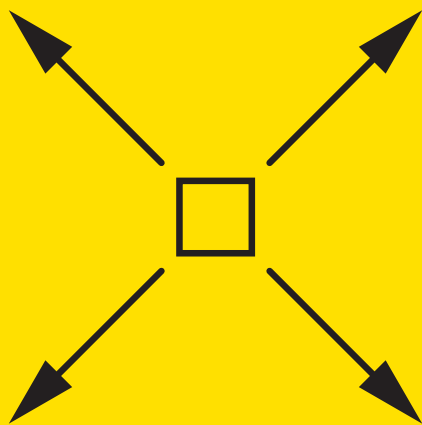


EAZY THE COMPACT OVEN

ZANUSSI
PROFESSIONAL

EAZY OVEN WHERE SPACE IS AN ISSUE



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

Eazy oven is ideal both in a small kitchen and in a large one, when small quantities are needed.

EACH OVEN MEASURED TO THE SIZE OF YOUR BUSINESS

WITH AUTOMATIC CLEANING SYSTEM

6 GN 1/1;
6.9 kW electric power;
cooking cycles: steam / convection
+ steam / convection;
electrical connections available:
400V, 3N, 50/60 Hz or
230V, 3, 50/60 Hz or
230V, 1, 50/60 Hz;
external dimensions mm:
519x803x770 (WxDxH)



RIGHT-HINGED DOOR



LEFT-HINGED DOOR

WITHOUT AUTOMATIC CLEANING SYSTEM

6 GN 1/1;
6.9 kW electric power;
cooking cycles: steam / convection
+ steam / convection;
electrical connections available:
400V, 3N, 50/60 Hz or
230V, 3, 50/60 Hz or
230V, 1, 50/60 Hz;
external dimensions mm:
519x803x770 (WxDxH)



RIGHT-HINGED DOOR



LEFT-HINGED DOOR

A ZANUSSI OVEN HELPS YOUR BUSINESS

ENTIRELY AUTOMATIC CLEANING

A choice of three washing cycles.

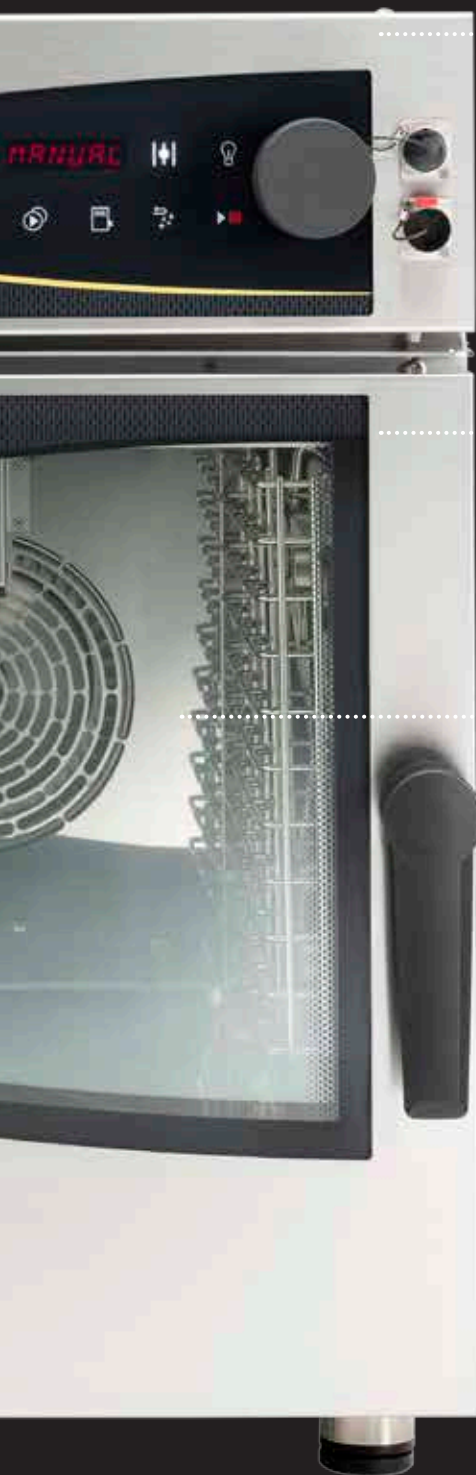
DURABLE STAINLESS STEEL

The ovens are built entirely of
stainless steel.

ITALIAN DESIGN

The Italian touch to the design is
an added bonus.





HIGH PROTECTION

IPX4 water protection for easier cleaning.

DOUBLE GLAZED DOOR

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

HIGHLY RELIABLE HYGIENE

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

COOKING UNIFORMITY

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

EAZY OVEN



-
- Differentiated cycles for different kinds of cooking
 - 99 storable recipes
 - USB connection and data management

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

Ideal for side dishes, steam cooking, bakery, holding and small portions.

STORES AND REPEATS YOUR RECIPES WHEN AND HOW OFTEN YOU WISH

MAIN SPECIFICATIONS

- Convection cooking cycle (max 280 °C) with automatic humidification (11 settings)
 - 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 and fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- Automatic pre-heating and cooling
- Programmable: up to 99 recipes, 9 phases each, can be stored directly in the oven and replicated at any time.
- 3 fan speeds to adapt to the food typology.
- ECO-Delta cooking cycle available.
- USB connection: to download HACCP data and upload recipes.
- Core temperature probe. Single sensor available as optional accessory.
- Automatic cleaning system: 3 pre-set cycles for cleaning the cooking chamber, depending on requirements. The cleaning system is integrated (without the need for additional parts) and uses liquid detergents.



SMALL PORTIONS AT ANY TIME

SIMPLICITY IN ALL ITS SHAPES AND FORMS



-
- Just a few buttons to activate the main functions in a second
 - The cleaning system is automatic with the option of three different cycles.

EAZY TO PLACE EAZY TO USE



On/Off switch



Cooking phase:
activation



ECO-Delta cooking



Temperature setting



Cooking with probe



Time control



Fan speed
with possibility of controlling
3 different speeds



Cooking chamber humidity setting



Cooking phases selection
(9 phases each program)



Programme selection (99 programs)



Back key / Washing set up



Motorised air-valve opening



Cooking chamber light
On/Off



Knob

Single control by means of just one jog/dial encoder knob for navigating through all oven operations.
"Push to-set" function for quickly setting all cooking parameters

USB

Connection and data management

Core temperature probe

EAZY ACCESSORIES

Installation accessories



Open base



Tray support for open base



Open base for stacked ovens



Stacking kit



Front air filter kit

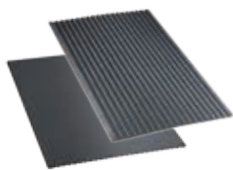


External spray unit

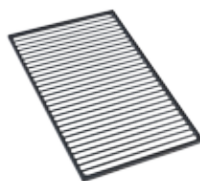
GN non-stick grills and trays



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



Frying griddle with smooth and ribbed side

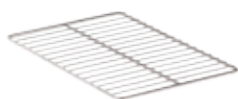


Aluminum grill

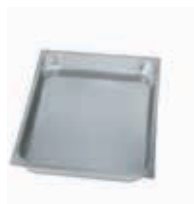


Baking tray with 4 rows (baguette) in perforated aluminum with silicon coating

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)

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.

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www.zanussiprofessional.com

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