ZANUSSI PROFESSIONAL

EasySteamPlus Touchline Electric Combi Oven 10GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



EasySteamPlus

Touchline Electric Combi Oven 10GN 1/1

237202 (FCZ101ETA)	Electric Combi Oven 10 1/1 – 400 V/3N ph/50/60 Hz
237222 (FCZ101ETN)	Electric Combi Oven 10 1/1 – 230 V/3 ph/50/60 Hz

Short Form Specification

Item No. _____

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages) and with dedicated steam generator guarantees a continuous supply of fresh steam at all times.
Real humidity control based upon Lambda sensor for consistent results independent from the food load. Any excess humidity generated by the food is exhausted with the hot air cycles.
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.
Economizer cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid). Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens. Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation (Hold) controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). 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

- Humidity control with Lambda sensor: controls and displays the exact (single degree of accuracy) amount of humidity contained in the hot air which circulates in the oven atmosphere during the combi and regeneration cycles. The Lambda sensor measures physically the real humidity level inside the cooking cell and acts consequently according to the set value. With hot air cycles, it also manages to exhaust the excess humidity generated from the food.
- 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.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 multitimers programs.
- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalised presets per family can be saved. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
  - Reheating cycle: efficient humidity management to quickly reheat.
  - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- 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).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- Reduced power cycle.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.

APPROVAL: _____

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- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.

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.
- Integrated spray hose included.

Optional Accessories

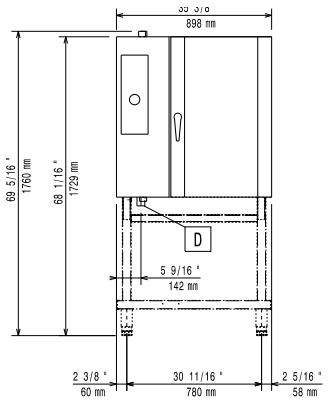
- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791 ❑
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792 ❑
- Odourless hood 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 PNC 922006 ❑
- Tray rack with wheels for 8x1/1 GN ovens and bcf, 80mm pitch PNC 922009 ❑
- Kit 4 adjustable feet for 6&10 GN ovens PNC 922012 ❑
- Thermal blanket for 10x1/1GN 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 PNC 922066 ❑
- Rack for 23 plates for 10x1/1GN ovens and bcf, 85mm pitch with wheels 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 PNC 922099 ❑
- External connection kit for detergent and rinse aid PNC 922169 ❑
- 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) 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 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 ❑
- USB probe for Sous-Vide cooking - available on EasySteamPlus and EasyPlusT ovens with software versions after 4.10 PNC 922281 ❑
- 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.

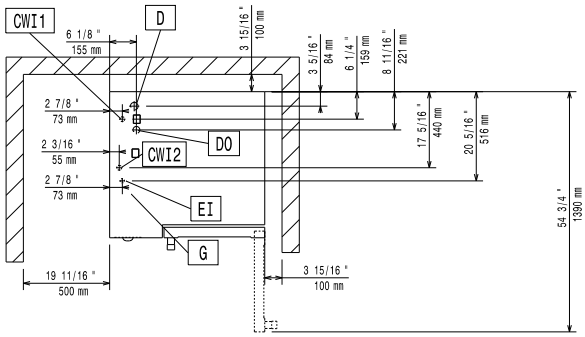
2016.10.20

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Front



Top



CWI1 = Cold Water inlet 1

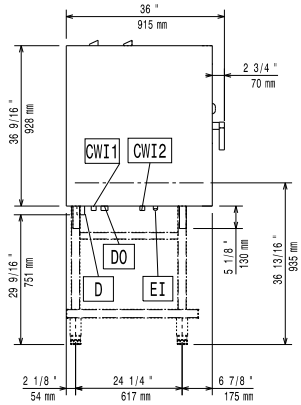
CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

EI = Electrical connection

Side



Electric

Supply voltage:	
237202 (FCZ101ETA)	400 V/3N ph/50/60 Hz
237222 (FCZ101ETN)	230 V/3 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
Water cold/hot pipe size	3/4"

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:	10 - 1/1 Gastronorm
Max load capacity:	50 kg

Key Information:

External dimensions, Height:	1058 mm
External dimensions, Width:	898 mm
External dimensions, Depth:	915 mm
Net weight:	156 kg
Shipping weight:	176 kg
Shipping volume:	
237202 (FCZ101ETA)	1.17 m³
237222 (FCZ101ETN)	1.19 m³

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2016.10.20