

## 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. The *easySteamPlus* range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The *easySteamPlus* 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 *easySteamPlus* combis detailed are 10 GN 1/1 gas models.



## easySteamPlus OVENS

**COMBI LW 10 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. The humidity generated by the food itself can be controlled by Lambda sensor for a natural 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 can be controlled by Lambda sensor for consistent results independent from the food load.

◆ *easySteamPlus* ovens can cook by controlling either the cooking time or the product's core temperature through a 6-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	
	FCZ101GAG 237502	FCZ101GAD 237512
Power supply	Gas	Gas
Gas	Natural Gas	LPG
Number of grids	10	10
Runners pitch - mm	65	65
Cooking cycles - °C		
air-convection	300	300
steam	130	130
combi	250	250
Convection	●	●
Steaming	●	●
Convection/steaming	●	●
Humidity control	●	●
Cook&hold	●	●
Regeneration	●	●
Low temp steaming	●	●
Two-speed fan	●	●
Multi Point Probe	●	●
Automatic cleaning system	●	●
N° of programs	100	100
External dimensions - mm		
width	898	898
depth	915	915
height	1058	1058
Internal dimensions - mm		
width	460	460
depth	715	715
height	736	736
Power - kW		
boiler	20	20
auxiliary	0.3	0.3
cooking chamber	20	20
electric	0.3	0.3
gas	35	35
Net weight - kg.	160	160
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60

- ◆ 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.
- ◆ Low Temperature Cooking (LTC, automatic cycle): indicated for large pieces of meat, automatically selects the cooking parameters to achieve the lowest weight loss. It features ARTE (Algorithm for Remaining Time Estimation).
- ◆ Exhaust valve electronically controlled to evacuate the humidity excess.
- ◆ Break phase: set a time to delay the start of cooking programs or to program a break between two cooking cycles (for example to allow rising).
- ◆ 20 pre-set programs and 100 7-step free cooking programs.
- ◆ Automatic cleaning system: 4 different pre-set cycles to clean the cooking cell,

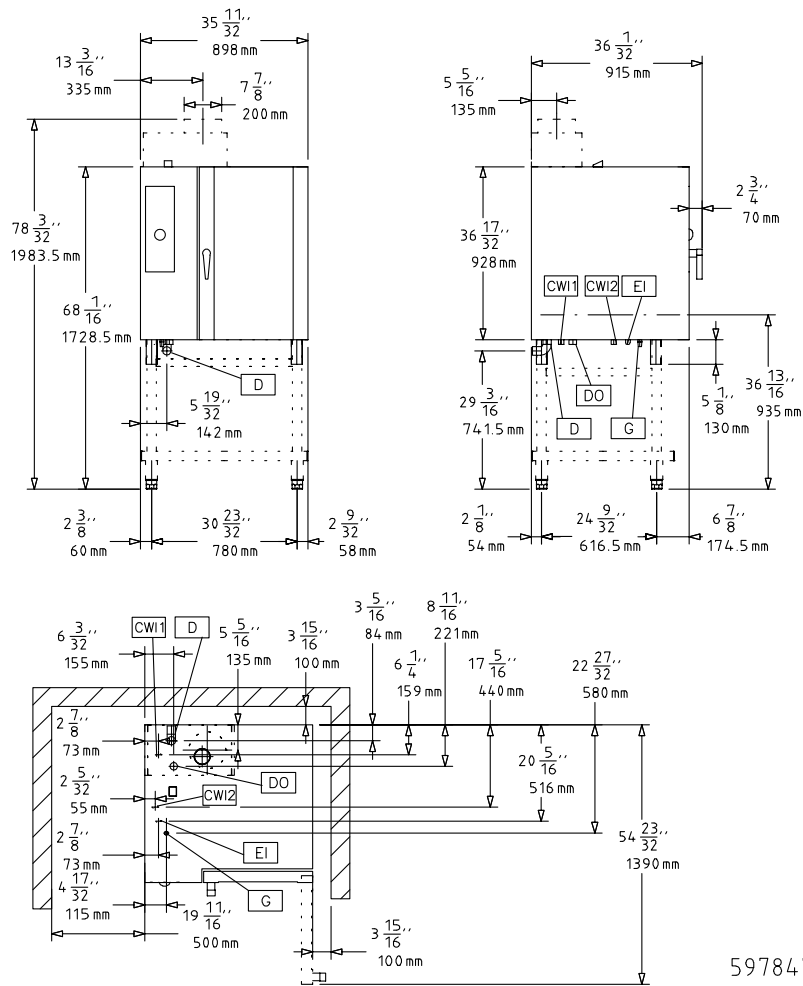
- according to the actual requirements. The cleaning system is built-in (no need for add-ons).
- ◆ Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
  - ◆ Manual injection of water in the cell.
  - ◆ Built-in retractable hand shower for countertop models.
  - ◆ 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).
  - ◆ Humidity control with Lambda sensor: controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, 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 by the food.

- ◆ 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.
- ◆ Multi-sensor food probe: 6 sensors, ½ °C accuracy.
- ◆ 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.
- ◆ easySteamPlus ovens meet GASTEC safety requirements.

OPTIONAL ACCESSORIES ACCESSORIES	MODELS	
	FCZ101GAG 237502	FCZ101GAD 237512
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266
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
BANQUET RACK-23PLATES-85MM PITCH-10GN1/1	922071	922071
BANQUET RACK-30PLATES-65MM PITCH-10GN1/1	922015	922015
BASKET F. DETERGENT TANK ON SUPPORT 10GN	922212	922212
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922246	922246
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922253	922253
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1	922283	922283
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791
EXTERNAL SIDE SPRAY UNIT	922171	922171
FAT FILTER FOR OVENS 10X1/1-2/1	922178	922178
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
GREASE COLLECTION KIT (TRAY+TROLLEY)	922287	922287
HEAT SHIELD FOR 10 GN 1/1 OVENS	922251	922251
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245
HOT CUPB.BASE+TRAY SUPP-6&10 GN 1/1 LW	922255	922255
KIT 4 ADJUSTABLE FEET	922012	922012
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
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017
PASTRY RUNNERS (400X600) FOR OVEN BASES	922286	922286
PASTRY(400X600)RACK+WHEELS-80MM,10 1/1LW	922066	922066
RESIN SANITIZER FOR WATER SOFTENER	921306	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074	922074
STACKING KIT-GAS 6X1/1 ON GAS 6&10X1/1	922216	922216
THERMAL COVER FOR 10X1/1GN	922013	922013
TRAY RACK 10 GN1/1 LW+REINF. 64MM PITCH	922099	922099
TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH	922006	922006
TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH	922009	922009
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004	922004
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186
WHEEL KIT FOR BASE OF 6&10X1/1 LW	922003	922003



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LEGEND

	FCZ101GAG 237502	FCZ101GAD 237512
CWI - Cold water inlet	3/4"	3/4"
D - Water drain	1"1/4	1"1/4
DO - Overflow drain pipe	●	●
EI - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60
G - Gas connection	1/2"	1/2"
WIC - Cooling water inlet	3/4"	3/4"



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