

Magistar Combi DS Natural Gas Combi Oven 6GN1/1

ITEM#	
MODEL #	
NAME #	
SIS#	
AIA#	



218870 (ZCOG61B2U0)

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, boiler in AlSI304 (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

- 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).
- 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: 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

Magistar Combi DS Natural Gas Combi Oven 6GN1/1

PNC 922382

PNC 922386

PNC 922390

PNC 922600

PNC 922606

PNC 922607

PNC 922610

PNC 922612

• Tray support for 6 & 10 GN 1/1

USB SINGLE POINT PROBE

· Wall mounted detergent tank holder

Tray rack with wheels, 6 GN 1/1, 65mm

• Tray rack with wheels, 5 GN 1/1, 80mm

holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch

Slide-in rack with handle for 6 & 10 GN

Open base with tray support for 6 & 10

Bakery/pastry tray rack with wheels

disassembled open base

pitch (included)

(5 runners)

1/1 oven

pitch

	corners for easy slearning.
•	304 AISI stainless steel construction throughout.
_	Front access to control hoard for easy service

 Front access to control board for easy service. • 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

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- 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 customi	zed slow cook	ina	(GN 1/1 oven		
cycles.	200 310W 000K	ıı ıg		Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	
Optional Accessories			8	Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1	PNC 922615	
 Water softener with cartridge and flow meter (high steam usage) 	PNC 920003			or400x600mm	DNC 022649	
Water softener with salt for ovens with	PNC 921305		r	External connection kit for detergent and inse aid	PNC 922618	
 automatic regeneration of resin Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the 	PNC 922003		c	Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/ close device and drain)	PNC 922619	
disassembled one)	DNC 022017			Stacking kit for gas 6 GN 1/1 oven placed	PNC 922622	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017			on gas 6 GN 1/1 oven Stacking kit for gas 6 GN 1/1 oven placed	PNC 922623	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036		C	on gas 10 GN 1/1 oven		
• AISI 304 stainless steel grid, GN 1/1	PNC 922062			Frolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	
 Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 	PNC 922086			Frolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628	
• External side spray unit (needs to be mounted outside and includes support	PNC 922171			Frolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	
to be mounted on the oven)	DNO 000400			Riser on feet for 2 6 GN 1/1 ovens or a 6	PNC 922632	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189		• F	GN 1/1 oven on base Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635	
 Baking tray with 4 edges in perforated aluminum, 400x600x20mm 	PNC 922190		• 5	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191		• F	Plastic drain kit for 6 &10 GN oven,	PNC 922637	
 Pair of frying baskets 	PNC 922239		• (Grease collection kit for open base (2	PNC 922639	
AISI 304 stainless steel bakery/pastry arid 400x600mm	PNC 922264			anks, open/close device and drain)		_
grid 400x600mmDouble-step door opening kit	PNC 922265			Wall support for 6 GN 1/1 oven	PNC 922643	
Grid for whole chicken (8 per grid -	PNC 922266			Dehydration tray, GN 1/1, H=20mm	PNC 922651	
1,2kg each), GN 1/1	FINC 922200	_		Flat dehydration tray, GN 1/1	PNC 922652	
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321		C	Open base for 6 & 10 GN 1/1 oven, disassembled	PNC 922653	
Kit universal skewer rack and 4 long skewers for GN 1/1 ovens	PNC 922324		٧	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	
Universal skewer rack	PNC 922326			Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller	PNC 922657	
• 4 long skewers	PNC 922327			reezer		
 Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips 	PNC 922338		•	Heat shield for stacked ovens 6 GN 1/1 on 3 GN 1/1	PNC 922660	
are available on request)	DNC 000040			Heat shield for stacked ovens 6 GN 1/1 on	PNC 922661	
Multipurpose hook A flagged foot for 6 % 10 CN 2"	PNC 922348 PNC 922351			10 GN 1/1	DNC 022662	
 4 flanged feet for 6 & 10 GN , 2", 100-130mm 	FINC 922331			Heat shield for 6 GN 1/1 oven	PNC 922662	
• Crid for whole duck (9 per grid 1 9kg	DNC 022362		• r	Kit to convert from natural gas to LPG	PNC 922670	



each), GN 1/1







• Grid for whole duck (8 per grid - 1,8kg PNC 922362 \Box





PNC 922671

• Kit to convert from LPG to natural gas



Magistar Combi DS Natural Gas Combi Oven

 Flue condenser for gas oven 	PNC 922678			
 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			
CHIMNEY ADAPTOR NEEDED IN CASE OF CONVERSION OF 6 GN 1/1 OR 6 GN 2/1 OVENS FROM NATURAL GAS TO LPG	PNC 922706			
Mesh grilling grid	PNC 922713			
Probe holder for liquids Type year hand with for for C 8 40 CN	PNC 922714			
 Exhaust hood with fan for 6 & 10 GN 1/1 ovens 	PNC 922728	ч		
 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			
and one side smooth, 400x600mmTROLLEY FOR GREASE COLLECTION KIT	PNC 922752			
Water inlet pressure reducer	PNC 922773			
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 Non stick universal page CN 1/2	PNC 925008 PNC 925009			
 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			







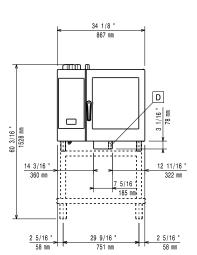






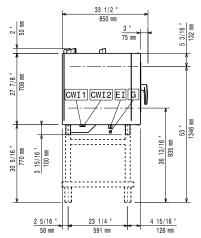


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Side

Front



Cold Water inlet 1

ΕI Electrical inlet (power)

Cold Water Inlet 2

Gas connection

D = Drain

= Overflow drain pipe

Top 20 15/16 " 532 mm 4 15/16 " 2 3/16 D CWI1 1000 CWI2 ΕI 1 15/16 G



Supply voltage:

218870 (ZCOG61B2U0) 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: 20.5 kW Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter:

1/2" MNPT

69884.5 BTU (20.5 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

775 mm

Clearance:

Suggested clearance for

50 cm left hand side. service access:

Capacity:

GN: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

Door hinges:

External dimensions,

Width: 867 mm **External dimensions,**

Depth:

External dimensions,

Height: 808 mm Net weight: 139.5 kg **Shipping weight:** 156.5 kg **Shipping volume:** 0.84 m³

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