

## RANGE COMPOSITION

ZANUSSI Professional easySteam blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The easySteam range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The easySteam 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 easySteam combis detailed are 6 GN 1/1 electric models.



238200

# easySteam OVENS

## COMBI LW 6 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.
- ◆ Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of 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 is automatically controlled by the By-pass technology for saving water and energy.
- ◆ easySteam ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.
- ◆ Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C) on the plate.
- ◆ 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.

- ◆ Stainless steel 304 throughout, with seamless joints in the cooking cell.
- ◆ 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.
- ◆ Access to main components from the front panel.
- ◆ Single-sensor food probe.
- ◆ Halogen lighting in the cooking cell.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	FCZ061EBA2 238200	FCZ061EBH2 238210	FCZ061EBN2 238220
Power supply	Electric	Electric	Electric
Number of grids	6	5	6
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	●	●	●
Regeneration	●	●	●
Low temp steaming	●	●	●
Two-speed fan	●	●	●
Meat probe	●	●	●
Semi-automatic cleaning cycle	●	●	●
External dimensions - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	486	486	486
Power - kW			
boiler	9	9	9
cooking chamber	9.6	9.6	9.6
electric	10.1	10.1	10.1
auxiliary	0.5	0.5	0.5
Net weight - kg.	132	132	132
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

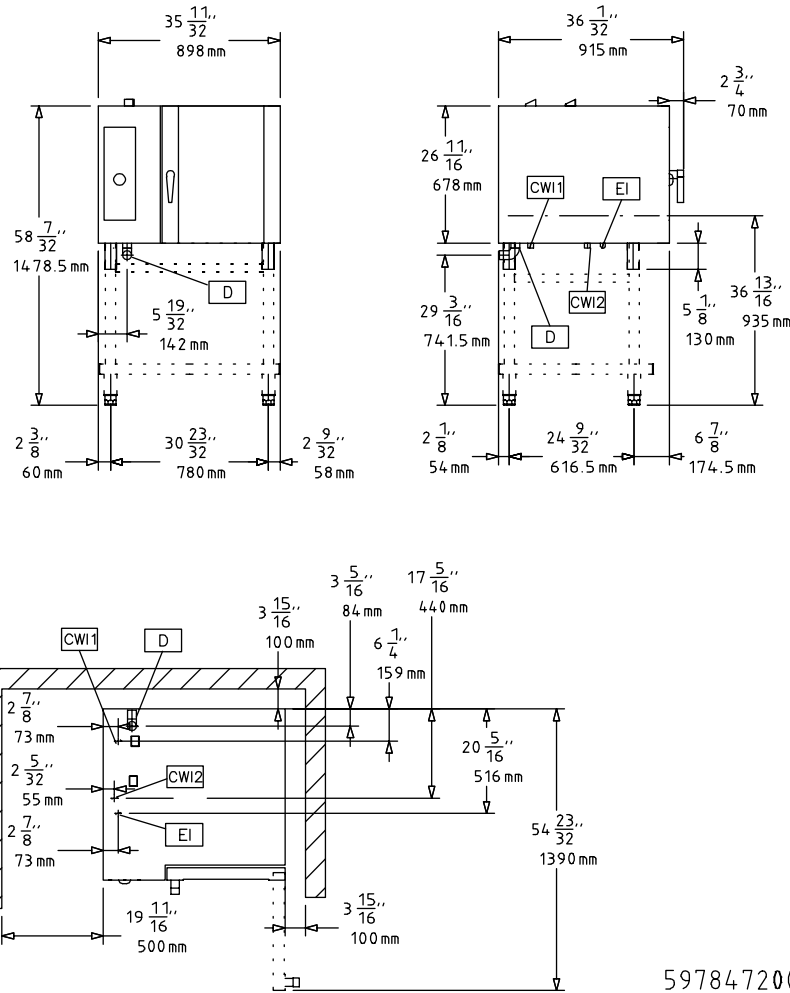
- ◆ Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and PULSE (pulse ventilation for baking and low temperature cooking). The "PULSE function" is also perfect for keeping food warm at the end of the cooking cycle.
- ◆ Low power cycle: for delicate cooking such as for baking cakes.
- ◆ Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food and rises accordingly.

- ◆ Exhaust valve electronically controlled to evacuate the humidity excess.
- ◆ Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one, works both automatically and manually.
- ◆ Manual injection of water in the cell.
- ◆ Automatic steam generator water draining with an automatic scale diagnosis system..

- ◆ By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- ◆ 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.
- ◆ Automatic scale diagnosis system in the steam generator to detect the presence of scale build-up.
- ◆ IPX5 water protection.
- ◆ easySteam ovens meet IMQ safety requirements.

OPTIONAL ACCESSORIES ACCESSORIES	MODELS		
	FCZ061EBA2 238200	FCZ061EBH2 238210	FCZ061EBN2 238220
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266
1 GRID GN1/2 FOR 4 WHOLE CHICKENS(1.2KG)	922086	922086	922086
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
BAKING TRAY FOR BAGUETTE GN 1/1	922288	922288	922288
BASE SUPPORT FOR 6 GN 1/1 LW WITH HOOD	922087	922087	922087
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209	922209	922209
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922246		922246
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922226	922226	922226
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
EGG FRYER FOR 8 EGGS - GN 1/1	922290	922290	922290
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 CONN. KIT FOR DETERG./RINSE AID	922169	922169	922169
EXTERNAL REVERSE OSMOSIS FILTER FOR OVEN	922316	922316	922316
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FAT FILTER FOR OVEN 6 GN	922177	922177	922177
FLAT BAKING TRAY WITH 2 EDGES-GN 1/1	922299	922299	922299
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215
FRYING GRIDDLE GN 1/2 FOR OVENS	922311	922311	922311
FRYING GRIDDLE GN 2/3 FOR OVENS	922284	922284	922284
GREASE COLLECTION KIT (TRAY+TROLLEY)	922287	922287	922287
HEAT SHIELD FOR 6 GN 1/1 OVENS	922250	922250	922250
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245	922245
HEAT SHIELD FOR STACKED OVENS 6GN ON 6GN	922244	922244	922244
HOLDER FOR DETERGENT TANK ON OPEN BASE	922212	922212	922212
HOT CUPB.+TRAY SUPP-6&10 GN1/1+(400X600)	922232	922232	922232
KIT 4 ADJUSTABLE FEET	922012	922012	922012
KIT BAKERY RACK FOR 6 GN1/1 OVENS	922282	922282	922282
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=60 MM	922092	922092	922092
NON-STICK U-PAN GN 1/2 H=20 MM	922308	922308	922308
NON-STICK U-PAN GN 1/2 H=40 MM	922309	922309	922309
NON-STICK U-PAN GN 1/2 H=60 MM	922310	922310	922310
NON-STICK U-PAN GN 2/3 H=20 MM	922285	922285	922285
NON-STICK U-PAN GN 2/3 H=40 MM	922302	922302	922302
NON-STICK U-PAN GN 2/3 H=60 MM	922304	922304	922304
ODOURLESS HOOD+FAN-6&10GN1/1 EL.LW	640796	640796	640796
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922289	922289	922289
OVEN GRILL (ALUMINIUM) GN 1/2	922312	922312	922312
OVEN GRILL (ALUMINIUM) GN 2/3	922306	922306	922306
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017	922017
PASTRY 5X(400X600)RACK+WHEELS-80MM.6X1/1	922065	922065	922065
PASTRY RUNNERS (400X600) 6&10GN1/1 BASES	922286	922286	922286
POTATO BAKER GN 1/1 FOR 28 POTATOES	922300	922300	922300
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	922319	922319	922319
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005	922005
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 & 2/1 LW	922003	922003	922003





**LEGEND**

	FCZ061EBA2 238200	FCZ061EBH2 238210	FCZ061EBN2 238220
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	1"1/4	1"1/4	1"1/4
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"

