

## Magistar Combi TS Natural Gas Combi Oven 10GN1/1



218772 (ZCOG101T2U0) Magistar Combi TS combi boiler oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI304 (Australia)

# **Short Form Specification**

#### Item No.

Combi oven with high resolution full touch screen interface, multilanguage. - Boilerless steaming function to add and retain moisture.

- AirFlow air distribution system to achieve maximum performance with 7 fan speed levels.
 - HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and economizer functions to save energy, water, detergent and rinse aid.

 Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.

- Special functions: MultiTimer cooking, Cooking Optimizer to cut running costs, Make-it-Mine to customize interface, SoloMio to customize homepage, agenda Calendar, 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.

ITEM #		
MODEL #		
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#### Main Features

- 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different preinstalled variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- 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.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Pictures upload for full customization of cooking cycles.
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Special Cycles: Regeneration (ideal for banqueting on plate or rethermalizing on tray), - Low Temperature Cooking (to minimize weight loss and maximize food quality), - Proving cycle, - EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber, - Sous-vide cooking, - Static Combi (to reproduce traditional cooking from static oven), -Pasteurization of pasta, - Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood), - Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards), - Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- AirFlow air distribution system to achieve maximum

**APPROVAL:** 





performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.

- 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.
- [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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

## **User Interface & Data Management**

- High resolution full touch screen interface (translated in more than 30 languages) color-blind friendly panel.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- 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.
- 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 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 with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) 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.

## **Optional Accessories**

- Water softener with cartridge and flow PNC 920003 meter (high steam usage)
- Water softener with salt for ovens with PNC 921305 automatic regeneration of resin
- Wheel kit for 6 & 10 GN 1/1 and 2/1 PNC 922003 GN oven base (not for the disassembled one)

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Intertek

WaterMark

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•	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	-	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	
٠	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	
•	USB probe for sous-vide cooking	PNC	922281	
•	Grease collection tray, GN 1/1, H=100 mm	PNC	922321	
	Kit universal skewer rack and 4 long skewers for GN 1/1 ovens		922324	
•	Universal skewer rack	PNC	922326	
•	4 long skewers	PNC	922327	
	Multipurpose hook		922348	
	4 flanged feet for 6 & 10 GN , 2", 100-130mm	-	922351	
•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC	922362	
•	Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC	922364	
•	Tray support for 6 & 10 GN 1/1 disassembled open base	PNC	922382	
٠	Wall mounted detergent tank holder	-	922386	
٠	USB SINGLE POINT PROBE	PNC	922390	
•	Tray rack with wheels 10 GN 1/1, 65mm pitch (std)	PNC	922601	
•	Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC	922602	
•	Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC	922608	
•	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 detergent and rinse aid	PNC	922618	
•	Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/ close device and drain)	PNC	922619	

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



## Magistar Combi TS Natural Gas Combi Oven 10GN1/1

PNC 922752

PNC 922773

PNC 925000

PNC 925001

PNC 925002

PNC 925003

PNC 925004

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PNC 925006

PNC 925007

PNC 925008

PNC 925009

PNC 925010

PNC 925011

PNC 930217

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<ul> <li>Flat dehydration tray, GN 1/1</li> <li>PNC 922652</li> <li>previous base GN 1/1</li> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled</li> <li>Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch</li> <li>Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1</li> <li>Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1</li> <li>Heat shield for 10 GN 1/1 oven</li> <li>PNC 922661</li> <li>Kit to convert from LPG to natural gas</li> <li>PNC 922671</li> <li>Flue condenser for gas oven</li> <li>PNC 922673</li> <li>Flue condenser for gas oven</li> <li>PNC 922674</li> <li>Flue condenser for G &amp; 10 GN 1/1 and 400x600mm grids</li> <li>Novens, 100-115MM</li> <li>Tray support for 6 &amp; 10 GN 1/1 open base</li> <li>Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64 mm pitch</li> <li>Detergent tank holder for open base</li> <li>PNC 922699</li> <li>Baker/pastry runners 400x600mm for PNC 922702</li> <li>Baker/pastry runners 400x600mm for PNC 922704</li> <li>Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens</li> <li>Mesh grilling grid</li> <li>PNC 922713</li> <li>Probe holder for figuids</li> <li>PNC 92273</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 92273</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 92273</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922741</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922742</li> <li>Ating adjustable feet for 6 &amp; 10 GN</li> <li>PNC 922743</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922744</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922745</li> <li>Ating adjustable feet for 6 &amp; 10 GN</li> <li>PNC 922746</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922747</li> <li>Double-face griddle, one side ribbed</li> <li>PNC 922747</li> </ul>	plates for 10 GN 1/1 oven and blast	PNC 922649		<ul> <li>Non-stick universal pan, GN 1/2, H=20mm</li> <li>Non-stick universal pan, GN 1/2, H=40mm</li> <li>Non-stick universal pan, GN 1/2, H=60mm</li> </ul>
<ul> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled</li> <li>Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch</li> <li>Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 Heat shield for stacked ovens 6 GN Kit to convert from natural gas to LPG</li> <li>PNC 922661</li> <li>Kit to convert from natural gas to LPG</li> <li>PNC 922670</li> <li>Kit to convert from natural gas to LPG</li> <li>PNC 922671</li> <li>File condenser for gas oven Fixed tray rack for 10 GN 1/1 and 400x600mm grids</li> <li>Kit to fix oven to the wall</li> <li>PNC 922685</li> <li>A high adjustable feet for 6 &amp; 10 GN</li> <li>PNC 922680</li> <li>PNC 922680</li> <li>PNC 922681</li> <li>A high adjustable feet for 6 &amp; 10 GN</li> <li>PNC 922682</li> <li>Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 6 &amp; 10 GN 1/1 oven base</li> <li>PNC 922699</li> <li>Bakery/pastry runners 400x600mm for 0 k10 GN 1/1 oven base</li> <li>PNC 922702</li> <li>Spit for lamb or suckling pig (up to 12kg) for GN 1/1 oven base</li> <li>PNC 922704</li> <li>Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens</li> <li>PNC 922703</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922733</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922741</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922742</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922743</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922744</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922745</li> <li>Ating adjustable feet for 6 &amp; 10 GN</li> <li>PNC 922746</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922747</li> <li>Double-face griddle, one side ribbed</li> <li>PNC 922747</li> </ul>	<ul> <li>Dehydration tray, GN 1/1, H=20mm</li> </ul>	PNC 922651		<ul> <li>Compatibility kit for installation on</li> </ul>
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<ul> <li>Kit to convert from LPG to natural gas</li> <li>Flue condenser for gas oven</li> <li>PNC 922678</li> <li>Fixed tray rack, 8 GN 1/1 and 400x600m grids</li> <li>Kit to fix oven to the wall</li> <li>PNC 922687</li> <li>A high adjustable feet for 6 &amp; 10 GN PNC 922688</li> <li>ovens, 100-115MM</li> <li>PNC 922690</li> <li>base</li> <li>Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64 mm pitch</li> <li>Detergent tank holder for open base</li> <li>Wheels for stacked ovens</li> <li>PNC 922702</li> <li>G &amp; 10 GN 1/1 oven base</li> <li>Wheels for stacked ovens</li> <li>PNC 922702</li> <li>G &amp; 10 GN 1/1 oven base</li> <li>PNC 922704</li> <li>Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens</li> <li>PNC 922713</li> <li>Probe holder for liquids</li> <li>PNC 92273</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922741</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922745</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922745</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922745</li> <li>ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed</li> <li>PNC 922747</li> </ul>	<ul> <li>Heat shield for 10 GN 1/1 oven</li> </ul>	PNC 922663		
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<ul> <li>Fixed tray rack for 10 GN 1/1 and 400x600mm grids</li> <li>Kit to fix oven to the wall</li> <li>PNC 922687</li> <li>4 high adjustable feet for 6 &amp; 10 GN</li> <li>Ovens, 100-115MM</li> <li>Tray support for 6 &amp; 10 GN 1/1 open base</li> <li>Reinforced tray rack with wheels, 100est support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch</li> <li>Detergent tank holder for open base</li> <li>Wheels for stacked ovens</li> <li>PNC 922702</li> <li>Bakery/pastry runners 400x600mm for 12kg) for GN 1/1 ovens</li> <li>PNC 922704</li> <li>Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens</li> <li>Mesh grilling grid</li> <li>PNC 922713</li> <li>Probe holder for liquids</li> <li>PNC 922714</li> <li>Exhaust hood without fan for 6 &amp; 10 GN</li> <li>PNC 922713</li> <li>Probe holder for liquids</li> <li>PNC 922714</li> <li>Exhaust hood without fan for 6 &amp; 10 GN</li> <li>PNC 922713</li> <li>Probe holder for liquids</li> <li>PNC 922714</li> <li>Exhaust hood without fan for 6 &amp; 10 GN</li> <li>PNC 922714</li> <li>Exhaust hood without fan for 6 &amp; 10 GN</li> <li>PNC 922723</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>PNC 922741</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922742</li> <li>4 high adjustable feet for 6 &amp; 10 GN</li> <li>PNC 922745</li> <li>ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed</li> <li>PNC 922747</li> </ul>	• Kit to convert from LPG to natural gas	PNC 922671		
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12kg) for GN 1/1 ovensMesh grilling gridProbe holder for liquidsProbe holder for liquidsPNC 922714Exhaust hood with fan for 6 & 10 GN1/1 ovensExhaust hood without fan for 6 & 10 GN1/1 ovensExhaust hood without fan for 6 & 10 GNPNC 9227331/1GN ovensFixed tray rack, 8 GN 1/1, 85mm pitchFixed tray rack, 8 GN 2/1, 85mm pitchPNC 9227424 high adjustable feet for 6 & 10 GNovens, 230-290mmTray for traditional static cooking,H=100mmDouble-face griddle, one side ribbedPNC 922747	<ul> <li>Wheels for stacked ovens</li> </ul>	PNC 922704		
<ul> <li>Probe holder for liquids</li> <li>PNC 922714</li> <li>Exhaust hood with fan for 6 &amp; 10 GN 1/1 ovens</li> <li>Exhaust hood without fan for 6 &amp; 10 GN 1/1GN ovens</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922741</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922742</li> <li>PNC 922745</li> <li>Ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed</li> <li>PNC 922747</li> </ul>	12kg) for GN 1/1 ovens	PNC 922709		
<ul> <li>Exhaust hood with fan for 6 &amp; 10 GN 1/1 ovens</li> <li>Exhaust hood without fan for 6 &amp; 10 1/1GN ovens</li> <li>Fixed tray rack, 8 GN 1/1, 85mm pitch</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch</li> <li>PNC 922741</li> <li>PNC 922742</li> <li>PNC 922745</li> <li>VPNC 922745</li> <li>PNC 922745</li> <li>PNC 922746</li> <li>H=100mm</li> <li>PNC 922747</li> </ul>				
1/1 ovens         Exhaust hood without fan for 6&10       PNC 922733         1/1GN ovens       PNC 922733         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 922747         Double-face griddle, one side ribbed       PNC 922747	•		_	
1/1GN ovens         Fixed tray rack, 8 GN 1/1, 85mm pitch       PNC 922741         Fixed tray rack, 8 GN 2/1, 85mm pitch       PNC 922742         • A 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       PNC 922747	1/1 ovens			
<ul> <li>Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742</li> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed</li> <li>PNC 922747</li> </ul>	1/1GN ovens			
<ul> <li>4 high adjustable feet for 6 &amp; 10 GN PNC 922745 □ ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed PNC 922747 □</li> </ul>	-		_	
ovens, 230-290mm • Tray for traditional static cooking, PNC 922746 H=100mm • Double-face griddle, one side ribbed PNC 922747			_	
H=100mm ■ Double-face griddle, one side ribbed PNC 922747 □	ovens, 230-290mm			
• Double-tace griddle, one side ribbed PNC 922747	H=100mm		_	
	<ul> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> </ul>	PNC 922747		



## Magistar Combi TS Natural Gas Combi Oven 10GN1/1

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



2 9/16 65 mm

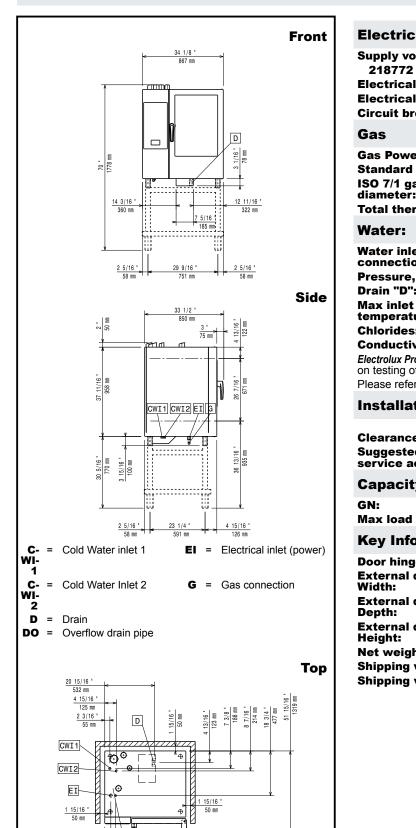
4 5/8 117 m G

⊕

Intertek

WaterMark

# Magistar Combi TS Natural Gas Combi Oven 10GN1/1



#### Supply voltage: 218772 (ZCOG101T2U0) 230-240 V/1 ph/50 Hz **Electrical power, default:** 1.1 kW **Electrical power max.:** 1.1 kW **Circuit breaker required** Gas **Gas Power:** 33.6 kW **Standard gas delivery:** Natural Gas G20 **ISO 7/1 gas connection** diameter: 1/2" MNPT 114542 BTU (33.6 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:** <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: 5 cm rear and right **Clearance:** hand sides. Suggested clearance for 50 cm left hand side. service access: **Capacity:** GN: 10 - 1/1 Gastronorm Max load capacity: 50 kg **Key Information: Door hinges: External dimensions,** Width: 867 mm **External dimensions,** 775 mm Depth: External dimensions, **Height:** 1058 mm Net weight: 166.5 kg Shipping weight: 184.5 kg **Shipping volume:** 1.04 m<sup>3</sup>

#### Magistar Combi TS Natural Gas Combi Oven 10GN1/1

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