

Magistar Combi DI LPG Gas Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



218962 (ZCOG101C2H0) Magistar Combi DI combi boilerless oven with digital control, 10x1/1GN, 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.

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.
- 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.
- 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.
- 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.
- 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).
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 10 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.

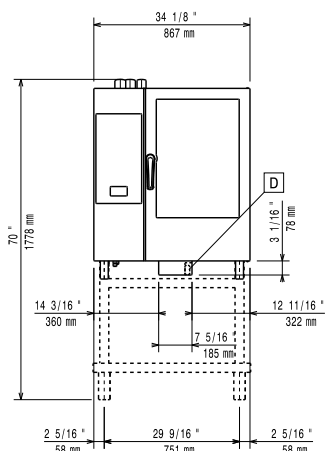
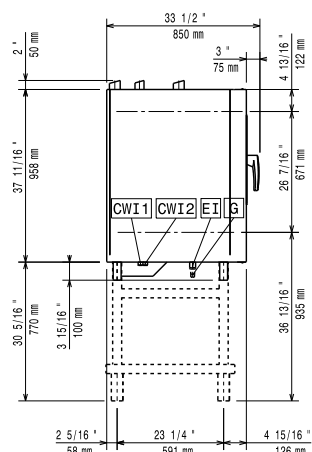
APPROVAL: _____

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

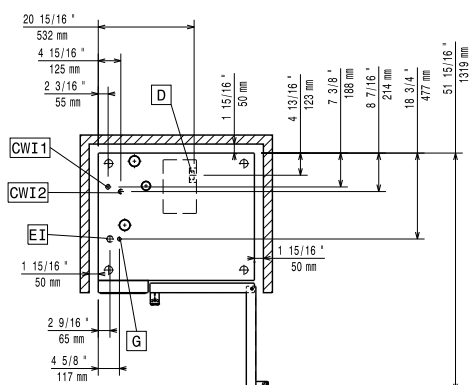
Optional Accessories

- | | | | | | |
|---|------------|--------------------------|---|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage) | PNC 920003 | ☐ | • Slide-in rack with handle for 6 & 10 GN 1/1 oven | PNC 922610 | ☐ |
| • 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 | ☐ | • Open base with tray support for 6 & 10 GN 1/1 oven | PNC 922612 | ☐ |
| • Water softener with salt for ovens with automatic regeneration of resin | PNC 921305 | ☐ | • Cupboard base with tray support for 6 & 10 GN 1/1 oven | PNC 922614 | ☐ |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) | PNC 922003 | ☐ | • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm | PNC 922615 | ☐ |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | ☐ | • External connection kit for liquid detergent and rinse aid | PNC 922618 | ☐ |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | ☐ | • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) | PNC 922619 | ☐ |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | ☐ | • Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven | PNC 922623 | ☐ |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 | PNC 922086 | ☐ | • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer | PNC 922626 | ☐ |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | ☐ | • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens | PNC 922630 | ☐ |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm | PNC 922189 | ☐ | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm | PNC 922636 | ☐ |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm | PNC 922190 | ☐ | • Plastic drain kit for 6 & 10 GN oven, dia=50mm | PNC 922637 | ☐ |
| • Baking tray with 4 edges in aluminum, 400x600x20mm | PNC 922191 | ☐ | • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) | PNC 922639 | ☐ |
| • Pair of frying baskets | PNC 922239 | ☐ | • Wall support for 10 GN 1/1 oven | PNC 922645 | ☐ |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | ☐ | • Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch | PNC 922648 | ☐ |
| • Double-step door opening kit | PNC 922265 | ☐ | • Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch | PNC 922649 | ☐ |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | ☐ | • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | ☐ |
| • Grease collection tray, GN 1/1, H=100 mm | PNC 922321 | ☐ | • Flat dehydration tray, GN 1/1 | PNC 922652 | ☐ |
| • Kit universal skewer rack and 4 long skewers for GN 1/1 ovens | PNC 922324 | ☐ | • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 | PNC 922653 | ☐ |
| • Universal skewer rack | PNC 922326 | ☐ | • Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch | PNC 922656 | ☐ |
| • 4 long skewers | PNC 922327 | ☐ | • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | ☐ |
| • Multipurpose hook | PNC 922348 | ☐ | • Heat shield for 10 GN 1/1 oven | PNC 922663 | ☐ |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm | PNC 922351 | ☐ | • Kit to convert from natural gas to LPG | PNC 922670 | ☐ |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | ☐ | • Kit to convert from LPG to natural gas | PNC 922671 | ☐ |
| • Thermal cover for 10 GN 1/1 oven and blast chiller freezer | PNC 922364 | ☐ | • Flue condenser for gas oven | PNC 922678 | ☐ |
| • Tray support for 6 & 10 GN 1/1 disassembled open base | PNC 922382 | ☐ | • Fixed tray rack for 10 GN 1/1 and 400x600mm grids | PNC 922685 | ☐ |
| • Wall mounted detergent tank holder | PNC 922386 | ☐ | • Kit to fix oven to the wall | PNC 922687 | ☐ |
| • USB single point probe | PNC 922390 | ☐ | • 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM | PNC 922688 | ☐ |
| • Tray rack with wheels, 10 GN 1/1, 65mm pitch | PNC 922601 | ☐ | • Tray support for 6 & 10 GN 1/1 oven base | PNC 922690 | ☐ |
| • Tray rack with wheels 8 GN 1/1, 80mm pitch | PNC 922602 | ☐ | • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch | PNC 922694 | ☐ |
| • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922608 | ☐ | • 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 | ☐ |
| | | | • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens | PNC 922709 | ☐ |

- 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, 8 GN 1/1, 85mm pitch PNC 922741 ☐
- Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742 ☐
- 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 ☐
- 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 ☐

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:
218962 (ZCOG101C2H0) 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:

21 kW

Standard gas delivery:

LPG, G31

ISO 7/1 gas connection diameter:

1/2" MNPT

Total thermal load:

71589 BTU (21 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 - 1/1 Gastronorm

Max load capacity:

50 kg

Key Information:
Door hinges:
External dimensions, Width:

867 mm

External dimensions, Depth:

775 mm

External dimensions, Height:

1058 mm

Net weight:

136 kg

Shipping weight:

154 kg

Shipping volume:

1.04 m³