

ITEM#	
MODEL #	
MODEL #	
NAME #	
SIS#	
AIA#	



#### 218673 (ZCOG102K2U0) Magistar Combi TI combi

Magistar Combi TI combi boilerless oven with touch screen control, 10x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning (Australia)

## **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.
- $\hbox{-}\, {\sf USB}\, {\sf port}\, to\, download\, {\sf HACCP}\, data, programs\, and\, settings.\, Connectivity\, ready.$
- 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**

- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- 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 7 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.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- 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).
- 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.
- [NOT TRANSLATED]

## 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 2/1 GN, 67 mm pitch.

## **User Interface & Data Management**

 High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.

#### **APPROVAL:**



Universal skewer rack

4 flanged feet for 6 & 10 GN, 2",

Tray support for 6 & 10 GN 2/1

Wall mounted detergent tank holder

disassembled open base

USB SINGLE POINT PROBE

• Grease collection tray, GN 2/1, H=60 mm

Grid for whole duck (8 per grid - 1,8kg

Thermal cover for 10 GN 2/1 oven and

• Tray rack with wheels 10 GN 2/1, 65mm

Tray rack with wheels, 8 GN 2/1, 80mm

Slide-in rack with handle for 6 & 10 GN

Open base with tray support for 6 & 10

· External connection kit for detergent and

400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)

Bakery/pastry tray rack with wheels

6 short skewers

100-130mm

each), GN 1/1

pitch (std)

GN 2/1 oven

rinse aid

pitch

blast chiller freezer

Multipurpose hook

PNC 922326

PNC 922328

PNC 922348

PNC 922351

PNC 922357

PNC 922362

PNC 922366

PNC 922384

PNC 922386

PNC 922390

PNC 922603

PNC 922604

PNC 922605

PNC 922609

PNC 922613

PNC 922618

- Make-it-mine feature to allow full personalization or locking of the user interface.
- SoloMio lets the user group the favorite functions in the homepage for immediate access.
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).

## Sustainability

- · Reduced power function for customized slow cooking cycles.
- HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- · Cooking Optimizer function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

## Ontional Assassarias

<b>Optional Accessories</b>			•	Stacking kit for gas 6 GN 2/1 oven placed on gas 10 GN 2/1 oven	PNC 922625	
<ul> <li>Water softener with cartridge and flow meter (high steam usage)</li> </ul>	PNC 920003		•	Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer	PNC 922627	
<ul> <li>Water softener with salt for ovens with automatic regeneration of resin</li> </ul>	PNC 921305		•	Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	
<ul> <li>Wheel kit for 6 &amp; 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)</li> </ul>	PNC 922003			Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017		•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	
<ul> <li>Pair of grids for whole chicken (8 per</li> </ul>	PNC 922036		•	Trolley with 2 tanks for grease collection	PNC 922638	
grid - 1,2kg each), GN 1/1			•	Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	
AISI 304 stainless steel grid, GN 1/1	PNC 922062			Banquet rack with wheels holding 51	PNC 922650	
<ul> <li>AISI 304 stainless steel grid, GN 2/1</li> </ul>	PNC 922076		•	plates for 10 GN 2/1 oven and blast chiller	1110 322000	_
<ul> <li>External side spray unit (needs to be</li> </ul>	PNC 922171			freezer, 75mm pitch		
mounted outside and includes support to be mounted on the oven)			•	Dehydration tray, GN 1/1, H=20mm	PNC 922651	
<ul> <li>Pair of AISI 304 stainless steel grids,</li> </ul>	PNC 922175		•	Flat dehydration tray, GN 1/1	PNC 922652	
GN 2/1	1110 522175	_	•	Open base for 6 & 10 GN 2/1 oven,	PNC 922654	
<ul> <li>Baking tray for 5 baguettes in</li> </ul>	PNC 922189			disassembled		
perforated aluminum with silicon			•	Heat shield for 10 GN 2/1 oven	PNC 922664	
coating, 400x600x38mm			•	Heat shield-stacked for ovens 6 GN 2/1	PNC 922667	
<ul> <li>Baking tray with 4 edges in perforated</li> </ul>	PNC 922190			on 10 GN 2/1		
aluminum, 400x600x20mm				Kit to convert from natural gas to LPG	PNC 922670	
Baking tray with 4 edges in aluminum,	PNC 922191		•	Kit to convert from LPG to natural gas	PNC 922671	
400x600x20mm	DNIO 000000		•	Flue condenser for gas oven	PNC 922678	
Pair of frying baskets	PNC 922239		•	Kit to fix oven to the wall	PNC 922687	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264		•	4 high adjustable feet for 6 & 10 GN ovens, 100-115MM	PNC 922688	
<ul> <li>Double-step door opening kit</li> </ul>	PNC 922265		•	Tray support for 6 & 10 GN 2/1 open base	PNC 922692	
Grid for whole chicken (8 per grid -	PNC 922266			Detergent tank holder for open base	PNC 922699	
1,2kg each), GN 1/1				Mesh grilling grid	PNC 922713	
<ul> <li>USB probe for sous-vide cooking</li> </ul>	PNC 922281			Probe holder for liquids	PNC 922714	
Kit universal skewer rack and 6 short	PNC 922325		•	Trobe floider for fiquids	1 110 3221 14	_





Crosswise ovens



skewers for Lengthwise GN 2/1 and









<ul> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> </ul>	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	
<ul> <li>Non-stick universal pan, GN 1/1, H=20mm</li> </ul>	PNC 925000	
<ul> <li>Non-stick universal pan, GN 1/1, H=40mm</li> </ul>	PNC 925001	
<ul> <li>Non-stick universal pan, GN 1/1, H=60mm</li> </ul>	PNC 925002	
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
Aluminum grill, GN 1/1	PNC 925004	
<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	PNC 925005	
<ul> <li>Flat baking tray with 2 edges, GN 1/1</li> </ul>	PNC 925006	
<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> </ul>	PNC 925008	
<ul> <li>Compatibility kit for installation on previous base GN 2/1</li> </ul>	PNC 930218	





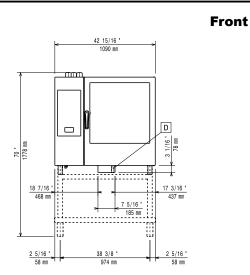




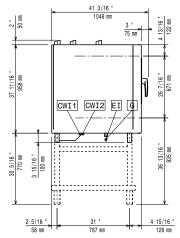








Side



Cold Water inlet 1

ΕI = Electrical inlet (power)

WI-

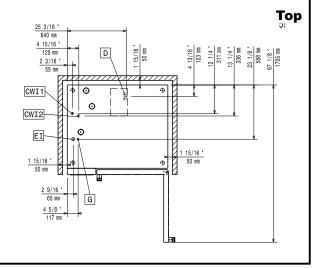
Cold Water Inlet 2

Gas connection

D

Drain

= Overflow drain pipe



### **Electric**

Supply voltage:

218673 (ZCOG102K2U0) 230-240 V/1 ph/50 Hz

Electrical power, default: 1.5 kW Electrical power max.: 1.5 kW

Circuit breaker required

#### Gas

Gas Power: 38 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1/2" MNPT

129542 BTU (38 kW) **Total thermal load:** 

#### Water:

Water inlet "FCW"

3/4" connection: 1-6 bar Pressure, bar min/max: Drain "D": 50mm Max inlet water supply

30 °C temperature: **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: 5 cm rear and right

971 mm

Clearance:

Suggested clearance for

50 cm left hand side. service access:

#### Capacity:

GN: 10 - 2/1 Gastronorm

Max load capacity: 100 kg

## **Key Information:**

**Door hinges:** 

External dimensions,

Width: 1090 mm External dimensions,

Depth:

**External dimensions,** 

**Height:** 

1058 mm Net weight: 182.5 kg **Shipping weight:** 207.5 kg **Shipping volume:** 1.58 m<sup>3</sup>











