Magistar Combi DI
LPG Gas Combi Oven 6GN1/1

ITEM #

MODEL #

NAME #

SIS #

AIA #



218960 (ZCOG61C2H0) Magistar Combi DI combi boilerless oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, LPG

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 1/1 GN, 67 mm pitch.

APPROVAL:

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: 6 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 eveness 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.

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

Included Accessories

• 1 of Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG	PNC 922706	

Optional Accessories

• Water softener with cartridge and flow meter (high steam usage)	PNC 920003	❑
• 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	❑
• Water softener with salt for ovens with automatic regeneration of resin	PNC 921305	❑
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	❑
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	❑
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	❑
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	❑
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	❑
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❑
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	❑
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	❑
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	❑
• Pair of frying baskets	PNC 922239	❑
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	❑
• Double-step door opening kit	PNC 922265	❑
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	❑
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	❑
• Kit universal skewer rack and 4 long skewers for GN 1/1 ovens	PNC 922324	❑
• Universal skewer rack	PNC 922326	❑
• 4 long skewers	PNC 922327	❑
• Smoker for lengthwise and crosswise oven	PNC 922338	❑
• Multipurpose hook	PNC 922348	❑
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❑
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❑
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	❑
• Wall mounted detergent tank holder	PNC 922386	❑
• USB single point probe	PNC 922390	❑
• Tray rack with wheels, 6 GN 1/1, 65mm pitch	PNC 922600	❑
• Tray rack with wheels 5 GN 1/1, 80mm pitch	PNC 922606	❑
• Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)	PNC 922607	❑
• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	❑
• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	❑
• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	❑
• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or400x600mm	PNC 922615	❑
• External connection kit for liquid detergent and rinse aid	PNC 922618	❑
• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	❑
• Stacking kit for 6 GN 1/1 oven placed on gas 6 GN 1/1 oven	PNC 922622	❑
• Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	❑
• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	❑
• Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628	❑
• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	❑
• Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922632	❑
• Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635	❑
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	❑
• Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	❑
• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639	❑
• Wall support for 6 GN 1/1 oven	PNC 922643	❑
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	❑
• Flat dehydration tray, GN 1/1	PNC 922652	❑
• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	❑
• Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	❑
• Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise	PNC 922657	❑
• Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660	❑
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	❑
• Heat shield for 6 GN 1/1 oven	PNC 922662	❑
• Kit to convert from natural gas to LPG	PNC 922670	❑
• Kit to convert from LPG to natural gas	PNC 922671	❑
• Flue condenser for gas oven	PNC 922678	❑
• Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	❑
• Kit to fix oven to the wall	PNC 922687	❑
• 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM	PNC 922688	❑
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	❑

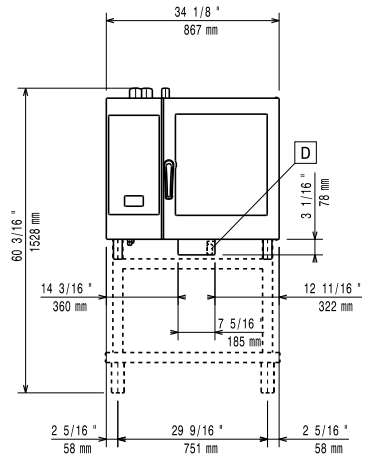
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• Detergent tank holder for open base	PNC 922699	❑
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	❑
• Wheels for stacked ovens	PNC 922704	❑
• Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG	PNC 922706	❑
• Mesh grilling grid, GN 1/1	PNC 922713	❑
• Probe holder for liquids	PNC 922714	❑
• Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	❑
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	❑
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	❑
• Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	❑
• Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	❑
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	❑
• Tray for traditional static cooking, H=100mm	PNC 922746	❑
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	❑
• Trolley for grease collection kit	PNC 922752	❑
• Water inlet pressure reducer	PNC 922773	❑
• Extension for condensation tube, 37cm	PNC 922776	❑
• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	❑
• 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	❑
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	❑
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	❑
• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	❑
• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	❑
• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	❑
• Compatibility kit for installation on previous base GN 1/1	PNC 930217	❑

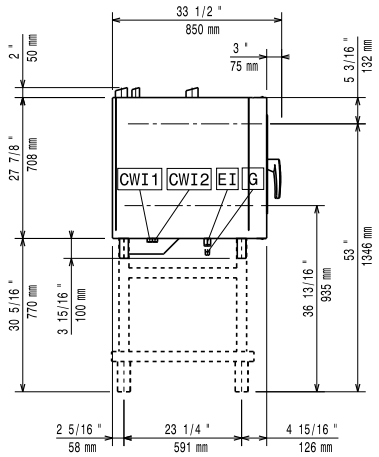
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Front



Side



C-WI-1 = Cold Water inlet 1 (cleaning)

C-WI-2 = Cold Water Inlet 2 (steam generator)

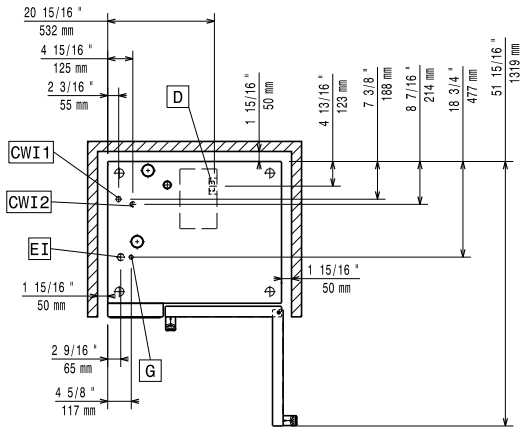
D = Drain

DO = Overflow drain pipe

EI = Electrical inlet (power)

G = Gas connection

Top



Electric

Supply voltage:	
218960 (ZCOG61C2H0)	220-240 V/1 ph/50 Hz
Electrical power, default:	1.1 kW
Electrical power max.:	1.1 kW
Circuit breaker required	

Gas

Gas Power:	12 kW
Standard gas delivery:	LPG, G31
ISO 7/1 gas connection diameter:	1/2" MNPT
Total thermal load:	40908 BTU (12 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:	6 - 1/1 Gastronorm
Max load capacity:	30 kg

Key Information:

Door hinges:	
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	808 mm
Net weight:	115 kg
Shipping weight:	132 kg
Shipping volume:	0.85 m³

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