

# DATA SHEET

## Anemos 6 Touch pastry oven

5FC0403

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### Build

- 6 tray convection pastry oven capacity (600 x 400) trays
- Oven chamber with double tempered glass door. The outer glass can be accessed for thorough cleaning
- Large 80mm tray spacing for high bakery products
- 2 speed fan regulation with bi-directional reversing fan system
- Well lit chamber with long life energy efficient LED
- Water steam injection regulation for optimal steam cooking
- Convection, combination, steam and probe cooking available in one setting
- The intuitive user control on the touch panel consolidates all parameters into one accessible interface, offering advanced functionality capable of flawlessly executing any recipe
- Automatic self cleaning system at the selection of a button.
- Digital steam exhaust regulation
- Inbuilt core probe allows you to set and control the temperature at the very core of the product.



### Uniformity

- The cooking chamber is powered by a robust bi-directional fans, generating a uniform heated airflow. These fans automatically reverse direction every 100 seconds, ensuring consistent heat distribution and even baking throughout the process. Exclusive to the touch version is the ability to control all elements and phases of cooking via its state of the art touch screen enabling the perfection of all bakery and pastry items

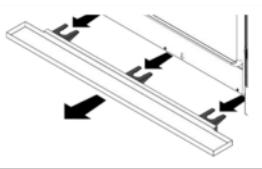


### Cleaning

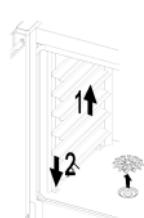
- Easily reaching the outer and inner glass for thorough cleaning



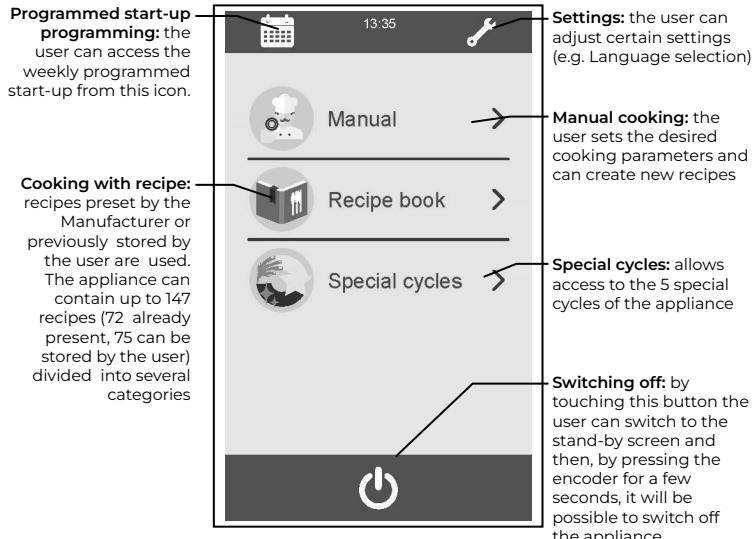
- Easily removable drip tray



- Easily removable Baking pan holders

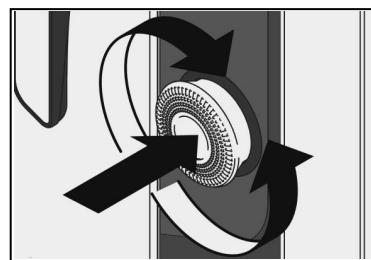


### Controls



### Encoder Knob

- Turning it clockwise or counterclockwise selects the parameters, pressing it confirms the selections made



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### Full Parameter Control

① Convection

With a consistent airflow, assisted by automatic fan direction reversal, this method ensures even heat distribution, resulting in uniform cooking across the product.

④ Preheating

Each cooking cycle can optionally begin with a preheating phase, which users can select when configuring the cycle. Users have the flexibility to choose from three preheating options based on the type of load capacity being cooked: 1/3 for minimum load, 2/3 for medium load, and 3/3 for full load.

⑨ Chamber humidification

Press "+" or "-" (increment of 10 units at a time) or turn the encoder to set the desired value. You can choose between values ranging from 10 to 100%; Press the encoder knob to confirm the selection.

Settable values:

- Steam cooking: 50 to 100%;
- Mixed cooking: 10 to 100%.

⑩ Valve position

Press "+" or "-" or turn the encoder to set the desired mode:

- fully closed chimney
- + fully open chimney

⑪ Duration of valve Position

1-Press the "'chimney'" icon; by pressing "+" or "-" or turning the encoder, a time in minutes will be displayed next to the icon itself, which represents the time in advance of the phase ending that the valve will open.

⑫ Fan Speed

1-Press "+" or "-" or turn the encoder to set the desired value. (min or max)

② Steam

Steam cooking harnesses steam introduced into the chamber to cook food. While humidity levels are fully adjustable from 50% to 100%, achieving optimal results necessitates setting the humidity level to 100%. This approach is particularly advantageous for delicately cooked dishes, sous vide and pasteurizing creams. The cooking chamber probe's minimum working setpoint is 30°C, with a maximum of 130°C.

③ Mixed

Mixed cooking combines the high temperature generated by heating elements with a controlled amount of steam (Adjustable from 10% - 100%) automatically introduced into the chamber. This method allows foods to cook efficiently, benefiting from both dry heat and the moisture provided by the steam. In the mixed cooking mode, users have access to the set points available through core probe and delta T Cooking.

⑤ Time

Press "+" or "-" (increment of one unit at a time) or turn the encoder to set the desired value from 1' (one minute) to 99' (nine hundred and ninety-nine minutes); if you want the appliance to run continuously, drag the slider all the way to the left until the infinity symbol appears: "∞"

⑥ Core probe

Press the "core probe" icon.

3-Press "+" or "-" (increment of one unit at a time) or turn the encoder to set the desired core temperature (5 - 100°C)

⑦ Delta T

"The parameters that must be set to cook with this function are:

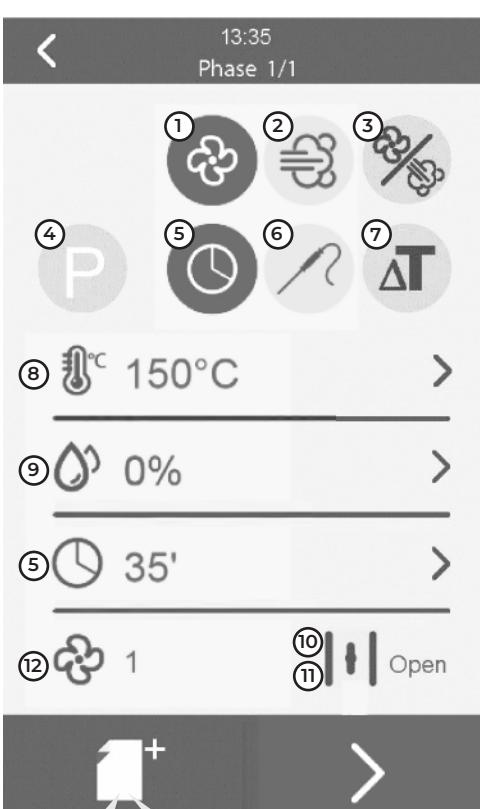
- the temperature of the needle probe (cooking will end when this is reached);
- the Delta T that the appliance must maintain (Delta T = difference between the chamber temperature detected by a probe and the temperature detected by the needle probe)

⑧ Temperature

Press "+" or "-" (increment of one unit at a time), drag the cursor or turn the encoder to set the desired value.

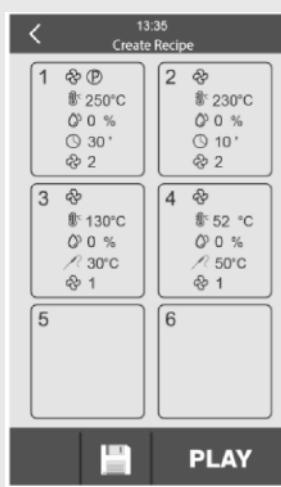
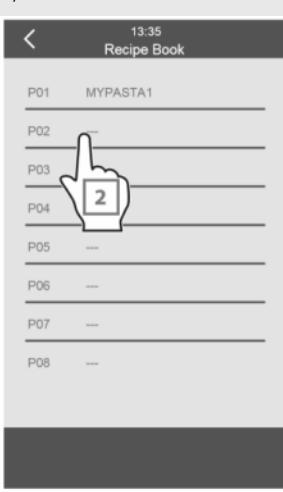
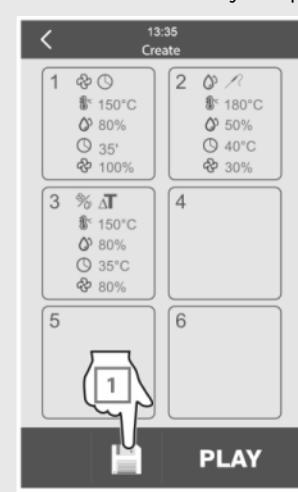
Recipes

Once the desired parameters have been set, touch the save icon, Choose the save slot; you can choose a free slot or overwrite a slot already occupied;



Manual cooking

Sets the type of cooking choosing from convection, steam and mixed; the desired cooking parameters are then set for one or up six more cooking phases:



Phase P

Preheating to 250°C

Phase 1

230°C 10 MIN  
humidity: 0%  
fan max chimney open

Phase 2

130°C core probe at 30°C  
humidity: 0%  
fan min chimney closed

Phase 3

52°C core probe at 50°C  
humidity: 0%  
fan min chimney closed

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### Special Cycles

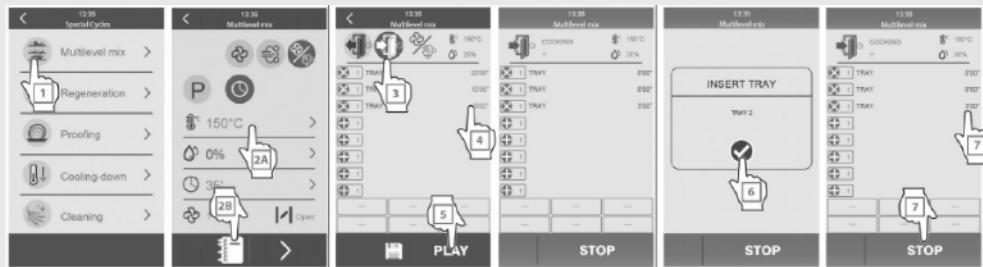
#### Timed Pan Extraction

With Timed Pan Extraction, all dishes can be placed in the oven simultaneously. The oven alerts the chef with a sound signal, indicating which pan or recipe has completed cooking and should be removed. After each dish is cooked, the oven provides the option to input additional cooking times or recipes and maintains the set temperature until manually turned off."



#### Timed Pan Insertion

TIMED PAN INSERTION is recommended for cooking mixed products during preparation before serving, such as buffet foods like mixed steamed vegetables or various types of croissants.



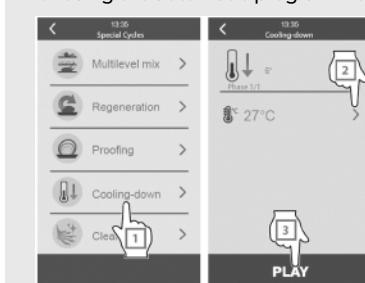
#### Regeneration

Core probe reheating is used for delicate products: thanks to its accuracy, it is easy to check the temperature of the food at any time and choose the best temperature for service. Timed reheating is used for small products where it would be impossible to use the core probe.



#### Chamber cooling

This function automatically lowers the oven temperature in a short time. This is useful if, once the cooking process has ended, you want to cook something else that requires lower chamber temperatures or if you need to clean the oven chamber, manually or using the automatic programmes.



#### Timed leavening

Timed leavening is a function used for bakery and pastry goods. Select the leavening function. After setting the set-point, touch "Play" to begin. It is also possible to set a second step.



#### Automatic washing cycles

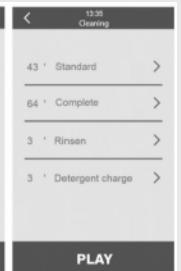
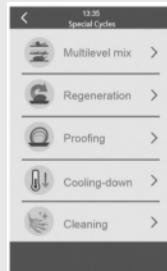
##### Rinse

Quick auto rinse of the cooking chamber with water only so you can go from one cooking cycle to another without any residue from the previous food

##### Wash cycles

Thorough auto clean with detergent. Choose between a "Standard" and a "Complete" cycle."

⚠ It is recommended to always rinse after the refill cycle.



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### Technical specifications

#### Dimensions and weight

##### External Size

External Width	970mm
External Depth	920mm
External Height	880mm

##### Internal chamber size

External Width	660mm
External Depth	460mm
External Height	610mm

##### Cooking Tray size

Maximum tray capacity	6
Maximum tray size	600 x 400
Tray spacing	80mm
Maximum weight per oven batch	4kg

##### Weight

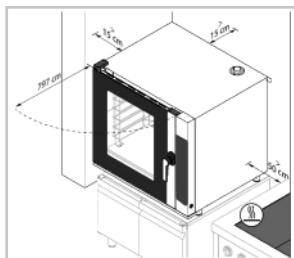
Net weight	106 kg
package weight	*

#### Operation

Maximum temperature	260 °C
Fan reversal Rotation	1.40'
Cooking parameter	Electronic Touch screen controls

\*\*We recommend the use of humidification at a chamber temperature not lower than 150 °C

#### Room between walls



##### Minimum clearance (Standard)

Left	150mm
Rear	150mm
Right	150mm

△ Placement near other equipment that reaches high temperatures is not recommended. If necessary, ensure a gap of at least 50 cm at the sides and 70 cm at the rear or place an insulating wall in between.

#### Connection requirements electric

Total electrical power	10.5kW
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##### Electrical supply current (Standard)

Voltage	400
Current at 400Vac 3-N 50/60Hz	16.5 A

##### Electrical supply current (Upon request)

Current at 230Vac 3 50/60Hz	28 A
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#### Cable and Lead

Plug Supplied	No
Plug Type	Lead only
Electrical connection	Cable with 4 or 5 conductors

#### Operating Environment

Ambient Temperature	0 - 40 °C
Maximum humidity	95% without condensation

#### Lighting

LED	40w
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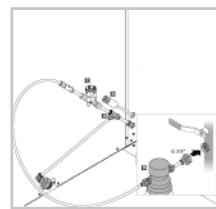
#### Connection requirements water

##### Water inlet characteristics

Maximum temperature	30°C
Maximum hardness	5°f (French degrees)
* Every 1°f equates to 10 mg/l of calcium carbonate	
Maximum Pressures	150 kPa (1.5bar) - 200 kPa (2 bar)
Chloramines	< 0.1 ppm (Ng/l)

- △ Pressure below 150 kPa (1.5 bar): the appliance may not function properly.
- △ Pressure above 200 kPa (2 bar): install a pressure reducer calibrated at 200 kPa (2 bar).
- △ Excessively hard water (> 5°f): use demineralisers; Excessive hardness of the water could cause limescale build-up inside the cooking chamber and damage the internal tubes, heating elements, fans and solenoid valves.

#### Connection position



The appliance is equipped with:  
1) ø 8 mm inlet with filter  
2) 1.5 m tube with G3/4" connections

A: Water inlet ø 8 John Guest;

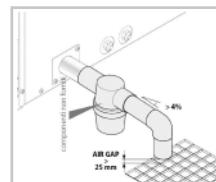
B: Non-return valve;

C: Filter

D: Water filter Cartridge (NOT SUPPLIED) \*\*

\*\* Installation of a water filter is mandatory

#### Water outlet



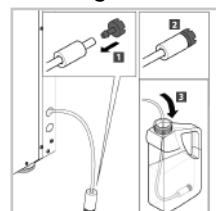
Connect the drain to a hose, NOT metallic, able to withstand high temperatures (over 90°C).

##### The drain must have the following characteristics:

- 1) be of the siphon type (SIPHON NOT SUPPLIED);
- 2) be a maximum of one meter long;
- 3) have a minimum slope of 4%;
- 4) not have bottlenecks;
- 5) have an "air gap" of at least 25 mm;
- 6) have a diameter not less than that of the drain connection.

NB - Air gap means the gap between the drain pipe and the evacuation area (grate or other receiving tube). Compliance with this regulation guarantees that potentially dangerous bacteria CANNOT come back up the drain pipe and contaminate dishes. Refer to diagram for correct positioning.

#### Washing Water



Insert the tube into the detergent tank.

△ The detergent tank must never be placed on top of the appliance or on hot surfaces.

△ The detergent tank must always be raised off the ground and never placed on the floor.

△ After replacing the detergent tank, always start a detergent draw cycle followed by the rinse program.

NB: Use the detergent recommended by the manufacturer. The safety data sheet and chemical composition of the detergent are available from the manufacturer. It is advisable to request them and keep them in a place accessible to operators

#### Exhaust

Vapour exhaust	140mm
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#### Warranty

2 Year Warranty	2 years parts & labour
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\*Subject to a preventitive maintenance plan

\*Refer to our warranty policy

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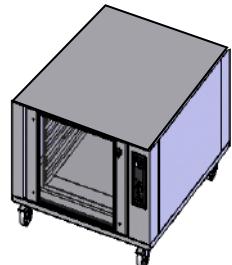
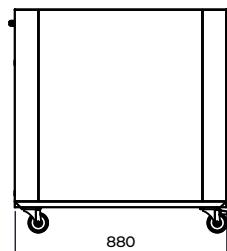
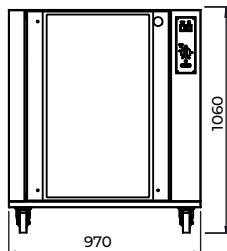
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### Options

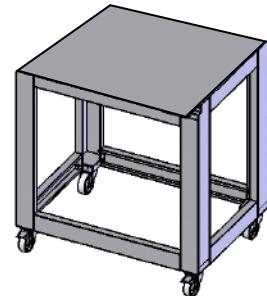
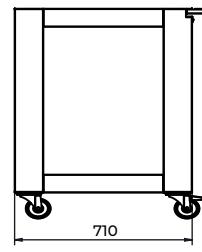
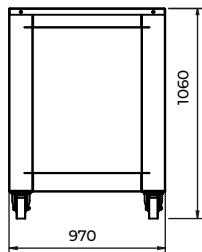
10 Tray Prover with Humidifier

SKU	ANC6E01A
Size	970 x 880 x 1060
Weight	85kg
Power (Heating)	1kW
Power (Humidifier)	1kW
Total electrical Load	2kw
Distance between Trays	55mm
Pan capacity	10



Mobile Stand

SKU	OCT5A12A
Size	970 x 710 x 1060
Weight	30kg



Pan Holder

SKU	CARR0080
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\*\*Can be mounted on above stand at any stage for 600 x 400 tray inserts

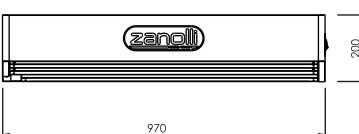
GN Conversion kit

SKU	ACCE0272
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\*\*Convert 600 x 400 bakery tray setup into GN 1/1 configuration

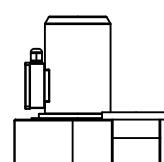
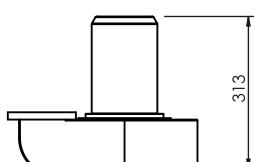
Double Stacking kits

SKU	TADSK
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Exhaust Hood

SKU	0FC1M04
Size	970 x 1060 x 200
Weight	23.5kg



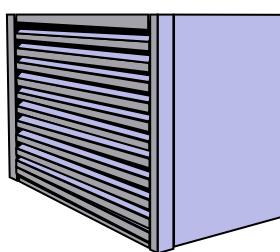
\*\*Slimline version available with finished exhaust height at 250mm

\*\*Requirements are motor kit is to be installed onto exhaust Hood

Self-Condensating Hood

SKU	SCHTA
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\*\*This option must be installed in conjunction with the Exhaust Hood and Exhaust motor kit.



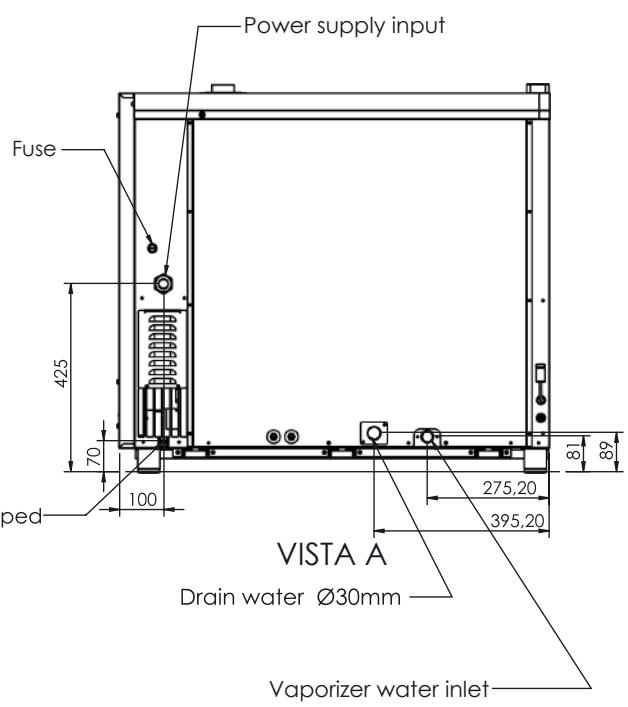
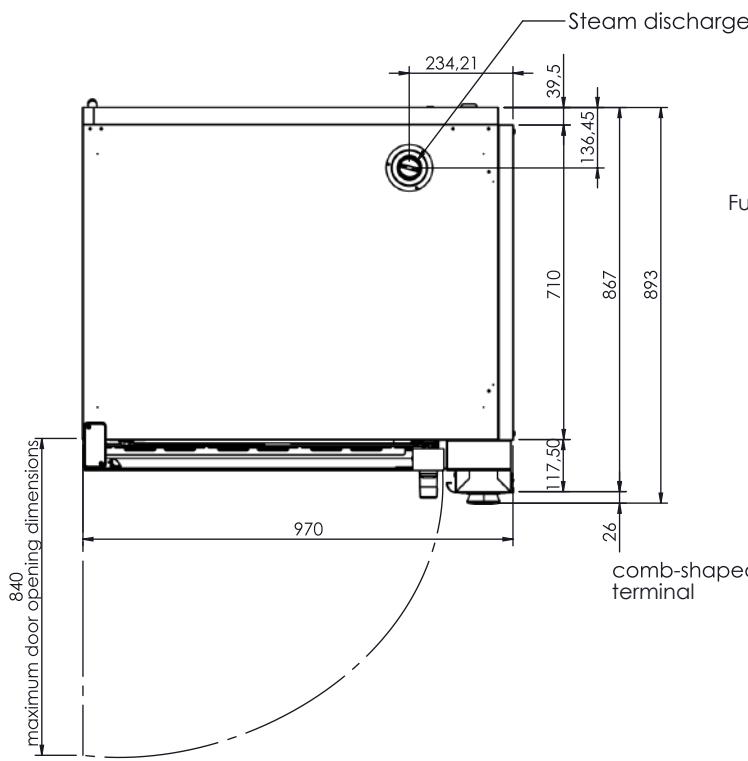
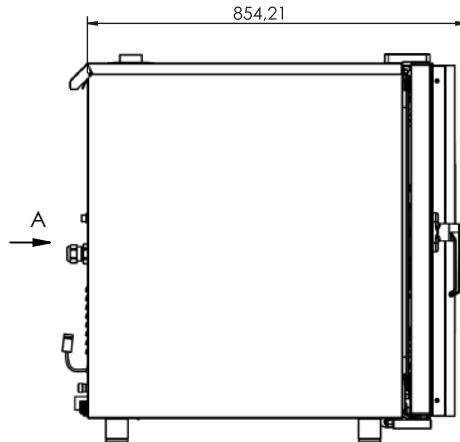
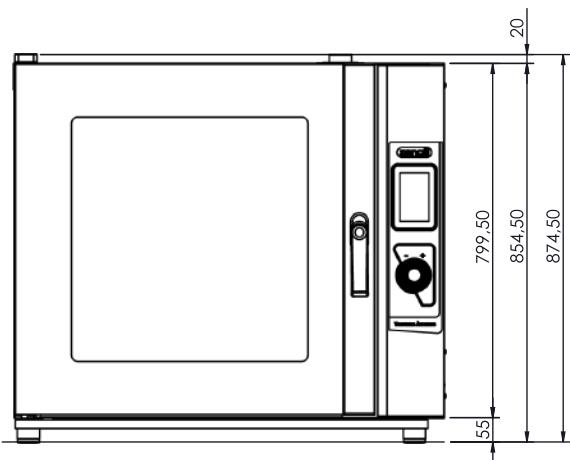
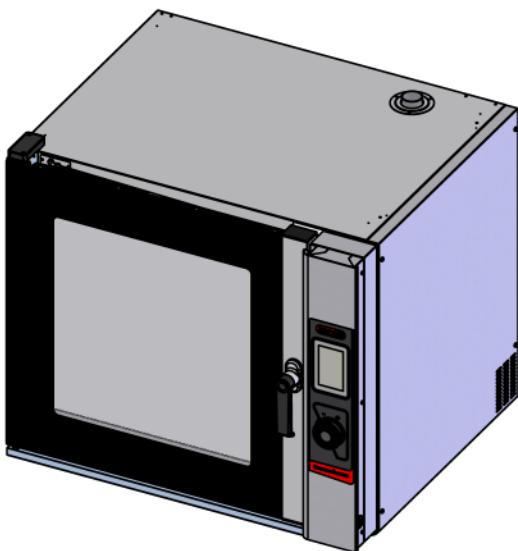
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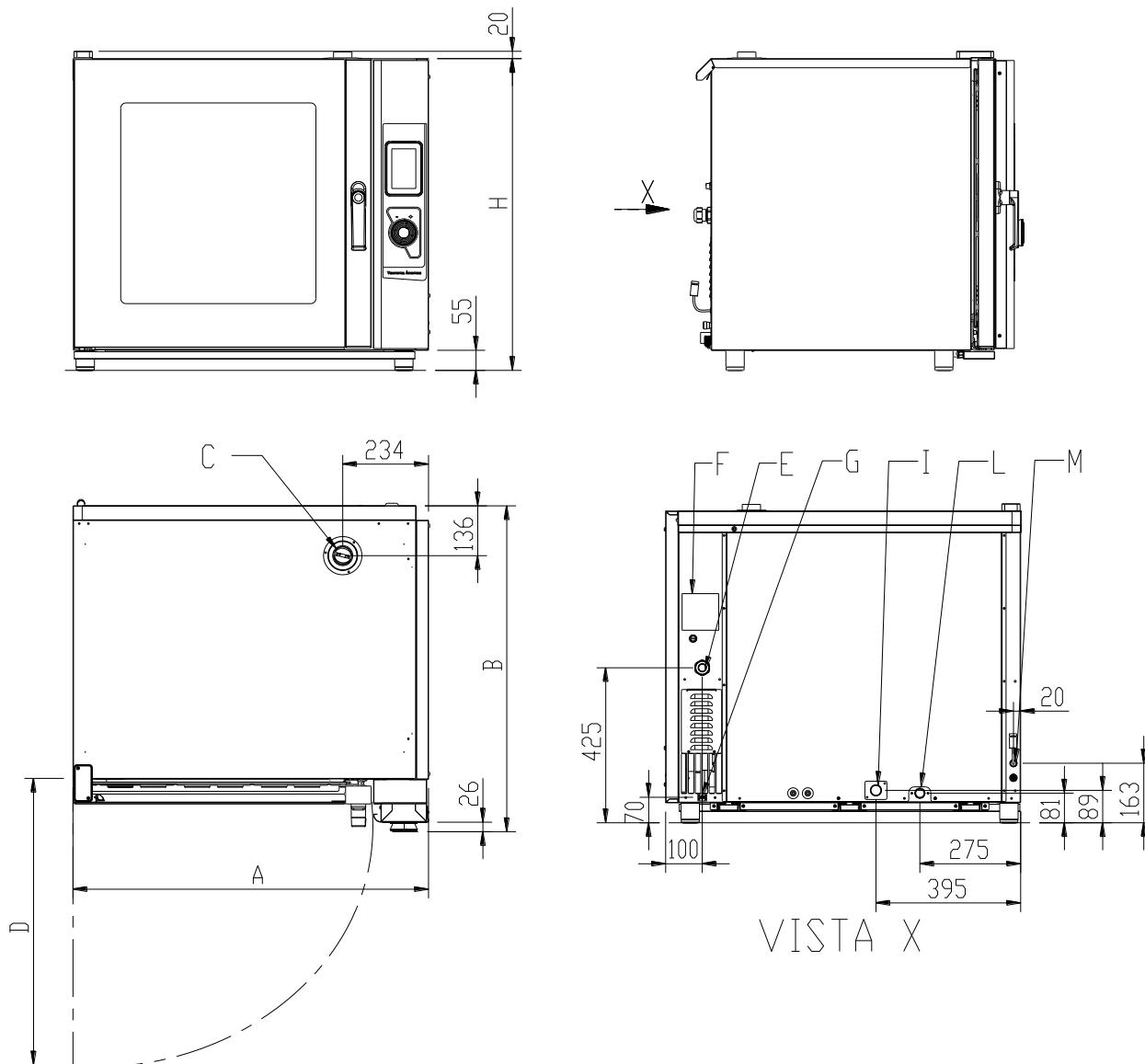
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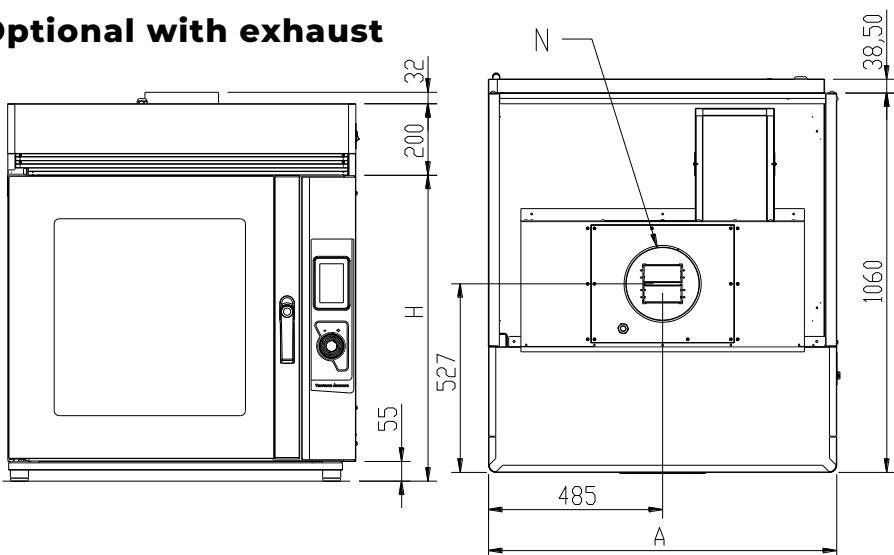
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### Connections for electrical and water inlet



### Optional with exhaust



AxBxH	See technical specifications
C	Vapour exhaust Ø 50mm
D	Max door opening dimensions 840mm
E	Electrical power input
F	Information plate
G	Equipotential bonding connection
I	Condensationexhaust Ø 30mm
L	Water supply inlet
M	Washing detergent supply inlet
N	Vapour exhaust ø 200mm
O	Vapour exhaust ø 140mm

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