ZANUSSI PROFESSIONAL

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

Magistar Combi TI
Electric Combi Oven 16 trays
600x400mm, Bakery

218643 (ZCOE201K3A3B)   Magistar Combi TI combi boilerless oven with touch screen control, 16 600x400mm, electric, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door, for bakery/pastry, pitch 80mm

Short Form Specification

Item No. _____

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- 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. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- 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 for real time access, remote software update, HACCP, recipe and energy management (optional).
- Single sensor core temperature probe.
- Triple-glass door with double LED lights line.
- Stainless steel construction throughout.
- Supplied with n.1 pastry tray rack 600x400 mm, 80 mm pitch.

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- Single sensor core temperature probe included.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Automatic fast cool down and pre-heat function.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- HP Automatic Cleaning: automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Zanussi Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.

Construction

- 304 AISI stainless steel construction throughout.
- IPX5 spray water protection certification for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.

User Interface & Data Management

- Pictures upload for full customization of cooking cycles.
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.

APPROVAL:

- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Automatic consumption visualization at the end of the cycle.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- SoloMio lets the user group the favorite functions in the homepage for immediate access.
- Make-it-mine feature to allow full personalization or locking of the user interface.

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.
- Reduced power function for customized slow cooking cycles.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility.

  <i>(*Forest Stewardship Council is the world's leading organization for sustainable forest management).</i>
- Triple-glass door minimize your energy loss.*

  *<i>Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20</i>
- <p>Cooking Optimizer function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.</p>
- Cooking Optimizer function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- Save energy, water, detergent and rinse aid with green functions.
- Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.

Included Accessories

- 1 of Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922761

Optional Accessories

|		
Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)	PNC 920003	❏
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	❏
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	❏
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	❏
USB probe for sous-vide cooking	PNC 922281	❏
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	❏
Grease collection tray, GN 1/1, H=40 mm	PNC 922329	❏
Smoker for lengthwise and crosswise oven	PNC 922338	❏
Multipurpose hook	PNC 922348	❏
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❏
Thermal cover for 20 GN 1/1 oven and blast chiller freezer	PNC 922365	❏
Wall mounted detergent tank holder	PNC 922386	❏
USB single point probe	PNC 922390	❏
IoT module for OnE Connected (combi ovens, blast chiller/freezers, rack type DW) and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process).	PNC 922421	❏
Connectivity router (WiFi and LAN)	PNC 922435	❏
Steam optimizer	PNC 922440	❏
Elevating kit with trolley height extension for 20 GN 1/1 oven	PNC 922446	❏
External connection kit for liquid detergent and rinse aid	PNC 922618	❏
Dehydration tray, GN 1/1, H=20mm	PNC 922651	❏
Flat dehydration tray, GN 1/1	PNC 922652	❏
Heat shield for 20 GN 1/1 oven	PNC 922659	❏
Trolley with tray rack, 15 GN 1/1, 84mm pitch	PNC 922683	❏
Kit to fix oven to the wall	PNC 922687	❏
4 flanged feet for 20 GN , 2", 150mm	PNC 922707	❏
Mesh grilling grid, GN 1/1	PNC 922713	❏
Probe holder for liquids	PNC 922714	❏
Levelling entry ramp for 20 GN 1/1 oven	PNC 922715	❏
Condensation hood with fan for 20 GN 1/1 electric oven	PNC 922725	❏
Exhaust hood with fan for 20 GN 1/1 oven	PNC 922730	❏
Exhaust hood without fan for 20 1/1GN oven	PNC 922735	❏
Stainless steel drain kit for 20 GN oven, dia=50mm	PNC 922738	❏
Plastic drain kit for 20 GN oven, dia=50mm	PNC 922739	❏
Holder for trolley handle (when trolley is in the oven) for 20 GN oven	PNC 922743	❏
Tray for traditional static cooking, H=100mm	PNC 922746	❏

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- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❏
- Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor — PNC 922751 ❏
- Trolley with tray rack, 20 GN 1/1, 63mm pitch — PNC 922753 ❏
- Trolley with tray rack, 16 GN 1/1, 80mm pitch — PNC 922754 ❏
- Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch — PNC 922756 ❏
- Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922761 ❏
- Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch — PNC 922763 ❏
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven — PNC 922769 ❏
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys — PNC 922771 ❏
- Water inlet pressure reducer — PNC 922773 ❏
- Extension for condensation tube, 37cm — PNC 922776 ❏
- Kit for installation of electric power peak management system for 20 GN Oven — PNC 922778 ❏
- 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 ❏
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm — PNC 925012 ❏
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm — PNC 925013 ❏
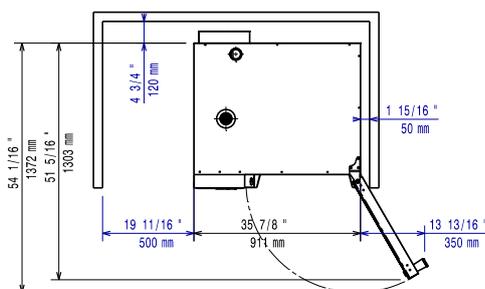- Kit of 6 non-stick universal pan GN 1/1, H=60mm — PNC 925014 ❏

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Front
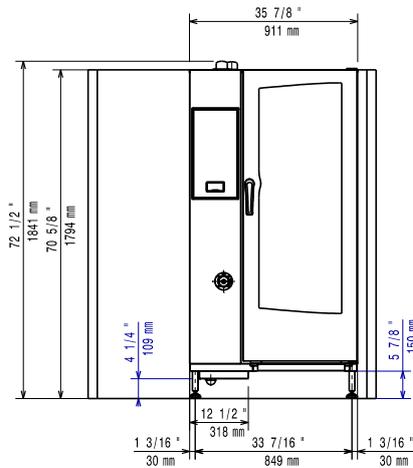
Side
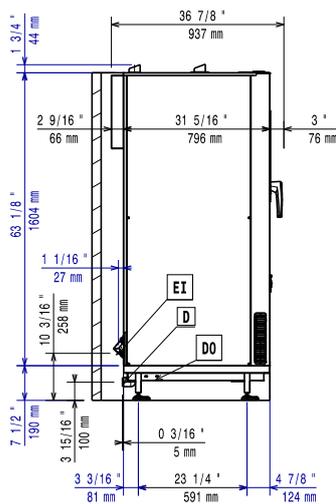
CWI1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe

Top

Electric

Supply voltage:	380-415 V/3N ph/50-60 Hz
Electrical power, max:	40.4 kW
Electrical power, default:	37.7 kW

Water:

Inlet water temperature, max:	30 °C
Inlet water pipe size (CWI1, CWI2):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm

Capacity:

Trays type:	16 (400x600 mm)
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	911 mm
External dimensions, Depth:	864 mm
External dimensions, Height:	1794 mm
Weight:	301 kg
Net weight:	262 kg
Shipping weight:	301 kg
Shipping volume:	2.07 m³

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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