ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Magistar Combi DI
Electric Combi Oven 10GN1/1

218932 (ZCOE101C2S0) Magistar Combi DI combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning (Australia)

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.

- AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.

- HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).

- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.

- Automatic backup mode to avoid downtime.

- USB port to download HACCP data, programs and settings. Connectivity ready.

- Single 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.

APPROVAL:

Main Features

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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. 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 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.
- 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).
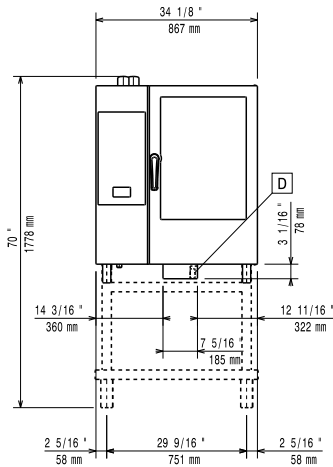
Optional Accessories

- Water softener with cartridge and flow meter (high steam usage) — PNC 920003 ❑
- Water softener with salt for ovens with automatic regeneration of resin — PNC 921305 ❑
- 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 ❑
- 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 ❑
- Thermal cover for 10 GN 1/1 oven and blast chiller freezer — PNC 922364 ❑
- 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 10 GN 1/1, 65mm pitch (std) — PNC 922601 ❑
- Tray rack with wheels, 8 GN 1/1, 80mm pitch — PNC 922602 ❑
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) — PNC 922608 ❑
- 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 or400x600mm — 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 6 GN 1/1 on 6 or 10 GN 1/1 ovens — PNC 922630 ❑
- 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 10 GN 1/1 oven — PNC 922645 ❑
- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch — PNC 922648 ❑
- Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch — PNC 922649 ❑
- 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 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch — PNC 922656 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 — PNC 922661 ❑
- Heat shield for 10 GN 1/1 oven — PNC 922663 ❑
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids — PNC 922685 ❑
- 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 ❑
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch — PNC 922694 ❑
- 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 ❑
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens — PNC 922709 ❑
- 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, 8 GN 1/1, 85mm pitch   PNC 922741   ❏
- Fixed tray rack, 8 GN 2/1, 85mm pitch   PNC 922742   ❏
- 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   ❏
- 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   ❏
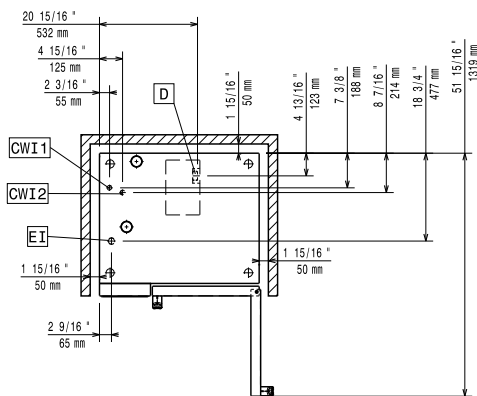- Compatibility kit for installation on previous base GN 1/1   PNC 930217   ❏

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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.

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Front

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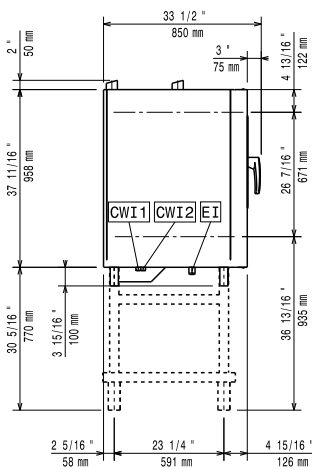
C-WI-1	=	Cold Water inlet 1
EI	=	Electrical inlet (power)
C-WI-2	=	Cold Water Inlet 2
D	=	Drain
DO	=	Overflow drain pipe

Top

Electric

Supply voltage:	
218932 (ZCOE101C2S0)	400-430 V/3N ph/50-60 Hz
Electrical power, default:	19 kW
Electrical power max.:	19.8 kW
Circuit breaker required	

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:	<10 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 - 1/1 Gastronorm
Max load capacity:	50 kg

Key Information:

Door hinges:	
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	1058 mm
Net weight:	131.5 kg
Shipping weight:	149.5 kg
Shipping volume:	1.06 m³

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