

Magistar Combi DS Natural Gas Combi Oven 10GN2/1

ITEM#	
MODEL #	
MODEL #	
NAME #	
SIS#	
AIA#	



218873 (ZCOG102B2U0) Magistar Combi DS combi boiler oven with digital control, 10x2/1GN, gas, 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
- 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.





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PNC 922667

- 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 plugin 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

Water softener with cartridge and flow PNC 920003

Optional Accessories

• External side spray unit (needs to be

400x600x20mm

mounted outside and includes support

	meter (high steam usage)		
•	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	
•	AISI 304 stainless steel grid, GN 2/1	PNC 922076	

to be mounted on the oven) · Pair of AISI 304 stainless steel grids, PNC 922175 GN 2/1

PNC 922171

 \Box

- · Baking tray for 5 baguettes in PNC 922189 perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm Baking tray with 4 edges in aluminum, PNC 922191
- PNC 922239 · Pair of frying baskets • AISI 304 stainless steel bakery/pastry PNC 922264 grid 400x600mm
- PNC 922265 Double-step door opening kit Grid for whole chicken (8 per grid -PNC 922266 1,2kg each), GN 1/1
- Kit universal skewer rack and 6 short PNC 922325 skewers for Lengthwise GN 2/1 and Crosswise ovens

 Universal skewer rack 	PNC 922326	
 6 short skewers 	PNC 922328	
 Multipurpose hook 	PNC 922348	
 4 flanged feet for 6 & 10 GN, 2", 100-130mm 	PNC 922351	
 Grease collection tray, GN 2/1, H=60 mm 	PNC 922357	
Crid for whole duck (9 per grid 1 9kg	DNC 022262	

- Grid for whole duck (8 per grid 1,8kg PNC 922362) each), GN 1/1
- Thermal cover for 10 GN 2/1 oven and PNC 922366 blast chiller freezer
- Tray support for 6 & 10 GN 2/1 PNC 922384 disassembled open base · Wall mounted detergent tank holder PNC 922386
- USB SINGLE POINT PROBE PNC 922390

•	Tray rack with wheels 10 GN 2/1, 65mm pitch (std)	PNC 922603	
•	Tray rack with wheels, 8 GN 2/1, 80mm	PNC 922604	

- pitch Slide-in rack with handle for 6 & 10 GN PNC 922605
- 2/1 oven Bakery/pastry tray rack with wheels PNC 922609 400x600mm for 10 GN 2/1 oven and blast
- chiller freezer, 80mm pitch (8 runners) Open base with tray support for 6 & 10 PNC 922613 GN 2/1 oven
- · External connection kit for detergent and PNC 922618 rinse aid
- Stacking kit for gas 6 GN 2/1 oven placed $\,$ PNC 922625 on gas 10 GN 2/1 oven Trolley for slide-in rack for 6 & 10 GN 2/1 PNC 922627
- oven and blast chiller freezer Trolley for mobile rack for 6 GN 2/1 on 6 PNC 922631 or 10 GN 2/1 ovens
- · Stainless steel drain kit for 6 & 10 GN PNC 922636 oven, dia=50mm
- Plastic drain kit for 6 &10 GN oven, PNC 922637 dia=50mm
- Trolley with 2 tanks for grease collection PNC 922638 Grease collection kit for open base (2 PNC 922639
- tanks, open/close device and drain) · Banquet rack with wheels holding 51 PNC 922650 plates for 10 GN 2/1 oven and blast chiller
- freezer, 75mm pitch Dehydration tray, GN 1/1, H=20mm PNC 922651 Flat dehydration tray, GN 1/1 PNC 922652
- Open base for 6 & 10 GN 2/1 oven. PNC 922654 disassembled • Heat shield for 10 GN 2/1 oven PNC 922664
- on 10 GN 2/1 Kit to convert from natural gas to LPG PNC 922670 Kit to convert from LPG to natural gas PNC 922671

• Heat shield-stacked for ovens 6 GN 2/1

- PNC 922678 Flue condenser for gas oven Kit to fix oven to the wall PNC 922687
- 4 high adjustable feet for 6 & 10 GN PNC 922688 ovens, 100-115MM
- Tray support for 6 & 10 GN 2/1 open base PNC 922692 · Detergent tank holder for open base PNC 922699
- · Mesh grilling grid PNC 922713 PNC 922714 Probe holder for liquids · 4 high adjustable feet for 6 & 10 GN PNC 922745
- ovens, 230-290mm Tray for traditional static cooking, PNC 922746 H=100mm
- · Double-face griddle, one side ribbed and PNC 922747 one side smooth, 400x600mm
- TROLLEY FOR GREASE COLLECTION PNC 922752 KIT
- Water inlet pressure reducer PNC 922773 Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- Non-stick universal pan, GN 1/1, PNC 925001 H=40mm Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and PNC 925003 one side smooth, GN 1/1

















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 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	

















11/16 °

Cold Water inlet 1

Cold Water Inlet 2

Drain

DO = Overflow drain pipe

WI-

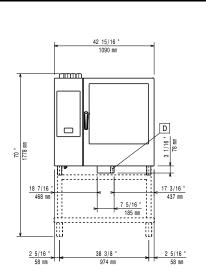
C-WI-

2

D

15/16 " 100 mm

Magistar Combi DS Natural Gas Combi Oven 10GN2/1



41 3/16 '

CWI1 CWI2 EI G

ΕI

Electrical inlet (power)

Gas connection

Electric

Front

Side

Circuit breaker required

Supply voltage: 230-240 V/1 ph/50 Hz

Electrical power max.: 1.5 kW Electrical power, default: 1.5 kW

Total thermal load: 173518 BTU (50.9 kW)

Gas Power: 50.9 kW Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter:

1/2" MNPT

Max inlet water supply

temperature: 30 °C **Chlorides:** <17 ppm >50 µS/cm **Conductivity:** Drain "D": 50mm

Water inlet "FCW"

3/4" connection: 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: 5 cm rear and right Clearance:

Suggested clearance for

50 cm left hand side. service access:

Capacity:

10 - 2/1 Gastronorm

Max load capacity: 100 kg

Key Information:

Door hinges: Right Side

External dimensions,

Width: 1090 mm

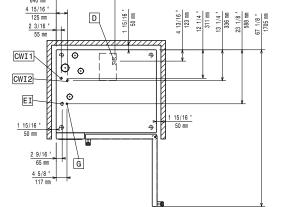
External dimensions,

971 mm Depth:

External dimensions,

1058 mm **Height:** Weight: 202.5 kg Net weight: 202.5 kg

Shipping weight: 227.5 kg **Shipping volume:** 1.58 m³















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