



OVENS WITH DIRECT STEAM GENERATION EASYPLUS T

ZANUSSI
PROFESSIONAL

ZANUSSI DOES IT FOR YOU



The new Zanussi Professional EasyPlus T oven brings together all the benefits of convection with the support of moisture.

Even without a boiler, you will have 11 levels of moisture to achieve the ideal cooking conditions, so your food will always be perfect in taste and appearance.

AN OVEN FOR ANY BUSINESS



MOD. FCZ061K
6 GN 1/1 grids



MOD. FCZ101K
6 GN 1/1 grids



MOD. FCZ102K
10 GN 2/1 grids



MOD. FCZ201K
20 GN 1/1 grids



MOD. FCZ202K
20 GN 2/1 grids

GOOD NEWS FOR BOTH YOUR KITCHEN AND BUSINESS

SIMPLE AND INTUITIVE

The new Touch displays make everything easier and faster.

EASE OF PROGRAMMING

A great opportunity! You can store up to 1,000 of your original recipes. Your oven will be able to reproduce them perfectly. Furthermore, you can transfer them to other ovens using a USB key.

MULTITIMER

With a quick touch you will easily be able to manage up to 14 different timers. This will allow you to cook a number of foods simultaneously and at the same temperature.

PLUS

Make-it mine

The operator can customise the main user interface functions. It is possible to block the configuration by customising it with a password and downloading it onto a USB key in order to replicate it on other EasyPlusT ovens (select "Settings" mode).

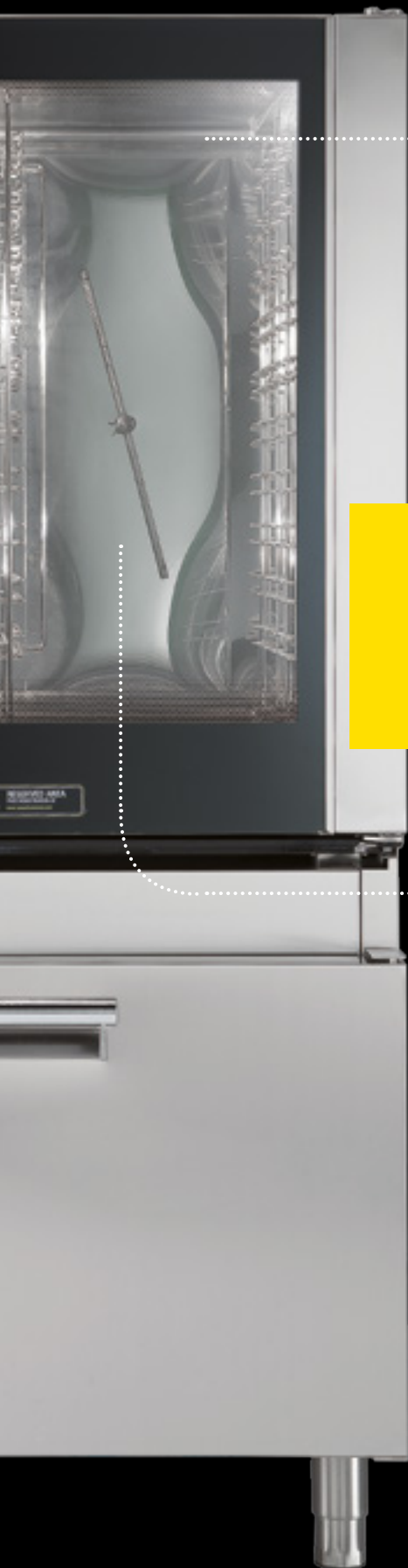
USB

Using a USB key you can transfer the programmed recipes to other ovens. Perfect for large restaurant chains looking for standard cooking that can be recognised everywhere.

FLEXIBILITY

The oven guarantees perfect results for every kind of cooking: roasting, steaming, grilling, braising and frying.





AUTOMATIC CLEANING

EasyPlusT has a completely automatic washing cycle that is activated with a simple touch.

PROBE

The probe allows you to permanently keep the core temperature under control so that you have perfectly prepared food.

COOK&CHILL

EasyPlusT, combining air and water, enters perfectly in the integrated Cook&Chill circuit and gives you excellent work planning in the kitchen, from cooking to chilling.

SAVING

Saving and a reduced environmental footprint go hand in hand. Water, electricity and cleaning products: costs are reduced by 50%.

THE TOUCH WHICH MAKES EVERYTHING EASIER



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- Above all, its simplicity helps those working in particular with touch display to make every command faster and easier
 - Choose, set, start. EasyPlusT wins in three moves
 - Our aim is to make work and life easier.

The adoption of new Touch displays is confirmation of this. Touching just a few times, you immediately get to the “Start” command for each recipe. And it is easier to keep everything under control at a single glance.

EASYPLUS_t

THE NEW DISPLAY TOUCH MAKES EASIER PROGRAMMING

MANUAL MODE

The large display helps you proceed faster. Temperature, time and humidity level are set with one finger.

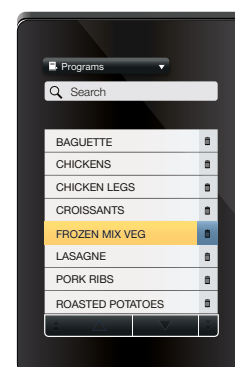
- The display is large and clearly visible. It is really easy to program and you can even keep an eye on it at a distance.
- With just a few moves, you can set the time, temperature and level of humidity you desire.
- Advanced functions: MultiTimer, manual water injection, 3 fan speeds, programmed ignition and automatic temperature maintenance.
- Special function: program your recipes and replicate them endlessly on EasyPlus T ovens with a USB key.



PROGRAMMED MODE

With this oven you can program up to 1,000 original recipes and view them at the touch of a button. The oven does everything on its own.

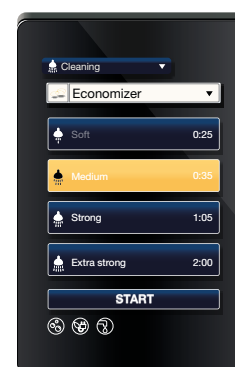
- Even a simple user will be able to make the oven work perfectly, replicating the stored recipes.
- A vast 1,000 recipes to be programmed and stored in the oven's memory.
- Download the recipes onto a USB key and replicate them in other ovens. You will always have the same standard of quality in different places and with different users.



INTENSE AUTOMATIC CLEANING

This function allows you to save time and money. It is really simple: press the button and the washing system that is perfectly integrated into the oven, follows through its cycle. There are 4 cycles to choose from depending on the level of dirt, with a time range of between 45 and 150 minutes, thus ensuring no water

or detergent is wasted. 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/day cycle - 280 working days/year.

EASIER FOR EVERYONE

AIR AND HUMIDITY. WHAT A COMBINATION!



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- **Novelties arise from research and dialogue with professionals**
 - **We want to give you the possibility of always achieving perfect cooking**
 - **An advantage for flavour and for business**

The possibility of having 11 humidity levels allows you to prepare more savoury, flavoursome dishes. The new display with Touch technology makes everything easier, simpler and more profitable in the kitchen.

HUMIDITY UNDER CONTROL AND MORE FLAVOURSOME COOKING

THE ADVANTAGE OF 11 LEVELS



→ 0

Standard convection

Complete absence of humidity with valve open. Ideal for browning, au gratin, baking bread and regenerating pre-cooked food. With no additional humidity. Suitable for the first stage of bread making.



→ 1 - 2

Low level of humidity

Excellent for all the small portions of meat or fish.



→ 3 - 4

Medium-low humidity level

Suitable for larger sized pieces of meat, for regenerating food and for roast chicken.



→ 5 - 6

Medium humidity level

For roasted meat or fish and roasted vegetables.



→ 7 - 8

Medium-high humidity level

Perfect for stewing vegetables.



→ 9 - 10

A higher humidity level

Best suits boiled meat and jacket potatoes.

ENDLESS COMBINATIONS

TECHNOLOGY AT YOUR SERVICE



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- **Technology increases satisfaction**
 - **Simpler for you and more flavour for your customers**
 - **Improved efficiency and planning**

We are committed each day to making your work flow in the kitchen smoother. Technological research and innovation help us to provide you with tools that are effective and easier to use.

EACH NEW SOLUTION MAKES YOUR WORK IN THE KITCHEN EASIER

COOKING UNIFORMITY

EasyPlusT guarantees perfect cooking uniformity thanks to the air circulation system that is distributed evenly by the fan towards the cooking chamber.

Furthermore, the dual-function fan captures fresh air from the outside and circulates it evenly inside the chamber.



MULTITIMER FOR MULTIPLE COOKING

In a single cooking cycle it is possible to activate up to 14 different timers. The MultiTimer offers excellent flexibility especially at key cooking times, allowing you to plan and manage different kinds of food in a single solution. The oven controls the cooking and gives off an acoustic signal when it is ready. MultiTimer

also allows the user to give a name to the food to make it more easily recognised. The MultiTimer gas models can save you up to 20% in energy compared to traditional models.



HIGH EFFICIENCY AND LOW EMISSIONS

Thanks to the new gas burners and heat exchangers that increase efficiency in the transfer to the cooking chamber, EasyPlusT guarantees top performance with low harmful emissions. A 20% saving is made compared to a traditional oven.

Furthermore, gas and air are mixed in advance in the burners, ensuring more effective combustion and with 20% less harmful gas. Generally, the noxious emission in the EasyPlusT ovens is 10 times lower than the limits set by GASTEC QA

and 100 times lower than the limits set by European standards.



*Certificazione Gastec
per l'alta efficienza
e le basse emissioni*

GREATER SAVINGS

QUALITY IS LIFE



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- **Quality at work, quality food**
 - **Better work flow in the kitchen**
 - **Better use of downtime in the kitchen**

You can prepare, cook and chill your dishes in advance with the Cook&Chill system, long before the busy period and regenerate them when you serve them. This way you save money and time, reducing waste and plan your raw material shopping better.

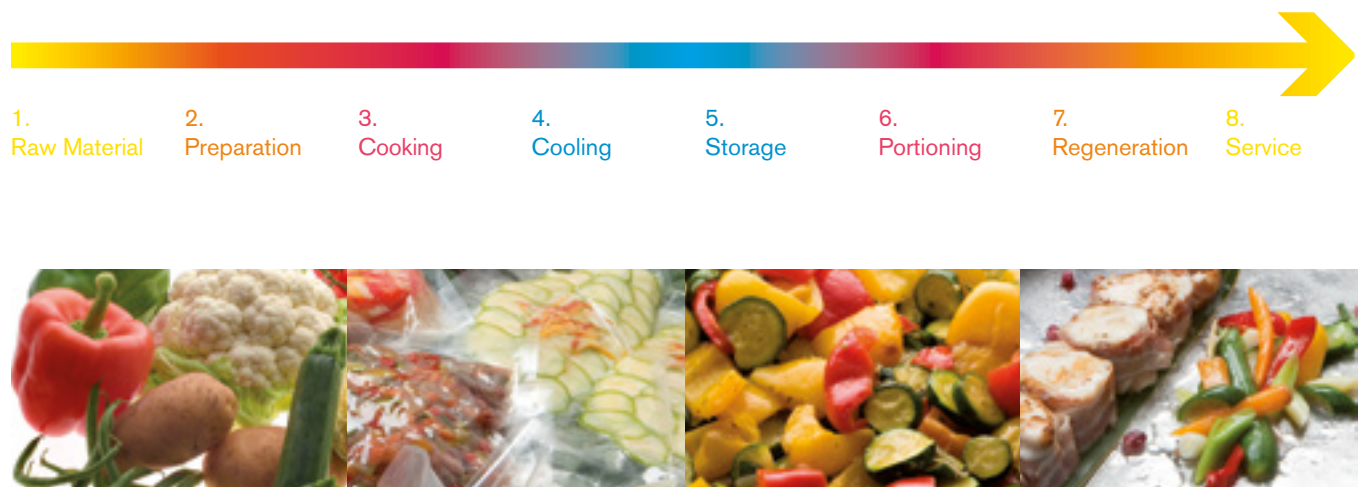
THE COOK&CHILL SYSTEM HELPS YOU PROGRAM YOUR WORK BETTER

COOK & CHILL: OVEN AND CHILLER IN A SINGLE INTEGRATED SOLUTION

Peace of mind in the kitchen comes from good planning. Saving and reduction in food waste stem from the management and adoption of the Cook&Chill system. You can prepare and cook food in advance in order to have it ready when needed or at busy times. We estimate that in less than 4 days you can prepare the food needed to cover 7 days, maintaining the same level of quality found in

freshly cooked food! Cook&Chill is an integrated system which cuts costs and keeps food longer with the same organoleptic qualities. The quality, health and safety of food is guaranteed by a procedure that blocks the proliferation of bacteria and keep its organoleptic qualities unaltered. The chilling process occurs in line with the regulations and time and temperature parameters

established by HACCP. The reduction of the internal temperature of cooked food occurs in less than 90 minutes from 70 °C to 3 °C; or from 70 °C to -18 °C in 240 minutes, for freezing in compliance with the NF and UK regulations.



COOK&CHILL

BETTER PLANNING, PRODUCING MORE FOOD AT A REDUCED COST

Plan your work more logically

- Prepare the food at any time.
- The individual production, preparation and serving stages become temporally disconnected and you can insert them into your daily planning in whatever way suits you best.
- Manage staff more profitably.
- Productivity increases.

Increase economic efficiency

- Prepare and cook food at the same time and in greater quantities.
- Reduce the purchase price of fresh products by buying them when they cost less.
- Waste due to past sell-by-dates is reduced thanks to fast operating processes.
- Check production more effectively.
- Cut power costs considerably.
- Optimise the use of the machines.
- Reduce space in your cooking area (your storage area will increase slightly).

Avoid busy times, stress and bottlenecks

- Prepare the food at any time, distributing the work logically throughout the day.

Reduce personnel costs

- Production time management is perfect and your profits are higher with fewer dedicated personnel.
- Regenerating food is simple and you can take advantage of less qualified personnel.
- Increase the productivity of the individual worker.
- You can save on overtime and holidays, as personnel involved in the preparation are only used on working days.
- You increase the peace of mind of your employees who work with you in a less stressful environment.

You guarantee yourselves greater safety and reliability

- You will be assured of ready-to-serve meals, at the right moment.
- Food hygiene: all the food's working processes have a high level of hygiene.
- Comply rigorously with HACCP regulations: the chilling process is read and recorded at each stage.

You increase flexibility

- You gain flexibility in terms of time and space.
- You increase output on machines.

You improve quality

- The preparation of products is easier and their presentation is improved. You can also use more seasonal products.
- Your customer satisfaction will improve as you will have more time to dedicate to those customers.
- You can eliminate long waiting times for cooking/heating up food.
- You can improve the menu selection for evenings, weekends and for commercial premises.

PAIRING OVEN AND BLAST CHILLER



MOD. BCFWS061

30kg capacity
pairing with oven
6 GN 1/1 grids



MOD. BCFWS101

50kg capacity
pairing with oven
10 GN 1/1 grids



MOD. BCFWS102

70kg capacity
pairing with oven
10 GN 2/1 grids



MOD. BCFWS201

100kg capacity
pairing with oven
20 GN 1/1 grids



MOD. BCFWS202

180kg capacity
pairing with oven
20 GN 2/1 grids

MACHINES DESIGNED FOR YOUR SPECIFIC BUSINESS



MOD. FCZ061K
pairing with blast chiller
30kg capacity



MOD. FCZ101K
pairing with blast chiller
50kg capacity



MOD. FCZ102K
pairing with blast chiller
70kg capacity

	POWER SUPPLY	CAPACITY GN	COOKING CYCLE	POWER - KW (ELECTRIC VERSION)	POWER - KW (NATURAL GAS OR LPG VERSION)	VOLTAGE (ELECTRIC VERSION)	VOLTAGE (GAS VERSION)	EXTERNAL DIMENSIONS MM (WXDXH)
MOD. FCZ061K	ELECTRIC OR GAS	6 GN 1/1	CONVECTION+ DIRECT STEAM	10.1	10 (GAS) + 0.25 (ELECTRIC)	400V, 3ph, 50/60 Hz 230V, 3ph, 50/60 Hz	230V, 1ph, 50/60 Hz	898X915X808
MOD. FCZ101K	ELECTRIC OR GAS	10 GN 1/1	CONVECTION+ DIRECT STEAM	17.5	20 (GAS) + 0.3 (ELECTRIC)	400V, 3ph, 50/60 Hz 230V, 3ph, 50/60 Hz	230V, 1ph, 50/60 Hz	898X915X1058
MOD. FCZ102K	ELECTRIC OR GAS	10 GN 2/1	CONVECTION+ DIRECT STEAM	25	27 (GAS) + 1 (ELECTRIC)	400V, 3ph, 50/60 Hz	230V, 1ph, 50/60 Hz	1208X1065X1058
MOD. FCZ201K	ELECTRIC OR GAS	20 GN 1/1	CONVECTION+ DIRECT STEAM	34.5	40 (GAS) + 0.5 (ELECTRIC)	400V, 3ph, 50/60 Hz 230V, 3ph, 50/60 Hz	230V, 1ph, 50/60 Hz	993X957X1795
MOD. FCZ202K	ELECTRIC OR GAS	20 GN 2/1	CONVECTION+ DIRECT STEAM	50	55 (GAS) + 2 (ELECTRIC)	400V, 3ph, 50/60 Hz	230V, 1ph, 50/60 Hz	1243X1107X1795



MOD. FCZ201K
pairing with blast chiller
100kg capacity



MOD. FCZ202K
pairing with blast chiller
180kg capacity

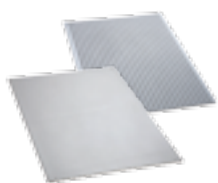
COOKING MODE (SATURATION: 90%)	GENERATION OF DIRECT STEAM	FAN WITH 3 SPEEDS	11 HUMIDITY LEVELS	PROBE	FREE MEMORY - 1.000 PROGRAMS 16 STEPS EACH	AUTOMATIC WASHING SYSTEM (4)	SAVINGS FUNCTION
*	*	*	*	*	*	*	*
*	*	*	*	*	*	*	*
*	*	*	*	*	*	*	*
*	*	*	*	*	*	*	*
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ORIGINAL ZANUSSI ACCESSORIES. QUALITY AWARDS YOU IN DURATION

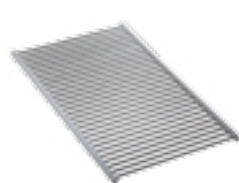
GN non-stick grills and trays



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



Frying griddle with smooth and ribbed side



Aluminium grill



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

GN stainless steel grills and trays



Perforated container 20, 40 or 65 mm in height

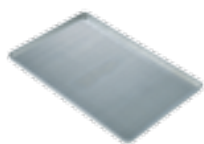


Grid for 4 or 8 chickens (1,2 kg each)



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

We recommend treatment with soft water

Tap water might damage your oven and your food! This is what you need to do to preserve your oven: water softener, micro-filter and reverse osmosis filter.



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 fast and efficient. 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.

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