

Magistar Combi DS LPG Gas Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**218860 (ZCOG61B2H0)**

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, LPG

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.
- AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- HP Automatic Cleaning: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration 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.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C - 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C - 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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 with integrated descale of the steam generator. 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).

APPROVAL: _____

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

Sustainability

- Reduced power function for customized slow cooking cycles.

Included Accessories

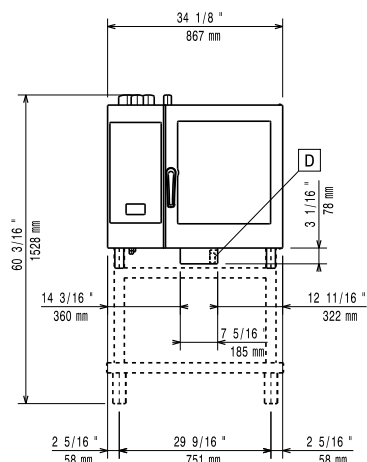
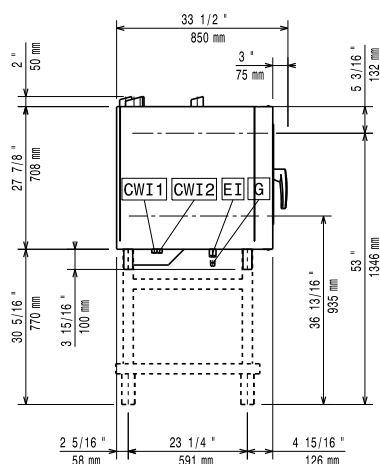
- 1 of Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG PNC 922706

Optional Accessories

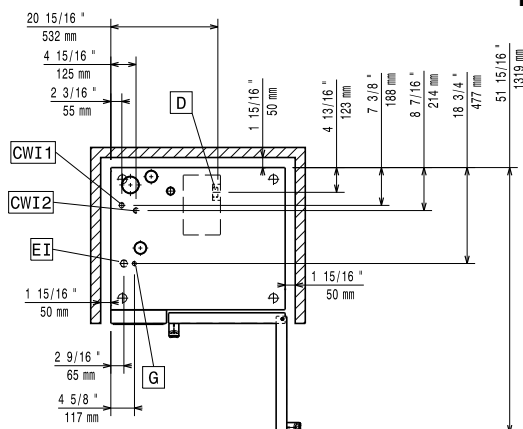
- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388 ☐
- Water softener with cartridge and flow meter (high steam usage) PNC 920003 ☐
- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per 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 or 400x600mm 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	☐	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	☐
• Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	☐	• Baking tray for 4 baguettes, GN 1/1	PNC 925007	☐
• Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise	PNC 922657	☐	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	☐
• Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660	☐	• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	☐
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	☐	• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	☐
• Heat shield for 6 GN 1/1 oven	PNC 922662	☐	• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	☐
• Kit to convert from natural gas to LPG	PNC 922670	☐	• Compatibility kit for installation on previous base GN 1/1	PNC 930217	☐
• 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	☐			
• 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	☐			

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:
218860 (ZCOG61B2H0) 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:

19 kW

Standard gas delivery:

LPG, G31

ISO 7/1 gas connection diameter:

1/2" MNPT

Total thermal load:

64771 BTU (19 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:

<17 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:

132 kg

Shipping weight:

149 kg

Shipping volume:

0.85 m³