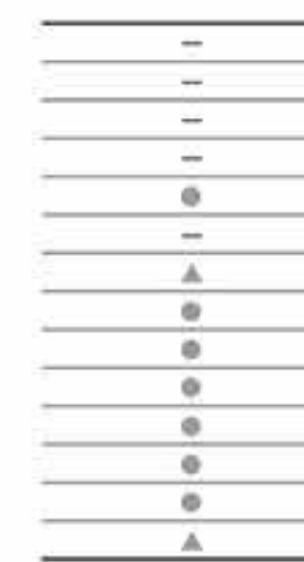
FICC201G

877×913×1872
63mm
1/1×20 levels
44.1kW/45.7kW
39.9kW/41.3kW
1NAC 230V
1.20kW
5.7A
20A
50mm dia.
20A
276kg

FICC202G

1082×1118×1872
63mm
2/1×20 levels
84.0kW/87.0kW
53.6kW/55.4kW
1NAC 230V
1.90kW
9.4A
20A
50mm dia.
20A
371kg

erature: 20°C-99°C ClimaPlus: enables in-cabinet humidity settings in 10% increments



When purchasing Combi Oven series outside Japan, the included accessories are subject to change. For more details, please feel free to contact your nearest sales subsidiary.

Peripheral equipment (optional)



Stand type



Cabinet type

Dedicated stand

These dedicated stands are of a height designed for use with rack trolleys.

Compatible model	Model	Outside dimensions (mm)			Type	No. of shelves
		Width	Depth	Height		
XS	BS-XS	630	425	850	Stand	7
XS	BC-XSD	655	485	850	Cabinet	7
61/101	BS-1PC	850	624	700	Stand	12
61/101	BC-1DPC	850	624	700	Cabinet	12
62/102	BS-2PC	1,072	824	700	Stand	12
62/102	BC-2DPC	1,072	824	700	Cabinet	12

CombiOven Duo (example)

A twin-cabinet set-up to scale up efficiency and bulk cooking capacity in line with the size of your kitchen. Requires a separate kit to enable the duo set-up. (Optional.)

*Product images are examples of combinations. Other combinations are available. Please ask a local sales office for more information.



FICPXSx2
*DUO Kit and Stand for DUO



FICP61E+FICP101E



FICP61E+FICP61E

CombiDuo Kit (Double-decker kit)

Compatible model	Model
Top XS / Bottom XS (Standard Door Specs.)	60-73-768
Top XS / Bottom XS (Left Hinge Specs.)	60-74-276
Top 61E / Bottom 61E	60-73-991
Top 61E / Bottom 101E	
Top 62E / Bottom 62E	60-74-725
Top 62E / Bottom 102E	
Top XS-61E-61G / Bottom 61G (Standard Door Specs.)	60-75-751
Top XS-61E-61G-62E-62G / Bottom 62G (Standard Door Specs.)	60-75-752

NB 101E, 102E will not stack in the top. 101G, 102G will not stack on two levels.



Mobile oven rack

Rack trolley

Mobile oven rack

This rack is designed for use with the rack trolley, for easy and efficient transport of foodstuffs.

NB Use of mobile oven rack requires the use of special rack rails.

Compatible model	Model	Outside dimensions (mm)			No. of shelves	Space between shelves (mm)
		Width	Depth	Height		
61	60-61-420	382	579	458	6	64
62	60-62-150	587	743	458	6	64
101	60-11-600	382	579	718	10	64
102	60-12-150	587	743	706	10	63

Rack trolley

The rack trolley is required when using the mobile oven rack and the plate rack. It incorporates stoppers to prevent rack slippage while in motion. NB Height-adjustable rack trolley is also available.

Compatible model	Model	Outside dimensions (mm)		
		Width	Depth	Height
61/101	60-74-000	911	548	990
62/102	60-73-999	996	735	990

Adjustable rack trolley

- For type 61/101 (60-75-606)
- For type 62/102 (60-74-605)

Mobile baking rack

A rack for breadmaking. Requires the use of special rack rails.

Compatible model	Model	No. of shelves
61	60-61-690	5
101	60-11-599	8



Mobile baking rack

Rack trolley

Baking rack, fixed type

Compatible model	Model	No. of shelves
61	60-61-576	5
101	60-11-541	8

*A hanging rack (fixed-type) able to handle both 1/1-size and baking size is also available. (Takes four 61-model trays, and seven 101-model trays.)

*In case of using Baking Rack recommending to purchase dedicated air baffle plate.

Rack rails

For use with the mobile oven rack, mobile baking rack, and plate holding rack.

- For type 61/101 (60-75-115)
- For type 62/102 (60-74-650)



Roll-in cart

Roll-in cart

A cart built for bulk cooking situations, for all-in-one transport of foodstuffs to and from the oven. Having multiple carts on hand dramatically raises efficiency in bulk cooking scenarios.

Compatible model	Model	Outside dimensions (mm)			Tray size	No. of shelves	Space between shelves (mm)
		Width	Depth	Height			
201	60-21-331	561	824	1,743	1/1	20	65
201	60-21-289	561	824	1,743	1/1	17	74
201	60-21-288	561	824	1,743	1/1	16	80
201	60-21-287	561	824	1,743	1/1	15	84
202	60-22-490	772	1,013	1,742	2/1	20	65
202	60-22-396	772	1,013	1,742	2/1	17	74
202	60-22-395	772	1,013	1,742	2/1	16	80
202	60-22-394	772	1,013	1,742	2/1	15	84

- Dedicated cart for 201-model baking trays (holds up to 16 tray levels) (60-21-292)

*In case of using Baking Rack recommending to purchase dedicated air baffle plate.



Thermo cover

Thermo cover

Insulates each rack. Has magnets for quick attachment and release.

Compatible model	Model	Compatible model	Model
61	6004-1007	201	6004-1011
62	6004-1016	202	6004-1012
101	6004-1009		
102	6004-1014		

Plate holding rack

Rack for transporting plates and cooking. Requires the use of special rack rails.

*For more information, please contact your nearest sales office.



Plate holding rack



UltraVent

UltraVent (steam recovery equipment)

The steam discharged when the door is opened or through the exhaust tube is sucked up and recovered by the fan. You can install it in the kitchen even without an exhaust hood.

- For type XS (60-73-865)

*Please consult in advance regarding the installation of UltraVent.

Condensation ventilation breaker (extended exhaust pipe)

Accelerates the expulsion of steam and other vapours from the exhaust pipe. This allows vapours discharged to the exhaust system through the pipe.

Compatible model	Model
XS	60-74-037
61/62/101/102	60-72-592
201/202	60-75-326



Tilt slope

Eliminates height differences between combi oven and rack.

- For type 201 (60-21-262)
- For type 202 (60-22-380)



Leveling kit

Kit to adjust level in installation of table top models.

- For type 61/101 (60-74-795)
- For type 62/102 (60-74-597)

Leveling kit w/Casters Specs

(Using In Combi DUO Specs.)

- For type 61/101 (60-31-545)
- For type 62/102 (60-31-574)

Pipe set (water drainage)

- 8720-1031
- Content of carton (Diameter:40A / Material:PVC)
- Straight pipe (Length:500mm)×4
- Straight pipe (Length:105mm)×1
- 90° elbow×5
- 45° elbow×3
- Tx1
- Gasket×1



Cooking accessories (optional)

Hotel pan



- 2/1 size Depth 20mm (SH-2221E-20)
Depth 40mm (SH-2221E-40)
- 1/1 size Depth 25mm (SK-1911E-25)
Depth 65mm (SH-1912SW)
Depth 100mm (SH-1914SW)
Depth 150mm (SH-1916SW)
- 2/3 size Depth 20mm (SK-1871E-20)
Depth 40mm (SK-1871E-40)
Depth 65mm (SH-1872SW)
- 1/2 size Depth 20mm (SK-1521E-20)
Depth 40mm (SK-1521E-40)
Depth 65mm (SH-1522SW)
Depth 100mm (SH-1524SW)
- 1/3 size Depth 65mm (SH-1632SW)
Depth 100mm (SH-1634SW)

Perforated hotel pan

A hotel pan with perforated bottom, suitable for steaming applications.



- 1/1 size Depth 25mm (SH-1911E/P)
Depth 65mm (SH-1912SW/P)
Depth 100mm (SH-1914SW/P)
Depth 150mm (SH-1916SW/P)
- 2/3 size Depth 40mm (SK-1871E-40P)
Depth 65mm (SH-1872SW/P)
- 1/2 size Depth 20mm (SK-1521E-20P)
Depth 40mm (SK-1521E-40P)
Depth 65mm (SH-1522SW/P)

Enamel tray

An all-purpose, enamel-coated baking tray. Easy to clean.



- 2/1 size Depth 20mm
Depth 40mm
Depth 65mm
- 1/1 size Depth 20mm
Depth 40mm
Depth 60mm
- 2/3 size Depth 20mm (6014-2302)
Depth 40mm (6014-2304)
Depth 65mm (6014-2306)
- 1/2 size Depth 20mm (6014-1202)
Depth 40mm (6014-1204)
Depth 65mm (6014-1206)

Grid (grill grid)

A grid for grilling applications.



- 2/1 size (stainless steel finish)
- 1/1 size (stainless steel finish)
- 2/3 size (stainless steel finish) (6010-2301)

Spare rib grid

For standing and grilling spare ribs.



- 1/1 size (6035-1018)

Smoker

Enables preparation of smoked dishes. Simply fill with smoke chips and set in the CombiOven.



- 60-73-010

Perforated baking tray

A tray for breadmaking.



- 2/1 size (6015-2103)
- 1/1 size (6015-1103)
- Baking size (6015-1000)

Non-perforated baking tray

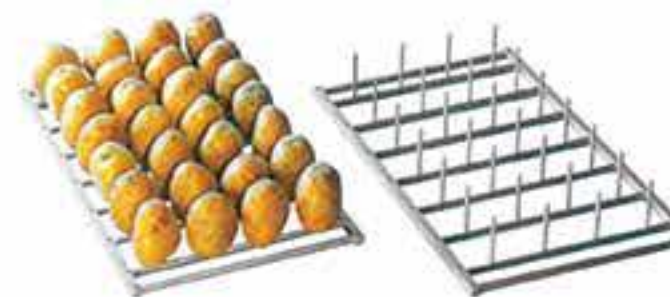
A tray for breadmaking.



- 2/1 size (6013-2103)
- 1/1 size (6013-1103)
- 2/3 size (60-73-671)
- Baking size (6013-1003)

Potato baker

A tray to set potatoes on for baking.



- 1/1 size (6035-1019)

Roast baking pan

A round pan for cooking omelets, okonomiyaki, and the like. 2-plate and 4-plate types are also available.



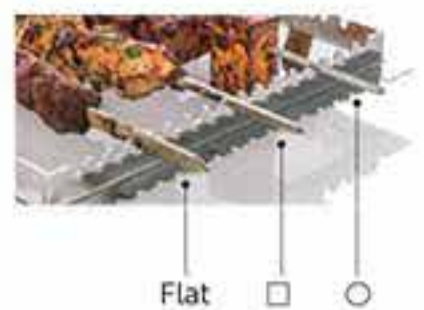
- 2-plate set, 250mm dia. (60-73-287)
- 4-plate set, 160mm dia. (60-73-286)

Tandoori grill metal skewer

As the foods do not come in contact with the pan, the entire surface can be grilled.

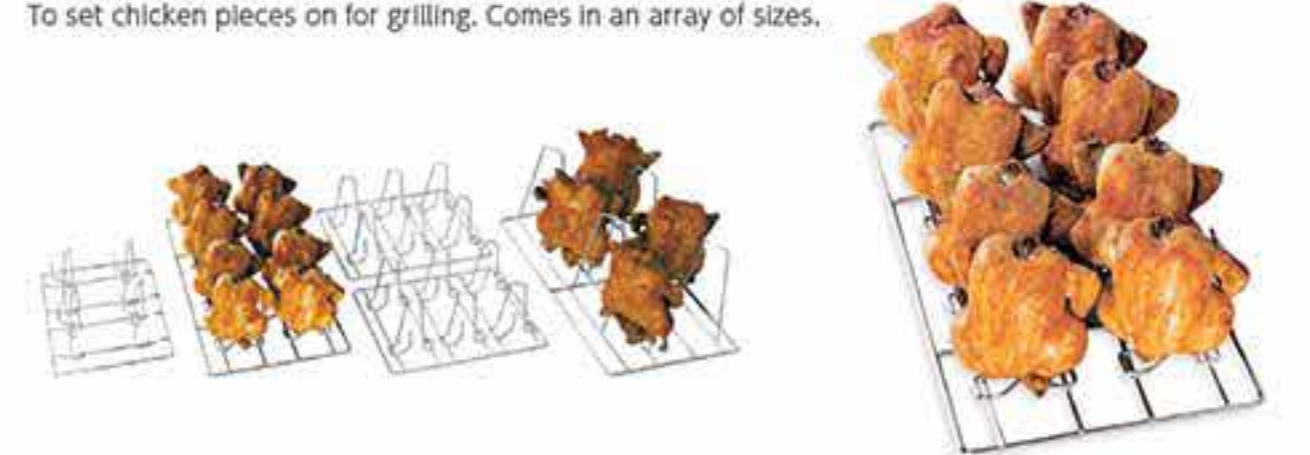


- 2/1 size Grill and tandoori skewer frame (60-72-421)
- 1/1 size Grill and tandoori skewer frame (60-72-224)
- 3 round metal skewers, Ø 5mm, 550mm long (60-72-416)
- 3 round metal skewers, Ø 8mm, 550mm long (60-72-417)
- 3 square metal skewers, □ 5mm, 550mm long (60-72-418)
- 3 square metal skewers, □ 8mm, 550mm long (60-72-419)
- 3 Flat metal fish skewer, 10mm wide., 550mm long (60-72-420)



Chicken grill

To set chicken pieces on for grilling. Comes in an array of sizes.



- 1/2 size Chicken: 4 pieces (6035-1015) W325×D265mm
- 1/1 size Chicken: 6 pieces (6035-1016) W325×D530mm
- 1/1 size Chicken: 8 pieces (6035-1006) W325×D530mm
- 1/1 size Chicken: 10 pieces (6035-1010) W325×D530mm
- Baking size Chicken: 12 pieces (6035-1011) W400×D600mm
- 1/1 size Duck: 8 birds (6035-1009) W325×D530mm

Size details	2/1size.....650×530mm	2/3size.....352×325mm	1/3size.....325×176mm
	1/1size.....530×325mm	1/2size.....325×265mm	Baking size.....600×400mm

Cooking accessories (optional)

Combi griller

A grill pan suitable for making grill marks on ingredients.



- 1/1 size (6035-1017)

Combi griller insert tray

Lay the Combi griller insert tray on top of the CombiGrill® for a fine grill pattern. Or use it to more easily put and remove food without having to move the Combi griller itself.



- 1/1 size (60-73-848) 325×618mm

Cross and stripe grill grate

Usable on both sides, the cross and stripe grill grate produces either the favorite American steakhouse pattern or the classic parallel grill stripes.



Cross side



Stripe side

- 1/1 size (60-73-314)
- 2/3 size (60-73-801)
- 1/2 size (60-73-802)

Grilling and roasting plate

A tray with a corrugated surface and a flat bottom.



- 1/1 size (60-71-617)

Grilling & pizza tray

A tray with a corrugated surface and a flat bottom.



- 1/1 size (60-70-943)
- 2/3 size (60-73-798)
- Baking size (60-71-237)

Combi fryer

A sieve structure to let hot air through, suitable for holding just-fried potato chips, etc.



- 1/1 size (6019-1150)
- 2/3 size (60-73-619)
- 1/2 size (6019-1250)

Sunny-side-up egg tray

A special frying tray with dimples designed to produce in bulk the best formed sunny-side-up eggs. One type of tray cooks 12 single eggs, the other cooks 4 double eggs.



- 1/1 size Depth 30mm
- 1/1 size (for double eggs) Depth 30mm

Muffin pan



- 12 cups W300×D400mm (6017-1002)
- 24 cups Baking size (6017-1001)

Multi baker

Versatile, for making eggs sunny-side-up, and the like.



- 1/1 size (60-71-157)
- 2/3 size (60-73-646)
- 1/3 size (60-73-764)

Pizza pan

Place it on the finishing plate rack and bake.



- 280mm dia. (60-71-158)

for FICP / FICC

Solid Cleaning Agent (Active Green cleaner tablets)

This in-cabinet cleaning agent is for automatic in-cabinet cleaning (using Efficient Care Control).



- Solid Cleaning Agent : box of 150 (56-01-538)

Solid Care Agent (Care Tablets)

This solid care agent is for CareControl (using then in-cabinet rinse effect and the steam tank water scaling prevention function).



- Care Tablet : box of 150 (56-00-563)

for FCCMPXS / FCCMP

Solid Cleaning Agent (Detergent Tablets)

This in-cabinet cleaning agent is for automatic in-cabinet cleaning.



- Solid Cleaning Agent : box of 130 (56-00-226)

Solid Rinse Agent (Rinse Detergent)

This in-cabinet rinse agent is for automatic in-cabinet cleaning.



- Solid Rinse Agent : box of 50 (56-00-213)

Water purifier & softener



- Water purifier & softener FRS-10XL
- Water purifier & softener cartridge FRS-10XLC

Automatic water purifier & softener



- RP-03D

Size details	2/1size.....650×530mm	2/3size.....352×325mm	1/3size.....325×176mm
	1/1size.....530×325mm	1/2size.....325×265mm	Baking size.....600×400mm