

RANGE COMPOSITION

ZANUSSI Professional *easySteamPlus* blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The *easySteamPlus* range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The *easySteamPlus* combis are designed to form complete cook&chill systems together with *easyChill* blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

The *easySteamPlus* combis detailed are 10 GN 1/1 electric models.



easySteamPlus OVENS

COMBI LW 10 GN 1/1-ELECTRIC

ZANUSSI
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ Convection cycle (max. 300 °C): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking. The humidity generated by the food itself can be controlled by Lambda sensor for a natural cooking.

◆ Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of the food and reduces weight loss.

◆ Combi cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage. The humidity generated by the food and the steam generator can be controlled by Lambda sensor for consistent results independent from the food load.

◆ *easySteamPlus* ovens can cook by controlling either the cooking time or the product's core temperature through a 6-sensor probe.

◆ Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C) on the plate.

| TECHNICAL DATA | | | |
|---------------------------|---------------------|---------------------|---------------------|
| CHARACTERISTICS | MODELS | | |
| | FCZ101EAA 237002 | FCZ101EAH 237012 | FCZ101EAN 237022 |
| Power supply | Electric | Electric | Electric |
| Number of grids | 10 | 8 | 10 |
| Runners pitch - mm | 65 | 80 | 65 |
| Cooking cycles - °C | | | |
| air-convection | 300 | 300 | 300 |
| steam | 130 | 130 | 130 |
| combi | 250 | 250 | 250 |
| Convection | ● | ● | ● |
| Steaming | ● | ● | ● |
| Convection/steaming | ● | ● | ● |
| Humidity control | ● | ● | ● |
| Cook&hold | ● | ● | ● |
| Regeneration | ● | ● | ● |
| Low temp steaming | ● | ● | ● |
| Two-speed fan | ● | ● | ● |
| Multi Point Probe | ● | ● | ● |
| Automatic cleaning system | ● | ● | ● |
| N° of programs | 100 | 100 | 100 |
| External dimensions - mm | | | |
| width | 898 | 898 | 898 |
| depth | 915 | 915 | 915 |
| height | 1058 | 1058 | 1058 |
| Internal dimensions - mm | | | |
| width | 460 | 460 | 460 |
| depth | 715 | 715 | 715 |
| height | 736 | 736 | 736 |
| Power - kW | | | |
| boiler | 17 | 17 | 17 |
| auxiliary | 0.5 | 0.5 | 0.5 |
| cooking chamber | 17 | 17 | 17 |
| electric | 17.5 | 17.5 | 17.5 |
| Net weight - kg. | 156 | 156 | 156 |
| Supply voltage | 400 V, 3N, 50/60 | 400 V, 3N, 50/60 | 230 V, 3, 50/60 |

◆ Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle.

◆ Low power cycle: for delicate cooking such as for baking cakes.

◆ Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food and rises accordingly.

◆ Low Temperature Cooking (LTC, automatic cycle): indicated for large pieces of meat, automatically selects the cooking parameters to achieve the lowest weight loss. There is a feature which displays and estimate of the time remaining.

◆ Exhaust valve electronically controlled to evacuate the humidity excess.

◆ Break phase: set a time to delay the start of cooking programs or to program a break between two cooking cycles (for example to allow rising).

◆ 20 pre-set programs and 100 7-step free

cooking programs.

◆ Automatic cleaning system: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons).

◆ Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.

◆ Manual injection of water in the cell.

◆ Built-in retractable hand shower for countertop models.

◆ Automatic steam generator water draining with an automatic scale diagnosis system.

◆ HACCP management as standard: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).

◆ Humidity control with Lambda sensor: controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, combi and

regeneration cycles. The Lambda sensor measures physically the real humidity level inside the cooking cell and acts consequently according to the set value. With hot air cycles, it also manages to exhaust the excess humidity generated from the food.

◆ Perfect evenness: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven, after it is pre-heated and therefore guaranteeing the evenness of the cooking process.

◆ Multi-sensor food probe: 6 sensors, ½ °C accuracy.

◆ Stainless steel 304 throughout, with seamless joints in the cooking cell.

◆ Height adjustable legs.

◆ Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading manoeuvres.

◆ Halogen lighting in the cooking cell.

◆ Access to main components from the front panel.

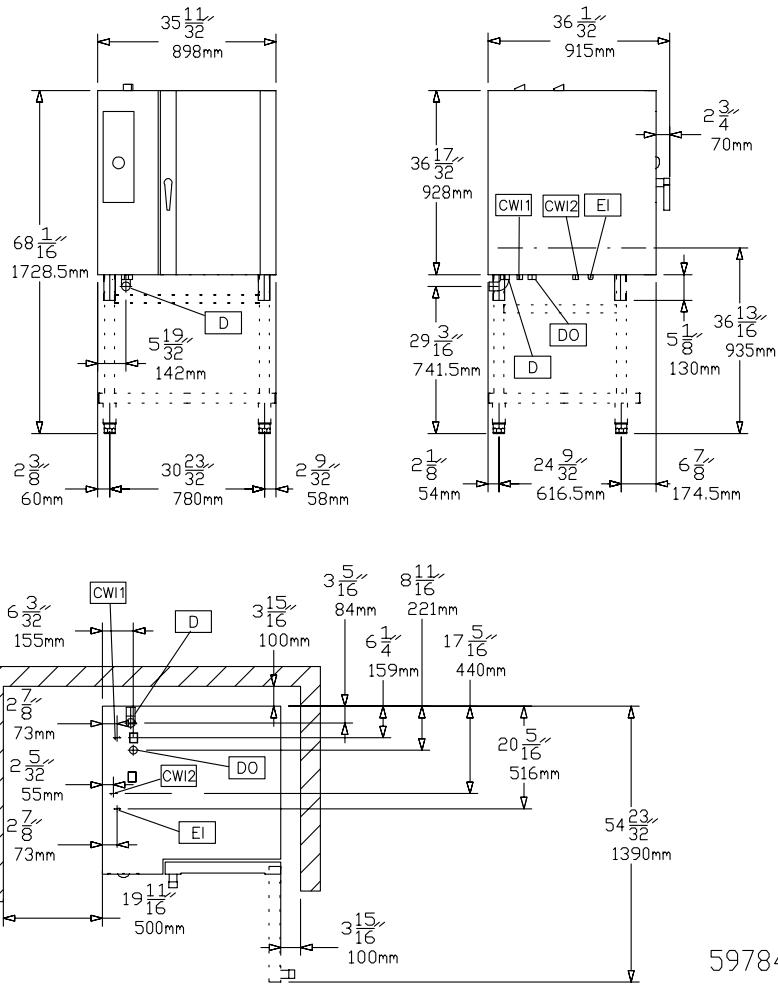
◆ Automatic scale diagnosis system in the steam generator to detect the presence of scale build-up.

◆ IPX5 water protection.

◆ easySteamPlus ovens meet IMQ safety requirements.

| OPTIONAL ACCESSORIES | | | |
|---|---------------------|---------------------|---------------------|
| ACCESSORIES | MODELS | | |
| | FCZ101EAA 237002 | FCZ101EAH 237012 | FCZ101EAN 237022 |
| 1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG) | 922266 | 922266 | 922266 |
| 2 FRYING BASKETS FOR OVENS | 922239 | 922239 | 922239 |
| 2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID) | 922036 | 922036 | 922036 |
| AUTOMATIC WATER SOFTENER FOR OVENS | 921305 | 921305 | 921305 |
| BANQUET RACK-23PLATES-85MM PITCH-10GN1/1 | 922071 | 922071 | 922071 |
| BANQUET RACK-30PLATES-65MM PITCH-10GN1/1 | 922015 | 922015 | 922015 |
| BASKET F. DETERGENT TANK ON SUPPORT 10GN | 922212 | 922212 | 922212 |
| CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW | 922246 | 922246 | 922246 |
| CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW | 922253 | 922253 | 922253 |
| DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR | 922265 | 922265 | 922265 |
| DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1 | 922283 | 922283 | 922283 |
| EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW | 640792 | 640792 | 640792 |
| EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW | 640791 | 640791 | 640791 |
| EXTERNAL SIDE SPRAY UNIT | 922171 | 922171 | 922171 |
| FAT FILTER FOR OVENS 10X1/1-2/1 | 922178 | 922178 | 922178 |
| FRYING GRIDDLE GN 1/1 FOR OVENS | 922215 | 922215 | 922215 |
| FRYING GRIDDLE GN 2/3 FOR OVENS | 922284 | 922284 | 922284 |
| GREASE COLLECTION KIT (TRAY+TROLLEY) | 922287 | 922287 | 922287 |
| HEAT SHIELD FOR 10 GN 1/1 OVENS | 922251 | 922251 | 922251 |
| HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN | 922245 | 922245 | 922245 |
| HOT CUPB.BASE+TRAY SUPP-6&10 GN 1/1 LW | 922255 | 922255 | 922255 |
| KIT 4 ADJUSTABLE FEET | 922012 | 922012 | 922012 |
| KIT HACCP EKIS | 922166 | 922166 | 922166 |
| KIT INTEGRATED HACCP FOR OVENS | 922275 | 922275 | 922275 |
| NON-STICK U-PAN GN 1/1 H=20 MM | 922090 | 922090 | 922090 |
| NON-STICK U-PAN GN 1/1 H=40 MM | 922091 | 922091 | 922091 |
| NON-STICK U-PAN GN 1/1 H=65 MM | 922092 | 922092 | 922092 |
| NON-STICK U-PAN GN 2/3 H=20 MM | 922285 | 922285 | 922285 |
| OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW | 922195 | 922195 | 922195 |
| OVEN GRILL (ALUMINIUM) GN 1/1 | 922093 | 922093 | 922093 |
| PAIR OF 1/1GN AISI 304 S/S GRIDS | 922017 | 922017 | 922017 |
| PASTRY RUNNERS (400X600) FOR OVEN BASES | 922286 | 922286 | 922286 |
| PASTRY(400X600)RACK+WHEELS-80MM, 10 1/1LW | 922066 | 922066 | 922066 |
| RESIN SANITIZER FOR WATER SOFTENER | 921306 | 921306 | 921306 |
| SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW | 922074 | 922074 | 922074 |
| STACKING KIT- EL. 6X1/1 ON EL. 6&10X1/1 | 922217 | 922217 | 922217 |
| THERMAL COVER FOR 10X1/1GN | 922013 | 922013 | 922013 |
| TRAY RACK 10 GN1/1 LW+REINF., 64MM PITCH | 922099 | 922099 | 922099 |
| TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH | 922006 | 922006 | 922006 |
| TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH | 922009 | 922009 | 922009 |
| TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES | 922021 | 922021 | 922021 |
| TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN | 922004 | 922004 | 922004 |
| WATER FILTER FOR OVENS 0.8 L/MIN. | 922186 | 922186 | 922186 |
| WHEEL KIT FOR BASE OF 6&10X1/1 LW | 922003 | 922003 | 922003 |





LEGEND

| | FCZ101EAA 237002 | FCZ101EAH 237012 | FCZ101EAN 237022 |
|----------------------------|---------------------|---------------------|---------------------|
| CWI - Cold water inlet | 3/4" | 3/4" | 3/4" |
| D - Water drain | 1 1/4" | 1 1/4" | 1 1/4" |
| DO - Overflow drain pipe | ● | ● | ● |
| EI - Electrical connection | 400 V, 3N, 50/60 | 400 V, 3N, 50/60 | 230 V, 3, 50/60 |
| WIC - Cooling water inlet | 3/4" | 3/4" | 3/4" |

