

RANGE COMPOSITION

ZANUSSI Professional easySteamPlus blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen and simplify the usage of the control panel. The easySteamPlus range offers a choice of different models available in two levels of operation, providing a high degree of automation as well as an extensive range of accessories. The easySteamPlus combis are designed to form complete cook&chill systems together with the easyChill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

The easySteamPlus combis detailed are 6 GN 1/1 electric models.



237200

easySteamPlus OVENS

COMBI LW 6 GN 1/1-ELECTRIC

ZANUSSI
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Selection window with three cooking modes (Automatic, Manual and Programs), cleaning cycles and setting mode.
- ◆ Automatic mode: just select the family and food type and the oven will do the rest. Temperature, cooking climate and time are managed by the oven to achieve a perfect result, regardless of the food load. The automatic mode is ideal for less skilled operators.
- 3 Special automatic cycles:
 - Low Temperature Cooking (LTC, automatic cycle): indicated for meat and fish, automatically selects the cooking parameters to achieve the lowest weight loss and the maximum quality.
 - Reheating cycle: the best humidity conditions are managed to quickly reheat the products.
 - Proofing cycle: thanks to the Lambda sensor it's possible to create a perfect ambient for proofing.
- ◆ Programs mode: the recipes can be stored up to a maximum of 1000, 16-step cooking programs available.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	FCZ061ETA 237200	FCZ061ETH 237210	FCZ061ETN 237220
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	●	●	●
Humidity control	●	●	●
Regeneration	●	●	●
Low temp steaming	●	●	●
Two-speed fan	●	●	●
Multi Point Probe	●	●	●
Automatic cleaning system	●	●	●
N° of programs	1000	1000	1000
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

- ◆ Manual Mode: the traditional way of cooking by selecting the cooking cycle, temperature, time and advanced features.
- ◆ Automatic steam generator water draining with an automatic scale diagnosis system.
- ◆ Traditional cooking cycles:
 - Convection cycle (max. 300 °C): ideal for products that should be cooked without humidity. Humidity generated by the food itself can be controlled thanks to the Lambda sensor, for a natural cooking.
 - Steam cycle (max. 130 °C): for products that can be cooked in water. It can be used as Low temperature Steam (25-99°C), Steam (100°C) or High temperature steam (100-130°C).
 - Combi cycle (max. 250°C): combining convected heat and steam to obtain a humidity-controlled cooking environment (thanks to the Lambda sensor), reducing cooking times and food shrinkage.
- ◆ 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 evenness: 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).
- ◆ Multi-sensor food probe: 6 sensors, ½ °C accuracy.
- ◆ Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and pulse (pulse ventilation for baking and low temperature cooking).
- ◆ 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 itself and rises accordingly.
- ◆ Quick cooling: useful when switching to a type of cooking that requires a lower

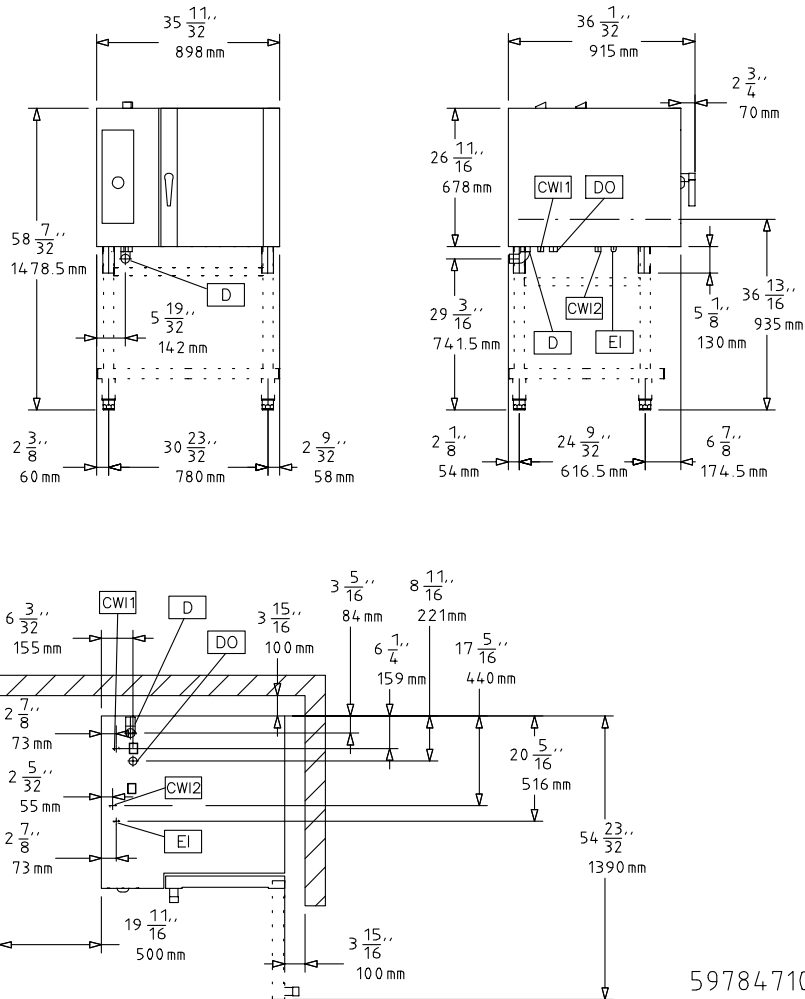
temperature than the previous one. It works automatically and manually.

- ◆ Manual injection of water in the cell.
- ◆ Food Safe control: automatic monitoring and validation of the cooking process in accordance with HACCP standards, with regards to microbiological safety of process.
- ◆ HACCP management available upon request: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).
- ◆ USB connection.
- ◆ Stainless steel 304 throughout, with seamless joints in the cooking cell.
- ◆ Double thermo-glazed door equipped with drip pans to catch condensation and prevent drippings on the floor, for maximum security. Four holding positions allowing easier loading and unloading.
- ◆ Built-in retractable hand shower for countertop models.
- ◆ Halogen lighting in the cooking cell.
- ◆ IPX5 water protection.
- ◆ easySteamPlus ovens meet IMQ safety requirements.

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	FCZ061ETA 237200	FCZ061ETH 237210	FCZ061ETN 237220
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	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

	FCZ061ETA 237200	FCZ061ETH 237210	FCZ061ETN 237220
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	1 1/4"	1 1/4"	1 1/4"
DO - Overflow drain pipe	●	●	●
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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