# **EasySteam** class B Electric Combi Oven 10GN 1/1

| ITEM #  |  |
|---------|--|
| MODEL # |  |
| NAME #  |  |
| SIS #   |  |
| AIA #   |  |



## **EasySteam**

## class B Electric Combi Oven 10GN 1/1

238222 (FCZ101EBN2)

EasySteam, electric, 10x1/1GN, automatic cleaning

function. B

238202 (FCZ101EBA2) EasySteam, electric,

10x1/1GN, automatic cleaning

function, B

# **Short Form Specification**

#### Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.

Cooking evenness guaranteed: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, thus maintaining the evenness of the

Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.

Semi-automatic cleaning cycle (steam loosens residual dirt, then steam and detergents act together to dissolve residue and manual rinsing completes the task).

Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation (Hold) controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side, back panels and interior in AISI 304 stainless steel.

Supplied with n.1 tray rack 1/1GN, 65mm pitch.

## **Main Features**

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles
  - Dry, hot convection cycle (max. 300 °C): ideal for low humidity cooking.
  - -Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking
- -Steam cycle (100 °C): seafood and vegetables.
- High temperature steam (max. 130 °C).
   Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Regeneration cycle: best cooking setting for quickly heating the products to be regenerated on plate and tray (max 250°C).
- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Single sensor core temperature probe included.
- Reduced power cycle.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.
- Perfect eveness: blows fresh air from the outside through the bi-functional fan, which pushes the air that has been preheated in the meantime, into the cooking chamber, guaranteeing the evenness of the cooking process.
- 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).

### Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

APPROVAL:

class



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# **Optional Accessories**

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|--|-----|--------|--|
| <ul> <li>Exhaust hood without fan for 6&amp;10 1/1GN<br/>ovens. It is mandatory to use the flue<br/>condenser (640413) on installation with gas<br/>ovens</li> </ul>     | PNC | 640791 |  |
| • Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens   | PNC | 640792 |  |
| Odourless hood for ovens 6 GN1/1 and 10 GN1/1, electric  | PNC | 640796 |  |
| Water softener with cartridge C500 for 6 1/1<br>and 10 1/1 ovens (low-medium steam usage -<br>less than 2hrs per day full steam)   | PNC | 920002 |  |
| <ul> <li>Water softener with cartridge STEAM 1200</li> </ul>   | PNC | 920003 |  |
| <ul> <li>Automatic water softener</li> </ul>   | PNC | 921305 |  |
| <ul> <li>Resin sanitizer for water softener</li> </ul>   | PNC | 921306 |  |
| <ul> <li>Castor kit for base for 6&amp;10x1/1 and 2/1 GN ovens</li> </ul>  | PNC | 922003 |  |
| <ul> <li>Trolley for 6&amp;10x1/1GN ovens and bcf</li> </ul>   | _   | 922004 |  |
| <ul> <li>Tray rack with wheels for 10x1/1 GN ovens and<br/>bcf, 65mm pitch (only for 238222)</li> </ul>  |     |        |  |
| <ul> <li>Tray rack with wheels for 8x1/1 GN ovens and<br/>bcf, 80mm pitch (only for 238222)</li> </ul>   | PNC | 922009 |  |
| <ul> <li>Kit 4 adjustable feet for 6&amp;10 GN ovens</li> </ul>  | PNC | 922012 |  |
| <ul> <li>Thermal blanket for 10x1/1GN (only for 238222)</li> </ul>   |     | 922013 |  |
| <ul> <li>Rack for 30 plates for 10x1/1GN ovens and bcf,<br/>65mm pitch with wheels</li> </ul>  | PNC | 922015 |  |
| <ul> <li>Pair of 1/1 GN AISI 304 grids</li> </ul>  | PNC | 922017 |  |
| <ul> <li>Tray support for 6&amp;10x1/1GN open base</li> </ul>  | -   | 922021 |  |
| <ul> <li>Couple of grids GN 1/1 for whole chicken (8 per grid)</li> </ul>  | PNC | 922036 |  |
| <ul> <li>Pastry tray rack with wheels, for 10x1/1GN<br/>ovens and bcf, 80mm pitch (8 runners). Allows<br/>use of 400x600mm pastry trays (only for<br/>238222)</li> </ul> |     | 922066 |  |
| • Rack for 23 plates for 10x1/1GN ovens and bcf, 85mm pitch with wheels (only for 238222)  | PNC | 922071 |  |
| • Slide-in rack and handle for 6&10x1/1GN ovens  | PNC | 922074 |  |
| • Grid GN 1/1 for 4 whole chickens (1,2 kg each)   | PNC | 922086 |  |
| <ul> <li>Non-stick universal pan 1/1GN H=20 mm</li> </ul>  | PNC | 922090 |  |
| <ul> <li>Non-stick universal pan 1/1GN H=40 mm</li> </ul>  | PNC | 922091 |  |
| <ul> <li>Non-stick universal pan 1/1GN H=60 mm</li> </ul>  |     | 922092 |  |
| <ul> <li>Tray rack reinforced for 10x1/1 GN oven, 64mm<br/>pitch (only for 238222)</li> </ul>  | PNC | 922099 |  |
| External connection kit for detergent and rinse aid  | PNC | 922169 |  |
| Side external water spray unit (needs to be<br>mounted outside and includes support for<br>mounting to even)   | PNC | 922171 |  |

| Hot cupboard base with tray support for 6&10x1/1<br>GN ovens. Allows use of 400x600mm pastry trays                            | PNC 922232 □ |
|---|--------------|
| 2 frying baskets for ovens  | PNC 922239 □ |
| Heat shield for stacked 6x1/1 GN on 10x1/1 GN ovens   | PNC 922245 □ |
| • Control panel filter for 6&10 GN 1/1 ovens  | PNC 922246 □ |
| Heat shield for 10x1/1 GN oven (only for 238222)  | PNC 922251 □ |
| Double-click closing catch for oven door  | PNC 922265 □ |
| <ul> <li>Grid GN 1/1 for 8 whole chickens (1,2 kg each)</li> </ul>  | PNC 922266 □ |
| Kit integrated Haccp for ovens  | PNC 922275 □ |
| <ul> <li>Drain kit for 6&amp;10x1/1GN, 10x2/1 oven, diameter<br/>50mm</li> </ul>  | PNC 922283 □ |
| Pastry runners (400x600mm) for 6&10x1/1 GN<br>oven bases  | PNC 922286 □ |
| Grease collection kit (tray and trolley)  | PNC 922287 □ |
| Baking tray for baguette 1/1GN  | PNC 922288 □ |
| <ul> <li>Aluminium oven grill GN 1/1</li> </ul>   | PNC 922289 □ |
| • Egg fryer for 8 eggs 1/1GN  | PNC 922290 □ |
| <ul> <li>Bakery rack kit for 10 GN1/1 ovens</li> </ul>  | PNC 922292 □ |
| <ul> <li>Flat baking tray with 2 edges, GN 1/1</li> </ul>   | PNC 922299 □ |
| <ul> <li>Potato baker GN 1/1 for 28 potatoes</li> </ul>   | PNC 922300 □ |
| <ul> <li>Non-stick universal pan GN 1/2, H=20mm</li> </ul>  | PNC 922308 □ |
| <ul> <li>Non-stick universal pan GN 1/2, H=40mm</li> </ul>  | PNC 922309 □ |
| <ul> <li>Non-stick universal pan GN 1/2, H=60mm</li> </ul>  | PNC 922310 □ |
| <ul> <li>Stacking kit for electric 6x1/1 GN oven placed on<br/>electric 6&amp;10x1/1 GN oven</li> </ul>                       | PNC 922319 □ |
| Kit flaged feet   | PNC 922320 □ |
| <ul> <li>Fat collection tray 100 mm</li> </ul>  | PNC 922321 □ |
| Trolley for slide-in rack on stacked ovens (needed<br>for the oven that will be stacked below)                                | PNC 922323 □ |
| <ul> <li>Universal skewer rack</li> </ul>   | PNC 922326 □ |
| <ul> <li>4 long skewers</li> </ul>  | PNC 922327 □ |
| <ul> <li>Fat collection tray 40 mm</li> </ul>   | PNC 922329 □ |
| <ul> <li>Wheels for stacked oven 2x 6 GN 1/1 or 6 GN 1/1<br/>on 10 GN1/1</li> </ul>   | PNC 922333 □ |
| <ul> <li>Smoker for lengthwise and crosswise ovens - 4<br/>kinds of smoker wood chips are available on<br/>request</li> </ul> | PNC 922338 □ |
| Kit check valve   | PNC 922347 🗅 |
| Multipurpose hook   | PNC 922348 🗅 |



• Fat filter for 10 1/1 and 2/1 GN combi steamers PNC 922178 🗅

Open base with tray support for 6&10x1/1GN PNC 922195 □

• Cupboard base with tray support for 6&10x1/1 PNC 922226 □

PNC 922209 □

PNC 922212 🗅

PNC 922215 🗅

(gas and electric) and convection ovens (electric) (only for 238222)

· Basket for detergent tank - wall mounted

• Holder for detergent tank, to mount on open

mounting to oven)

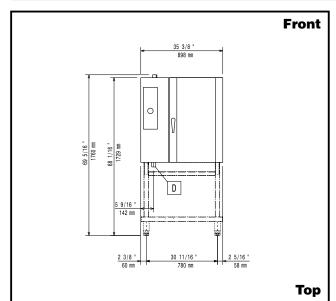
• Frying griddle GN 1/1

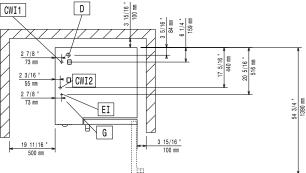
base

GN ovens



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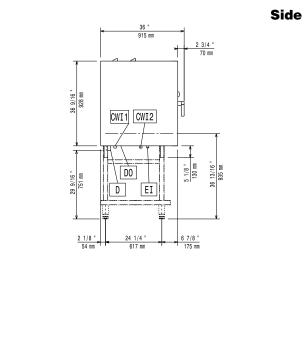


## CWI

Cold Water inlet

**D** = Drain

El = Electrical connection



## **Electric**

Supply voltage:

**238222 (FCZ101EBN2)** 230 V/3 ph/50/60 Hz **238202 (FCZ101EBA2)** 400 V/3N ph/50/60 Hz

Electrical power: 17.5 kW

Circuit breaker required

#### Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 1-2.5 bar

Drain "D": 1"1/4

**Electrolux** recommends the use of treated water, based on testing of specific water conditions.

specific water containers.

Please refer to user manual for detailed water quality information.

#### **Installation:**

**Clearance:** 5 cm rear and right hand sides.

Suggested clearance for service

**access:** 50 cm left hand side.

## Capacity:

**GN:** 10 - 1/1 Gastronorm

Max load capacity: 50 kg

## **Key Information:**

External dimensions, Height: 1058 mm
External dimensions, Width: 898 mm
External dimensions, Depth: 915 mm
Net weight: 156 kg

Shipping weight:

**238222 (FCZ101EBN2)** 176 kg **238202 (FCZ101EBA2)** 164 kg **Shipping volume:** 1.19 m³

