

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.

| 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 |

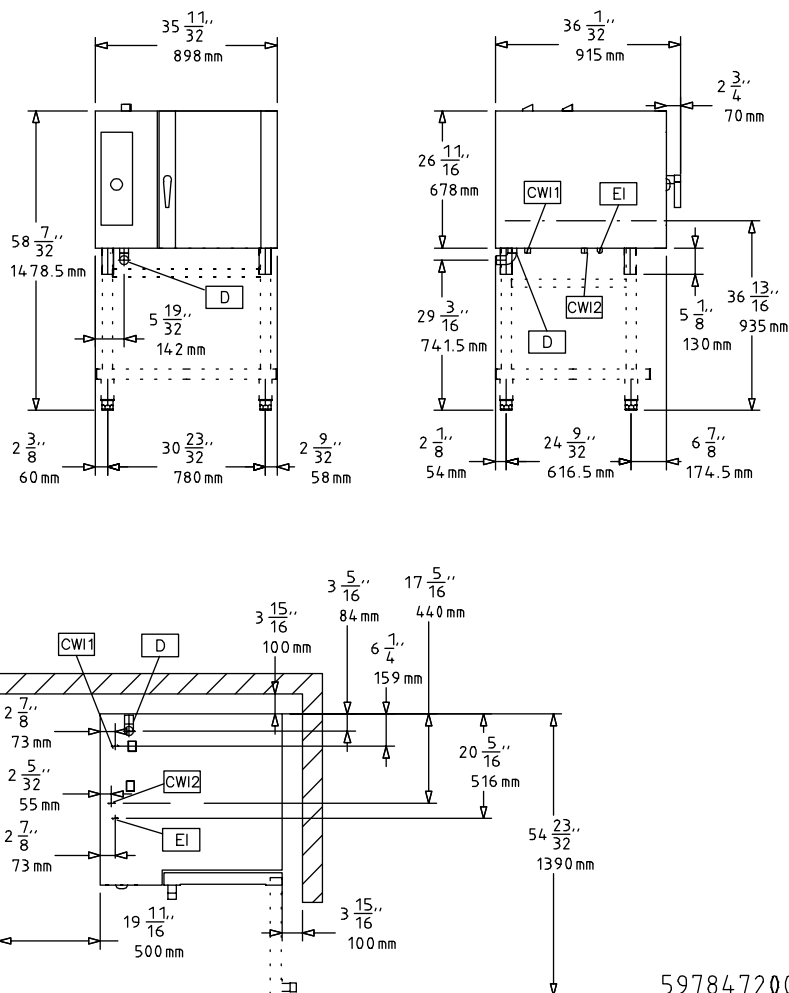
- ◆ Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle.
- ◆ Low power cycle: for delicate cooking such as for baking 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.
- ◆ 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 | | |
| | 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 |
| BASE SUPPORT FOR 6 GN 1/1 LW WITH HOOD | 922087 | 922087 | 922087 |
| CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW | 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 CONN. KIT FOR DETERG./RINSE AID | 922169 | 922169 | 922169 |
| EXTERNAL SIDE SPRAY UNIT | 922171 | 922171 | 922171 |
| FAT FILTER FOR OVEN 6 GN | 922177 | 922177 | 922177 |
| 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 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) | 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 |
| 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 | 922093 | 922093 | 922093 |
| 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 |
| 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 |
| 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 LW | 922003 | 922003 | 922003 |





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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" |



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