

EasyPlus Electric Convection Oven 6GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



EasyPlus

Electric Convection Oven 6GN 1/1

239200 (FCZ061ECA2) 6 1/1 GN grids, EasyPlus Convection oven with direct steam (humidifier with 11 settings), electric, double step cooking, automatic cleaning system functions

239220 (FCZ061ECN2) 6 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.

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 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

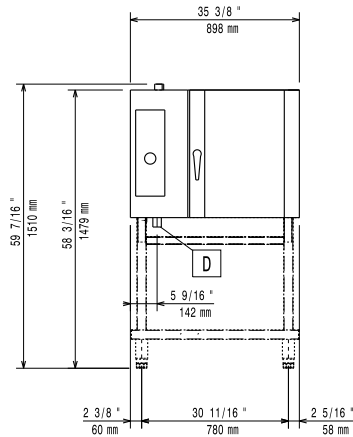
- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release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

APPROVAL: _____

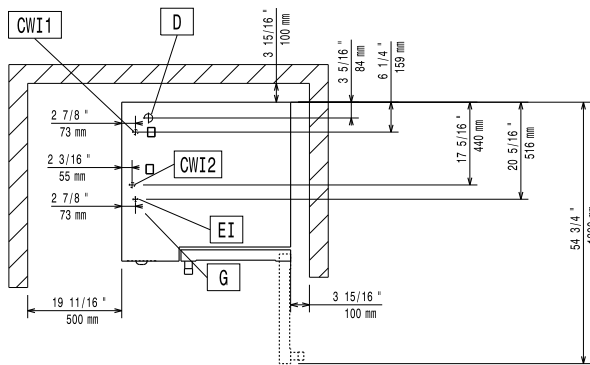
Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens 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 6x1/1 GN ovens and bcf, 65mm pitch PNC 922005
- Tray rack with wheels for 5x1/1 GN ovens and bcf, 80mm pitch PNC 922008
- Kit 4 adjustable feet for 6&10 GN ovens PNC 922012
- 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 6x1/1GN oven, 80mm pitch (5 runners). Allows use of 400x600mm pastry trays PNC 922065
- 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
- 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 6 GN ovens PNC 922177
- 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 6x1/1 GN ovens PNC 922244
- 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 6x1/1 GN oven PNC 922250
- 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
- Bakery rack kit for 6 GN1/1 ovens PNC 922282
- 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
- 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) (only for 239220) PNC 922323
- Kit universal skewer rack and 4 long skewers for Lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Fat collection tray 40 mm PNC 922329
- Stacked oven riser 2x6GN1/1 + feet (H250mm) PNC 922330
- Riser for stacked oven 2x6 GN 1/1 with wheels, height 250mm PNC 922331
- 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
- Water filter for ovens - 2 membranes for 6 and 10 1/1 ovens PNC 922342
- External reverse osmosis filter for ovens - 2 membranes PNC 922343
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front

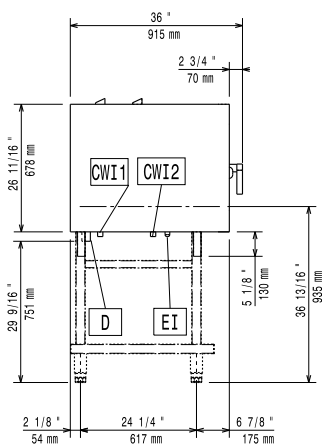


Top



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

Side



Electric

Supply voltage:

239200 (FCZ061ECA2)	400 V/3N ph/50/60 Hz
239220 (FCZ061ECN2)	230 V/3 ph/50/60 Hz

Electrical power:

10.1 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: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

External dimensions, Height: 808 mm

External dimensions, Width: 898 mm

External dimensions, Depth: 915 mm

Net weight: 118 kg

Shipping weight:

239200 (FCZ061ECA2) 130 kg

239220 (FCZ061ECN2) 137 kg

Shipping volume:

239200 (FCZ061ECA2) 1.03 m³

239220 (FCZ061ECN2) 1 m³