



ZANUSSI

EAZY COMPACT OVEN

EAZY TO PLACE, EAZY TO USE

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

ZANUSSI
PROFESSIONAL

EAZY COMPACT OVEN

TOUCH SCREEN

Intuitive 5" touch screen interface lets you create, save and program over 300 of your favorite recipes.

ITALIAN DESIGN

The Italian touch to the design is an added bonus.

DURABLE STAINLESS STEEL

The ovens are built entirely of stainless steel. 11 tray support levels (30 mm pitch)

COOKING UNIFORMITY

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

DOUBLE GLAZED DOOR

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



MEASURED TO THE SIZE OF YOUR BUSINESS

WHERE **SPACE** IS AN ISSUE

Tradition and innovation go hand in hand.

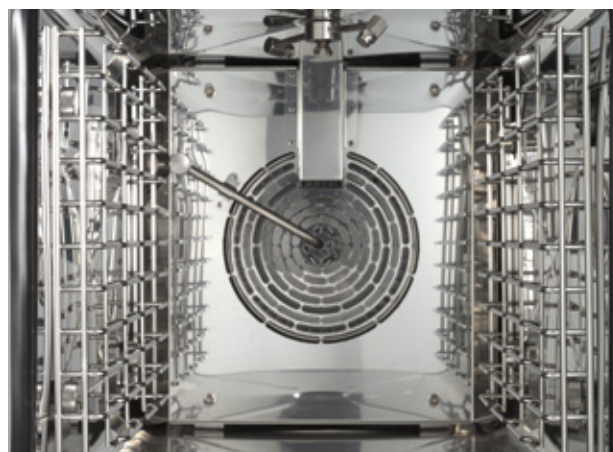
If you want an innovative kitchen in the wake of tradition, choose the Zanussi Professional ovens. Eazy Compact Oven is ideal both in a small kitchen and in a large one, when small quantities are needed.

ENTIRELY **AUTOMATIC** CLEANING

A choice of 3 cleaning cycles + 1 rinse cycle.

HIGHLY **RELIABLE** **HYGIENE**

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



HIGH **PROTECTION**

IPX4 water protection for easier cleaning.

EASY **INSTALLATION**

6 GN 1/1;
6.9 kW electric power;

cooking cycles: steam, mixed, convection + smoking and holding;

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**

SAVE AND REPEAT RECIPES



Humidity system

The Zanussi Professional Eazy Compact 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.

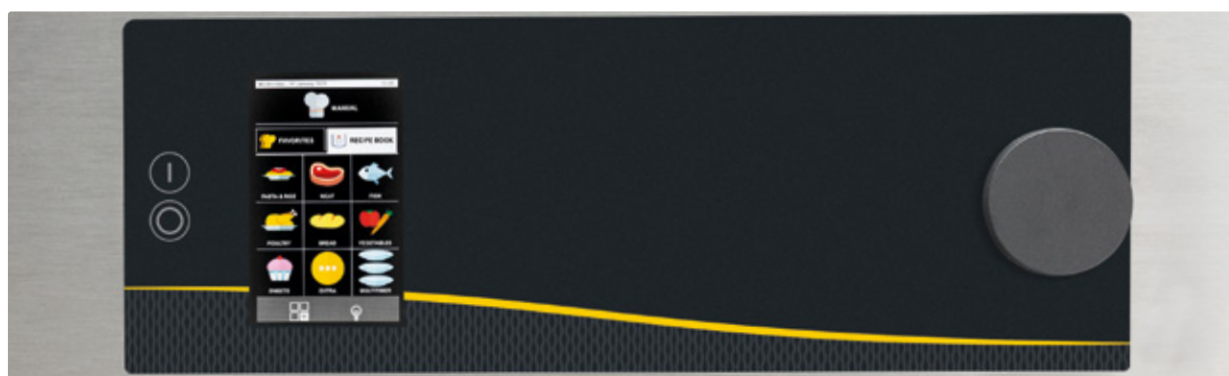
Main specifications

- ▶ **Convection cooking cycle**
(max 300 °C) with 21 humidity levels (from 0% to 100%, with 5% increment)
 - ▶ **0** = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - ▶ **10-20%** = low moisture (small portions of meat and fish)
 - ▶ **30-40%** = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - ▶ **50-60%** = medium moisture (roasted vegetable and first step of roasted meat and fish)
 - ▶ **70-80%** = medium-high moisture (stewed vegetables)
 - ▶ **90-100%** = high moisture (poached meat and jacket potatoes)
- ▶ **Automatic pre-heating and cooling**
- ▶ **Programmable**: over 300 storable 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.**
1-sensor and 4-sensor food probe for accurate measurement of core temperature. Ideal for meat, fish or poultry. (available as optional accessory).
- ▶ **Automatic cleaning system:**
3 pre-set cycles for cleaning the cooking chamber, depending on requirements, and 1 rinse cycle. The cleaning system is integrated (without the need for additional parts) and uses liquid detergents.



INTUITIVE TOUCH INTERFACE

- ▶ **Intuitive 5" touch screen interface** lets you create, save and program over 300 of your favorite recipes.
- ▶ **The cleaning system** is automatic with the option of 3 different cleaning cycles and 1 rinse cycle.
- ▶ **A single control knob** manages all oven functions, allowing easy navigation through settings. The 'push-to-set' feature lets you quickly confirm and adjust all cooking parameters.





	Cooking mode: convection		Food probe temperature		During cooking, it allows the program SET to be checked
	Cooking mode: mixed		Delta-temperature cooking mode		Manual water injection
	Cooking mode: steam		Vent valve: closed		Programmed start key
	Holding mode		Vent valve: open		Home key: brings one back to the start screen
	Cooking mode: smoking		Relative humidity percentage		
	Cool down. Present only from phase 2		Unlock key: allows a program to be changed		
	Cooking time		Indicator of program changed by the user, or new program		

BAR, BISTRO AND COFFEE SHOPS

CRUSTY, FRESHLY BAKED BREAD



-  **190 °C convection**
-  **15 minutes**
- 3** **Suggested trayloads**
- 12** **Baguettes**



The easy way to bake bread in just 15 minutes



925007
Non-stick baguette tray
(GN 1/1)

CRISPY, FRIED BREADED CHICKEN FILLETS



-  **210 °C convection**
-  **6 minutes**
- 2** **Suggested trayloads**
- 12** **Pieces - 140 g/each**



Tasty, low fat, high quantity frying is simple with our specially designed trays



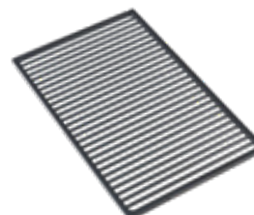
925000
Non-stick U-pan h. 20 mm (GN 1/1)

FAST, EVEN GRILLING SALMON



-  **260 °C convection**
-  **5 minutes**
- 3** **Suggested trayloads**
- 24** **Pieces - 100 g/each**

Speed up cooking times and reduce smoke and odors with oven grilling. Evenly grill vegetables in just 12 minutes at 270°C convection



925004
Non-stick grill
(GN 1/1)

THE PERFECT RESTAURANT MENU

PERFECTLY STEAMED POTATOES



100 °C humidity level 100%



45 minutes

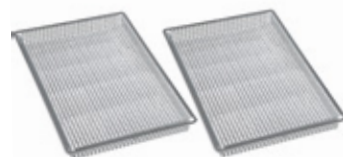
3

Suggested trayloads - 3 Kg/each

90

Portions - 9 Kg total

Steam your potatoes to perfection then simply season and serve or bake for a crispy skin



922239
Pair of frying baskets
(GN 1/1)

SIMPLY GREAT GRATIN LASAGNA



190 °C humidity level 10%



25 minutes

2

Suggested trayloads

36

Portions - 150 g/each

Add some steam when you grate. A little bit of steam creates a tasty, golden gratin



925002
Non-stick U-pan h. 60 mm
(GN 1/1)

COMFORTING, CLASSIC CRÈME BRÛLÉE



82 °C humidity level 100%



30 minutes

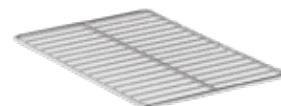
2

Suggested trayloads

30

Cocotte - 80 g/each

No need to plastic wrap your trays. High steam saturation keeps your brûlées perfectly creamy with just the right amount of wobble



922062
Single 304 stainless steel
grid (GN 1/1)

EASY ACCESSORIES

INSTALLATION SOLUTION BASES



Open base

Pre-mounted for easy oven installation

PNC	922369
WxDxH	470x620x800 mm



Tray support

Mount on open base to provide additional storage

PNC	922370
Grid nr	6
WxDxH	735x128x65 mm



Stacking kit

Ideal for saving kitchen space.
The kit can be mounted on site.

PNC	922371
WxDxH	780x600x55 mm



Base support for stacked compact oven

Pre-arranged for an easy installation of the ovens

PNC	922368
WxDxH	470x620x320 mm



Kit front air filter

Makes daily maintenance easy

PNC	922379
WxDxH	400x350x350 mm



Hand shower

Pre-mounted for easy installation

PNC	922372
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Wall support

ideal for saving kitchen space

PNC	922433
WxDxH	55x87x52 mm

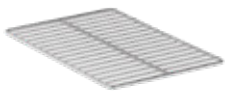


Double-step door opening

Ideal to improve safety during door opening thanks to gradual release of steam

PNC	922377
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GASTRONORM TRAYS



Oven grid

Ideal:
- for roasting large items
- as support for non-standard containers and plates for regeneration

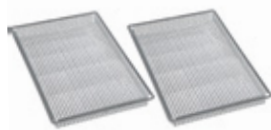
PNC	922062
WxDxH	AISI 304



Chicken grids

Ensure chickens roast evenly, browning skin and keeping meat juicy

PNC	922086 (single)	922266 (single) 922036 (pair)
Chicken per grid	4 (0.7-2 Kg size)	8 (0.7-2 Kg size)
Size	GN 1/2	GN 1/1



Pair of frying baskets

Ideal for air frying frozen pre-fried finger food (French fries, chicken nuggets, crab sticks...)

PNC	922239 (pair)
WxDxH	AISI 304



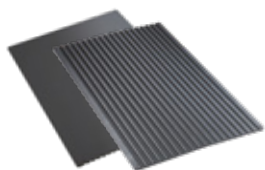
Non-stick U-pan with coating

Ideal for:
- reducing cooking time up to 10% and energy consumption up to 8% (no surface preheating is required; differently from fry tops, the pan can come directly from the refrigerator)
- reducing food weight loss by 2-4% in comparison with traditional methods, enabling juicier products
- improving operations (eliminates smoke, heat, necessity to grease pans and turn food)

Use plastic utensils to extend life of special surface coating.

Avoid cleaning with granule-type dishwashers

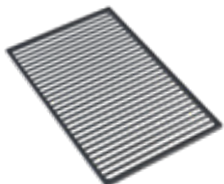
Size	GN 1/1
20 mm PNC	925000
40 mm PNC	925001
60 mm PNC	925002
Material	aluminum alloy with non-stick coating



Non-stick frying griddle with coating

Ideal for:
- various cooking needs (double-faced pan features ribbed side for grilling and marking, flat side for baking and toasting)
- improving operations (no pre-heating needed, eliminates smoke and heat exhaustion, aluminum enhances the heat exchange for faster and more even cooking)

PNC	925003
WxDxH	aluminum alloy with non-stick coating



Non-stick grill with coating

Ideal for:
- marking steaks
- improving operations (no pre-heating needed)

PNC	925004
WxDxH	aluminum alloy with non-stick coating



Non-stick flat baking tray with coating

Ideal for browning uniformity

PNC	925006
Material	aluminum alloy with non-stick coating



Non-stick egg fryer with coating

Ideal for:

- automatic egg cooking process; may be used for pancakes, hamburgers, omelette, quiches and other round food
- improving operations (no pre-heating needed, aluminum enhances the heat exchange for faster and more even cooking)

PNC	925005
Material	aluminum alloy with non-stick coating



Non-stick baguette tray with coating

Ideal for:

- baking baguettes (enables fitting 4 pieces, 290 g each)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)

PNC	925007
Material	perforated aluminum, silicon coating

FOOD PROBE



Core probe

Monitor core temperature. One-sensor probe. Essential for ECO-Delta and probe-guided cooking cycles.

PNC	922441: 1-sensor core probe
PNC	922442: 4-sensor core probe

Extraction hood

Ideal for odour reduction in the kitchen. (Standard hood with fan motor or condensation hood). Available on request.

DETERGENT



Extra Strong Detergent for Ovens C20

Ergonomic, easy-to-handle and store pack contains 2x5l jugs.

PNC	0S2282
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WATER TREATMENT



Water filter with cartridge and flow meter

Ideal for:

- avoid the risk of altering the taste and appearance of foods
- extend the life of your appliance
- guarantee lower maintenance costs
- reduce scale build-up

PNC	920004
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Scan the QR code to discover the wide range of accessories and consumables available

Refer to the technical data sheet for a complete list of available accessories.

FROM A TO Z

Customer care program

Wherever you are, Zanussi Professional is always present with its own technicians, guaranteeing a reliable service and tailor-made solutions. With its unique and widespread service network, Zanussi Professional is always there by your side.

KEEP YOUR EQUIPMENT ALWAYS PERFORMING



149
COUNTRIES SERVED

Undertaking correct maintenance in accordance with Zanussi Professional Manuals and recommendations is essential to avoid unexpected issues.



2.200
SERVICE PARTNERS

Zanussi Professional Customer Care offers a number of tailor made service packages.



10.000
QUALIFIED TECHNICIANS

For more information contact your preferred Zanussi Professional Service Partner.



	240055	240056
Right hinged door		•
Left hinged door	•	
External dimensions (wxdxh)	519x803x770 mm	
Internal dimensions (wxdxh)	380x540x370 mm	
GN trays capacity	GN 1/1	
Humidity control	21 levels	
Electric power	6.9 kW	
Electrical connection	400 V, 3N, 50/60 Hz - 230 V, 3, 50/60 Hz - 230 V, 1N, 50/60 Hz	
Weight	69 Kg	
Water supply	3/4"	
Water drain	40 mm	
Water supply pressure	1.5 - 4.5 bar	
Cleaning system	3 cleaning cycles + 1 rinse cycle	

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