

EasyPlus Electric Convection Oven 20GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



EasyPlus

Electric Convection Oven 20GN 1/1

239204 (FCZ201ECA2) 20 1/1 GN grids, EasyPlus Convection oven with direct steam (humidifier with 11 settings), electric, double step cooking, automatic cleaning system functions

239224 (FCZ201ECN2) 20 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 trolley rack 1/1GN, 63mm pitch.

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.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- Single sensor core temperature probe included.
- Supplied with n.1 trolley rack 1/1GN, 63mm pitch and door shield.
- 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.

APPROVAL: _____

Included Accessories

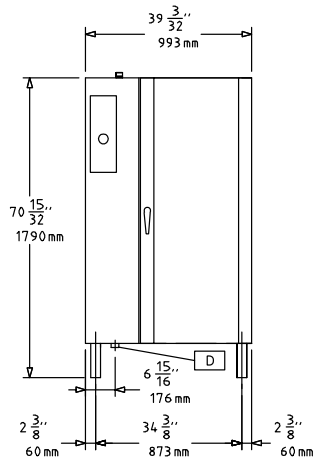
- 1 of Trolley with tray rack for 20x1/1 GN ovens and bcf, 63mm pitch PNC 922007
- 1 of Control panel filter for 20xGN1/1 ovens (already included) PNC 922248

Optional Accessories

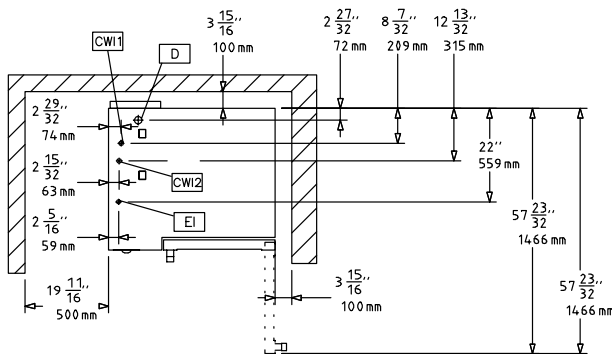
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener PNC 921305
- Resin sanitizer for water softener PNC 921306
- Trolley with tray rack for 20x1/1 GN ovens and bcf, 63mm pitch PNC 922007
- Trolley with tray rack for 16x1/1 GN ovens and bcf, 80mm pitch PNC 922010
- Thermal blanket for 20x1/1GN PNC 922014
- Banquet rack for 54 plates for 20x1/1 GN ovens and bcf, 74mm pitch PNC 922016
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids GN 1/1 for whole chicken (8 per grid) PNC 922036
- Pastry trolley, for 20x1/1GN ovens and bcf, 80mm pitch (16 runners). Allows use of 400x600mm pastry trays PNC 922068
- Banquet rack 45 plates for 20x1/1GN oven, 90mm pitch PNC 922072
- Grid GN 1/1 for 4 whole chickens (1,2 kg each) PNC 922086
- Door shield for pre-heating oven, without trolley, 20x1/1 GN PNC 922094
- Side external water spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- Basket for detergent tank - wall mounted PNC 922209
- 2 frying baskets for ovens PNC 922239
- Heat shield for 20x1/1 GN oven PNC 922243
- Control panel filter for 20xGN1/1 ovens (already included) PNC 922248
- Retractable spray unit for 20x1/1 and 2/1 ovens PNC 922263
- Grid GN 1/1 for 8 whole chickens (1,2 kg each) PNC 922266
- Kit integrated Haccp for ovens PNC 922275
- Adjustable wheels for 20GN 1/1 and 20GN 2/1 lengthwise ovens PNC 922280
- Baking tray for baguette 1/1GN PNC 922288
- Egg fryer for 8 eggs 1/1GN PNC 922290
- Flat baking tray with 2 edges, GN 1/1 PNC 922299
- Potato baker GN 1/1 for 28 potatoes PNC 922300
- Fat collection tray 100 mm PNC 922321
- 4 long skewers PNC 922327
- Fat collection tray 40 mm PNC 922329

- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338
- Water filter for ovens - 4 membranes for 10 2/1, 20 1/1, 20 2/1 ovens PNC 922344
- External reverse osmosis filter for ovens - 4 membranes PNC 922345
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front

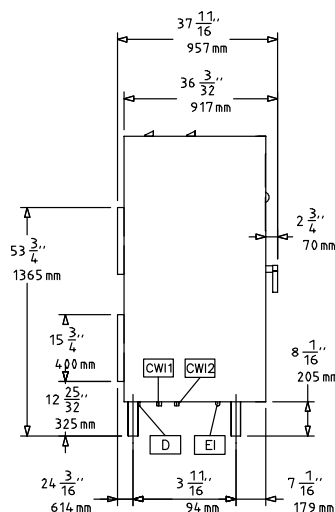


Top



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

Side



Electric

Supply voltage:
 239204 (FCZ201ECA2) 400 V/3N ph/50/60 Hz
 239224 (FCZ201ECN2) 230 V/3 ph/50/60 Hz
Electrical power: 34.5 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
 Electrolux recommends the use of treated water, based on testing of specific water conditions.
 Please refer to user manual for detailed water quality information.

Installation:

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

Capacity:

GN: 20 - 1/1 Gastronorm
Max load capacity: 100 kg

Key Information:

External dimensions, Height: 1795 mm
External dimensions, Width: 993 mm
External dimensions, Depth: 957 mm
Net weight: 257 kg
Shipping weight: 282 kg
Shipping volume: 2.18 m³