

## Magistar Combi DI Natural Gas Combi Oven 6GN1/1

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

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

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

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

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

**218970 (ZCOG61C2U0)**

Magistar Combi DI combi boilerless oven with digital control, 6x1/1GN, gas, 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.

### Main Features

- 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).
- 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.
- 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.

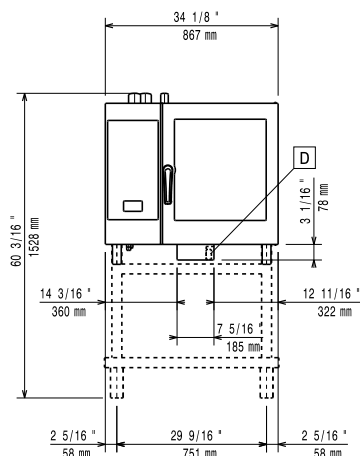
### User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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).

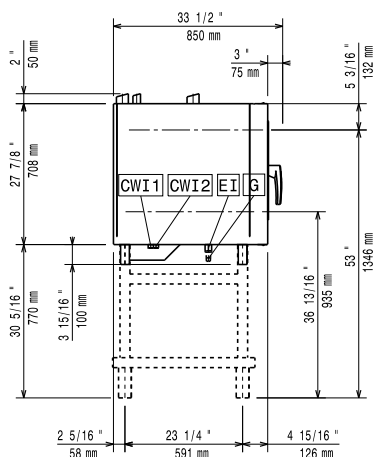
### Optional Accessories

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

### Front

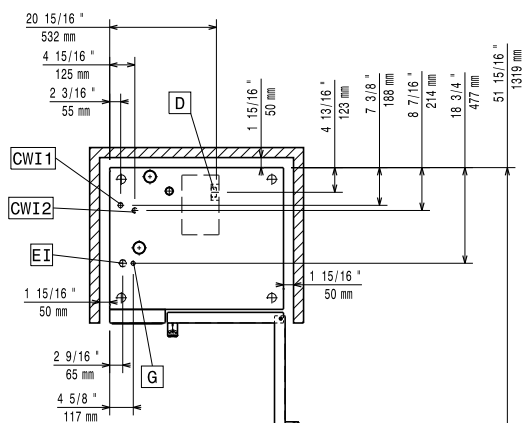


### Side



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

### Top



### Electric

#### Circuit breaker required

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

**Electrical power max.:** 1.1 kW

**Electrical power, default:** 1.1 kW

### Gas

**Total thermal load:** 44317 BTU (13 kW)

**Gas Power:** 13 kW

**Standard gas delivery:** Natural Gas G20

**ISO 7/1 gas connection diameter:** 1/2" MNPT

### Water:

**Max inlet water supply temperature:** 30 °C

**Water inlet "FCW" connection:** 3/4"

**Pressure, bar min/max:** 1-6 bar

**Chlorides:** <10 ppm

**Conductivity:** >50 µS/cm

**Drain "D":** 50mm

*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:** 6 (GN 1/1)

**Max load capacity:** 30 kg

### Key Information:

**Door hinges:** Right Side

**External dimensions, Width:** 867 mm

**External dimensions, Depth:** 775 mm

**External dimensions, Height:** 808 mm

**Weight:** 122.5 kg

**Net weight:** 122.5 kg

**Shipping weight:** 139.5 kg

**Shipping volume:** 0.84 m³