

RANGE COMPOSITION

ZANUSSI Professional easyPlus blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The easyPlus range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The easyPlus convection ovens with direct steam 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 easyPlus ovens detailed are 20 GN 2/1 gas models.



easyPlus OVENS

CONVECTION LW 20 GN 2/1-GAS ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Convection cycle (max. 300 °C) with humidifier (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).

- ◆ easyPlus ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.

- ◆ Fan speeds: full 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 and for low temperature cooking of large pieces of meat.

- ◆ Exhaust valve electronically controlled to eliminate excess humidity.

- ◆ 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). Semi-automatic cleaning cycle also available.

| TECHNICAL DATA | | |
|--|---------------------|---------------------|
| CHARACTERISTICS | MODELS | |
| | FCZ202GCG 239505 | FCZ202GCD 239515 |
| Power supply | Gas | Gas |
| Gas | Natural Gas | LPG |
| Number of grids | 20 | 20 |
| Runners pitch - mm | 63 | 63 |
| Cooking cycles - °C | | |
| air-convection | 300 | 300 |
| Convection | ● | ● |
| Cook&hold | ● | ● |
| Meat probe | ● | ● |
| Automatic cleaning system | ● | ● |
| External dimensions - mm | | |
| width | 1243 | 1243 |
| depth | 1107 | 1107 |
| height | 1795 | 1795 |
| Internal dimensions - mm | | |
| width | 933 | 933 |
| depth | 830 | 830 |
| height | 1450 | 1450 |
| Power - kW | | |
| auxiliary | 2 | 2 |
| cooking chamber | 55 | 55 |
| gas | 55 | 55 |
| Net weight - kg. | 378 | 378 |
| Supply voltage | 230 V, 1N, 50/60 | 230 V, 1N, 50/60 |
| INCLUDED ACCESSORIES | | |
| CONTROL PANEL FILTER-20 GN2/1 OVENS-LW | 1 | 1 |
| TROLLEY TRAY RACK F. 20X2/1GN,63MM PITCH | 1 | 1 |

- ◆ 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.
- ◆ HACCP management as standard: it allows recording the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer (PC network installation required).

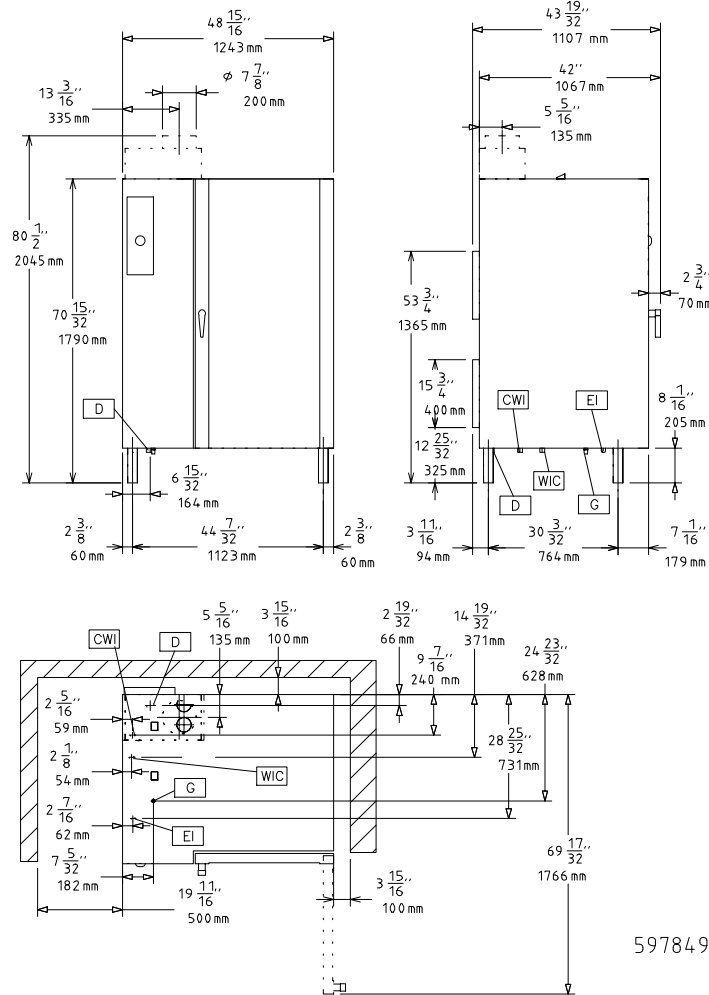
- ◆ Perfect evenness: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven, after it is pre-heated and therefore guaranteeing the evenness of the cooking process.
- ◆ Single-sensor food probe.
- ◆ The cell gas burners: GASTEC certification on high efficiency and low emissions. High efficiency cell heat exchanger.

- ◆ 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.
- ◆ Halogen lighting in the cooking cell.
- ◆ Access to main components from the front panel.
- ◆ IPX5 water protection.
- ◆ easyPlus ovens meet GASTEC safety requirements.

| OPTIONAL ACCESSORIES | | |
|--|---------------------|---------------------|
| ACCESSORIES | MODELS | |
| | FCZ202GCG 239505 | FCZ202GCD 239515 |
| 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 |
| BANQ TROLLEY-92PLATES 85MM PITCH-20GN2/1 | 922055 | 922055 |
| BASKET FOR DETERGENT TANK-WALL MOUNTED | 922209 | 922209 |
| CONTROL PANEL FILTER-20 GN2/1 OVENS-LW | 922249 | 922249 |
| DOOR SHIELD 20 1/1-PRE-HEAT W/O TROLLEY | 922094 | 922094 |
| DOOR SHIELD 20 2/1-PRE-HEAT W/O TROLLEY | 922095 | 922095 |
| EXTERNAL SIDE SPRAY UNIT | 922171 | 922171 |
| FLUE CONDENSER FOR GAS OVENS-LW | 922235 | 922235 |
| FRYING GRIDDLE GN 1/1 FOR OVENS | 922215 | 922215 |
| HEAT SHIELD FOR 20 GN 2/1 OVENS | 922242 | 922242 |
| 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 |
| OVEN GRILL (ALUMINIUM) GN 1/1 | 922093 | 922093 |
| PAIR OF 1/1GN AISI 304 S/S GRIDS | 922017 | 922017 |
| PAIR OF 2/1 GN AISI 304 S/S GRIDS | 922175 | 922175 |
| PASTRY TROLLEY 16(400X600)80MM-20 2/1 LW | 922069 | 922069 |
| RESIN SANITIZER FOR WATER SOFTENER | 921306 | 921306 |
| THERMAL COVER FOR 20 GN 2/1-LW | 922049 | 922049 |
| TROLLEY TRAY RACK F. 20X2/1GN,63MM PITCH | 922044 | 922044 |
| TROLLEY TRAY RACK F. 20X2/1GN,80MM PITCH | 922046 | 922046 |
| WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN. | 922104 | 922104 |



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LEGEND

| | FCZ202GCG 239505 | FCZ202GCD 239515 |
|----------------------------|---------------------|---------------------|
| CWI - Cold water inlet | 3/4" | 3/4" |
| D - Water drain | 2" | 2" |
| 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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