

## Magistar Combi DI Natural Gas Combi Oven 10GN2/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**218983 (ZCOG102C2G0)** Magistar Combi DI combi boilerless oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning

**225973 (ZCOG102C2G6)** Magistar Combi DI combi boilerless oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning

### Short Form Specification

#### Item No. \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
  - AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
  - HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
  - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
  - Automatic backup mode to avoid downtime.
  - USB port to download HACCP data, programs and settings. Connectivity ready.
  - Single sensor core temperature probe.
  - Double-glass door with LED lights.
  - Stainless steel construction throughout.
  - Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

### Main Features

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- AirFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Grease Collector: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 10 GN 2/1 or 20 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

### Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.

**APPROVAL:** \_\_\_\_\_

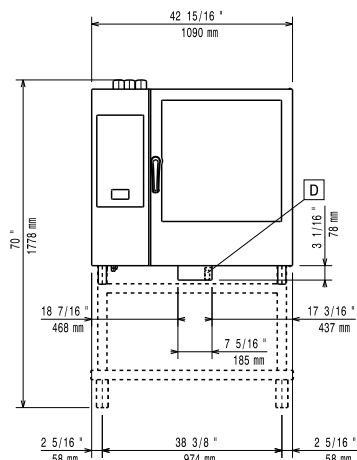
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

### Optional Accessories

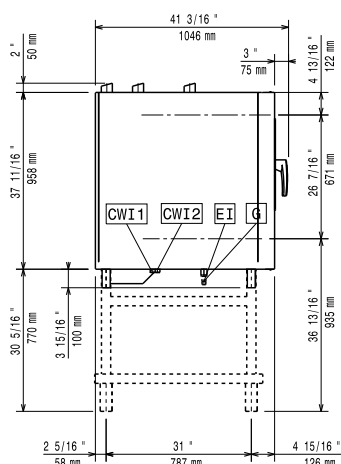
|                                                                                                                                   |            |                          |                                                                                                                      |            |                          |
|-----------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|----------------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage)                                                                 | PNC 920003 | <input type="checkbox"/> | • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922609 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) | PNC 920004 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 2/1 oven                                                                 | PNC 922613 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin                                                         | PNC 921305 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 2/1 oven (only for 218983)                                           | PNC 922616 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                                                 | PNC 922003 | <input type="checkbox"/> | • External connection kit for liquid detergent and rinse aid                                                         | PNC 922618 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1                                                                                  | PNC 922017 | <input type="checkbox"/> | • Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven                                                         | PNC 922625 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                                               | PNC 922036 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer                                         | PNC 922627 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1                                                                                           | PNC 922062 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens                                                       | PNC 922631 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1                                                                                           | PNC 922076 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm                                                             | PNC 922636 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                           | PNC 922171 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm                                                                     | PNC 922637 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1                                                                                  | PNC 922175 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection                                                                         | PNC 922638 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                                           | PNC 922189 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)                              | PNC 922639 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm                                                                   | PNC 922190 | <input type="checkbox"/> | • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch                | PNC 922650 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm                                                                              | PNC 922191 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm                                                                                   | PNC 922651 | <input type="checkbox"/> |
| • Pair of frying baskets                                                                                                          | PNC 922239 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1                                                                                      | PNC 922652 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm                                                                           | PNC 922264 | <input type="checkbox"/> | • Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384           | PNC 922654 | <input type="checkbox"/> |
| • Double-step door opening kit                                                                                                    | PNC 922265 | <input type="checkbox"/> | • Heat shield for 10 GN 2/1 oven                                                                                     | PNC 922664 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1                                                                        | PNC 922266 | <input type="checkbox"/> | • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1                                                                | PNC 922667 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens                                         | PNC 922325 | <input type="checkbox"/> | • Kit to convert from natural gas to LPG                                                                             | PNC 922670 | <input type="checkbox"/> |
| • Universal skewer rack                                                                                                           | PNC 922326 | <input type="checkbox"/> | • Kit to convert from LPG to natural gas                                                                             | PNC 922671 | <input type="checkbox"/> |
| • 6 short skewers                                                                                                                 | PNC 922328 | <input type="checkbox"/> | • Flue condenser for gas oven                                                                                        | PNC 922678 | <input type="checkbox"/> |
| • Multipurpose hook                                                                                                               | PNC 922348 | <input type="checkbox"/> | • Kit to fix oven to the wall                                                                                        | PNC 922687 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm                                                                                    | PNC 922351 | <input type="checkbox"/> | • 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM                                                              | PNC 922688 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm                                                                                         | PNC 922357 | <input type="checkbox"/> | • Tray support for 6 & 10 GN 2/1 oven base                                                                           | PNC 922692 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1                                                                           | PNC 922362 | <input type="checkbox"/> | • Detergent tank holder for open base                                                                                | PNC 922699 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 2/1 oven and blast chiller freezer                                                                      | PNC 922366 | <input type="checkbox"/> | • Mesh grilling grid, GN 1/1                                                                                         | PNC 922713 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base                                                                           | PNC 922384 | <input type="checkbox"/> | • Probe holder for liquids                                                                                           | PNC 922714 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder                                                                                              | PNC 922386 | <input type="checkbox"/> | • Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens                                                                   | PNC 922729 | <input type="checkbox"/> |
| • USB single point probe                                                                                                          | PNC 922390 | <input type="checkbox"/> | • Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens                                                        | PNC 922731 | <input type="checkbox"/> |
| • Tray rack with wheels, 10 GN 2/1, 65mm pitch                                                                                    | PNC 922603 | <input type="checkbox"/> | • Exhaust hood without fan for 6&10x2/1 GN oven                                                                      | PNC 922734 | <input type="checkbox"/> |
| • Tray rack with wheels 8 GN 2/1, 80mm pitch                                                                                      | PNC 922604 | <input type="checkbox"/> | • Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens                                                     | PNC 922736 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven                                                                                | PNC 922605 | <input type="checkbox"/> | • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm                                                              | PNC 922745 | <input type="checkbox"/> |
|                                                                                                                                   |            |                          | • Tray for traditional static cooking, H=100mm                                                                       | PNC 922746 | <input type="checkbox"/> |
|                                                                                                                                   |            |                          | • Double-face griddle, one side ribbed and one side smooth, 400x600mm                                                | PNC 922747 | <input type="checkbox"/> |
|                                                                                                                                   |            |                          | • Trolley for grease collection kit                                                                                  | PNC 922752 | <input type="checkbox"/> |
|                                                                                                                                   |            |                          | • Water inlet pressure reducer                                                                                       | PNC 922773 | <input type="checkbox"/> |
|                                                                                                                                   |            |                          | • Non-stick universal pan, GN 1/1, H=20mm                                                                            | PNC 925000 | <input type="checkbox"/> |

- Non-stick universal pan, GN 1/ 1, H=40mm PNC 925001 ☐
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002 ☐
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003 ☐
- Aluminum grill, GN 1/1 PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 ☐
- Flat baking tray with 2 edges, GN 1/1 PNC 925006 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Compatibility kit for installation on previous base GN 2/1 PNC 930218 ☐

#### Front

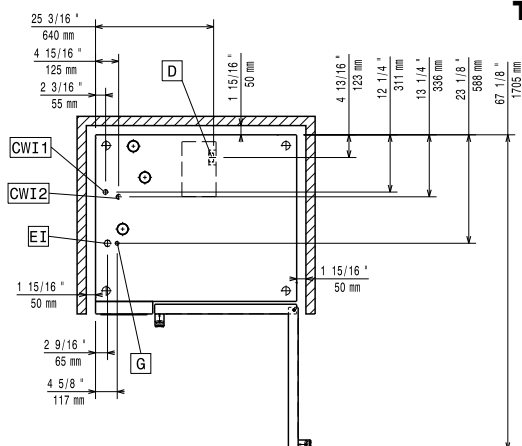


#### Side



- C-** = Cold Water inlet 1 (cleaning)  
**WI-1**  
**C-** = Cold Water Inlet 2 (steam generator)  
**WI-2**  
**D** = Drain  
**DO** = Overflow drain pipe  
**EI** = Electrical inlet (power)  
**G** = Gas connection

#### Top



#### Electric

##### Supply voltage:

|                             |                      |
|-----------------------------|----------------------|
| <b>218983 (ZCOG102C2G0)</b> | 220-240 V/1 ph/50 Hz |
| <b>225973 (ZCOG102C2G6)</b> | 220-230 V/1 ph/60 Hz |

##### Electrical power, default:

1.5 kW

##### Electrical power max.:

1.5 kW

##### Circuit breaker required

#### Gas

##### Gas Power:

35 kW

##### Standard gas delivery:

Natural Gas G20

##### ISO 7/1 gas connection diameter:

1/2" MNPT

##### Total thermal load:

119315 BTU (35 kW)

#### Water:

##### Water inlet connections

##### "CWI1-CWI2":

3/4"

##### Pressure, bar min/max:

1-6 bar

##### Drain "D":

50mm

##### Max inlet water supply temperature:

30 °C

##### Chlorides:

<10 ppm

##### Conductivity:

>50 µS/cm

*Electrolux Professional* 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:

Clearance: 5 cm rear and right hand sides.

##### Suggested clearance for service access:

50 cm left hand side.

#### Capacity:

##### Trays type:

10 - 2/1 Gastronorm

##### Max load capacity:

100 kg

#### Key Information:

##### Door hinges:

##### External dimensions,

##### Width:

1090 mm

##### External dimensions,

##### Depth:

971 mm

##### External dimensions,

##### Height:

1058 mm

##### Net weight:

**218983 (ZCOG102C2G0)** 175 kg

**225973 (ZCOG102C2G6)** 178 kg

##### Shipping weight:

**218983 (ZCOG102C2G0)** 200 kg

**225973 (ZCOG102C2G6)** 203 kg

##### Shipping volume:

**218983 (ZCOG102C2G0)** 1.59 m³

**225973 (ZCOG102C2G6)** 1.58 m³