ITEM #

MODEL #

NAME #

SIS #

AIA #

EasySteam class B Natural Gas Combi Oven 6GN 1/1



EasySteam

class B Natural Gas Combi Oven 6GN 1/1

238700 (FCZ061GBG2)	6 1/1 GN grids, EasySteam Combi oven, gas, double step cooking, By-pass technology and automatic cleaning system functions

Short Form Specification

Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.
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.
Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.
Semi-automatic cleaning cycle (steam loosens residual dirt, then steam and detergents act together to dissolve residue and manual rinsing completes the task).
High efficiency and low emission gas burners with unique design of the heat exchangers in the cooking chamber and the steam generator.
Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half 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

- 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.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 300 °C): ideal for low humidity cooking.
  - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
  - Steam cycle (100 °C): seafood and vegetables.
  - High temperature steam (max. 130 °C).
  - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Regeneration cycle: best cooking setting for quickly heating the products to be regenerated on plate and tray (max 250°C).
- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Single sensor core temperature probe included.
- Reduced power cycle.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.

Construction

- High efficiency and low emissions burners.
- 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

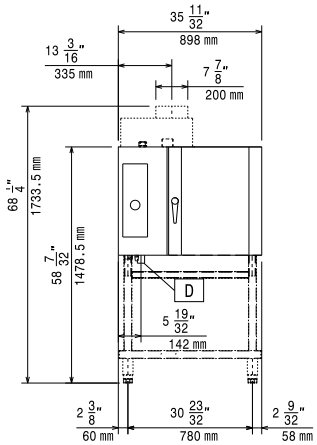
- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens — PNC 640791 ❑
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens — PNC 640792 ❑
- Water softener 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 ❑
- Flue condenser for gas ovens — PNC 922235 ❑
- 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 ❑
- Kit to convert from natural gas to LPG — PNC 922277 ❑
- 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 gas 6x1/1 GN oven placed on gas 6&10x1/1 GN oven — PNC 922318 ❑
- 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) — 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 ❑
- Chimney adaptor — PNC 922346 ❑
- Kit check valve — PNC 922347 ❑
- Multipurpose hook — PNC 922348 ❑
- Flat baking tray with 2 edges, GN 1/1 — PNC 925006 ❑

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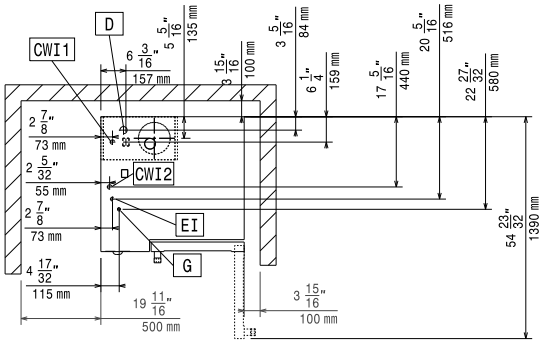
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Front



Top



CWI1 = Cold Water inlet 1

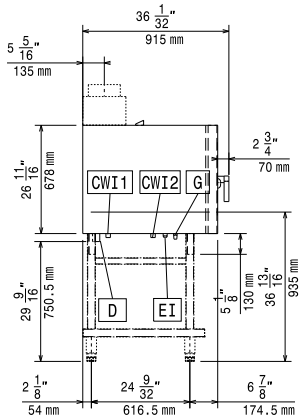
CWI2 = Cold Water Inlet 2

D = Drain

EI = Electrical connection

G = Gas connection

Side



Electric

Supply voltage:	
238700 (FCZ061GBG2)	230 V/1N ph/50/60 Hz
Electrical power max.:	0.25 kW
Circuit breaker required	

Gas

ISO 7/1 gas connection diameter:	1/2" MNPT
Natural gas:	
Pressure:	7" w.c. (17.4 mbar)
Steam generator:	10 kW
Heating elements:	34090 BTU/h (10 kW)

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:	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:	146 kg
Shipping weight:	165 kg
Shipping volume:	1 m³

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