

## Magistar Combi DS Electric Combi Oven 10GN2/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**218833 (ZCOE102B2S0)** Magistar Combi DS combi boiler oven with digital control, 10x2/1GN, 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 2/1 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).
- 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.

**APPROVAL:** \_\_\_\_\_

- 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

- 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

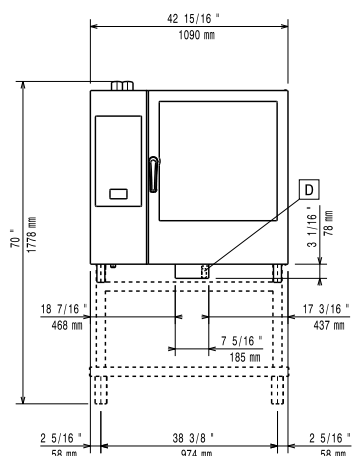
- Reduced power function for customized slow cooking cycles.

## Optional Accessories

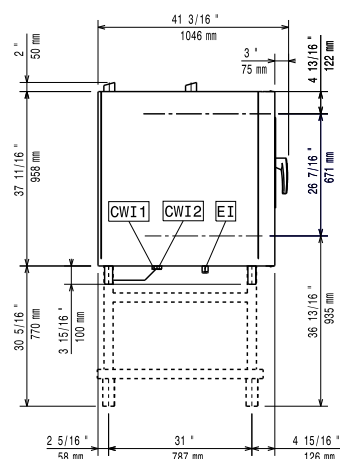
• Water softener with cartridge and flow meter (high steam usage)	PNC 920003	<input type="checkbox"/>	• Tray rack with wheels 10 GN 2/1, 65mm pitch (std)	PNC 922603	<input type="checkbox"/>
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	<input type="checkbox"/>	• Tray rack with wheels, 8 GN 2/1, 80mm pitch	PNC 922604	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>	• Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>	• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922609	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>	• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 2/1	PNC 922076	<input type="checkbox"/>	• External connection kit for detergent and rinse aid	PNC 922618	<input type="checkbox"/>
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	<input type="checkbox"/>	• Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	<input type="checkbox"/>	• Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer	PNC 922627	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>	• Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	<input type="checkbox"/>
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	<input type="checkbox"/>	• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	<input type="checkbox"/>	• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<input type="checkbox"/>	• Trolley with 2 tanks for grease collection	PNC 922638	<input type="checkbox"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>	• Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	<input type="checkbox"/>
• Double-step door opening kit	PNC 922265	<input type="checkbox"/>	• Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<input type="checkbox"/>	• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>
• Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens	PNC 922325	<input type="checkbox"/>	• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>	• Open base for 6 & 10 GN 2/1 oven, disassembled	PNC 922654	<input type="checkbox"/>
• 6 short skewers	PNC 922328	<input type="checkbox"/>	• Heat shield for 10 GN 2/1 oven	PNC 922664	<input type="checkbox"/>
• Multipurpose hook	PNC 922348	<input type="checkbox"/>	• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	<input type="checkbox"/>
• 4 flanged feet for 6 & 10 GN, 2", 100-130mm	PNC 922351	<input type="checkbox"/>	• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>
• Grease collection tray, GN 2/1, H=60 mm	PNC 922357	<input type="checkbox"/>	• 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM	PNC 922688	<input type="checkbox"/>
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>	• Tray support for 6 & 10 GN 2/1 open base	PNC 922692	<input type="checkbox"/>
• Thermal cover for 10 GN 2/1 oven and blast chiller freezer	PNC 922366	<input type="checkbox"/>	• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>
• Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384	<input type="checkbox"/>	• Mesh grilling grid	PNC 922713	<input type="checkbox"/>
• Wall mounted detergent tank holder	PNC 922386	<input type="checkbox"/>	• Probe holder for liquids	PNC 922714	<input type="checkbox"/>
• USB SINGLE POINT PROBE	PNC 922390	<input type="checkbox"/>	• Odourless hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719	<input type="checkbox"/>
			• Condensation hood with fan for 6 & 10 GN 2/1 electric oven	PNC 922724	<input type="checkbox"/>
			• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>
			• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>
			• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
			• TROLLEY FOR GREASE COLLECTION KIT	PNC 922752	<input type="checkbox"/>
			• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>
			• KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS	PNC 922774	<input type="checkbox"/>
			• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>
			• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>

- 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 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Compatibility kit for installation on previous base GN 2/1 PNC 930218 ☐

### Front

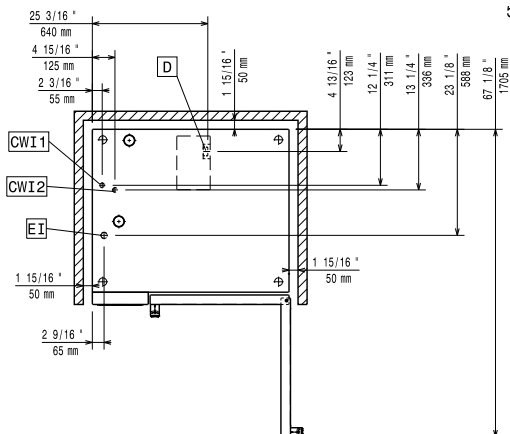


### Side



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

### Top



### Electric

#### Circuit breaker required

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

**Electrical power max.:** 39 kW

**Electrical power, default:** 37.4 kW

### Water:

#### Max inlet water supply

**temperature:** 30 °C

**Chlorides:** <45 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:** 10 - 2/1 Gastronorm

**Max load capacity:** 100 kg

### Key Information:

**Door hinges:** Right Side

**External dimensions, Width:** 1090 mm

**External dimensions, Depth:** 971 mm

**External dimensions, Height:** 1058 mm

**Weight:** 186.5 kg

**Net weight:** 186.5 kg

**Shipping weight:** 211.5 kg

**Shipping volume:** 1.58 m³