

# Magistar Combi DS Natural Gas Combi Oven 10GN2/1

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

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).
- 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: 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

### APPROVAL:

- 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.
- Supplied with n.1 tray rack 2/1 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 customized slow cooking cycles.

## Optional Accessories

- |   |            |                          |  |            |                          |
|---|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage)                                       | PNC 920003 | <input type="checkbox"/> | • Thermal cover for 10 GN 2/1 oven and blast chiller freezer   | PNC 922366 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin                               | PNC 921305 | <input type="checkbox"/> | • Tray support for 6 & 10 GN 2/1 disassembled open base  | PNC 922384 | <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"/> | • Wall mounted detergent tank holder   | PNC 922386 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> | • USB SINGLE POINT PROBE   | PNC 922390 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> | • Tray rack with wheels 10 GN 2/1, 65mm pitch (std)  | PNC 922603 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> | • Tray rack with wheels, 8 GN 2/1, 80mm pitch  | PNC 922604 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1   | PNC 922076 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 2/1 oven   | PNC 922605 | <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"/> | • 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"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1  | PNC 922175 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 2/1 oven   | PNC 922613 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                 | PNC 922189 | <input type="checkbox"/> | • External connection kit for detergent and rinse aid  | PNC 922618 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> | • Stacking kit for gas 6 GN 2/1 oven placed on gas 10 GN 2/1 oven  | PNC 922625 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer   | PNC 922627 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <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"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922636 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922637 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens               | PNC 922325 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain)   | PNC 922639 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <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"/> |
| • 6 short skewers   | PNC 922328 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm   | PNC 922651 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1  | PNC 922652 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> | • Open base for 6 & 10 GN 2/1 oven, disassembled   | PNC 922654 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm   | PNC 922357 | <input type="checkbox"/> | • Heat shield for 10 GN 2/1 oven   | PNC 922664 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> | • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  | PNC 922667 | <input type="checkbox"/> |
|   |            |                          | • Kit to convert from natural gas to LPG   | PNC 922670 | <input type="checkbox"/> |
|   |            |                          | • Kit to convert from LPG to natural gas   | PNC 922671 | <input type="checkbox"/> |
|   |            |                          | • Flue condenser for gas oven  | PNC 922678 | <input type="checkbox"/> |
|   |            |                          | • Kit to fix oven to the wall  | PNC 922687 | <input type="checkbox"/> |
|   |            |                          | • 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM  | PNC 922688 | <input type="checkbox"/> |
|   |            |                          | • Tray support for 6 & 10 GN 2/1 open base   | PNC 922692 | <input type="checkbox"/> |
|   |            |                          | • Detergent tank holder for open base  | PNC 922699 | <input type="checkbox"/> |
|   |            |                          | • Mesh grilling grid   | PNC 922713 | <input type="checkbox"/> |
|   |            |                          | • Probe holder for liquids   | PNC 922714 | <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"/> |



## Magistar Combi DS Natural Gas Combi Oven 10GN2/1

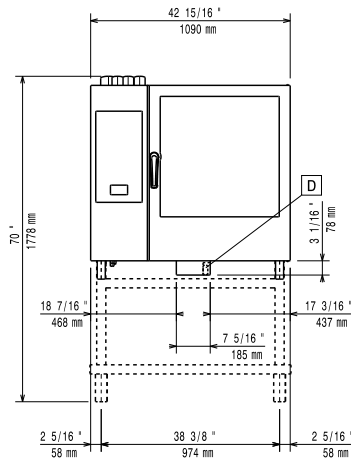
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- Non-stick universal pan, GN 1/ 1, H=40mm PNC 925001
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003
- Aluminum grill, GN 1/1 PNC 925004
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005
- Flat baking tray with 2 edges, GN 1/1 PNC 925006
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- Compatibility kit for installation on previous base GN 2/1 PNC 930218

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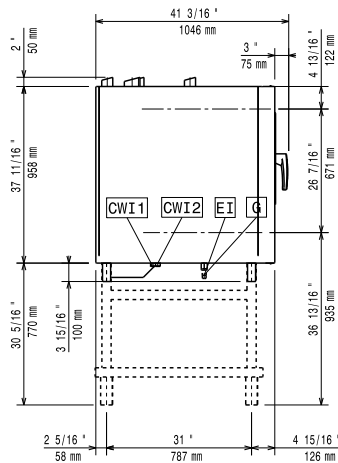
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



**Front**

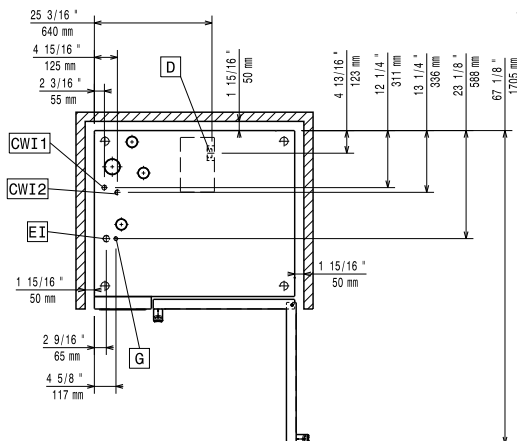


**Side**



- 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**  
5



**Electric**

**Supply voltage:** 218873 (ZCOG102B2U0) 230-240 V/1 ph/50 Hz  
**Electrical power, default:** 1.5 kW  
**Electrical power max.:** 1.5 kW  
**Circuit breaker required**

**Gas**

**Gas Power:** 50.9 kW  
**Standard gas delivery:** Natural Gas G20  
**ISO 7/1 gas connection diameter:** 1/2" MNPT  
**Total thermal load:** 173518 BTU (50.9 kW)

**Water:**

**Water inlet "FCW" connection:** 3/4"  
**Pressure, bar min/max:** 1-6 bar  
**Drain "D":** 50mm  
**Max inlet water supply temperature:** 30 °C  
**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:** Clearance: 5 cm rear and right hand sides.  
**Suggested clearance for service access:** 50 cm left hand side.

**Capacity:**

**GN:** 10 - 2/1 Gastronom  
**Max load capacity:** 100 kg

**Key Information:**

**Door hinges:**  
**External dimensions, Width:** 1090 mm  
**External dimensions, Depth:** 971 mm  
**External dimensions, Height:** 1058 mm  
**Net weight:** 202.5 kg  
**Shipping weight:** 227.5 kg  
**Shipping volume:** 1.58 m<sup>3</sup>