

RANGE COMPOSITION

ZANUSSI Professional easyPlus blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The easyPlus range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The easyPlus convection ovens with direct steam 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 easyPlus ovens detailed are 10 GN 1/1 gas models.



easyPlus OVENS

CONVECTION LW 10 GN 1/1-GAS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Convection cycle (max. 300 °C) with humidifier (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).

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

- ◆ Fan speeds: full 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 and for low temperature cooking of large pieces of meat.

- ◆ Exhaust valve electronically controlled to eliminate excess humidity.

- ◆ 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). Semi-automatic cleaning cycle also available.

| TECHNICAL DATA | | |
|---------------------------|---------------------|---------------------|
| CHARACTERISTICS | MODELS | |
| | FCZ101GCG 239502 | FCZ101GCD 239512 |
| Power supply | Gas | Gas |
| Gas | Natural Gas | LPG |
| Number of grids | 10 | 10 |
| Runners pitch - mm | 65 | 65 |
| Cooking cycles - °C | | |
| air-convection | 300 | 300 |
| Convection | ● | ● |
| Cook&hold | ● | ● |
| Meat probe | ● | ● |
| Automatic cleaning system | ● | ● |
| External dimensions - mm | | |
| width | 898 | 898 |
| depth | 915 | 915 |
| height | 1058 | 1058 |
| Internal dimensions - mm | | |
| width | 460 | 460 |
| depth | 715 | 715 |
| height | 736 | 736 |
| Power - kW | | |
| auxiliary | 0.3 | 0.3 |
| cooking chamber | 20 | 20 |
| electric | 0.3 | 0.3 |
| gas | 20 | 20 |
| Net weight - kg. | 147 | 147 |
| Supply voltage | 230 V, 1N, 50/60 | 230 V, 1N, 50/60 |

- ◆ 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.
- ◆ HACCP management as standard: it allows recording the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer (PC network installation required).

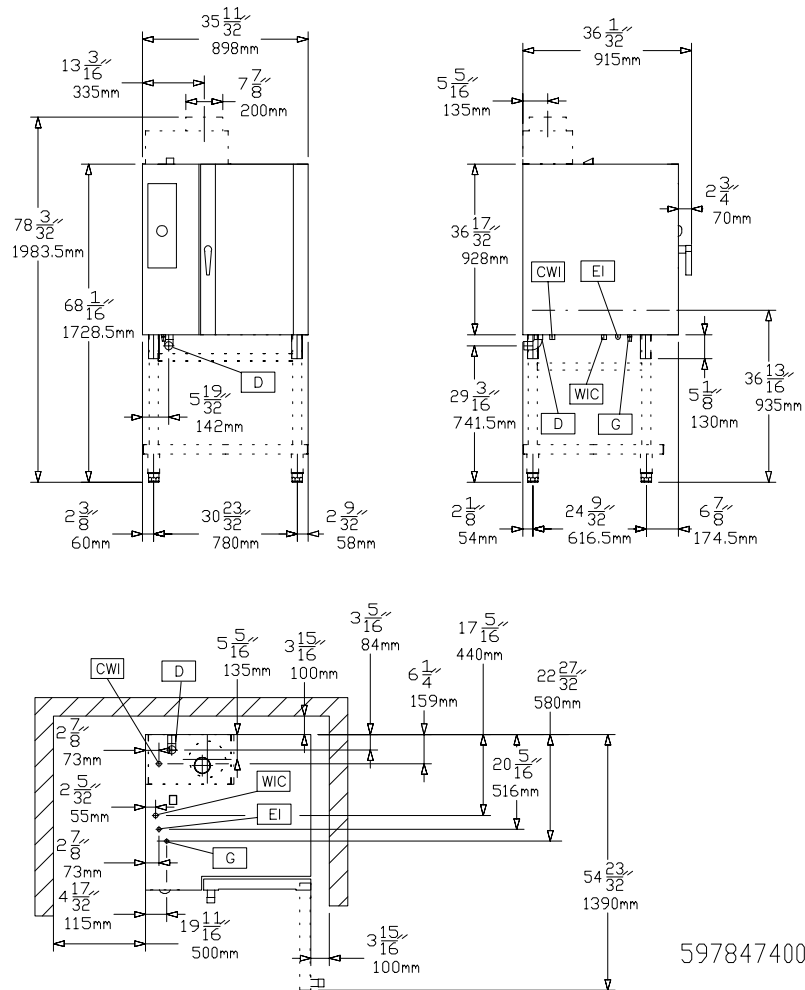
- ◆ Perfect evenness: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven, after it is pre-heated and therefore guaranteeing the evenness of the cooking process.
- ◆ Single-sensor food probe.
- ◆ The cell gas burners: GASTEC certification on high efficiency and low emissions. High efficiency cell heat exchanger.
- ◆ 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.
- ◆ Halogen lighting in the cooking cell.
- ◆ Access to main components from the front panel.
- ◆ IPX5 water protection.
- ◆ easyPlus ovens meet GASTEC safety requirements.

| OPTIONAL ACCESSORIES | | |
|--|---------------------|---------------------|
| ACCESSORIES | MODELS | |
| | FCZ101GCC 239502 | FCZ101GCD 239512 |
| 1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG) | 922266 | 922266 |
| 2 FRYING BASKETS FOR OVENS | 922239 | 922239 |
| 2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID) | 922036 | 922036 |
| AUTOMATIC WATER SOFTENER FOR OVENS | 921305 | 921305 |
| BANQUET RACK-23PLATES-85MM PITCH-10GN1/1 | 922071 | 922071 |
| BANQUET RACK-30PLATES-65MM PITCH-10GN1/1 | 922015 | 922015 |
| CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW | 922246 | 922246 |
| CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW | 922253 | 922253 |
| DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR | 922265 | 922265 |
| DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1 | 922283 | 922283 |
| EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW | 640792 | 640792 |
| EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW | 640791 | 640791 |
| EXTERNAL SIDE SPRAY UNIT | 922171 | 922171 |
| FAT FILTER FOR OVENS 10X1/1-2/1 | 922178 | 922178 |
| FLUE CONDENSER FOR GAS OVENS-LW | 922235 | 922235 |
| FRYING GRIDDLE GN 1/1 FOR OVENS | 922215 | 922215 |
| GREASE COLLECTION TRAY+LID+DRAIN PIPE | 922274 | 922274 |
| HEAT SHIELD FOR 10 GN 1/1 OVENS | 922251 | 922251 |
| HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN | 922245 | 922245 |
| HOT CUPB.BASE+TRAY SUPP-6&10 GN 1/1 LW | 922255 | 922255 |
| KIT 4 ADJUSTABLE FEET | 922012 | 922012 |
| KIT HACCP EKIS | 922166 | 922166 |
| KIT INTEGRATED HACCP FOR OVENS | 922275 | 922275 |
| KIT TO CONVERT FROM LPG TO NATURAL GAS | | 922278 |
| KIT TO CONVERT FROM NATURAL GAS TO LPG | 922277 | |
| NON-STICK U-PAN GN 1/1 H=20 MM | 922090 | 922090 |
| NON-STICK U-PAN GN 1/1 H=40 MM | 922091 | 922091 |
| NON-STICK U-PAN GN 1/1 H=65 MM | 922092 | 922092 |
| OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW | 922195 | 922195 |
| OVEN GRILL (ALUMINIUM) GN 1/1 | 922093 | 922093 |
| PAIR OF 1/1GN AISI 304 S/S GRIDS | 922017 | 922017 |
| PASTRY(400X600)RACK+WHEELS-80MM,10 1/1LW | 922066 | 922066 |
| RESIN SANITIZER FOR WATER SOFTENER | 921306 | 921306 |
| SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW | 922074 | 922074 |
| STACKING KIT-GAS 6X1/1 ON GAS 6&10X1/1 | 922216 | 922216 |
| THERMAL COVER FOR 10X1/1GN | 922013 | 922013 |
| TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH | 922006 | 922006 |
| TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH | 922009 | 922009 |
| TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES | 922021 | 922021 |
| TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN | 922004 | 922004 |
| WATER FILTER FOR OVENS 0.8 L/MIN. | 922186 | 922186 |
| WHEEL KIT FOR BASE OF 6&10X1/1 LW | 922003 | 922003 |



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LEGEND

| | FCZ101GCG 239502 | FCZ101GCD 239512 |
|----------------------------|-----------------------------|-----------------------------|
| CWI - Cold water inlet | 3/4" | 3/4" |
| D - Water drain | 1"1/4 | 1"1/4 |
| EI - Electrical connection | 230 V, 1N, 50/60 | 230 V, 1N, 50/60 |
| G - Gas connection | 1/2" | 1/2" |
| WIC - Cooling water inlet | 3/4" | 3/4" |



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