

# fujimak

## Combi Oven Series

### iCombi Pro

### iCombi Classic

Improved speed, productivity and energy efficiency



Total support for the food business

**fujimak**

# fujimak

fujimak corporation

#### fujimak corporation Global Business Department

1-7-23, Minamiazabu, Minato-ku, Tokyo, Japan 106-0047 TEL:+81-3-4235-2250 FAX:+81-3-5439-2323 oversea@fujimak.co.jp

#### FUJIMAK FOOD SERVICE EQUIPMENT SINGAPORE PTE.LTD.

30 Hillview Terrace, Singapore 669246  
TEL:+65-6762-0122 fujimak@singnet.com.sg

#### FUJIMAK GUAM CORPORATION

643 Chalan San Antonio, KG Plaza, Suite 113, Tamuning Guam  
TEL:1671-649-3263 fujimak@teleguam.net

#### FUJIMAK TAIWAN CORPORATION

3FL., No.13, Lane65, Sec.2, Zhong Shan N.Rd.,  
Zhng Shan Chiu, Taipei 104 Taiwan, ROC  
TEL:+886-2-2581-5552 info@fujimak.com.tw

#### FUJIMAK SHANGHAI CORPORATION

Room 750, Area A, No. 3, Lane 726, Hujiang Road,  
Jiangqiao Town, Jiading District, shanghai, China  
TEL:86-21-6291-9060 admin@fujimak-sh.com

#### FUJIMAK SHANGHAI CORPORATION BEIJING BRANCH

Room 8A 911, Xinguangda Center, Tongzhou District, Beijing  
TEL:86-10-8424-4550 admin@fujimak-sh.com

#### FUJIMAK HONG KONG CO.,LTD.

Unit 10, 4/F, Century Centre, No.44-46 Hung To Road,  
Kwun Tong, Kowloon, Hong Kong  
TEL:852-2345-2177 info@fujimak.com.hk

#### FUJIMAK VIETNAM COMPANY LIMITED

No 109/1 Tran Quoc Toan Street, Vo Thi Sau Ward, District 3,  
Ho Chi Minh city, Vietnam  
TEL:84-28-3636-0300 s.admin@fujimak.com.vn

#### FUJIMAK (THAILAND) CO.,LTD.

No. 66/2-3, 33 Tower, 1st Floor, Sukhumvit 33 (Deang-Udom),  
Sukhumvit Road, Klongton Nuea, Wattana, Bangkok 10110, Thailand  
TEL:66-2-118-2841 info@fujimak.co.th

#### FUJIMAK(CAMBODIA) CO.,LTD.

No28 St. 288, Sangkat Olympic, Khan Chamkarmon,  
Phnom Penh, Cambodia  
TEL:855-23-982-388 info@fujimak.com.kh

#### FJK FOOD SERVICE MALAYSIA SDN. BHD.

R112 Level 3, Wisma RKT, No.2 Jalan Abdullah,  
Off Jalan Sultan Ismail, 50300 Kuala Lumpur, Malaysia  
TEL:603-2612-6976 sales@fujimak.com.my

#### FUJIMAK PHILIPPINES CORPONATION

Unit 706 Herrera Towers, 98 Herrera St.  
Corner Valero Brgy. Bel-Air Makati City, Philippines  
TEL:+63 945-214-7577 salesdept.fujimak@gmail.com

#### FUJIMAK USA INC.

19301 Pacific Gateway Drive, Suite 120, Torrance, CA 90502  
TEL:+1(310)525-2525 fujimakusa@gmail.com

#### PT FUJIMAK FOOD SERVICE INDONESIA

Ruko Garding Batavia Blok LC 8 No. 29  
Kelapa Gading Jakarta Utara 14240  
TEL:+62-21-38879195 s\_ohnuma@fujimak.co.jp

#### SOMERVILLE (SINGAPORE) PTE. LTD.

17 Kian Teck Way Singapore 628739  
TEL:+65-6262-4222

MAKE COOKING MORE CREATIVE AND SPECIALLY.

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.



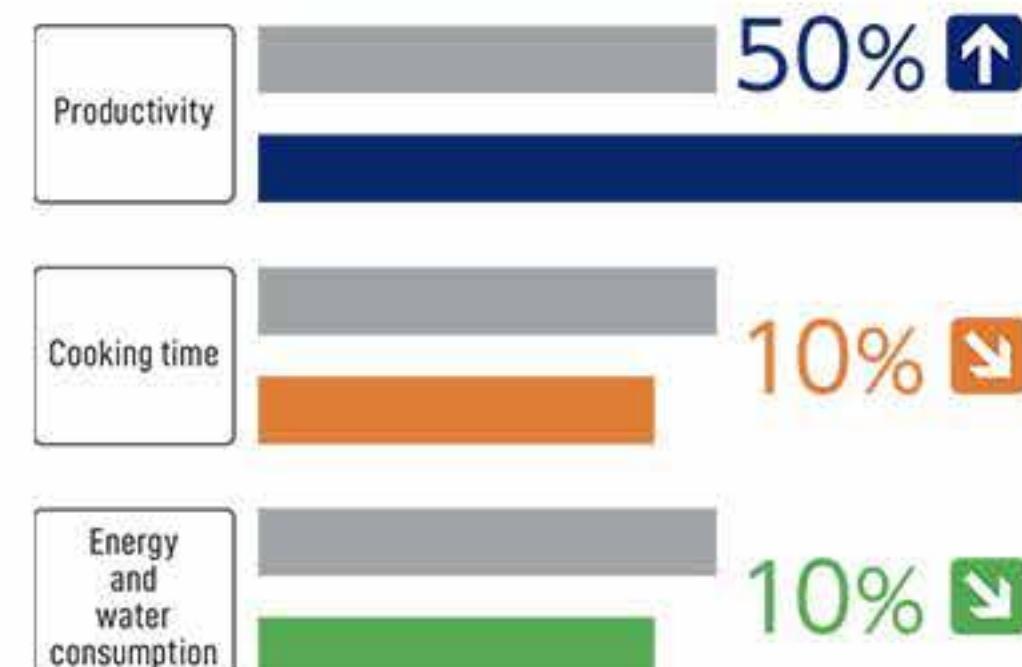
iDensityControl 

## 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).



Improved speed, productivity and energy efficiency



Note: Depends on model and ingredients.

Compared to FS CCWE Series

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.



## 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

iCookingSuite

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。



# 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.



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 standy 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.

1 Select the programming icon



2 Touch "New element"



3 Choose automatic cooking



4 Choose menu from foodstuffs and cooking methods



5 Select settings icon



6 Set the original cooking content



7 Register the name of menu item



8 Menu registration completed



Group (Basket) registration  
Frequently used set menu items can be named and registered as a group.

Manual registration  
You can register your own cooking method based on detailed steps.

# Automatic cleaning

iCareSystem<sup>+</sup>

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.



\*Ultrafast cleaning is not available with FICPXS.

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.



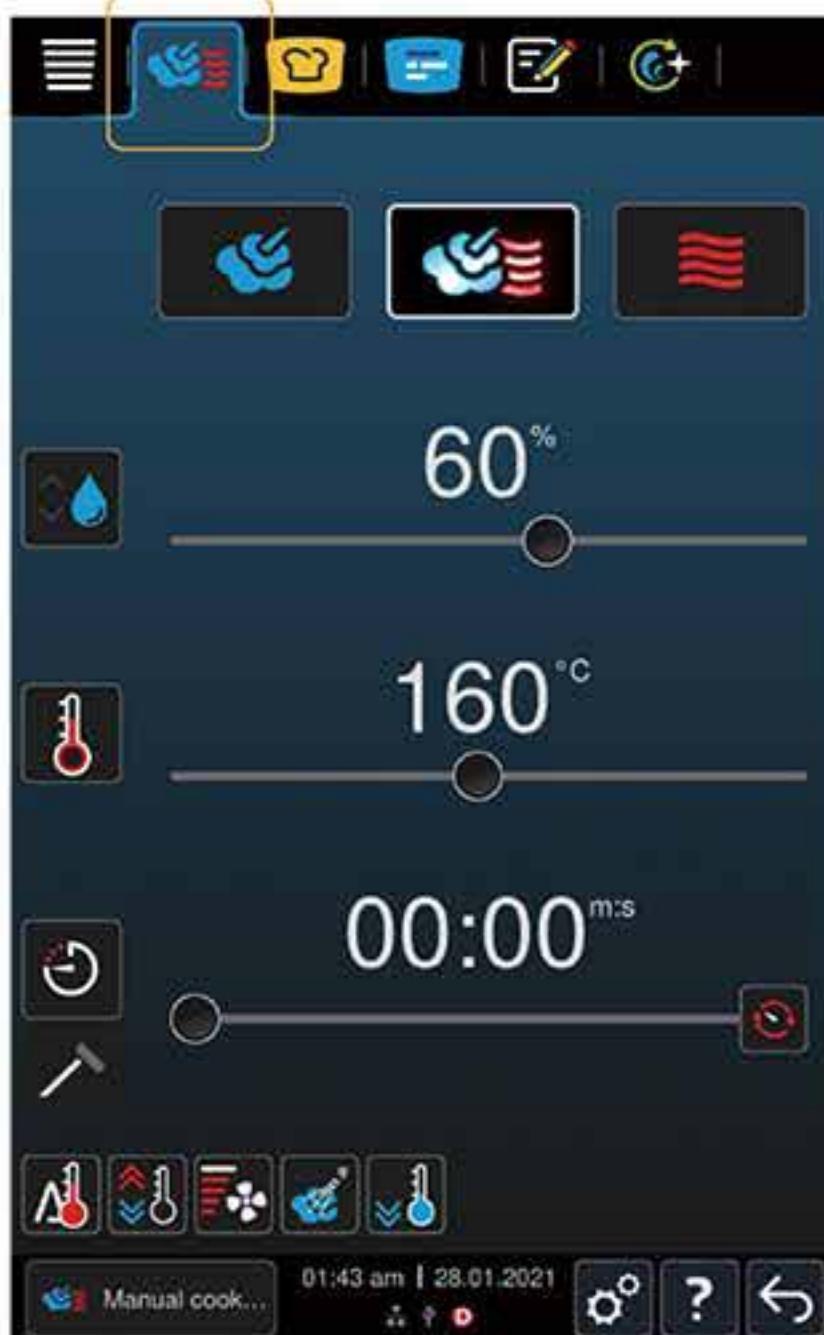
Solid cleaning agent for interior cleaning



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.



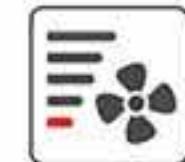
### Delta-T cooking

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.



## Triple-layer glass door

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



## 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.



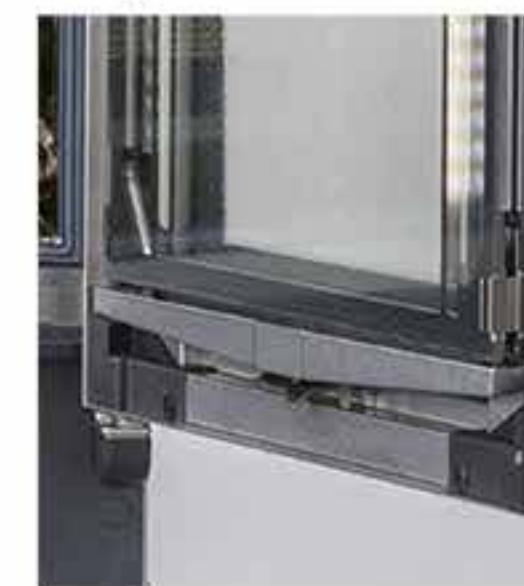
## Switchable hand shower

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



## Integral drip pan

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



## 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.)

## 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.

## 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



Model	<b>FICPXS</b>
Outer dimensions WxDxH (mm)	655x621x595
Shelf space height	—
No. of shelves	2/3x6 levels Depth 40mm Hotel pan
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.

Model	<b>FICP61G</b>
Outer dimensions WxDxH (mm)	850x842x808
Shelf space height	68mm
No. of shelves	1/1x6 levels
Total gas consumption	13.7kW/14.1kW
13A/LPG	Hot air
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.

Model	<b>FICP101E</b>
Outer dimensions WxDxH (mm)	850x842x1068
Shelf space height	68mm
No. of shelves	1/1x10 levels
Total power consumption	16.64kW
Maximum continuous current	0.25kWx2
Fuse protection	3P200V
Water supply connection	17.5kW
Water drainage connection	50.5A
Gas connection	60A
Weight	120kg

Model	<b>FICP101G</b>
Outer dimensions WxDxH (mm)	850x842x1068
Shelf space height	68mm
No. of shelves	1/1x10 levels
Total power consumption	23.1kW/25.5kW
Maximum continuous current	0.25kWx2
Fuse protection	1P100V
Water supply connection	0.75kW
Water drainage connection	9.1A
Gas connection	15A
Weight	155kg

Model	<b>FICP102E</b>
Outer dimensions WxDxH (mm)	1072x1042x1068
Shelf space height	68mm
No. of shelves	2/1x10 levels
Total power consumption	33.28kW
Maximum continuous current	0.45kWx2
Fuse protection	3P200V
Water supply connection	34.6kW
Water drainage connection	99.9A
Gas connection	125A
Weight	179kg

Model	<b>FICP102G</b>
Outer dimensions WxDxH (mm)	1072x1042x1068
Shelf space height	68mm
No. of shelves	2/1x10 levels
Total power consumption	42.0kW/46.5kW
Maximum continuous current	0.45kWx2
Fuse protection	1P200V
Water supply connection	1.25kW
Water drainage connection	7.3A
Gas connection	15A
Weight	20A

Model	<b>FICP201E</b>
Outer dimensions WxDxH (mm)	877x913x1872
Shelf space height	65mm
No. of shelves	1/1x20 levels
Total power consumption	33.28kW
Maximum continuous current	0.25kWx3
Fuse protection	3P200V
Water supply connection	34.5kW
Water drainage connection	99.6A
Gas connection	125A
Weight	20A

Model	<b>FICP202G</b>
Outer dimensions WxDxH (mm)	1082x1118x1872
Shelf space height	65mm
No. of shelves	2/1x20 levels
Total power consumption	44.1kW/48.8kW
Maximum continuous current	0.25kWx3
Fuse protection	1P200V
Water supply connection	44.1kW
Water drainage connection	13A
Gas connection	15A
Weight	20A

Accessories: ●	Run-in rail for mobile oven rack
Options: ▲	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

●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)

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.



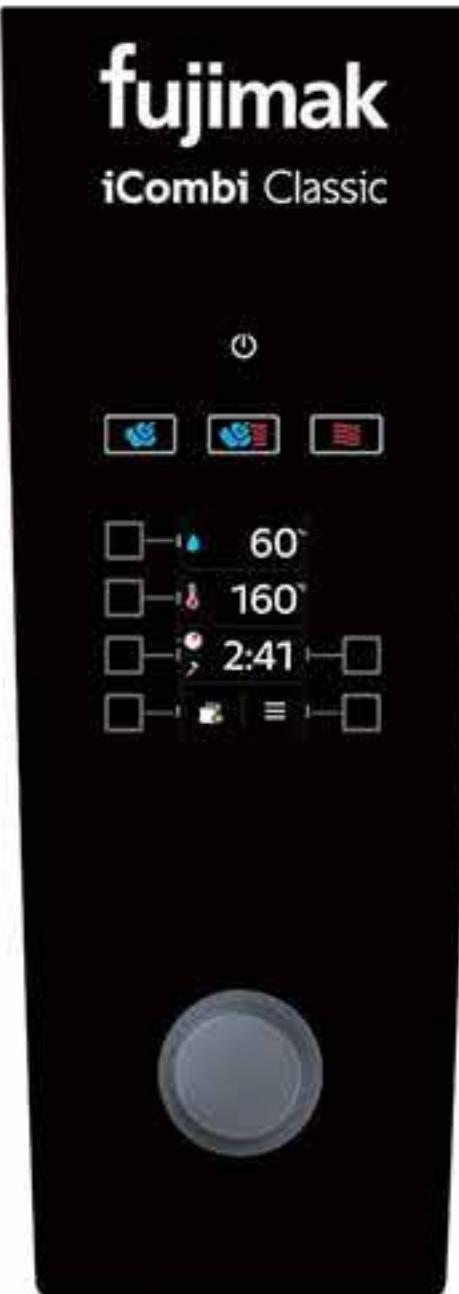
#### Core temperature sensor

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.



## fujimak

### iCombi Classic



#### 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.



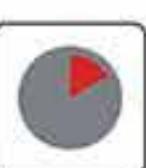
#### Interior humidity

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

\*Cannot be changed from 100% during Steam mode.



Temperature in the cabinet  
Set cooking temperature using the jog dial.



#### Cooking time

Set cooking time.\*

\*Cannot set cooking time together with setting core temperature.



Core temperature  
Sets core temperature.\*

\*Cannot set core temperature together with setting cooking time.



#### Additional features

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



Menu  
Recall programming modes, automatic cleaning functions, etc.



#### Preheating

Adjusts the temperature to the cooking target.



Cool-down function  
Cool down the oven temperature immediately.



#### Fan volume

Sets the fan wheel speed.

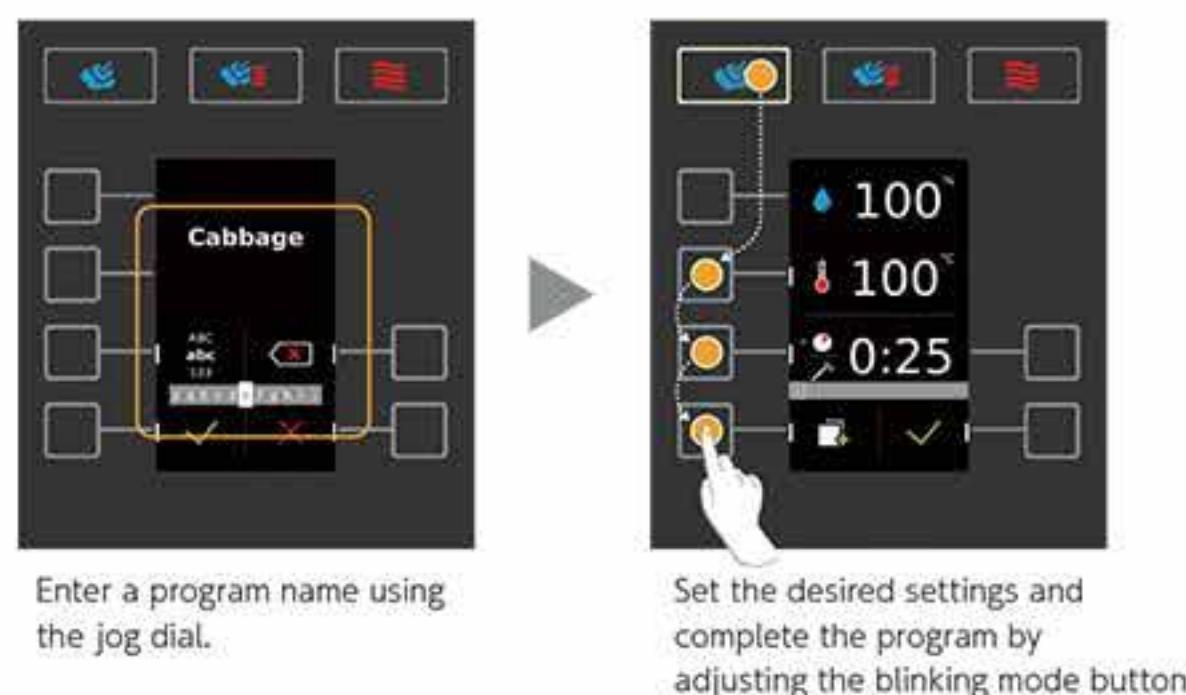
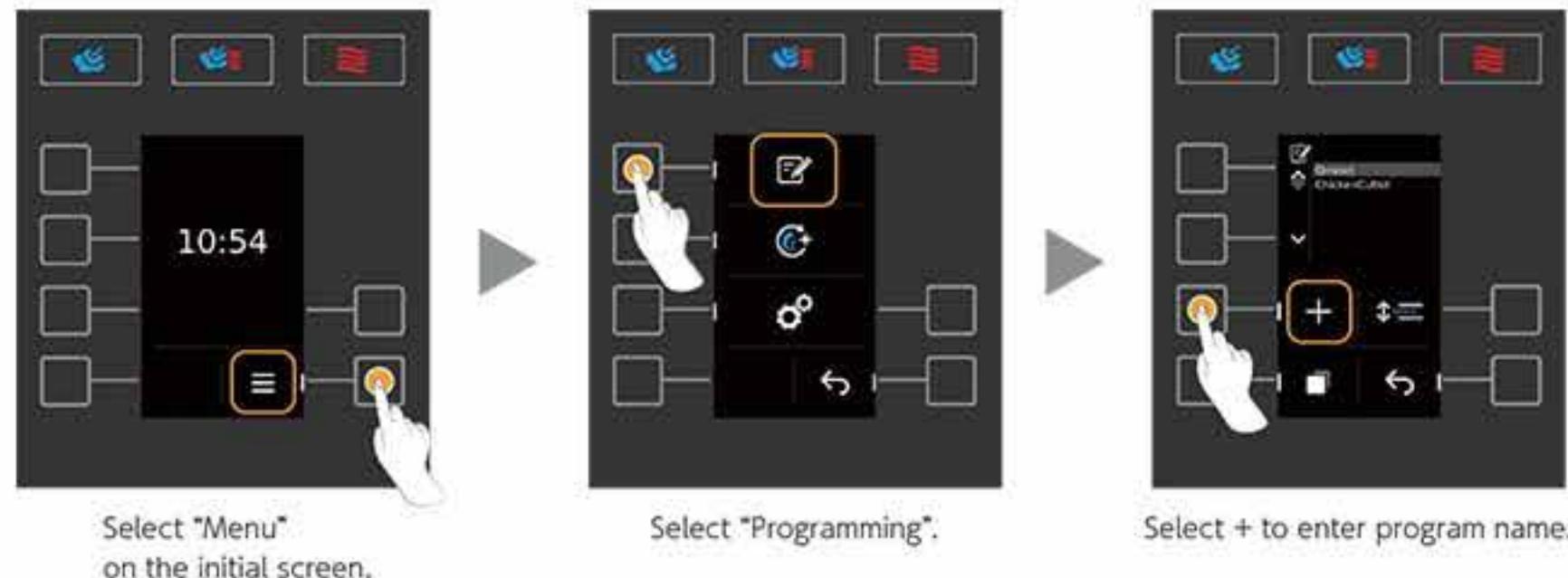


Delta-T cooking  
Maintains a constant difference between in-cabinet and core temperatures.

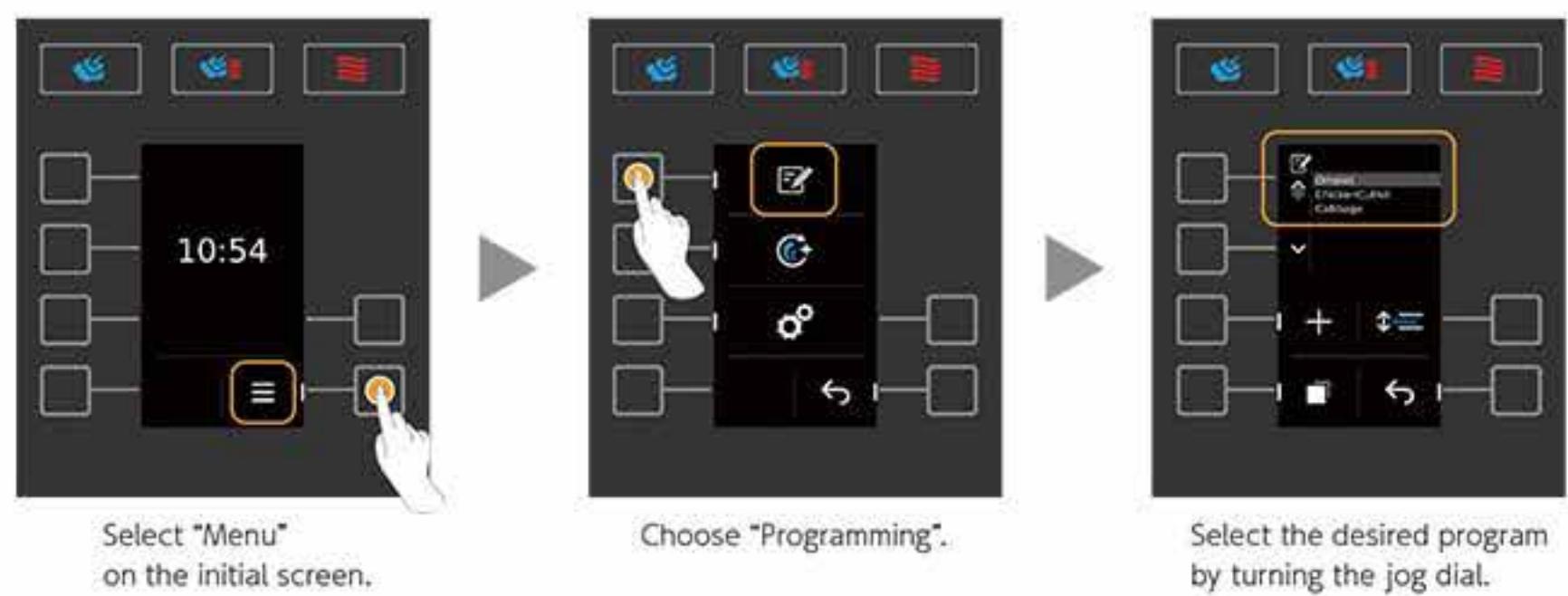
# Programming

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

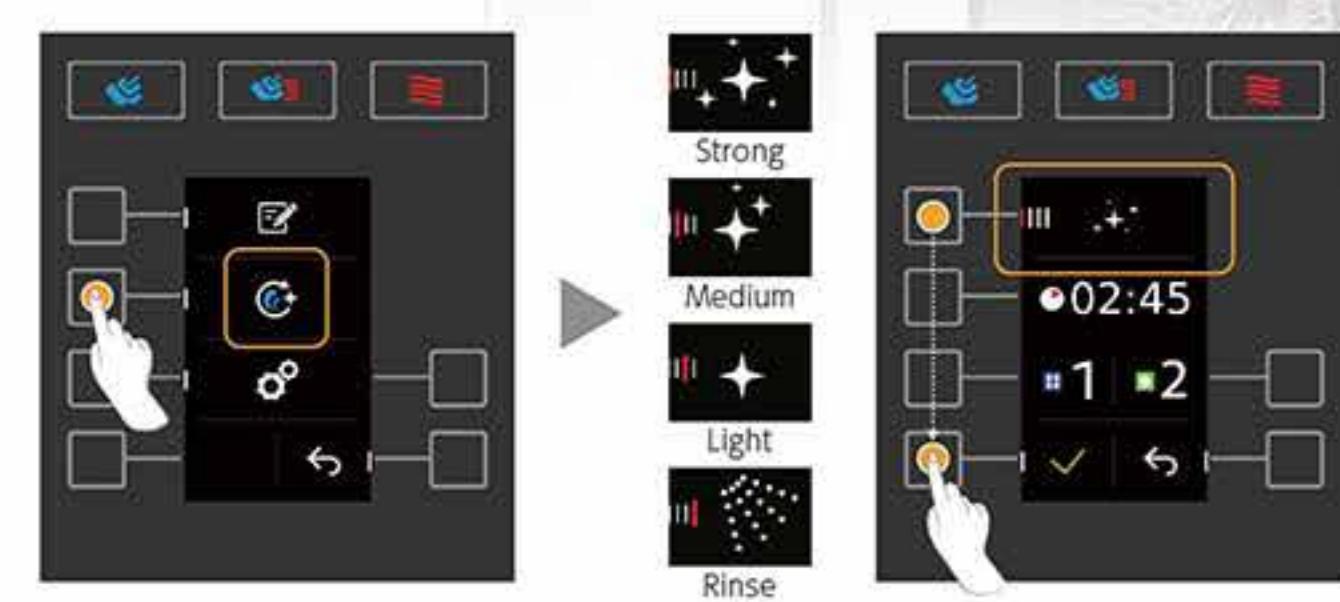


## ■ Recalling a program



# 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

<b>Electric</b>	<b>FCCMPXS</b>	<b>FICC61E</b>	<b>FICC62E</b>	<b>FICC101E</b>	<b>FICC102E</b>	<b>FICC201E</b>	<b>FICC202E</b>
Model							
Outer dimensions WxDxH (mm)	655x622x597	850x842x808	1072x1042x808	850x842x1068	1072x1042x1068	877x913x1872	1082x1118x1872
Shelf space height	—	68mm	68mm	68mm	68mm	63mm	63mm
No. of shelves	2/3x6 levels Depth 40mm Hotel pan	1/1x6 levels	2/1x6 levels	1/1x10 levels	2/1x10 levels	1/1x20 levels	2/1x20 levels
Power supply	3NAC 400V	3NAC 400V	3NAC 400V	3NAC 400V	3NAC 400V	3NAC 400V	3NAC 400V
Total power consumption	5.30kW	10.8kW	22.4kW	18.9kW	37.4kW	37.2kW	67.9kW
Maximum continuous current	15.5A	15.6A	32.3A	27.3A	54.0A	53.7A	98.0A
Fuse protection	20A	16A	35A	32A	63A	63A	100A
Water supply connection	20A	20A	20A	20A	20A	20A	20A
Water drainage connection	40mm dia. (50mm dia.) <sup>**</sup>	50mm dia.	50mm dia.	50mm dia.	50mm dia.	50mm dia.	50mm dia.
Weight	61kg	93kg	131kg	121kg	160kg	231kg	304kg
Outer Dimension includes exhaust and door handle.							
<b>Gas</b>	<b>FICC61G</b>	<b>FICC62G</b>	<b>FICC101G</b>	<b>FICC102G</b>	<b>FICC201G</b>	<b>FICC202G</b>	
Model							
Outer dimensions WxDxH (mm)	850x842x808	1072x1042x808	850x842x1068	1072x1042x1068	877x913x1872	1082x1118x1872	
Shelf space height	68mm	68mm	68mm	68mm	63mm	63mm	
No. of shelves	1/1x6 levels	2/1x6 levels	1/1x10 levels	2/1x10 levels	1/1x20 levels	1/1x20 levels	
Total gas consumption	13.7kW/14.1kW	29.4kW/30.4kW	23.1kW/23.9kW	42.0kW/43.5kW	44.1kW/45.7kW	84.0kW/87.0kW	
Hot air 13A/12A/LPG Steam	12.6kW/13.0kW	22.1kW/22.8kW	21.0kW/21.7kW	42.0kW/43.5kW	39.9kW/41.3kW	53.6kW/55.4kW	
Power supply	1NAC 230V	1NAC 230V	1NAC 230V	1NAC 230V	1NAC 230V	1NAC 230V	
Total power consumption	0.38kW	0.65kW	0.75kW	1.25kW	1.20kW		
Maximum continuous current	2.6A	3.9A	4.0A	6.4A	5.7A		
Water supply connection	20A	20A	20A	20A	20A		
Water drainage connection	50mm dia.	50mm dia.	50mm dia.	50mm dia.	50mm dia.		
Gas connection	20A	20A	20A	20A	20A		
Weight	101kg	128kg	139kg	184kg	276kg		
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: 20°C-99°C. ClimaPlus: enables in-cabinet humidity settings in 10% increments

Overheating prevention: Electric control thermostat, Overheating prevention thermostat (Only XS model). Empty heating prevention: Electric control thermostat

<b>Accessories:</b> ●	Run-in rail for mobile oven rack	—	▲	▲	▲	—	—
Options: ▲	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	▲	▲	▲	▲	▲	▲

# Peripheral equipment (optional)



## 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

## 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	60-74-725
Top 62E / Bottom 62E	60-74-725
Top 62E / Bottom 102E	60-74-725
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

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



## 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

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.



## 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



## 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)



## 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

• T×1 • 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)
- 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)

**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)

**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

## 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)

## Smoker

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



● 60-73-010

## 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)

## 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

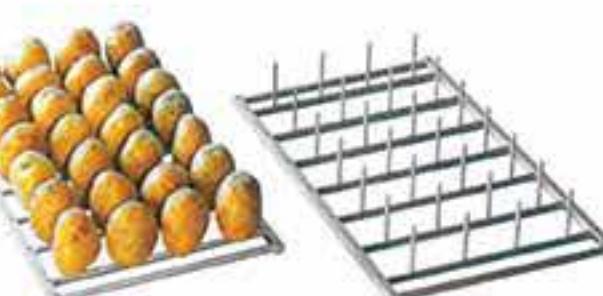
A tray for breadmaking.



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

## Potato baker

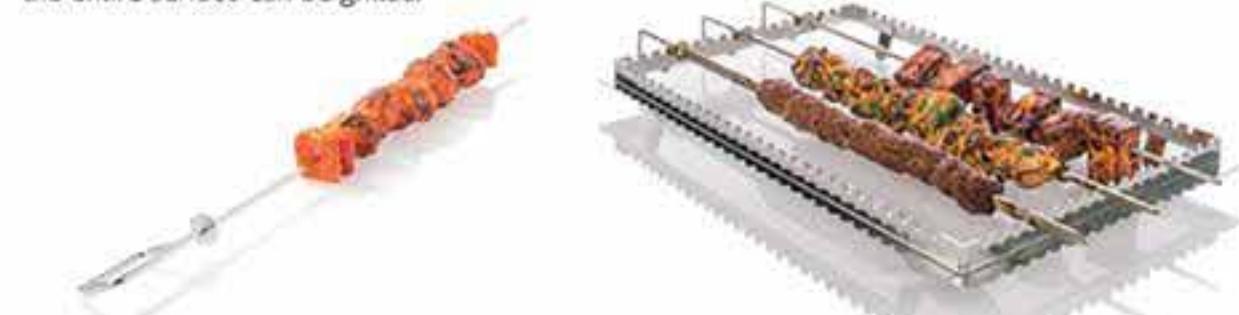
A tray to set potatoes on for baking.



● 1/1 size (6035-1019)

## 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)

(60-72-224)

● 1/1 size Grill and tandoori skewer frame (60-72-416)

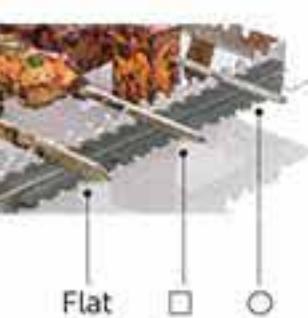
(60-72-417)

● 3 round metal skewers, □ 5mm, 550mm long (60-72-418)

(60-72-419)

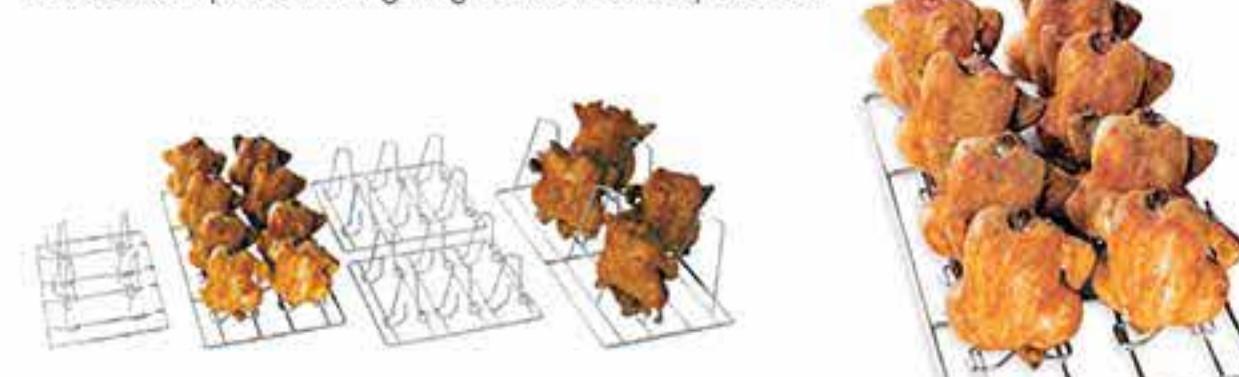
● 3 square metal skewers, □ 8mm, 550mm long (60-72-420)

(60-72-420)



## Chicken griller

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

## Cooking accessories (optional)

### Combi griller

A grill pan suitable for making grill marks on ingredients.



● 1/1 size (6035-1017)

### 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.



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

### Grilling & pizza tray

A tray with a corrugated surface and a flat bottom.

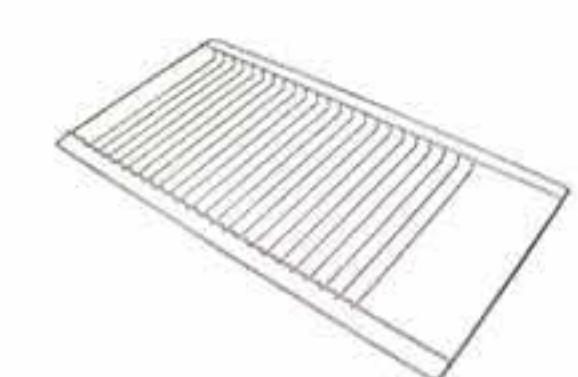


● 1/1 size (60-70-943)  
● 2/3 size (60-73-798)  
● Baking size (60-71-237)

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

### 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

### Grilling and roasting plate

A tray with a corrugated surface and a flat bottom.



● 1/1 size (60-71-617)

### 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)

### Automatic water purifier & softener



● RP-03D



### Water purifier & softener

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