ZANUSSI PROFESSIONAL

EasyPlus Electric Convection Oven 6GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



EasyPlus

Electric Convection Oven 6GN 1/1

239200 (FCZ061ECA2)	6 1/1 GN grids, EasyPlus Convection oven with direct steam (humidifier with 11 settings), electric, double step cooking, automatic cleaning system functions
239220 (FCZ061ECN2)	6 1/1 GN grids, EasyPlus Convection oven with direct steam (humidifier with 11 settings), electric, double step cooking, automatic cleaning system functions

Short Form Specification

Item No. _____

Convection oven with direct steam: 90% steam saturation in 4 minutes.
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 cooking process. Manual injection of water to add additional moisture in the cell.
Built-in automatic cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.
Cooking cycles: hot air (25-300 °C) combined with 11 different humidity settings, ranging from browning to baking and par-steaming. 2-step cooking with the possibility to combine different cycles. Full 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

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation:
  - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
  - 1-2 = low moisture (small portions of meat and fish)
  - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
  - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
  - 7-8 = medium-high moisture (stewed vegetables)
  - 9-10 = high moisture (poached meat and jacket potatoes)
- Double step cooking to set two different phases.
- Variable fan speed (radial fan): full speed or pulse ventilation for baking and slow cooking.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- Single sensor core temperature probe included.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.
- 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).
- 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.

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: _____

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Optional Accessories

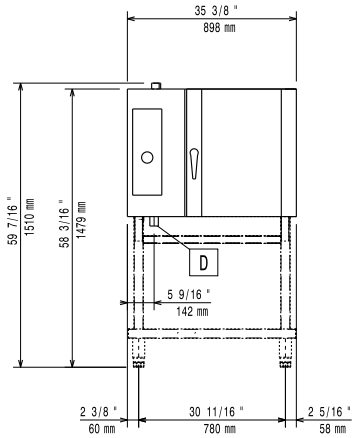
- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens — PNC 640791 ❑
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens — PNC 640792 ❑
- Odourless hood for ovens 6 GN1/1 and 10 GN1/1, electric — PNC 640796 ❑
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) — PNC 920002 ❑
- Water softener with cartridge STEAM 1200 — PNC 920003 ❑
- Automatic water softener — PNC 921305 ❑
- Resin sanitizer for water softener — PNC 921306 ❑
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens — PNC 922003 ❑
- Trolley for 6&10x1/1GN ovens and bcf — PNC 922004 ❑
- Tray rack with wheels for 6x1/1 GN ovens and bcf, 65mm pitch — PNC 922005 ❑
- Tray rack with wheels for 5x1/1 GN ovens and bcf, 80mm pitch — PNC 922008 ❑
- Kit 4 adjustable feet for 6&10 GN ovens — PNC 922012 ❑
- Pair of 1/1 GN AISI 304 grids — PNC 922017 ❑
- Tray support for 6&10x1/1GN open base — PNC 922021 ❑
- Couple of grids GN 1/1 for whole chicken (8 per grid) — PNC 922036 ❑
- Pastry tray rack with wheels, for 6x1/1GN oven, 80mm pitch (5 runners). Allows use of 400x600mm pastry trays — PNC 922065 ❑
- 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 ❑
- External connection kit for detergent and rinse aid — PNC 922169 ❑
- Retractable hose reel water spray unit — PNC 922170 ❑
- Side external water spray unit (needs to be mounted outside and includes support for mounting to oven) — PNC 922171 ❑
- Fat filter for 6 GN ovens — PNC 922177 ❑
- Open base with tray support for 6&10x1/1GN ovens — PNC 922195 ❑
- Basket for detergent tank - wall mounted — PNC 922209 ❑
- Holder for detergent tank, to mount on open base — PNC 922212 ❑
- Cupboard base with tray support for 6&10x1/1 GN ovens — PNC 922226 ❑
- Hot cupboard base with tray support for 6&10x1/1 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 6x1/1 GN ovens — PNC 922244 ❑
- 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 6x1/1 GN oven — PNC 922250 ❑
- Double-click closing catch for oven door — PNC 922265 ❑
- Grid GN 1/1 for 8 whole chickens (1,2 kg each) — PNC 922266 ❑
- Kit integrated Haccp for ovens — PNC 922275 ❑
- Bakery rack kit for 6 GN1/1 ovens — PNC 922282 ❑
- Drain kit for 6&10x1/1GN, 10x2/1 oven, diameter 50mm — PNC 922283 ❑
- Pastry runners (400x600mm) for 6&10x1/1 GN oven bases — PNC 922286 ❑
- Grease collection kit (tray and trolley) — PNC 922287 ❑
- Potato baker GN 1/1 for 28 potatoes — PNC 922300 ❑
- Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven — PNC 922319 ❑
- Kit flanged feet — PNC 922320 ❑
- Fat collection tray 100 mm — PNC 922321 ❑
- Trolley for slide-in rack on stacked ovens (needed for the oven that will be stacked below) (only for 239220) — PNC 922323 ❑
- Kit universal skewer rack and 4 long skewers for Lengthwise ovens — PNC 922324 ❑
- Universal skewer rack — PNC 922326 ❑
- 4 long skewers — PNC 922327 ❑
- Fat collection tray 40 mm — PNC 922329 ❑
- Stacked oven riser 2x6GN1/1 + feet (H250mm) — PNC 922330 ❑
- Riser for stacked oven 2x6 GN 1/1 with wheels, height 250mm — PNC 922331 ❑
- Wheels for stacked oven 2x 6 GN 1/1 or 6 GN 1/1 on 10 GN1/1 — PNC 922333 ❑
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request — PNC 922338 ❑
- Water filter for ovens - 2 membranes fro 6 and 10 1/1 ovens — PNC 922342 ❑
- External reverse osmosis filter for ovens - 2 membranes — PNC 922343 ❑
- Kit check valve — PNC 922347 ❑
- Multipurpose hook — PNC 922348 ❑
- Flat baking tray with 2 edges, GN 1/1 — PNC 925006 ❑

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

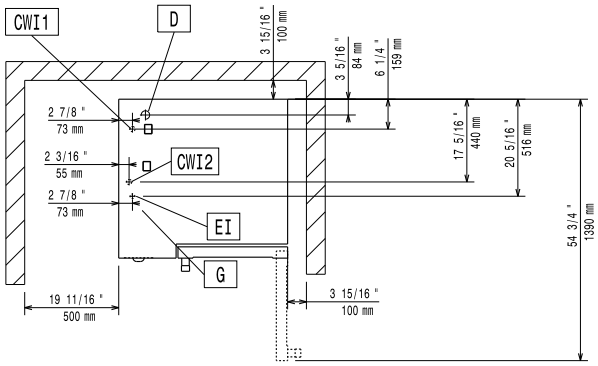
2016.10.20

EasyPlus
Electric Convection Oven 6GN 1/1

Front

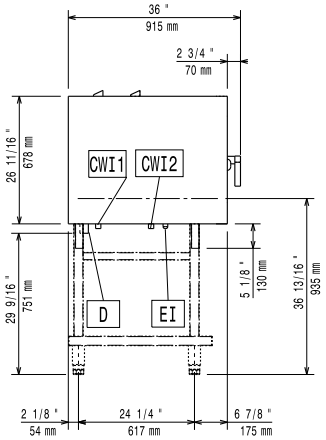


Top



CWI1 = Cold Water inlet 1
CWI2 = Cold Water Inlet 2
D = Drain
EI = Electrical connection

Side



Electric

Supply voltage:	
239200 (FCZ061ECA2)	400 V/3N ph/50/60 Hz
239220 (FCZ061ECN2)	230 V/3 ph/50/60 Hz
Electrical power max.:	10.1 kW
Circuit breaker required	

Water:

Water inlet "CW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure, bar min/max:	1-2.5 bar
Drain "D":	1"1/4

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

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:	6 - 1/1 Gastronorm
Max load capacity:	30 kg

Key Information:

External dimensions, Height:	808 mm
External dimensions, Width:	898 mm
External dimensions, Depth:	915 mm
Net weight:	118 kg
Shipping weight:	
239200 (FCZ061ECA2)	130 kg
239220 (FCZ061ECN2)	137 kg
Shipping volume:	
239200 (FCZ061ECA2)	1.03 m³
239220 (FCZ061ECN2)	1 m³

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