ITEM #

MODEL #

NAME #

SIS #

AIA #

# EasySteam class B Electric Combi Oven 10GN 1/1



**EasySteam**

**class B Electric Combi Oven 10GN 1/1**

| | |
|---|---|
| **238222 (FCZ101EBN2)** | 10 1/1 GN grids, EasySteam Combi oven, electric, double step cooking, By-pass technology and automatic cleaning system functions |
| **238202 (FCZ101EBA2)** | 10 1/1 GN grids, EasySteam Combi oven, electric, 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).
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

- 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.
- 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.
- 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).

## 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 10x1/1 GN ovens and bcf, 65mm pitch (only for 238222) — PNC 922006 ❑
- Tray rack with wheels for 8x1/1 GN ovens and bcf, 80mm pitch (only for 238222) — PNC 922009 ❑
- Kit 4 adjustable feet for 6&10 GN ovens — PNC 922012 ❑
- Thermal blanket for 10x1/1GN (only for 238222) — PNC 922013 ❑
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch with wheels — PNC 922015 ❑
- 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 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Allows use of 400x600mm pastry trays (only for 238222) — PNC 922066 ❑
- Rack for 23 plates for 10x1/1GN ovens and bcf, 85mm pitch with wheels (only for 238222) — PNC 922071 ❑
- 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 ❑
- Tray rack reinforced for 10x1/1 GN oven, 64mm pitch (only for 238222) — PNC 922099 ❑
- 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 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) (only for 238222) — PNC 922178 ❑
- 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 10x1/1 GN ovens — PNC 922245 ❑
- Control panel filter for 6&10 GN 1/1 ovens — PNC 922246 ❑
- Heat shield for 10x1/1 GN oven (only for 238222) — PNC 922251 ❑
- 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 ❑
- 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 ❑
- Bakery rack kit for 10 GN1/1 ovens — PNC 922292 ❑
- 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) — PNC 922323 ❑
- Universal skewer rack — PNC 922326 ❑
- 4 long skewers — PNC 922327 ❑
- Fat collection tray 40 mm — PNC 922329 ❑
- 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 ❑
- 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.

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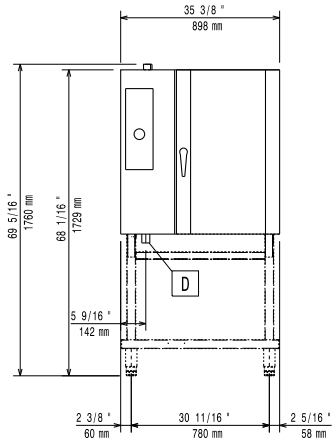
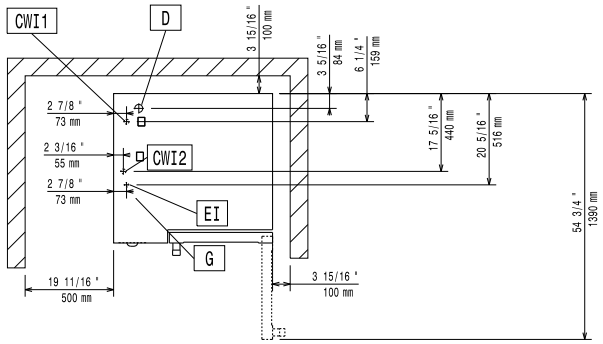
# EasySteam
# class B Electric Combi Oven
# 10GN 1/1

**Front**

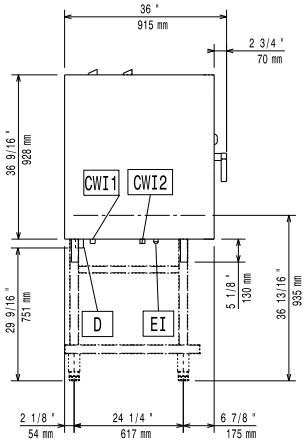



**Top**




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

**Side**




## Electric

| | |
|---|---|
| **Supply voltage:** | |
| **238222 (FCZ101EBN2)** | 230 V/3 ph/50/60 Hz |
| **238202 (FCZ101EBA2)** | 400 V/3N ph/50/60 Hz |
| **Electrical power max.:** | 17.5 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:

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|---|---|
| **Clearance:** | 5 cm rear and right hand sides. |
| **Suggested clearance for service access:** | 50 cm left hand side. |

## Capacity:

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|---|---|
| **GN:** | 10 - 1/1 Gastronorm |
| **Max load capacity:** | 50 kg |

## Key Information:

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|---|---|
| **External dimensions, Height:** | 1058 mm |
| **External dimensions, Width:** | 898 mm |
| **External dimensions, Depth:** | 915 mm |
| **Net weight:** | 156 kg |
| **Shipping weight:** | |
| **238222 (FCZ101EBN2)** | 176 kg |
| **238202 (FCZ101EBA2)** | 164 kg |
| **Shipping volume:** | |
| **238222 (FCZ101EBN2)** | 1.19 $m^3$ |
| **238202 (FCZ101EBA2)** | 1.17 $m^3$ |



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