ITEM # _____

MODEL # _____

Magistar Combi TS Natural Gas Combi Oven 20GN1/1

NAME # _____

SIS # _____

AIA # _____

218774 (ZCOG201T2U0) Magistar Combi TS combi boiler oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning (Australia)

Short Form Specification

Item No. _____

Combi oven with high resolution full touch screen interface, multilanguage
- Built-in steam generator with real humidity control based upon Lambda Sensor
- AirFlow air distribution system to achieve maximum performance with 7 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) and economizer functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Cooking Optimizer to cut running costs, Make-it-Mine to customize interface, Match connectionto Rapido Chiller, SoloMio to customize homepage, agenda Calendar, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Double glass door with LED lights
- Stainless steel construction throughout
- Supplied with n.1 trolley rack 1/1 GN, 63 mm pitch.

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 pre-installed 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.
- 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).
- 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.
- 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

APPROVAL: _____

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.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 20 GN 1/1 trays.
- [NOT TRANSLATED]

Construction

- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.
- 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.

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.
- 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).
- With Match function the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).

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, 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.
- Zero Waste provides chefs with useful tips for minimizing food waste.
  Zero Waste is a library of Automatic recipes that aims to:
  give a second life to raw food close to expiration date (e. g.: from milk to yogurt)
  obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale)

promote the use of typically discarded food items (e.g.: carrot peels).
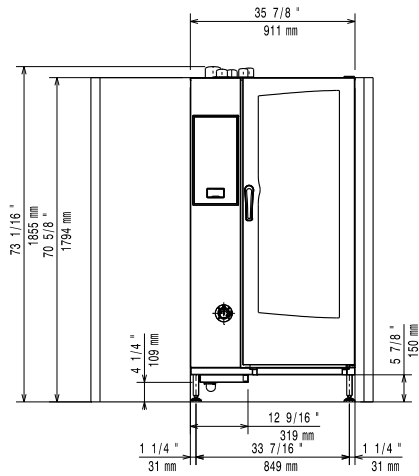
Included Accessories

- 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch (included)   PNC 922753
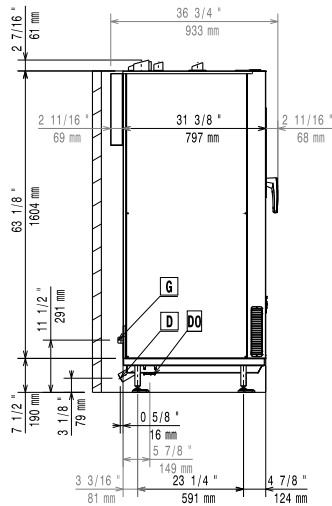
Optional Accessories

Water softener with cartridge and flow meter (high steam usage)	PNC 920003	❏
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	❏
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	PNC 922324	❏
Universal skewer rack	PNC 922326	❏
4 long skewers	PNC 922327	❏
Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)	PNC 922338	❏
Multipurpose hook	PNC 922348	❏
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❏
Thermal cover for 20 GN 1/1 oven and blast chiller freezer	PNC 922365	❏
Wall mounted detergent tank holder	PNC 922386	❏
USB SINGLE POINT PROBE	PNC 922390	❏
External connection kit for 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 1/1 oven	PNC 922659	❏
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, 16 GN 1/1, 84mm pitch	PNC 922683	❏
Kit to fix oven to the wall	PNC 922687	❏
4 flanged feet for 20 GN , 2", 150mm	PNC 922707	❏
Mesh grilling grid	PNC 922713	❏

- Probe holder for liquids — PNC 922714 ❏
- Exhaust hood with fan for 20 GN 1/1 oven — PNC 922730 ❏
- Exhaust hood without fan for 20 1/1GN oven — PNC 922735 ❏
- 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 1/1, 63mm pitch (included) — PNC 922753 ❏
- Trolley with tray rack, 16 GN 1/1, 80mm pitch — PNC 922754 ❏
- Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch — PNC 922756 ❏
- Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922761 ❏
- Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch — PNC 922763 ❏
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven — PNC 922769 ❏
- 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 ❏
- 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 ❏
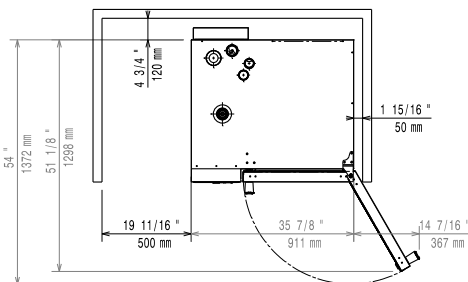- Non-stick universal pan, GN 1/2, H=60mm — PNC 925011 ❏

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Front

(drawing with dimensions: 35 7/8" / 911 mm; 73 1/16" / 1855 mm; 70 5/8" / 1794 mm; 1794 mm; 4 1/4" / 109 mm; 5 7/8" / 150 mm; 12 9/16" / 319 mm; 1 1/4" / 31 mm; 33 7/16" / 849 mm; 1 1/4" / 31 mm)

Side

(drawing with dimensions: 2 7/16" / 61 mm; 36 3/4" / 933 mm; 2 11/16" / 69 mm; 31 3/8" / 797 mm; 2 11/16" / 68 mm; 63 1/8" / 1604 mm; G; 11 1/2" / 291 mm; D DO; 7 1/2" / 190 mm; 3 1/8" / 79 mm; 0 5/8" / 16 mm; 5 7/8" / 149 mm; 3 3/16" / 81 mm; 23 1/4" / 591 mm; 4 7/8" / 124 mm)

C-WI-1	= Cold Water inlet 1	**EI**	= Electrical inlet (power)
C-WI-2	= Cold Water Inlet 2	**G**	= Gas connection
D	= Drain		
DO	= Overflow drain pipe		

Top

(drawing with dimensions: 4 3/4" / 120 mm; 1 15/16" / 50 mm; 54" / 1372 mm; 51 1/8" / 1298 mm; 19 11/16" / 500 mm; 35 7/8" / 911 mm; 14 7/16" / 367 mm)

Electric

Circuit breaker required	
Supply voltage:	230-240 V/1 ph/50 Hz
Electrical power max.:	1.8 kW
Electrical power, default:	1.8 kW

Gas

Total thermal load:	199427 BTU (58.5 kW)
Gas Power:	58.5 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1" MNPT

Water:

Max inlet water supply temperature:	30 °C
Chlorides:	<17 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-6 bar

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:

GN:	20 - 1/1 Gastronorm
Max load capacity:	100 kg

Key Information:

Door hinges:	
External dimensions, Width:	911 mm
External dimensions, Depth:	864 mm
Weight:	298.5 kg
External dimensions, Height:	1794 mm
Net weight:	298.5 kg
Shipping weight:	331.5 kg
Shipping volume:	1.83 m³

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

2025.03.10

(Certification logos: DNV-GL ISO 9001=ISO 14001 OHSAS 18001, CE, IEC, IECEE, WaterMark, ETL Intertek, GASTEC Qa)