

Magistar Combi DS Electric Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**218830 (ZCOE61B2S0)**

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, boiler in AISI304 (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, 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 tray rack 1/1 GN, 67 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 (101 °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).
- 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.
- [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.

APPROVAL: _____

- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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).

Sustainability

- Reduced power function for customized slow cooking cycles.

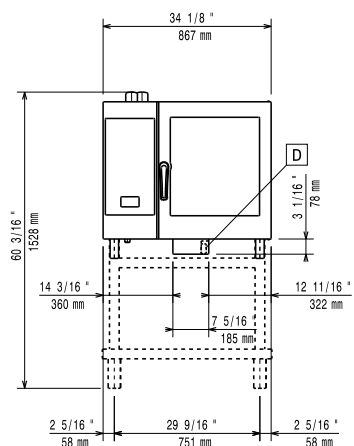
Optional Accessories

- 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 (4 kinds of smoker wood chips are available on request) 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 (included) PNC 922600 ☐

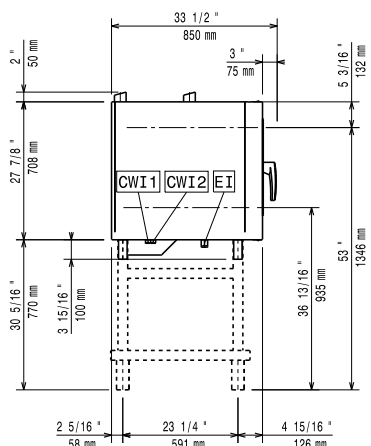
- Tray rack with wheels, 5 GN 1/1, 80mm pitch PNC 922606 ☐
- Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) PNC 922607 ☐
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610 ☐
- Open base with tray support for 6 & 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 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 ☐
- Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens PNC 922620 ☐
- 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 ☐
- Trolley with 2 tanks for grease collection PNC 922638 ☐
- Grease collection kit for open base (2 tanks, open/close device and 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 PNC 922653 ☐
- Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch PNC 922655 ☐
- Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer PNC 922657 ☐
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 PNC 922660 ☐
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661 ☐
- Heat shield for 6 GN 1/1 oven PNC 922662 ☐
- Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven PNC 922679 ☐
- 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 open 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 ☐
- Mesh grilling grid PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Odourless hood with fan for 6 & 10 GN 1/1 electric ovens PNC 922718 ☐
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven PNC 922723 ☐
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728 ☐
- Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733 ☐
- 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 ☐
- KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS PNC 922774 ☐
- EXTENSION FOR CONDENSATION TUBE 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 ☐
- 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 ☐
- Compatibility kit for installation on previous base GN 1/1 PNC 930217 ☐

Front

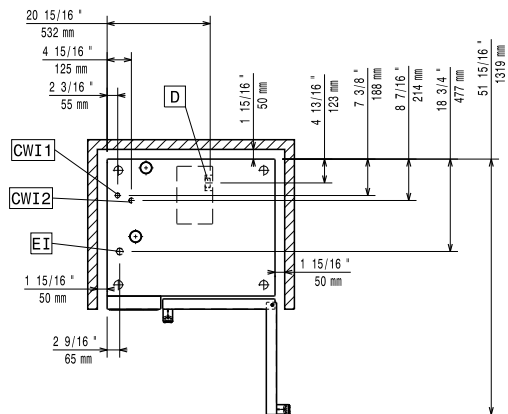


Side



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

Top



Electric

Circuit breaker required

Supply voltage: 400-430 V/3N ph/50-60 Hz

Electrical power max.: 11.5 kW

Electrical power, default: 11.1 kW

Water:

Max inlet water supply

temperature: 30 °C

Water inlet "FCW"

connection: 3/4"

Pressure, bar min/max: 1-6 bar

Chlorides: <45 ppm

Conductivity: >50 µS/cm

Drain "D": 50mm

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: 6 (GN 1/1)

Max load capacity: 30 kg

Key Information:

Door hinges: Right Side

External dimensions,

Width: 867 mm

External dimensions,

Depth: 775 mm

External dimensions,

Height: 808 mm

Weight: 121.5 kg

Net weight: 121.5 kg

Shipping weight: 138.5 kg

Shipping volume: 0.84 m³