

EasyPlus Electric Convection Oven 10GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



EasyPlus

Electric Convection Oven 10GN 1/1

239202 (FCZ101ECA2) 10 1/1 GN grids, EasyPlus Convection oven with direct steam (humidifier with 11 settings), electric, double step cooking, automatic cleaning system functions

239222 (FCZ101ECN2) 10 1/1 GN grids, EasyPlus Convection oven with direct steam (humidifier with 11 settings), electric, double step cooking, automatic cleaning system functions

Short Form Specification

Item No. _____

Convection oven with direct steam: 90% steam saturation in 4 minutes.
Cooking evenness guaranteed: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, thus maintaining the evenness of the cooking process. Manual injection of water to add additional moisture in the cell.
Built-in automatic cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.
Cooking cycles: hot air (25-300 °C) combined with 11 different humidity settings, ranging from browning to baking and par-steaming. 2-step cooking with the possibility to combine different cycles. Full speed and pulse ventilation (Hold) controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side, back panels and interior in AISI 304 stainless steel. Supplied with n.1 tray rack 1/1GN, 65mm pitch.

APPROVAL: _____

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation:
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- Double step cooking to set two different phases.
- Variable fan speed (radial fan): full speed or pulse ventilation for baking and slow cooking.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- Single sensor core temperature probe included.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.
- 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).
- 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.

Construction

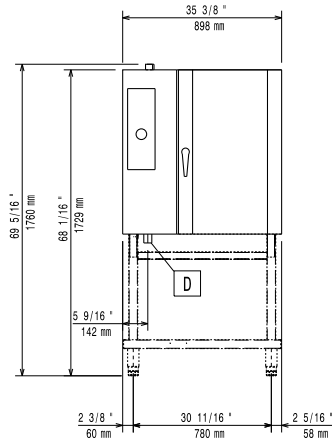
- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Optional Accessories

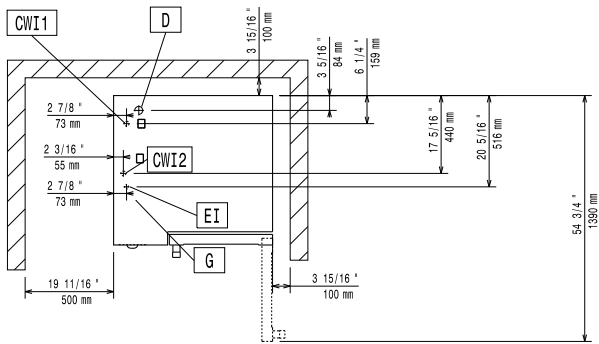
- Exhaust hood without fan for 6&10 1/1GN PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN PNC 640792
- Odourless hood for ovens 6 GN1/1 and 10 GN1/1, electric PNC 640796
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003

- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 10x1/1 GN ovens and bcf, 65mm pitch PNC 922006
- Tray rack with wheels for 8x1/1 GN ovens and bcf, 80mm pitch PNC 922009
- Kit 4 adjustable feet for 6&10 GN ovens PNC 922012
- Thermal blanket for 10x1/1GN PNC 922013
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch with wheels PNC 922015
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Tray support for 6&10x1/1GN open base PNC 922021
- Couple of grids GN 1/1 for whole chicken (8 per grid) PNC 922036
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Allows use of 400x600mm pastry trays PNC 922066
- Rack for 23 plates for 10x1/1GN ovens and bcf, 85mm pitch with wheels PNC 922071
- Slide-in rack and handle for 6&10x1/1GN ovens PNC 922074
- Grid GN 1/1 for 4 whole chickens (1,2 kg each) PNC 922086
- Tray rack reinforced for 10x1/1 GN oven, 64mm pitch PNC 922099
- External connection kit for detergent and rinse aid PNC 922169
- Retractable hose reel water spray unit PNC 922170
- Side external water spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- Open base with tray support for 6&10x1/1GN ovens PNC 922195
- Basket for detergent tank - wall mounted PNC 922209
- Holder for detergent tank, to mount on open base PNC 922212
- Cupboard base with tray support for 6&10x1/1 GN ovens PNC 922226
- Hot cupboard base with tray support for 6&10x1/1 GN ovens. Allows use of 400x600mm pastry trays PNC 922232
- 2 frying baskets for ovens PNC 922239
- Heat shield for stacked 6x1/1 GN on 10x1/1 GN ovens PNC 922245
- Control panel filter for 6&10 GN 1/1 ovens PNC 922246
- Heat shield for 10x1/1 GN oven PNC 922251
- Double-click closing catch for oven door PNC 922265
- Grid GN 1/1 for 8 whole chickens (1,2 kg each) PNC 922266
- Kit integrated Haccp for ovens PNC 922275
- Drain kit for 6&10x1/1GN, 10x2/1 oven, diameter 50mm PNC 922283
- Pastry runners (400x600mm) for 6&10x1/1 GN oven bases PNC 922286
- Grease collection kit (tray and trolley) PNC 922287
- Baking tray for baguette 1/1GN PNC 922288
- Egg fryer for 8 eggs 1/1GN PNC 922290
- Bakery rack kit for 10 GN1/1 ovens PNC 922292
- Flat baking tray with 2 edges, GN 1/1 PNC 922299
- Potato baker GN 1/1 for 28 potatoes PNC 922300
- Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven PNC 922319
- Kit flanged feet PNC 922320
- Fat collection tray 100 mm PNC 922321
- Trolley for slide-in rack on stacked ovens (needed for the oven that will be stacked below) PNC 922323
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Fat collection tray 40 mm PNC 922329
- Wheels for stacked oven 2x 6 GN 1/1 or 6 GN 1/1 on 10 GN1/1 PNC 922333
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front

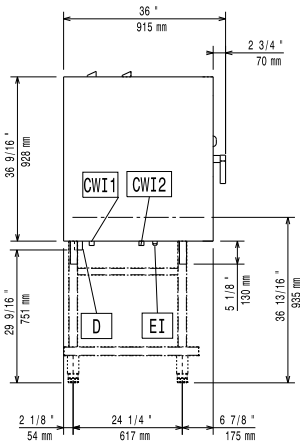


Top



- CWI1** = Cold Water inlet 1
- CWI2** = Cold Water Inlet 2
- D** = Drain
- EI** = Electrical connection

Side



External dimensions

Electrolux recommends the use of treated water, based on testing of specific water conditions.
Please refer to user manual for detailed water quality information.

Electric

Supply voltage:
 239202 (FCZ101ECA2) 400 V/3N ph/50/60 Hz
 239222 (FCZ101ECN2) 230 V/3 ph/50/60 Hz
Electrical power: 17.5 kW
Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"
Total hardness: 5-50 ppm
Pressure, bar min/max: 1-2.5 bar
Drain "D": 1"1/4"

Installation:

Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access: 50 cm left hand side.

Capacity:

GN: 10 - 1/1 Gastronorm
Max load capacity: 50 kg

Key Information:

External dimensions, Height: 1058 mm
External dimensions, Width: 898 mm
External dimensions, Depth: 915 mm
Net weight: 139 kg
Shipping volume:
 239202 (FCZ101ECA2) 1.3 m³
 239222 (FCZ101ECN2) 1.19 m³