

Magistar Combi DI Natural Gas Combi Oven 10GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



218973 (ZCOG102C2U0) Magistar Combi DI combi boilerless oven with digital control, 10x2/1GN, 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 2/1 GN, 67 mm pitch.

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).
- 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 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.

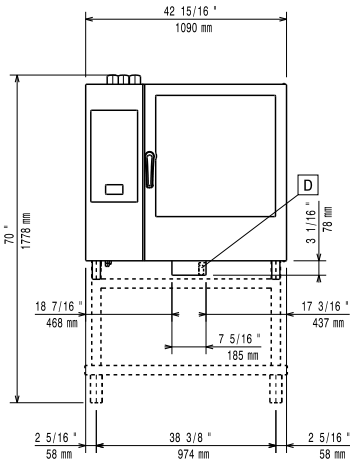
User Interface & Data Management

- 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).

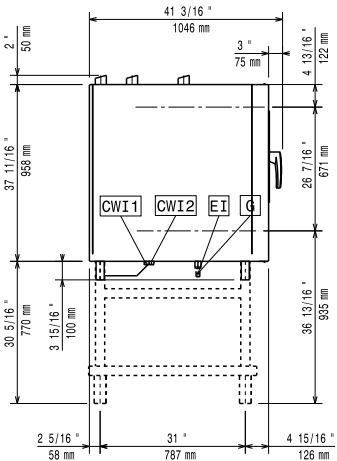
Optional Accessories

APPROVAL: _____

Front

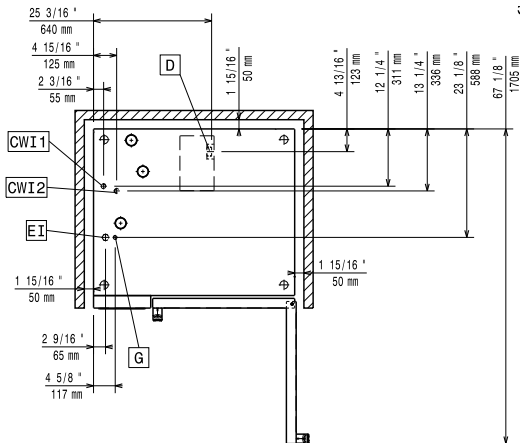


Side



- C-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



Electric

Circuit breaker required

- Supply voltage:** 230-240 V/1 ph/50 Hz
- Electrical power max.:** 1.5 kW
- Electrical power, default:** 1.5 kW

Gas

- Total thermal load:** 129542 BTU (38 kW)
- Gas Power:** 38 kW
- Standard gas delivery:** Natural Gas G20
- ISO 7/1 gas connection diameter:** 1/2" MNPT

Water:

- Max inlet water supply temperature:** 30 °C
- Chlorides:** <10 ppm
- Conductivity:** >50 µS/cm
- Drain "D":** 50mm

Water inlet "FCW" 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:** 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:** Right Side
- External dimensions, Width:** 1090 mm
- External dimensions, Depth:** 971 mm
- External dimensions, Height:** 1058 mm
- Weight:** 182.5 kg
- Net weight:** 182.5 kg
- Shipping weight:** 207.5 kg
- Shipping volume:** 1.58 m³

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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.