ZANUSSI PROFESSIONAL

Magistar Combi DI
LPG Gas Combi Oven 20GN2/1

ITEM #

MODEL #

NAME #

SIS #

AIA #



218965 (ZCOG202C2H0) Magistar Combi DI combi boilerless oven with digital control, 20x2/1GN, 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 2/1 GN, 63 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.
- 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).
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 20 GN 2/1 or 40 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 trolley rack 2/1 GN, 63 mm pitch.

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Sustainability

- Reduced power function for customized slow cooking cycles.

Included Accessories

- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch — PNC 922757

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 ❑
- 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 ❑
- 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 ❑
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 — PNC 922266 ❑
- Universal skewer rack — PNC 922326 ❑
- 6 short skewers — PNC 922328 ❑
- Smoker for lengthwise and crosswise oven — PNC 922338 ❑
- Multipurpose hook — PNC 922348 ❑
- Grease collection tray, GN 2/1, H=60 mm — PNC 922357 ❑
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 — PNC 922362 ❑
- Thermal cover for 20 GN 2/1 oven and blast chiller freezer — PNC 922367 ❑
- Wall mounted detergent tank holder — PNC 922386 ❑
- USB single point probe — PNC 922390 ❑
- External connection kit for liquid detergent and rinse aid — PNC 922618 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Heat shield for 20 GN 2/1 oven — PNC 922658 ❑
- 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 ❑
- Trolley with tray rack, 15 GN 2/1, 84mm pitch — PNC 922686 ❑
- Kit to fix oven to the wall — PNC 922687 ❑
- 4 flanged feet for 20 GN , 2", 150mm — PNC 922707 ❑
- Mesh grilling grid, GN 1/1 — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Tray for traditional static cooking, H=100mm — PNC 922746 ❑
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❑
- Trolley with tray rack 20 GN 2/1, 63mm pitch — PNC 922757 ❑
- Trolley with tray rack, 16 GN 2/1, 80mm pitch — PNC 922758 ❑
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch — PNC 922760 ❑
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922762 ❑
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch — PNC 922764 ❑
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven — PNC 922770 ❑
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys — PNC 922771 ❑
- Water inlet pressure reducer — PNC 922773 ❑
- 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 ❑

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2024.03.25

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Electric

Supply voltage:	
218965 (ZCOG202C2H0)	220-240 V/1 ph/50 Hz
Electrical power, default:	2.5 kW
Electrical power max.:	2.5 kW
Circuit breaker required	

Gas

Gas Power:	70 kW
Standard gas delivery:	LPG, G31
ISO 7/1 gas connection diameter:	1" MNPT
Total thermal load:	238630 BTU (70 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:	20 - 2/1 Gastronorm
Max load capacity:	200 kg

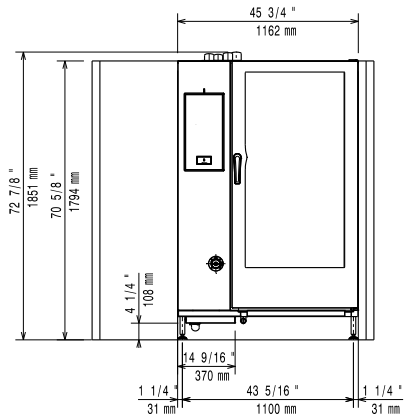
Key Information:

Door hinges:	
External dimensions, Width:	1162 mm
External dimensions, Depth:	1066 mm
External dimensions, Height:	1794 mm
Net weight:	335 kg
Shipping weight:	373 kg
Shipping volume:	2.77 m³

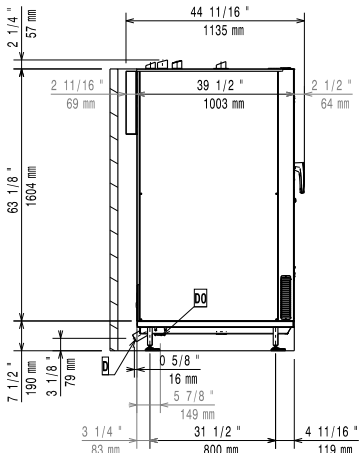
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Front



Side



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

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

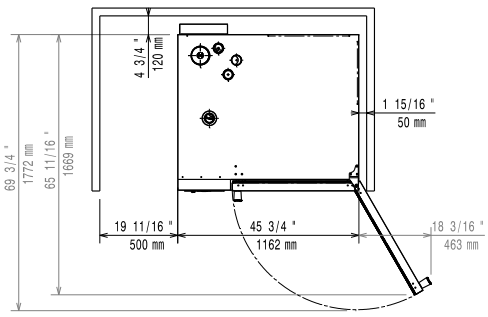
D = Drain

DO = Overflow drain pipe

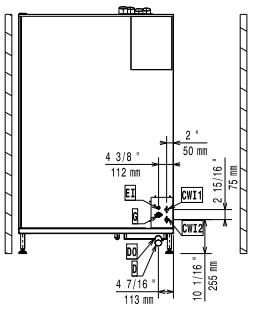
EI = Electrical inlet (power)

G = Gas connection

Top



Distances



CWI1 = Cold Water inlet 1 (cleaning)

CWI2 = Cold Water Inlet 2 (steam generator)

D = Drain

DO = Overflow drain pipe

EI = Electrical inlet (power)

G = Gas connection

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