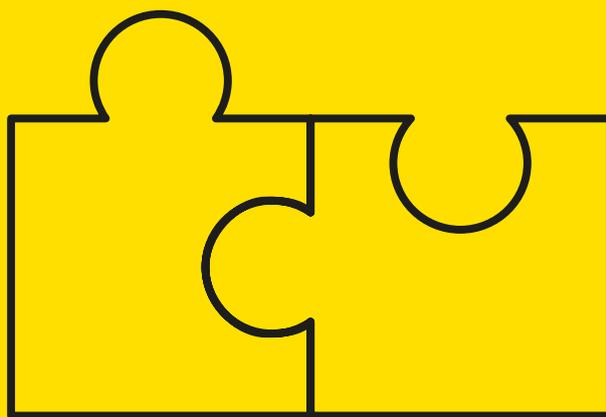




OVENS AND BLAST CHILLERS EASYLINE

ZANUSSI
PROFESSIONAL

ZANUSSI OVENS AND BLAST CHILLERS PERFECT PAIR



Tradition and innovation go hand in hand. If you want an innovative kitchen in the wake of tradition, choose the Zanussi oven and blast chiller formula.

Your work load in the kitchen will undoubtedly be lighter. Your food will definitely be healthier. Your investment will bring a rapid return.

EACH OVEN MEASURED TO THE SIZE OF YOUR BUSINESS

WITH STEAM
GENERATOR



EASYSTEAMPLUS
with Touch Screen
interface



EASYSTEAM
with digital control

WITH DIRECT STEAM
GENERATION



EASYPLUS T
with Touch Screen
interface



EASYPLUS
with digital control

A ZANUSSI OVEN HELPS YOUR BUSINESS

ENTIRELY AUTOMATIC CLEANING

A choice of four washing cycles with delayed start function.

DURABLE STAINLESS STEEL

The ovens are built entirely of SAE 304 stainless steel.

ITALIAN DESIGN

The Italian touch to the design is an added bonus.

PLUS

Ease of cleaning
Integrated spray unit.

Range
Vast, flexible range for every kind of kitchen.





DOUBLE GLAZED DOOR

The door is double glazed, can be easily cleaned and offers better protection from internal heat.

HIGH PROTECTION

IPX5 water protection for easier cleaning.

COOKING UNIFORMITY

Thanks to the design of the bi-functional fan, heat conditions inside the chamber are always perfect.

HIGH EFFICIENCY, LOW EMISSIONS

In compliance with international Gastec certifications.

HIGHLY RELIABLE HYGIENE

in the chamber, thanks to cleaning made easier by the absence of sharp edges and joints.

EASY STEAM PLUS



-
- 14 cooking cycles
 - 6 reading points on the probe
 - 4 pre-set cleaning cycles

Thanks to the Lambda sensor, the EasySteamPlus Zanussi Professional ovens will always give you excellent cooking results

14 COOKING CYCLES FOR EXCELLENT RESULTS

HUMIDITY UNDER CONTROL

- The Lambda sensor is responsible for humidity control: the display always gives a precise reading of the exact humidity level of hot air circulating inside the oven during the combined cycles and regeneration. The Lambda sensor reads the actual humidity level inside the chamber and adjusts it according to the set figure.
- Automatic cleaning system: 4 pre-set cycles for cleaning the cooking chamber depending on requirements. The cleaning system is integrated (without the need for additional parts).
- "Green" functions available for saving power, water and rinse agent.
- MultiTimer handles a sequence of 14 different cooking cycles, guaranteeing excellent results.
- 6 sensor reading points on the temperature probe for maximum precision and food safety.
- 3 fan speeds (radial fan): maximum speed, half speed and pulsed ventilation.
- USB connection: to download HACCP and FSC data, upload recipes and set the interface.
- Food Safe Control is the automatic monitoring of the cooking process in line with HACCP standards.
- Make-it-mine allows the user to: personalise all the main interfaces using the "settings" mode, change the block and delete stored programs.
- Integrated spray head.
- Sous-vide USB probe to ensure excellent cooking results, even with vacuum packed products (optional accessory).
- De-scaler function: guides the operator during the de-scaling stages of the boiler (in "settings" mode).



OPERATIONS MADE EASIER

THE OVEN THAT MEMORISES EVERYTHING



- Three available working modes: automatic, programmed and manual
- The oven memory contains 1000 recipes
- The recipes can be classified into 16 groups to best organise your menu

Chefs can select the kind of programming which best suits their way of working to guarantee the best results.

THREE OPERATING MODES FOR SUPERLATIVE COOKING EVERY TIME

AUTOMATIC MODE

You can select from different kinds of food: the oven automatically selects the correct cooking climate, temperature and time, programming according to the load, kind of food and size.

Personalised pre-set programs can be directly stored in the oven, or be downloaded on USB and replicated on other EasySteamPlus. Up to 4000 pre-set programs can be stored.

In addition, there are three special automatic cycles available:

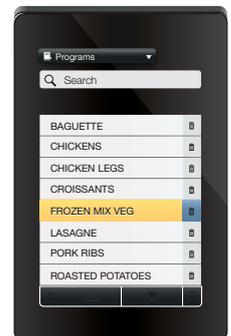
- Low temperature cooking (LTC) for large pieces of meat reduces weight loss to a minimum.
- Regeneration cycle: efficient management of humidity to rapidly regenerate food.
- Fermentation cycle: humidity management system that creates the conditions for a perfect fermentation process.



PROGRAMMED MODE

The oven memory can contain up to 1,000 recipes that can be recreated at any time.

The recipes can be grouped into different categories to organise the menu as best as possible. The recipes can be downloaded on USB and replicated on other EasySteamPlus.



MANUAL MODE

For those who love traditional style we recommend you manually select the parameters.

- Traditional cooking cycles available: dry, hot cycle (max. 300°C), ideal for cooking at a low humidity level. Low temperature steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed), delicate cooking and regeneration. Possibility to store up to 1,000 recipes.

- Steam cycle (100 °C): fish and vegetables. High steam temperature (max. 130 °C).
- Combined cycle (max 250 °C.) The convection heat and steam combination ensures a controlled humidity level, accelerates the cooking process and contributes to reducing weight loss.



YOUR OWN WAY

EASY STEAM



-
- Ideal for high productivity cooking cycles
 - By-pass function for a strictly controlled humidity level
 - 4 pre-set cleaning cycles

The EasySteam Zanussi Professional ovens, thanks to the cooking cycles available, will always bring you satisfaction and quality cooking at a controlled humidity level.

TRADITION IN THE KITCHEN

MAIN SPECIFICATIONS

- Manual mode: parameter selection is performed manually. These are the traditional cooking cycles available:
 - Convection cooking cycle (max 300 °C): ideal for low humidity level cooking.
 - Low temperature steam cycle (max 100 °C): ideal for sous-vide (vacuum packed), regeneration and delicate cooking.
 - Steam cycle (100 °C): fish and vegetables. High steam temperature (max. 130 °C).
 - Combined cycle (max 250 °C): combine heat and steam to obtain a controlled humidity level cooking environment, accelerating the cooking process and reducing weight loss.
- Dual cooking step to set two different phases.
- Regeneration cycle: rapid heating of the product to be regenerated on automatic pre-heating tray and cooling with by-pass technology:
 - controls the atmosphere humidity level in the oven in the combined and regeneration cycles. Prevents waste of water and power.
- 3 fan speeds (radial fan): maximum speed, half speed and pulsed ventilation.
- Core temperature probe.
- Reduced supply cycle.
- Automatic cleaning system: 4 pre-set cycles for cleaning the cooking chamber, depending on requirements. The cleaning system is integrated (without the need for additional parts).
- Extra crunchy result guaranteed thanks to the "open valve" function.



INTEGRATED QUALITY

FOR EACH ZANUSSI FUNCTION A COOKING IDEA



-
- Ease of use is its strong point
 - Possibility of combining steam cooking with convection cooking
 - Options already programmed for different kinds of cooking

The flexibility and ease with which Zanussi EasySteam oven replicates your recipes, will amaze you.

EASY TO UNDERSTAND EASY TO USE

COOKING FUNCTIONS



On/Off switch



Cooking process start/stop



Steam cooking cycle

Operating temperature: from 25 °C to 130 °C. Perfect for vegetables. Maintains unaltered: nutritional values, colour, consistency and taste.



Combination cooking cycle

Operating temperature: max 250 °C. Perfect for all kinds of meat and roasts, steam vegetables, lasagne, seafood, bread and desserts.



Convection cooking cycle

Operating temperature: max 300 °C. Perfect for grilled steaks, bread, pasta, ready fresh or frozen products, oven cooked and browning.



Pause

Delayed start and possibility of a pause between sequential cooking phases or at program end.



Regeneration cycle

Pre-programmed, perfect for regeneration on trays.



Pulsed ventilation

Large pieces of meat, overnight cooking, combination of hot air and steam cooking cycles. Keeps food hot and ready to serve. Intermittent fan perfect for delicate foods.



HACCP

HACCP monitoring using an integrated PC on-line (advanced HACCP).



Automatic washing system

It is possible to select from 4 automatic cycles and a semi-automatic cycle.



Fan on 1/2 speed

For delicate cooking like cakes, soufflé, fish, roasts and fillets. Compatible with every cooking cycle.



1/2 power

For small loads and overnight cooking, it avoids power peaks and reduces costs.



ECO-Delta

For delicate cooking of large pieces of meat, top quality and reduced weight loss.



Cooking chamber exhaust valve control

Keeps the exhaust valve open to eliminate excess humidity in the cooking chamber.



Two cooking phases

Perfect for cooking in sequence.

MANUAL FUNCTIONS



Manual injection of water

Instant increase of humidity inside the chamber through water intake. Best results for browning and finishing.



Manual discharge button for the boiler

Emptying the boiler reduces the lime scale and can be manually activated.



Quick cool down

Rapid cooling is activated manually to go from one kind of cooking to another. Activates automatically when needed.

PRESS AND GO

EASY PLUS T

The icon for the Humidity System features three stylized water droplets of varying sizes arranged in a cluster. Below the droplets are three horizontal, wavy lines that resemble steam or water vapor.

HUMIDITY SYSTEM

-
- Differentiated cycles for different kinds of cooking
 - 1,000 storable recipes
 - USB connection and data management

The EasyPlus T Zanussi Professional ovens combine the features of convection cooking with the support of humidity in the chamber.

STORES AND REPEATS YOUR RECIPES WHEN AND HOW OFTEN YOU WISH

MAIN SPECIFICATIONS

- Convection cooking cycle (max 300 °C) with automatic humidification (11 settings)
 - 0 = no additional humidity (browning, au gratin, pre-cooked food cooking)
 - 1-2 = low humidity (small portions of meat and fish)
 - 3-4 = low-medium humidity (large pieces of meat, roast chicken)
 - 5-6 = medium humidity (roasted vegetables, meat and fish)
 - 7-8 = high-medium heat (steamed vegetables)
 - 9-10 = high humidity (pastry covered meat, vegetables)
- Automatic pre-heating and cooling
- Programmable: up to 1,000 recipes can be stored directly in the oven and replicated at any time.
- It even includes 16 programmable cooking phases.
- 3 fan speeds (radial fan): maximum speed, half speed and pulsed ventilation.
- HOLD function for keeping food hot at the end of the cycle
- MultiTimer function to manage a sequence of 14 different cooking cycles, allowing greater flexibility and ensuring excellent cooking results.
- USB connection: to download HACCP and FSC data, upload recipes and set the interface.
- Core temperature probe.
- Make-it-mine: function which allows the user to personalise all the main interfaces from "settings" mode, change the block and delete stored programs.
- Automatic cleaning system: 4 pre-set cycles for cleaning the cooking chamber, depending on requirements.
The cleaning system is integrated (without the need for additional parts).
- "Green" functions for saving power, water and rinse aid.



1,000 STORED RECIPES

THE TOUCH WHICH MAKES EVERYTHING EASIER



-
- Ease of use is at its best with the display touch
 - Possibility of replicating your recipes even on other EasyPlus T ovens
 - Automatic washing for maximum saving on time and money

Ease is at your fingertips! A flexible oven which can be set with just a few moves to leave you free to give your personal touch to your dishes.

EASYPLUS_t

THE NEW DISPLAY TOUCH MAKE EASIER PROGRAMMING

MANUAL MODE

- The display is large and clearly visible. It is really easy to program and you can even keep an eye on it at a distance.
- With just a few moves, you can set the time, temperature and level of humidity you desire.
- Advanced functions: MultiTimer, manual water injection, 3 fan

speeds, programmed ignition, automatic temperature maintenance.

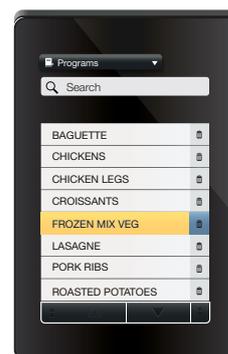
- Special function: program your recipes and replicate them endlessly on EasyPlus T ovens with a USB key.



PROGRAMMED MODE

- Even a simple user will be able to make the oven work perfectly, replicating the stored recipes.
- 1,000 recipes can be easily programmed and stored in the oven's memory.

- Download the recipes onto a USB key and replicate them on other ovens. You will always have the same standard of quality in different places and with different users.



INTENSE AUTOMATIC CLEANING

This function allows you to save time and money. And it is really simple: lightly touch the button and the cleaning system which is perfectly integrated into the oven carries out its cycle. There are 4 cycles to choose from depending on the level of dirt and with times from 45 to 150 minutes which ensure you do not waste water or detergent.

In the event of a power failure and once re-activated, the oven automatically rinses so as not to leave any residual detergent. Attention to water, detergent and electricity consumption ensures a saving of up to 50%*.



*Compared to normal standard cycles without the economic function. A soft cycle /day - 280 working days/year.

SIMPLICITY FOR EVERYONE

EASY PLUS



-
- Differentiated cycles for different kinds of cooking
 - Variable fan speed
 - Automatic fast cooking cycle

The EasyPlus Zanussi Professional ovens offer a perfect au gratin effect thanks to the electronic valve for the extraction of excess humidity.

COOK, BROWN, AU GRATIN WITHOUT PROBLEMS

MAIN SPECIFICATIONS

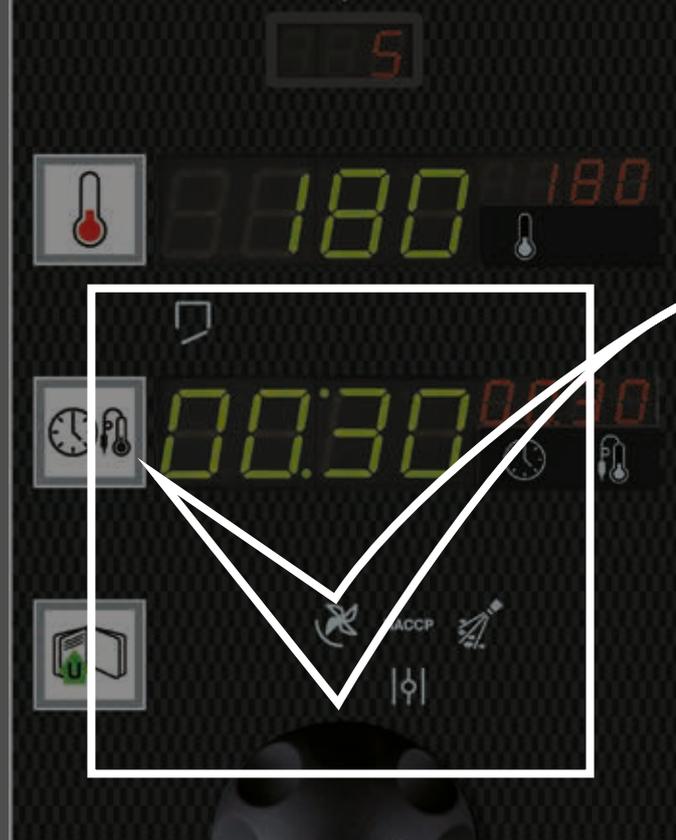
- Convection cooking cycle (max 300 °C) with automatic humidification (11 settings)
 - 0 = no additional humidity (browning, au gratin, cooking pre-cooked food)
 - 1-2 = low humidity (small portions of meat and fish)
 - 3-4 = medium-low humidity (large pieces of meat, roast chicken)
 - 5-6 = medium humidity (roast vegetables, meat and fish)
 - 7-8 = medium-high humidity (steamed vegetables)
 - 9-10 = high humidity (pastry covered meat, potatoes, vegetables)
- Dual cooking step to set two different phases.
- 3 fan speeds (radial fan): maximum speed, half speed and pulsed ventilation.
- Electronic valve for excessive humidity extraction to produce the perfect au gratin.
- Possibility of automatic and manual fast cooking cycle activation to go from the highest to the lowest temperature.
- Core temperature probe.
- Automatic cleaning system: 4 pre-set cycles for cleaning the cooking chamber, depending on how dirty it is. The cleaning system is integrated (without the need for additional parts).



VARIETY AND SPEED

ZANUSSI

SIMPLICITY IN ALL ITS SHAPES AND FORMS



- Just a few buttons to activate the main functions in a second
- You can inject water into the chamber for cooking manually with a perfect superficial finishing
- The cleaning system is automatic with the option of four different cycles.

Connected to a PC, your oven will store all the relative HACCP data in order to ensure continuous monitoring.



SIMPLE FUNCTIONS FOR YOUR FAVOURITE COOKING

COOKING FUNCTIONS



**On/Off
Switch**



Start/Stop
for the cooking chamber.



Two cooking phases
Perfect for cooking in sequence



**Convection with direct steam
cooking cycle**
Operating temperature: max 300 °C. Perfect
for grilling steaks, au gratin, bread, puff pastry,
fresh and frozen products, and for stewing and
braising.



HACCP
HACCP monitoring using an integrated PC
on-line (advanced HACCP)



Pulsed ventilation
Perfect for large pieces of meat, overnight
cooking and can be combined with the hot air
cooking cycle. This function can also be used
to keep food hot and ready to serve. Its light
intermittent ventilation is perfect for very delicate
food and desserts.



Cleaning cycle
An automatic cleaning system with 4 pre-set
cycles (from light to extra strong) and
a semi-automatic programme.



Check chamber discharge valve control
Keep the discharge valve open to avoid excess
humidity inside the cooking chamber.

MANUAL FUNCTIONS



Manual injection of water
Instantly increases the humidity inside the
cooking chamber through water injection.
Best results in terms of surface browning
and finishing.



Quick cool down
Rapid cooling is activated manually to
go from one kind of cooking to another.
Activates automatically when needed.

DELICATE INTERMITTENCE

CONTROLS WITHOUT ROOM FOR ERROR

PROBE: PERFECTLY COOKED INSIDE AND OUT

The six sensor probe allows you to accurately measure the temperature inside any kind of food, with no room for error. The probe only takes into account the minimum temperature reading, and guarantees an accurate reading even

when it was not properly inserted or came into contact with the bone or parts of the food that heat up quicker than others.



LAMBDA SENSOR

The EasySteamPlus ovens ensure perfect cooking conditions thanks to the constant monitoring of the actual humidity level. They are, in fact, the only combination ovens capable of measuring the actual level of humidity inside the cooking chamber thanks to the Lambda sensor and is activated on the basis of the pre-set level.

The ovens automatically regulate the intake of fresh air from outside, the emission of steam and discharge of excess humidity and this way the cooking results are perfect no matter what the conditions. The boiler only produces steam when necessary while taking into account the humidity generated by the food itself.



MULTITIMER

MultiTimer provides greater flexibility during the planning and management of the cooking cycles at key cooking times (up to 14 timers can be set). It is possible to set a timer to a specific kind of food for easy recognition. MultiTimer helps you achieve perfect cooking

results by having an alarm ring when the correct cooking time for each dish has reached its conclusion.

EASYPLUS_t



SENSITIVE COOKING

COOKING THAT PRESERVES QUALITY

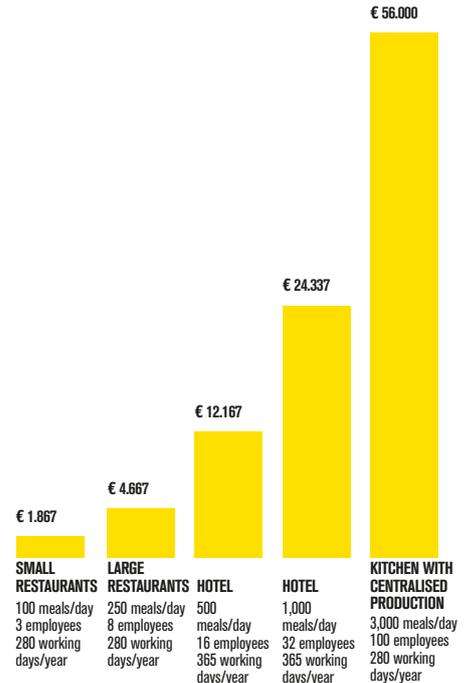
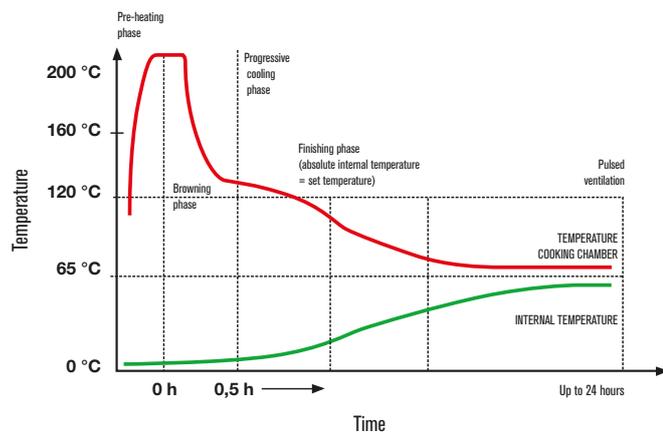
COOKING AT LOW TEMPERATURE

Cooking at a low temperature (LTC) ensures high quality food with excellent constant results.

Weight loss is halved (-50%) compared to traditional cooking cycles. If the oven is programmed to run overnight with the low temperature cooking function, the following day you can remove perfectly cooked food from the oven with a considerably reduced weight loss. These are the parameters which determine the excellent quality of the food cooked with LTC:

- Perfect consistency and tenderness of the meat on cutting
- Limited thickness on the crust (approx. 1 mm)
- All over tenderness in all the food's thickness
- Typical aroma of roast meat and excellent consistency
- All over browning every time.

The Low Temperature Cooking program is perfect for large scale production, banquets and cooking roast beef, fillet, beef cut, turkey, leg of lamb, game, veal and pork. Thanks to the "Maintenance" function, it is possible to always have ready-to-serve fresh food. The constant, unaltered quality of the food, combined with reduced weight loss, means the work of all professional kitchens can be improved with considerable savings made in management costs. For example, in a kitchen that serves 500 meals per day, it is possible to save approx. €12,000 per year.



ANNUAL SAVING WITH COOKING AT LOW TEMPERATURE

Calculation factors:
 Meals - 150g of meat
 Cost of the meat: 10 euro/kg
 Cooking at low temperature used for 20% of the meat processed in a year



ALL OVER QUALITY

GREAT EFFICIENCY AND REDUCTION IN POWER CONSUMPTION

EASYSTEAM
plus
EASYSTEAM
EASYPLUS
EASYPLUS

PERFECT UNIFORMITY

The EasyLine Zanussi Professional ovens ensure a perfect uniformity and distribution of heat.

The holes in the back of the fan take in fresh air from outside which, through the heating elements, is pre-heated to then reach the food with no excess humidity. To achieve an unbeatable cooking uniformity there are three concurrent factors:

→ Air circulation system: guarantees an even distribution of heat thanks to the pre-heating of the air coming in via the heating elements /burners inside the cooking chamber.

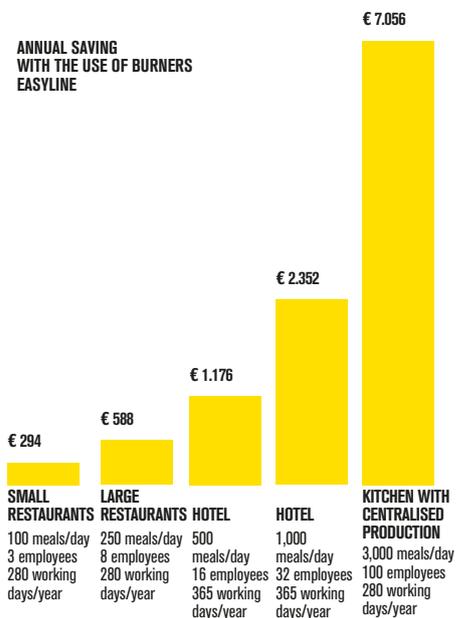
- Bi-functional fan: takes in fresh air from outside and distributes it uniformly inside the cooking chamber.
- Air-break system: double air-break for water inlet / outlet to prevent contamination of the water system and connect the oven directly to the discharge (only in EasySteamPlus).



HIGH EFFICIENCY AND LOW EMISSIONS

The gas burners (cell and boiler) and the corrugated heat exchanger, increases the transfer efficiency of heat in the cooking chamber. Thanks to this feature, Zanussi Professional ovens guarantee high efficiency with reduced harmful emissions and increased energy savings. Gas consumption is reduced by up to 20% compared to traditional combination ovens with blown air gas burner.

Furthermore, gas and air are mixed in advance in the burners for more effective combustion so harmful emission of gas is reduced by 20%.



Gastec certification for high efficiency and low emissions of the burners

EXCLUSIVE FAN

CLEANING IS EASY AND AUTOMATIC

AUTOMATIC CLEANING SYSTEM

The automatic cleaning system is integrated into the oven and makes the cleaning process easier, faster and complete. Thanks to the automatic stand-by mode you need to wait until the end of the cleaning cycle: all you need to do is select the appropriate program and press Start. There are 4 pre-set cycles from which to choose based on needs: from 45 up to 150

minutes, without wasting water or detergent. In the event of a power cut during the cleaning cycle, the ovens automatically rinse the chamber when the power comes back on, to remove any residue of detergent, ensuring safety and hygiene no matter what.

EASYSYSTEM
plus
EASYSYSTEM
EASYPLUS
plus
EASYPLUS



POWER SAVING FOR THE WASHING FUNCTIONS

Thanks to the new ecological functions of the automatic washing cycles, it is possible to reduce water consumption, electricity and rinse aid, and up to 50%* of management costs.

The functions are:

- Skip drying
- Skip rinse aid
- Reduce water consumption

EASYSYSTEM
plus
EASYPLUS
plus



*Compared to the standard washing cycles where the ecological functions are activated (work conditions: 1 soft cycle/day - 280 days/year)

INTEGRATED CLEANING

TECHNOLOGY IS THE NEW SUPPORT AID



-
- Vacuum cooking with USB probe
 - All your recipes saved on the USB key
 - Download of new recipes in the reserved area

With a simple USB key you have the world of cooking in your hand! You can decide the cooking parameters, replicate them endlessly, access the reserved area full of news and recipes.

THE INNOVATIVE VACUUM TECHNIQUE IS EVEN EASIER

USB PROBE

It is possible to cook vacuum packed food ensuring a correct temperature at the centre of the produce without damaging the bag, thanks to the new USB probe.

1. Insert the USB connection
2. Insert the probe in the bag with the vacuum packed food
3. Set the parameters and begin cooking.



DIY SOLUTIONS

The user interface functions can be completely personalised. It is possible to block the setting with a password, download it onto a USB key to save your personal recipes and replicate them in any EasySteamPlus oven in the world.



RESERVED AREA

Visit the website www.easysteampus.com and access Reserved Area. After registering, you can download new recipes directly onto the USB key and replicate them in your oven.



TODAY WE ARE REPLICATING

EASY CHILL



- Food safety in first place
- Food as just cooked always ready to serve
- Improve the work flow in the kitchen

Thanks to the Zanussi Professional blast chillers/freezers you will never find yourself unprepared: you will always have fresh ready-to-serve dishes.

BLAST CHILLERS/ FREEZERS EASYCHILL

EASYCHILL

The EasyChill blast chillers/freezers offer a personalised solution for each kitchen. It is easier to optimise space and preserve the quality of food as though it had just been prepared or cooked. Just place the food in the blast chiller/freezer, select a chilling or freezing cycle and press START. This system eliminates any problem of bacteria growth. The bacterial growth reaches a maximum point in the time established where the food goes from a temperature of +90 °C to +3 °C. Laboratory tests have shown that this growth can be avoided if the cooling takes place as quickly as possible. The temperature of the food should go from +90 °C to +3 °C in less than 90 minutes. This is the result obtained with

Zanussi Professional blast chillers/freezers.

At the end of this rapid cooling process it is possible to keep food in a normal fridge at a temperature of approx. +3 °C, for 5 or 6 days in compliance with hygiene standards, without loss of flavour or nutritional value and with no risk. With the blast chillers/freezers the work flow in the kitchen improves: preparing and cooking large quantities of food at the same time, the working hours and power consumption are considerably reduced.



A COMPLETE RANGE

- EasyChill Blast Chillers/Freezers 6 grills GN 1/1 or 600x400 mm, of 30/25 kg. Only standard configuration.
- EasyChill Blast chillers/Freezer 10 grills GN 1/1 or 600x400 mm, of 50/50 kg. Standard configuration and roll-in available.
- EasyChill Blast chillers/Freezer 10 grills GN 2/1 or 600x400 mm, of 70/70 kg. Standard configuration and roll-in available.
- EasyChill Blast chillers/Freezer 10 grills GN 1/1 or 600x400 mm, of 100/85 kg. roll-in configuration available.
- EasyChill Blast chillers/Freezers 20 grills GN 2/1, of 120/100 kg or 180/170 kg. roll-in configuration available.
- EasyChill Blast Chillers/Freezers allows you to download HACCP data and upload them in your PC via a USB key, without need for specific software.

NO TO BACTERIA

ZANUSSI

DEDICATED TO THOSE WHO LOVE PLANNING



-
- Chilling cycles designed for different kinds of food
 - Possibility to personalise the cycles most suited to your way of working
 - Automatic cooling activated depending on the product inserted

The Zanussi Professional blast chiller is a huge help in the kitchen, allowing you to find dishes ready at the busiest times.



IT IS A PLEASURE TO DISCOVER ALL THE FUNCTIONS PROVIDED



**On/Off
Switch**



Start/Stop
of the cooling/freezing process.



Cruise Control
Automatic chilling depending on the product inserted.



Soft Chilling
Operating temperature: 0 °C
Perfect for delicate food such as leafy or chopped vegetables, seafood, small portions of meat, puff pastry, cakes, biscuits and pasta.



Hard Chilling
Operating temperature: -20 °C
Perfect for potatoes, carrots, soups, consommé and sauces, stews and meat pies, whole pieces of meat and poultry.



Shock freezing
Operating temperature: -36 °C
Perfect for freezing any kind of raw food, with complete cooking or half cooking, to be stored over a long period of time.



Holding
Operating temperature: +3 °C or -22 °C
Manual and automatic activation at the end of each cycle: in this way EasyChill becomes fridge or freezer.



Programs: 5 standard + 10 that can be personalised

Allows you to personalise the standard cycles to meet your own needs. It is also possible to personalise two specific cycles for the ice cream.



Turbo Cooling Function

Set a temperature at between -36 °C and +3 °C, without stopping the machine. Perfect for continuous, consistent loads of the same food (ice cream and patisserie).

MANUAL FUNCTIONS



Manual defrosting function

All the blast chiller/freezer models have an automatic defrosting system which can be activated manually if necessary.



Core probe switch

Temperature monitoring of the 3 internal probes (optional) inserted in different sized food or standard probe monitoring with 3 sensors.



Sterilising cycle with UV lamps

Integrated UV lamps (only if requested) to sterilise the cooling chamber after use.



Select profile standard

Setting in compliance with the required HACCP standard (UK and NF and personalised).



Settings

Client parameters: date and time, temperature, HACCP regulations, during the sterilisation cycle.



HACCP recall

Recalls the operating events recorded by the temperature monitoring system.



Operating alarm recall

Recall of recorded alarms by the self-diagnosis system.

HACCP STRICTNESS

AUTOMATIC CONTROL OF CHILLING PROCESS

PERFECT CHILLING

Thanks to the “Cruise” cycle, the chilling process is automatically controlled according to the kind and size of food loaded. The process concludes within the limits of the regulations and maintains the quality of the food without superficial burning. The operator does not need to choose between the Hard or Soft cycle, it is sufficient to insert probe and press

“Cruise”. The EasyChill blast chillers / freezers ensure safe, perfect cooling without wasting time; there is no need to pre-cool the chamber and the chilling or cooling takes place safely even if the internal probe has not been properly inserted.



TURBO COOLING FUNCTION

The Turbo Cooling function ensures chilling/freezing without interruption and allows the user to set an operating temperature of between -36 °C and +3 °C. The EasyChill blast chiller / freezer operates to maintain the set temperature, with automatic defrosting and fan in constant movement, so that

the food can be moved directly from the oven to the blast chiller/freezer. Furthermore, the equipment is fitted with a device that allows you to keep the door open in order to eliminate unpleasant odours.



RESIDUAL TIME ESTIMATION

Thanks to the Algorithm for Residual Time Estimation, the amount of time left until cooling is complete is automatically estimated and viewed on the control panel, allowing for better organisation of the work flow in the kitchen. For each cycle guided by a probe, freezing included, the display shows the time needed at the end of chilling or freezing and when it will be possible to use the chiller/freezer for another cycle.

The EasyChill Zanussi Professional blast chillers/freezers include a probe with 3 sensors as standard and the possibility of upgrading to as many as 3 separate probes with single sensor (for chilling/freezing different kinds of food simultaneously). The use of a 3 sensor probe allows for a more accurate measuring of the temperature should the main food for chilling be meat.



3 SENSOR PROBE

ICE CREAM CONSISTENCY FOR AN IMPECCABLE DISPLAY

MULTIFUNCTIONAL STRUCTURE

With the new internal multifunctional structure it is possible to insert both ice cream tubs and grates for patisserie or 600x400 mm baking trays. Maximum flexibility: the configuration can be easily changed from GN to 600x400 by simply turning the vertical control by 90°. Level adjustment to meet your needs: the pitch is 22 mm for every need.

→ 30/25 kg LW: 6 grills GN 1/1 (18 available positions with 20 mm pitch); 6 grills or trays 600x400 mm (18 available positions with a 20 mm pitch); up to 9 5 kg ice cream tubs.

- 50/50 kg LW: 10 grills GN 1/1 (36 available positions with 20 mm pitch); 10 grills or trays 600x400 mm (36 available positions with a 20 mm pitch); up to 18 5 kg ice cream tubs; fino a 18 bacinelle gelato da 5 kg.
- 770/70 kg LW: 10 grills GN 1/1 (36 available positions with 20 mm pitch); 20 grills or trays 600x400 mm and 10 grills or trays 600x800mm (36 available positions with a 20 mm pitch); up to 36.5 kg ice cream tubs.



ICE CREAM CYCLES

The production of ice cream usually takes place at a temperature of -8/-10 °C. The product must reach a temperature of -14 °C before being displayed on the glass of display cabinet. The EasyChill Zanussi Professional blast chillers/freezers represent the perfect partner for preserving the quality and original shape of the ice cream: thanks to the Freeze & Hold function (P1 function) the target temperature (-14°C) can be easily achieved and thanks to Turbo Freezing (P2 function) it is possible to quickly

consolidate the shape of the ice cream to be displayed in the glass display cabinet.

- Freeze & Hold Program: once you have reached the target temperature of -14 °C, the storage function is automatically activated.
- Turbo Freezing: the operating temperature is directly set at -16 °C by the operator in order to convert the freezer into a storage cell for ice cream ready to serve.



GREAT FLEXIBILITY

SOLUTIONS FOR CATERING

**FROM 40 TO 60
MEALS/DAY**

OVEN

EASYLINE 6 GN 1/1 OVENS

GAS
FCZ061GTG - FCZ061GTG2 - FCZ061GCG2

ELECTRIC
FCZ061ETA - FCZ061EBA2 - FCZ061ECA2



BLAST CHILLER/FREEZER

BLAST CHILLER /FREEZER FOR GN 1/1,
30 KG CAPACITY

BCFWS061 - BCFWS061T

**FROM 60 TO 100
MEALS/DAY**

EASYLINE 10 GN 1/1 OVENS

GAS
FCZ101GTG - FCZ101GBG2 - FCZ101GCG2

ELECTRIC
FCZ101ETA - FCZ101EBA2 - FCZ101ECA2



BLAST CHILLER /FREEZER FOR GN 1/1,
50 KG CAPACITY

BCFWS101

**FROM 100 TO 140
MEALS/DAY**

EASYLINE 10 GN 2/1 OVENS

GAS
FCZ102GTG - FCZ102GBG2 - FCZ102GCG2

ELECTRIC
FCZ102ETA - FCZ102EBA2 - FCZ102ECA2



BLAST CHILLER /FREEZER FOR GN 1/1,
70 KG CAPACITY

BCFWS102

**FROM 140 TO 200
MEALS/DAY**

EASYLINE 20 GN 1/1 OVENS

GAS
FCZ201GTG - FCZ201GBG2 - FCZ201GCG2

ELECTRIC
FCZ201ETA - FCZ201EBA2 - FCZ201ECA2



BLAST CHILLER /FREEZER FOR TROLLEY,
100 KG CAPACITY

BCFW201R

**FROM 200 TO 360
MEALS/DAY**

EASYLINE 20 GN 2/1 OVENS

GAS
FCZ202GTG - FCZ202GBG2 - FCZ202GCG2

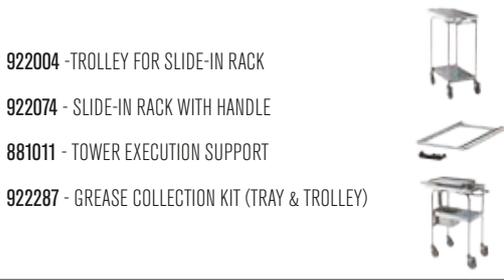
ELECTRIC
FCZ202ETA - FCZ202EBA2 - FCZ202ECA2



BLAST CHILLER /FREEZER FOR TROLLEY,
120 KG OR 180 KG CAPACITY

BCF120A - BCF120RA - BCF180A -
BCF180DA - BCF180RA - BCF180RPA

ACCESSORIES FOR HANDLING



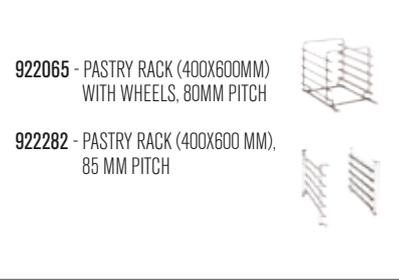
- 922004 - TROLLEY FOR SLIDE-IN RACK
- 922074 - SLIDE-IN RACK WITH HANDLE
- 881011 - TOWER EXECUTION SUPPORT
- 922287 - GREASE COLLECTION KIT (TRAY & TROLLEY)

ACCESSORIES FOR GASTRONOMY



- 922005 - TRAY RACK WITH WHEELS, 65 MM PITCH (STANDARD)
- 922008 - TRAY RACK WITH WHEELS, 80 MM PITCH

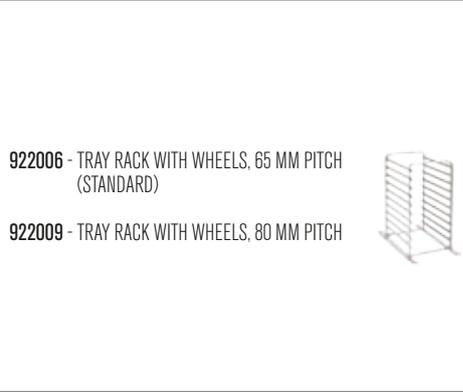
PÂTISSERIE ACCESSORIES



- 922065 - PASTRY RACK (400X600MM) WITH WHEELS, 80MM PITCH
- 922282 - PASTRY RACK (400X600 MM), 85 MM PITCH



- 922004 - TROLLEY FOR SLIDE-IN RACK
- 922074 (FOR OVENS) / 881028 (FOR BC) - SLIDE-IN RACK WITH HANDLE
- 922013 - THERMAL COVER
- 922287 - GREASE COLLECTION KIT (TRAY & TROLLEY)
- 922015 - BANQUET RACK FOR 30 PLATES, 65MM PITCH
- 922071 - BANQUET RACK FOR 23 PLATES, 85MM PITCH



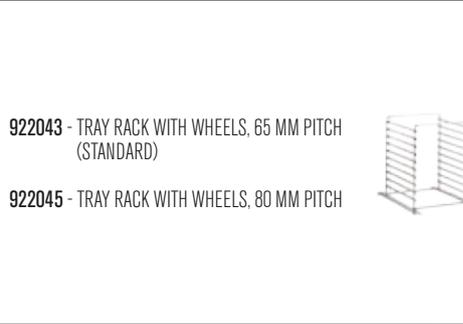
- 922006 - TRAY RACK WITH WHEELS, 65 MM PITCH (STANDARD)
- 922009 - TRAY RACK WITH WHEELS, 80 MM PITCH



- 922066 - PASTRY RACK (400X600MM) WITH WHEELS, 80MM PITCH
- 922292 - PASTRY RACK (400X600 MM), 85 MM PITCH



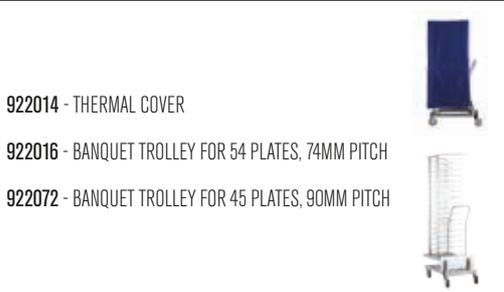
- 922042 - TROLLEY FOR SLIDE-IN RACK
- 922047 (FOR OVENS) / 881029 (FOR BC) - SLIDE-IN RACK WITH HANDLE
- 922048 - THERMAL COVER
- 922052 - BANQUET RACK FOR 51 PLATES, 75MM PITCH



- 922043 - TRAY RACK WITH WHEELS, 65 MM PITCH (STANDARD)
- 922045 - TRAY RACK WITH WHEELS, 80 MM PITCH



- 922067 - PASTRY RACK (400X600MM) WITH WHEELS, 80MM PITCH



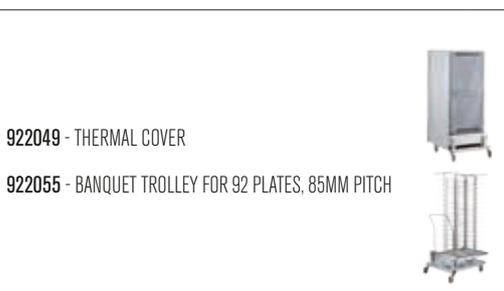
- 922014 - THERMAL COVER
- 922016 - BANQUET TROLLEY FOR 54 PLATES, 74MM PITCH
- 922072 - BANQUET TROLLEY FOR 45 PLATES, 90MM PITCH



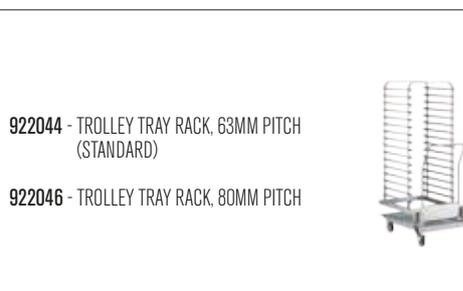
- 922007 - TROLLEY TRAY RACK, 63MM PITCH (STANDARD)
- 922010 - TROLLEY TRAY RACK, 80MM PITCH



- 922068 - PASTRY RACK (400X600MM) WITH WHEELS, 80MM PITCH



- 922049 - THERMAL COVER
- 922055 - BANQUET TROLLEY FOR 92 PLATES, 85MM PITCH



- 922044 - TROLLEY TRAY RACK, 63MM PITCH (STANDARD)
- 922046 - TROLLEY TRAY RACK, 80MM PITCH



- 922069 - PASTRY RACK (400X600MM) WITH WHEELS, 80MM PITCH

VAST RANGE TO MEET THE NEEDS OF EVERY

EASYSYSTEMPLUS



POWER	ELECTRIC OR GAS				
GN CAPACITY	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
COOKING CYCLE	STEAM / CONVECTION + STEAM / CONVECTION				
POWER - KW (ELECTRIC VERSION)	10.1	17.5	25	34.5	50
POWER - KW (NATURAL GAS OR GPL VERSION)	0.25 (ELECTRIC) + 17 (GAS)	0.3 (ELECTRIC) + 35 (GAS)	1 (ELECTRIC) + 45 (GAS)	0.5 (ELECTRIC) + 58 (GAS)	2 (ELECTRIC) + 95 (GAS)
ELECTRICAL CONNECTION (ELECTRIC VERSION)	400V, 3ph, 50/60 Hz				
ELECTRICAL CONNECTION (GAS VERSION)	230V, 1ph, 50/60 Hz				
EXTERNAL DIMENSIONS MM (LXPXA)	898X915X808	898X915X1058	1208X1065X1058	993X957X1795	1243x1107x1795

EASYSTEAM



POWER	ELECTRIC OR GAS				
GN CAPACITY	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
COOKING CYCLE	STEAM / CONVECTION + STEAM / CONVECTION				
POWER - KW (ELECTRIC VERSION)	10.1	17.5	25	34.5	50
POWER - KW (NATURAL GAS OR GPL VERSION)	0.25 (ELECTRIC) + 17 (GAS)	0.3 (ELECTRIC) + 35 (GAS)	1 (ELECTRIC) + 45 (GAS)	0.5 (ELECTRIC) + 58 (GAS)	2 (ELECTRIC) + 95 (GAS)
ELECTRICAL CONNECTION (ELECTRIC VERSION)	400V, 3ph, 50/60 Hz				
ELECTRICAL CONNECTION (GAS VERSION)	230V, 1ph, 50/60 Hz				
EXTERNAL DIMENSIONS MM (LXPXA)	898X915X808	898X915X1058	1208X1065X1058	993X957X1795	1243x1107x1795

EASYPLUS T



POWER	ELECTRIC OR GAS	ELECTRIC OR GAS	ELECTRIC OR GAS	ELECTRIC OR GAS	ELECTRIC OR GAS
GN CAPACITY	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
COOKING CYCLE	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM
POWER - KW (ELECTRIC VERSION)	10.1	175	25	34.5	50
POWER - KW (NATURAL GAS OR GPL VERSION)	0.25 (ELECTRIC) + 10 (GAS)	0.3 (ELECTRIC) + 20 (GAS)	1 (ELECTRIC) + 27 (GAS)	0.5 (ELECTRIC) + 40 (GAS)	2 (ELECTRIC) + 55 (GAS)
ELECTRICAL CONNECTION (ELECTRIC VERSION)	400V, 3ph, 50/60 Hz 230V, 1ph, 50/60 Hz	400V, 3ph, 50/60 Hz 230V, 1ph, 50/60 Hz	400V, 3ph, 50/60 Hz	400V, 3ph, 50/60 Hz 230V, 1ph, 50/60 Hz	400V, 3ph, 50/60 Hz
ELECTRICAL CONNECTION (GAS VERSION)	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz
EXTERNAL DIMENSIONS MM (LXPXA)	898X915X808	898X915X1058	1208X1065X1058	993X957X1795	1243x1107x1795

EASYPLUS



POWER	ELECTRIC OR GAS	ELECTRIC OR GAS	ELECTRIC OR GAS	ELECTRIC OR GAS	ELECTRIC OR GAS
GN CAPACITY	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
COOKING CYCLE	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM	CONVECTION + DIRECT STEAM
POWER - KW (ELECTRIC VERSION)	10.1	175	25	34.5	50
POWER - KW (NATURAL GAS OR GPL VERSION)	0.25 (ELECTRIC) + 10 (GAS)	0.3 (ELECTRIC) + 20 (GAS)	1 (ELECTRIC) + 27 (GAS)	0.5 (ELECTRIC) + 40 (GAS)	2 (ELECTRIC) + 55 (GAS)
ELECTRICAL CONNECTION (ELECTRIC VERSION)	400V, 3ph, 50/60 Hz	400V, 3ph, 50/60 Hz	400V, 3ph, 50/60 Hz	400V, 3ph, 50/60 Hz	400V, 3ph, 50/60 Hz
ELECTRICAL CONNECTION (GAS VERSION)	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz	230V, 1ph, 50/60 Hz
EXTERNAL DIMENSIONS MM (LXPXA)	898X915X808	898X915X1058	1208X1065X1058	993X957X1795	1243x1107x1795

BLAST CHILLERS/FREEZERS



CYCLE PRODUCTIVITY/KG	30/25	50/50	70/70	100/85	120/100 o 180/170
GN CAPACITY	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1 (REMOTO)	20 GN 2/1 (ROLL-IN)
ALSO AVAILABLE					REMOTE/REMOTE + PASS THROUGH/DISMANTLED
INTERNAL AND EXTERNAL PANELS *	A304	A304	A304	A304	A304
ELECTRICAL CONNECTION	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz
EXTERNAL DIMENSIONS MM (LXPXA)	895X940X1060	895X940X1730	1250X1093X1730	1040X850X1783	1400X1285X2470/2230

* not all models are fitted with stainless steel AISI 304 back panel

OVENS AND BLAST CHILLERS/ FREEZERS: MAIN CHARACTERISTICS

COOKING MODE

	EASYTEAMPLUS KITCHEN		EASYTEAM		EASYPLUS T		EASYPLUS	
	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE
CONVECTION CYCLE (25-300 °C) WITH LAMBDA SENSOR	*	*						
CONVECTION CYCLE (25-300 °C)			*	*				
CONVECTION CYCLE WITH AUTOMATIC MOISTENER (25-300 °C)					*	*	*	*
COMBINED CYCLE (25-250 °C) WITH LAMBDA SENSOR	*	*						
COMBINED CYCLE (25-250 °C) WITH BY-PASS			*	*				
STEAM CYCLE (100°C)	*	*	*	*				
LOW TEMPERATURE STEAM CYCLE (25-99 °C)	*	*	*	*				
SUPER HEATED STEAM (101-130 °C)	*	*	*	*				
AUTOMATIC COOKING	*	*						
PROVING CYCLE	*	*						
REGENERATION CYCLE	*	*	*	*				
LOW TEMPERATURE COOKING (LTC)	*	*						
AUTOMATIC PRE-HEATING	*	*	*	*	*	*	*	*
FAST, AUTOMATIC COOLING	*	*	*	*	*	*	*	*

CONNECTION AND INSTALLATION, COMPLIANCE LABELS

	EASYTEAMPLUS KITCHEN		EASYTEAM		EASYPLUS T		EASYPLUS	
	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE
ETL AND ETL SANITATION	*	*	*	*	*	*	*	*
ELECTRIC SAFETY: IMQ	*	*	*	*	*	*	*	*
GAS SAFETY: GASTEC QA HIGH EFFICIENCY LABEL AND LOW EMISSION LABEL	*	*	*	*	*	*	*	*
IPX5 WATER PROTECTION	*	*	*	*	*	*	*	*
HEIGHT OF SUPPORTS CAN BE ADJUSTED	**	*	**	*	**	*	**	*
MANUAL, CONNECTION DIAGRAMS, USER GUIDE	*	*	*	*	*	*	*	*
STACKING KIT: 6 ON 6 GN 1/1, 6 ON 10 GN 1/1	*		*		*		*	

* standard / ** opzionale

ADDITIONAL FUNCTIONS

	EASYSYSTEMPLUS KITCHEN		EASYSYSTEM		EASYPLUS T		EASYPLUS	
	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE
REAL HUMIDITY CONTROL WITH LAMBDA SENSOR	*	*						
BY-PASS: HUMIDITY CONTROL			*	*				
AUTOMATIC HUMIDIFIER (11 SETTINGS): FROM ZERO TO HIGH MOISTURE					*	*	*	*
COOKING CHAMBER EXHAUST VALVE CONTROL	*	*	*	*	*	*	*	*
PROBE WITH 6 SENSORS (READS THE LOWEST TEMPERATURE)	*	*	**	**	**	**	**	**
FOOD PROBE			*	*	*	*	*	*
INTEGRATED AUTOMATIC CLEANING SYSTEM	*	*	*	*	*	*	*	*
ENERGY SAVING FUNCTION (ECONOMISER)	*	*			*	*		
ECC-DELTA: REGULATES THE COOKING TEMPERATURE ACCORDING TO THE TEMPERATURE OF THE FOOD	*	*	*	*	*	*		
PAUSE	*	*	*	*	*	*		
MANUAL INJECTION OF WATER	*	*	*	*	*	*	*	*
PULSED VENTILATION	*	*	*	*	*	*	*	*
1/2 FAN SPEED	*	*	*	*	*	*		
1/2 POWER	*	*	*	*				
AUTOMATIC COOKING	*	*						
PROGRAM COLLECTION - 1.000 PROGRAMS, 16 PHASES, PROGRAM CATEGORISATION	*	*			*	*		
PROGRAMMABLE DUAL PHASES COOKING MODE			*	*			*	*
AUTOMATIC DIAGNOSIS OF THE LEVEL OF LIME SCALE AND AUTOMATIC DISCHARGE OF THE BOILER	*	*	*	*				
MANUAL DISCHARGE OF THE BOILER	*	*	*	*				
AUTOMATIC STEAM INTERRUPTION SYSTEM	*	*	*	*				
COMPATIBLE WITH THE POWER REGULATOR	*	*	*	*	*	*	*	*
FOOD SAFETY CONTROL	*	*						
USB PORT	*	*			*	*		
AUTOMATIC DIAGNOSIS SYSTEM	*	*			*	*		
HACCP DOWNLOAD	*	*			*	*		
AUTOMATIC DOWNLOAD	*	*						
PROGRAM / CATEGORIES DOWNLOAD	*	*			*	*		
INTERFACE CUSTOMISATION + DOWNLOAD	*	*						

CHARACTERISTICS

	EASYSYSTEMPLUS KITCHEN		EASYSYSTEM		EASYPLUS T		EASYPLUS	
	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE
ON/OFF SWITCH	*	*	*	*	*	*	*	*
HIGH DEFINITION (262,000) COLOUR TOUCH SCREEN CONTROL PANEL	*	*			*	*		
THE PRE-SET LEVELS AND CURRENT LEVELS APPEAR AT THE SAME TIME	*	(expert mode) *	*	*	*	(expert mode) *	*	*
DOOR PROTECTION FOR OVEN PRE-HEATING (IN VERTICAL MODELS)		*		*		*		*
OPERATING AND WARNING DISPLAY	*	*	*	*	*	*	*	*

* standard / ** optional

	EASYSTEAMPLUS KITCHEN		EASYSTEAM		EASYPLUS T		EASYPLUS	
	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE	TABLE TOP	FLOOR TYPE
DIGITAL TEMPERATURE DISPLAY	*	*	*	*	*	*	*	*
12M READABLE DISPLAYS	*	*	*	*	*	*	*	*
DISPLAY CAN BE SET TO MORE THAN 30 LANGUAGES	*	*			*	*		
PRE-SELECTION OF START TIME 24 HR/REAL TIME CLOCK	*	*	*	*	*	*		
HEAT SAFETY DEVICE	*	*	*	*	*	*	*	*
HIGH PERFORMANCE STEAM GENERATOR WITH AUTOMATIC WATER LOAD	*	*	*	*				
INTEGRATED HOSE WITH AUTOMATIC REWINDING	*		**		**		**	
SPRAY HOSE		**	**	**	**	**	**	**
DUAL FUNCTION VENTILATION SYSTEM FOR A BETTER ALL OVER COOKING	*	*	*	*	*	*	*	*
GREASE FILTER (OPTIONAL)	**	**	**	**	**	**	**	**
OPENING IN 2 STAGES TO PROTECT AGAINST STEAM EMISSION	**		**		**		**	
DOOR WITH DOUBLE GLAZED PANEL AND INTEGRATED FRESH AIR DUCT AND WITH INTERNAL PANEL HINGED FOR EASY CLEANING	*	*	*	*	*	*	*	*
DOOR HANDLE FOR CLOSING WITH ONE HAND	*		*		*		*	
LEFT-HAND OPENING	**		**		**		**	
COLLECTION TRAY WITH AUTOMATIC DRAIN	*		*		*		*	
DOOR CLOSURE POSITIONS 60°/110°/180°	*	*	*	*	*	*	*	*
TOUCH SENSITIVE DOOR CONTACT SWITCH	*	*	*	*	*	*	*	*
SELF-EXPLANATORY SYMBOLS FOR MAXIMUM OPERATING EASE	*	*	*	*	*	*	*	*
AISI 304 STAINLESS STEEL PANELS	*	*	*	*	*	*		*
AISI 304 STAINLESS STEEL COOKING CHAMBER	*	*	*	*	*	*	*	*
HYGIENIC COOKING CHAMBER WITH ROUNDED CORNERS	*	*	*	*	*	*	*	*
HALOGEN LIGHTING IN COOKING CHAMBER WITH SHOCK ABSORBENT CERAN GLASS	*	*	*	*	*	*	*	*
MOBILE TRAY RACK 65 MM PITCH	*		*		*		**	
TROLLEY TRAY RACK. ROUNDED CORNERS. INCORPORATED COLLECTION TRAY.		*		*		*		*
SIDE STROKE STOP FOR MOBILE TRAY RACK	**		**		**		**	
EXTRACTABLE DETERGENT CONTAINER	*		*		*		*	
FAST INLET SYSTEM FOR DETERGENTS	**	*	**	*	**	*	**	*
HIGHLY EFFICIENT, LOW EMISSION BURNER WITH HEAT EXCHANGER	*	*	*	*	*	*	*	*

* standard / ** optional

CHILLING AND FREEZING MODE

EASY CHILL (ALL THE MODELS)

THE CRUISE CYCLE AUTOMATICALLY CHECKS THE CHILLING PROCESS ACCORDING TO THE KIND AND WEIGHT OF THE FOOD LOADED	*
SOFT CHILLING (RECOMMENDED FOR VEGETABLES) REDUCES THE PRODUCT TEMPERATURE FROM 90 °C TO 3 °C IN LESS THAN 90 MINUTES. OPERATING TEMPERATURE: 0 °C	*
HARD CHILLING (RECOMMENDED FOR MEAT) REDUCES THE PRODUCT TEMPERATURE FROM 90 °C TO 3 °C IN LESS THAN 90 MINUTES. OPERATING TEMPERATURE: -20 °C	*
THE FRIDGE (AUTOMATICALLY ACTIVATED AFTER CHILLING) PRESERVES THE PRODUCT AT 3 °C	*
THE FREEZER LOWERS THE PRODUCT TEMPERATURE FROM 90 °C TO -18 °C IN LESS THAN 240 MINUTES. OPERATING TEMPERATURE: -36 °C (CAN BE REGULATED AS LOW AS -41 °C)	*
THE FREEZER (AUTOMATICALLY ACTIVATED AFTER FREEZING) PRESERVES THE PRODUCT AT -36 °C	*
PROGRAMS THAT CAN BE CUSTOMISED	*
TURBO COOLING FUNCTION. OPERATING TEMPERATURE: +3 °C OR -36 °C	*

SUPPLEMENTARY FUNCTIONS

EASY CHILL (ALL THE MODELS)

2 PROGRAMS THAT CAN BE CUSTOMISED FOR CYCLE + 2 ICE CREAM CYCLES	*
TIME AND TEMPERATURE OF THE FUNCTION THAT CAN BE CUSTOMISED	*
3-SINGLE SENSOR PROBE	**
3-SENSOR PROBE	*
INTELLIGENT AUTOMATIC DEFROSTING	*
MANUAL DEFROSTING	*
SETTINGS MODE: IN COMPLIANCE WITH UK, NF OR CUSTOMISED STANDARDS	*
PARAMETER SETTINGS	*
ACOUSTIC ALARMS AND VISUAL INDICATORS FOR SAFETY PROBLEMS (HACCP)	*
ACOUSTIC ALARMS AND VISUAL INDICATORS FOR A FAULT WITH THE UNIT	*
AUTOMATIC DIAGNOSIS SYSTEM	*
RS 485 SERIAL PORT	**
USB PORT	*

CHARACTERISTICS

EASY CHILL (ALL THE MODELS)

SELF-EXPLANATORY SYMBOLS FOR MAXIMUM OPERATING EASE	*
DISPLAY DURING THE TEMPERATURE CYCLE AND ACTUAL REMAINING TIME	*
DIGITAL TEMPERATURE DISPLAY, VISIBLE FROM 12 M	*
DIGITAL TIMER, 0-8 HOURS, OR PERMANENT SETTINGS	*
OPERATING AND SAFETY DISPLAYS	*
ADDITIONAL FUNCTIONS THAT CAN BE SELECTED BY SIMPLY PRESSING A BUTTON	*
DOOR STOP FOR PROPER AIR RECYCLE (30 - 50 - 70 KG)	*
EVAPORATOR WITH ANTI-RUST PROTECTION	*
REMOVABLE MAGNETIC GASKETS WITH HEATED FRAME	*
DOOR HANDLE FOR OPENING/CLOSING WITH ONE HAND	*
AISI 304 STAINLESS STEEL	*
TRAY RACKS COMPATIBLE WITH EASYLINE OVENS	*

CONNECTION AND INSTALLATION, COMPLIANCE LABELS

EASY CHILL (ALL THE MODELS)

HEIGHT ADJUSTABLE FEET (EXCLUDING 20 GN 2/1 MODELS)	*
EASYCHILL 6 GN 1/1, 10 GN 1/1 AND 10 GN 2/1 CAN BE FITTED WITH WHEELS	**
OPERATING MANUAL, INSTALLATION DIAGRAMS, CONFORMITY DECLARATIONS	*
STACKING EXECUTIONS: EASYCHILL 6 GN 1/1 UNDER EASYLINE 6 GN 1/1 OVENS	**

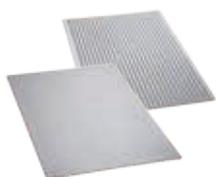
* standard / ** optional

ORIGINAL ACCESSORIES ZANUSSI. ALL THE FLEXIBILITY YOU NEED

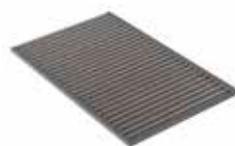
GN non-stick grills and trays



Non-stick pans 20, 40 or 60 mm in height



Frying griddle with smooth and ribbed side



Aluminum grill



Baking tray with 4 rows (baguette) in perforated aluminum with silicon coating

GN stainless steel grills and trays



Stainless steel grids



Stainless steel pans from 20-40-65 mm in height



Perforated container 20, 40 or 65 mm in height



Grid for 4 or 8 chickens (1,2 kg each)



Frying basket

Grills and trays for bakery



Baking tray with 4 edges in aluminum or perforated aluminum, 400x600 mm



Baking tray with 5 rows (baguette) in perforated aluminum with silicon coating, 400x600 mm



Grids, 400x600 mm

WHEN YOU NEED IT ZANUSSI IS THERE FOR YOU



Before and after sales, trust an expert

Listening and collaboration: these are two key words for us. Our engineers collaborate with chefs and technicians to define exactly what will be the specifications of an ever more reliable and easy product to use.

Our collaborators are consultants first and foremost

Our consultants can recommend the best machine, with the most services and which best adjusts to the client's work project specifications.

Our courses to help you discover the full potential of our machines

The after-sales service is widespread and is both efficient and fast. Our courses are held by professionals for professionals for two reasons: to provide chefs and operators in the kitchen with updates on cooking techniques and more detailed information on our machines so they can produce more and consume less.



The company reserves the right to change technical specifications without prior warning. The photographs are not contractually binding.

ZANUSSI PROFESSIONAL
www.zanussiprofessional.com

ZANUSSI
PROFESSIONAL