

RANGE COMPOSITION

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

The easySteam combis detailed are 20 GN 1/1 gas models.



easySteam OVENS

COMBI LW 20 GN 1/1-GAS ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Convection cycle (max. 300 °C): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking.
- ◆ Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of food and reduces weight loss.
- ◆ Combi cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage. The humidity generated by the food and the steam generator is automatically controlled by the By-pass technology for saving water and energy.
- ◆ easySteam ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.
- ◆ Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C) on the plate.

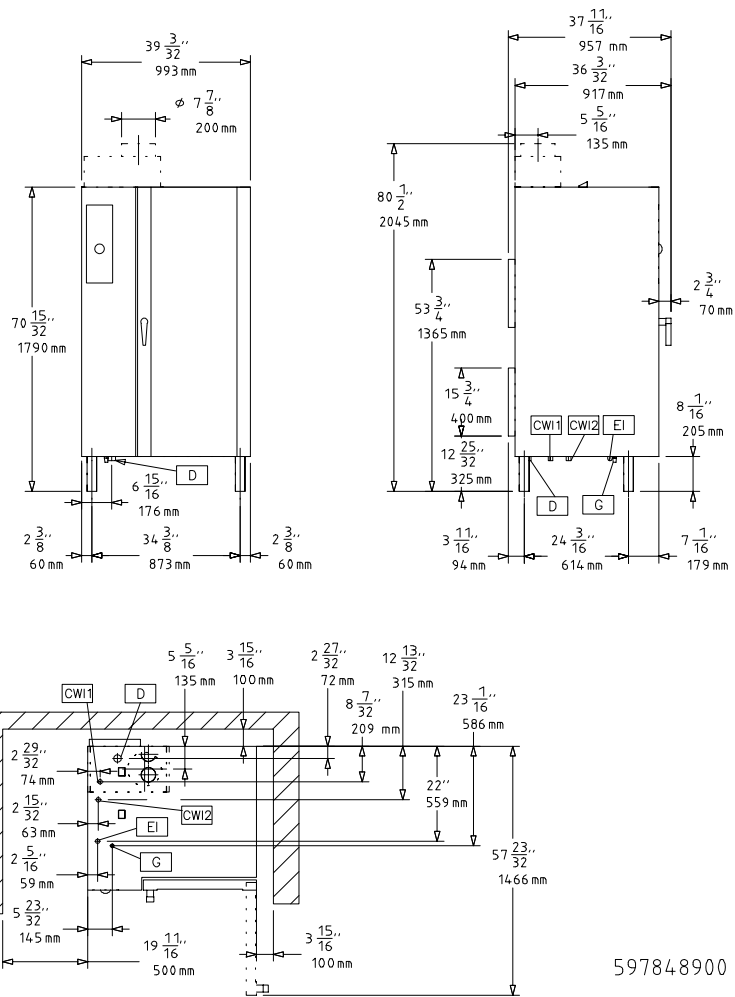
| TECHNICAL DATA | | |
|--|---------------------|---------------------|
| CHARACTERISTICS | MODELS | |
| | FCZ201GBG 238504 | FCZ201GBD 238514 |
| Power supply | Gas | Gas |
| Gas | Natural Gas | LPG |
| Number of grids | 20 | 20 |
| Runners pitch - mm | 63 | 65 |
| Cooking cycles - °C | | |
| air-convection | 300 | 300 |
| steam | 130 | 130 |
| combi | 250 | 250 |
| Convection | ● | ● |
| Steaming | ● | ● |
| Convection/steaming | ● | ● |
| Cook&hold | ● | ● |
| Regeneration | ● | ● |
| Low temp steaming | ● | ● |
| Two-speed fan | ● | ● |
| Meat probe | ● | ● |
| Semi-automatic cleaning cycle | ● | ● |
| External dimensions - mm | | |
| width | 993 | 993 |
| depth | 957 | 957 |
| height | 1795 | 1795 |
| Internal dimensions - mm | | |
| width | 460 | 460 |
| depth | 715 | 715 |
| height | 1450 | 1450 |
| Power - kW | | |
| boiler | 25 | 25 |
| cooking chamber | 40 | 40 |
| gas | 58 | 58 |
| auxiliary | 0.5 | 0.5 |
| Net weight - kg. | 312 | 312 |
| Supply voltage | 230 V, 1N, 50/60 | 230 V, 1N, 50/60 |
| INCLUDED ACCESSORIES | | |
| CONTROL PANEL FILTER-20 GN1/1 OVENS-LW | 1 | 1 |
| TROLLEY TRAY RACK F. 20X1/1GN,63MM PITCH | 1 | 1 |

- ◆ Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle.
- ◆ 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 and rises accordingly.
- ◆ Exhaust valve electronically controlled to evacuate the humidity excess.
- ◆ Semi-automatic cleaning cycle.
- ◆ Quick cooling: useful when passing 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.
- ◆ Automatic steam generator water draining with an automatic scale diagnosis system.
- ◆ HACCP management as standard: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).
- ◆ By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- ◆ Perfect evenness: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven, after it is pre-heated and therefore guaranteeing the evenness of the cooking process.
- ◆ Single-sensor food probe.
- ◆ The cell and steam generator gas burners: GASTEC certification on high efficiency and low emissions. High efficiency cell and steam generator heat exchangers.
- ◆ Stainless steel 304 throughout, with seamless joints in the cooking cell.
- ◆ Height adjustable legs.
- ◆ Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading manoeuvres.
- ◆ Halogen lighting in the cooking cell.
- ◆ Access to main components from the front panel.
- ◆ Automatic scale diagnosis system in the steam generator to detect the presence of scale build-up.
- ◆ IPX5 water protection.
- ◆ Air-o-steam ovens meet GASTEC safety requirements.

| OPTIONAL ACCESSORIES | | |
|--|---------------------|---------------------|
| ACCESSORIES | MODELS | |
| | FCZ201GBG 238504 | FCZ201GBD 238514 |
| 1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG) | 922266 | 922266 |
| 2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN | 922179 | 922179 |
| 2 FRYING BASKETS FOR OVENS | 922239 | 922239 |
| 2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID) | 922036 | 922036 |
| AUTOMATIC WATER SOFTENER FOR OVENS | 921305 | 921305 |
| BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM | 922191 | 922191 |
| BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM | 922190 | 922190 |
| BANQ.TROLLEY-45PLATES-85MM PITCH-20GN1/1 | 922072 | 922072 |
| BANQ.TROLLEY-54PLATES-74MM PITCH-20GN1/1 | 922016 | 922016 |
| CONTROL PANEL FILTER-20 GN1/1 OVENS-LW | 922248 | 922248 |
| DOOR SHIELD 20 1/1-PRE-HEAT W/O TROLLEY | 922094 | 922094 |
| EXTERNAL SIDE SPRAY UNIT | 922171 | 922171 |
| FLUE CONDENSER FOR GAS OVENS-LW | 922235 | 922235 |
| FRYING GRIDDLE GN 1/1 FOR OVENS | 922215 | 922215 |
| FRYING GRIDDLE GN 2/3 FOR OVENS | 922284 | 922284 |
| HEAT SHIELD FOR 20 GN 1/1 OVENS | 922243 | 922243 |
| KIT HACCP EKIS | 922166 | 922166 |
| KIT INTEGRATED HACCP FOR OVENS | 922275 | 922275 |
| KIT TO CONVERT FROM LPG TO NATURAL GAS | | 922278 |
| KIT TO CONVERT FROM NATURAL GAS TO LPG | 922277 | |
| NON-STICK U-PAN GN 1/1 H=20 MM | 922090 | 922090 |
| NON-STICK U-PAN GN 1/1 H=40 MM | 922091 | 922091 |
| NON-STICK U-PAN GN 1/1 H=65 MM | 922092 | 922092 |
| NON-STICK U-PAN GN 2/3 H=20 MM | 922285 | 922285 |
| OVEN GRILL (ALUMINIUM) GN 1/1 | 922093 | 922093 |
| PAIR OF 1/1GN AISI 304 S/S GRIDS | 922017 | 922017 |
| PASTRY TROLLEY 16(400X600)80MM-20 1/1 LW | 922068 | 922068 |
| RESIN SANITIZER FOR WATER SOFTENER | 921306 | 921306 |
| THERMAL COVER FOR 20X1/1GN | 922014 | 922014 |
| TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON | 922189 | 922189 |
| TROLLEY TRAY RACK F. 20X1/1GN.63MM PITCH | 922007 | 922007 |
| TROLLEY TRAY RACK F.16X1/1GN.80MM PITCH | 922010 | 922010 |
| WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN. | 922104 | 922104 |
| WATER FILTER FOR OVENS 0.8 L/MIN. | 922186 | 922186 |



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LEGEND

| | FCZ201GBG 238504 | FCZ201GBD 238514 |
|----------------------------|---------------------|---------------------|
| CWI - Cold water inlet | 3/4" | 3/4" |
| D - Water drain | 1 1/4" | 1 1/4" |
| EI - Electrical connection | 230 V, 1N, 50/60 | 230 V, 1N, 50/60 |
| G - Gas connection | 1" | 1" |
| WIC - Cooling water inlet | 3/4" | 3/4" |



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