

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 20 GN 1/1 electric models.



238204

easySteam OVENS

COMBI LW 20 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.

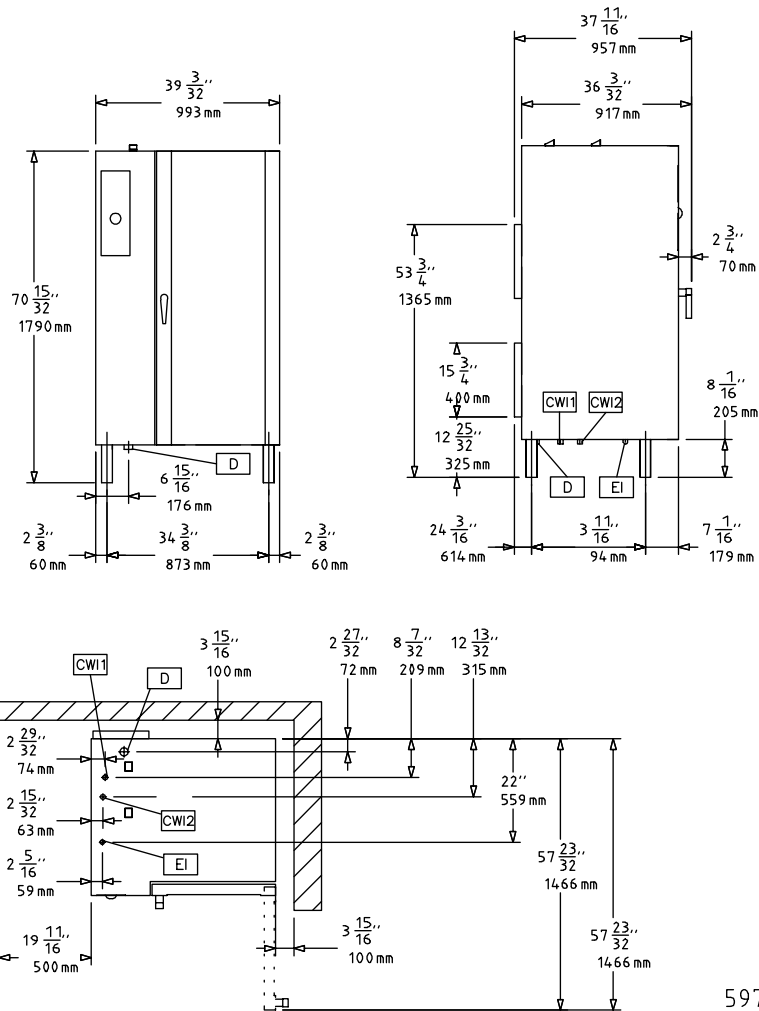
TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	FCZ201EBA2 238204	FCZ201EBH2 238214	FCZ201EBN2 238224
Power supply	Electric	Electric	Electric
Number of grids	20	16	20
Runners pitch - mm	63	80	63
Cooking cycles - °C			
air-convection	300	300	300
steam	130	130	130
combi	250	250	250
Convection	●	●	●
Steaming	●	●	●
Convection/steaming	●	●	●
Regeneration	●	●	●
Low temp steaming	●	●	●
Two-speed fan	●	●	●
Meat probe	●	●	●
Semi-automatic cleaning cycle	●	●	●
External dimensions - mm			
width	993	993	993
depth	957	957	957
height	1795	1795	1795
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	1450	1450	1450
Power - kW			
boiler	24	24	20
auxiliary	0.8	0.8	0.8
cooking chamber	34	34	34
electric	34.5	34.5	34.5
Net weight - kg.	284	284	284
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
INCLUDED ACCESSORIES			
CONTROL PANEL FILTER-20 GN1/1 OVENS-LW	1	1	1
DOOR SHIELD 20 1/1-PRE-HEAT W/O TROLLEY	1	1	1
TROLLEY TRAY RACK 16X1/1GN.80MM PITCH-LW		1	
TROLLEY TRAY RACK 20X1/1GN.63MM PITCH-LW	1		1

- ◆ 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.
- ◆ 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.
- ◆ Single-sensor food probe.
- ◆ 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.
- ◆ easySteam ovens meet IMQ safety requirements.

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	FCZ201EBA2 238204	FCZ201EBH2 238214	FCZ201EBN2 238224
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 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922179	922179	922179
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(400X600X20)4 EDGES-ALUMINIUM	922191	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190	922190	922190
BANQ.TROLLEY-45PLATES-85MM PITCH-20GN1/1	922072	922072	922072
BANQ.TROLLEY-54PLATES-74MM PITCH-20GN1/1	922016	922016	922016
CONTROL PANEL FILTER-20 GN1/1 OVENS-LW	922248	922248	922248
DOOR SHIELD 20 1/1-PRE-HEAT W/O TROLLEY	922094	922094	922094
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215
FRYING GRIDDLE GN 2/3 FOR OVENS	922284	922284	922284
HEAT SHIELD FOR 20 GN 1/1 OVENS	922243	922243	922243
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
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017	922017
PASTRY TROLLEY 16(400X600)80MM-20 1/1 LW	922068	922068	922068
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
THERMAL COVER FOR 20X1/1GN	922014	922014	922014
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189	922189
TROLLEY TRAY RACK 16X1/1GN,80MM PITCH-LW	922010	922010	922010
TROLLEY TRAY RACK 20X1/1GN,63MM PITCH-LW	922007	922007	922007
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	922104	922104	922104
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186



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LEGEND

	FCZ201EBA2 238204	FCZ201EBH2 238214	FCZ201EBN2 238224
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"

