

Magistar Combi DI Electric Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**218916 (ZCOE62C3A30)**

Magistar Combi DI combi boilerless oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning, 3-glass door

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. metterei 4 automatic cycles (short, medium, intensive, rinse) .
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
- USB port to download HACCP data, programs and settings.
- Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional).
- Automatic backup mode to avoid downtime.
- Triple-glass door with double LED lights line.
- Single sensor core temperature probe.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

Main Features

- Single sensor core temperature probe included.
- 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.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Automatic fast cool down and pre-heat function.
- 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.
- 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.
- 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.
- 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 evenness 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.
- 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.

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

- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Digital interface with LED backlight buttons with guided selection.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.
- C22 and C25 detergents are formulated without phosphates

APPROVAL: _____

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.

(*Forest Stewardship Council is the world's leading organization for sustainable forest management).

- Triple-glass door minimize your energy loss.*

*Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20

- Save energy, water, detergent and rinse aid with green functions.

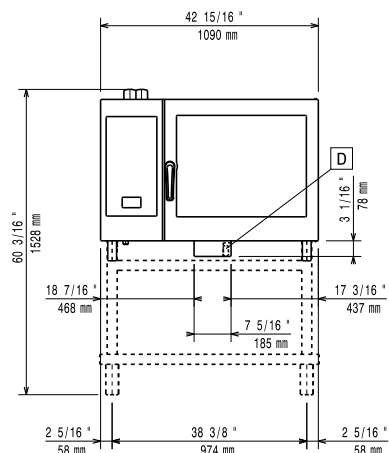
Optional Accessories

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|--|------------|--------------------------|
| • Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) | PNC 920004 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for medium steam usage | PNC 920005 | <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"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1 | PNC 922076 | <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"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1 | PNC 922175 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> |
| • 6 short skewers | PNC 922328 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm | PNC 922351 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm | PNC 922357 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base | PNC 922384 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> |

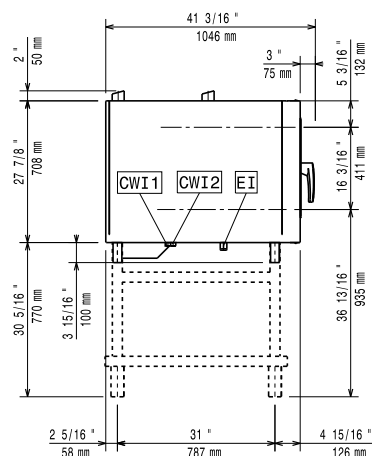
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|---|------------|--------------------------|
| • USB single point probe | PNC 922390 | <input type="checkbox"/> |
| • IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process). | PNC 922421 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN) | PNC 922435 | <input type="checkbox"/> |
| • Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) | PNC 922438 | <input type="checkbox"/> |
| • Steam optimizer | PNC 922440 | <input type="checkbox"/> |
| • GREASE COLLECTION KIT FOR OVEN CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN) | PNC 922450 | <input type="checkbox"/> |
| • GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN) | PNC 922451 | <input type="checkbox"/> |
| • GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN) | PNC 922452 | <input type="checkbox"/> |
| • GREASE COLLECTION KIT FOR STACKED OVENS 6 GN ON 6 GN 1/1 - 2/1 + RISER | PNC 922453 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven | PNC 922605 | <input type="checkbox"/> |
| • Tray rack with wheels, 5 GN 2/1, 80mm pitch | PNC 922611 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 2/1 oven | PNC 922613 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 2/1 oven | PNC 922616 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays | PNC 922617 | <input type="checkbox"/> |
| • External connection kit for liquid detergent and rinse aid | PNC 922618 | <input type="checkbox"/> |
| • Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven | PNC 922621 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer | PNC 922627 | <input type="checkbox"/> |
| • Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser | PNC 922629 | <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"/> |
| • Riser on feet for stacked 2x6 GN 1/1 ovens | PNC 922633 | <input type="checkbox"/> |
| • Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm | PNC 922634 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 6 GN 2/1 oven | PNC 922644 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384 | PNC 922654 | <input type="checkbox"/> |
| • Heat shield for 6 GN 2/1 oven | PNC 922665 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1 | PNC 922666 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 | PNC 922667 | <input type="checkbox"/> |
| • Fixed tray rack, 5 GN 2/1, 85mm pitch | PNC 922681 | <input type="checkbox"/> |

- 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 2/1 oven base PNC 922692 ☐
- Detergent tank holder for open base PNC 922699 ☐
- Tray rack with wheels, 6 GN 2/1, 65mm pitch PNC 922700 ☐
- Mesh grilling grid, GN 1/1 PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens PNC 922719 ☐
- Odour reduction hood with fan for 6+6 or 6+10 GN 2/1 electric ovens PNC 922721 ☐
- Condensation hood with fan for 6 & 10 GN 2/1 electric oven PNC 922724 ☐
- Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens PNC 922726 ☐
- Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens PNC 922729 ☐
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922731 ☐
- Exhaust hood without fan for 6&10x2/1 GN oven PNC 922734 ☐
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922736 ☐
- 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 for 6 GN and 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 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Compatibility kit for installation on previous base GN 2/1 PNC 930218 ☐

Front

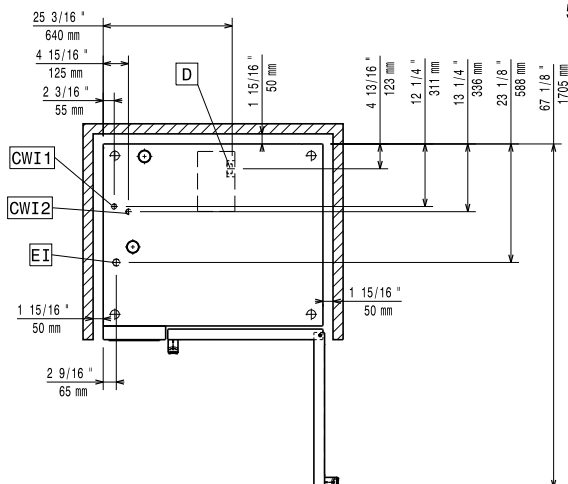


Side



- 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:	22.9 kW
Electrical power, default:	21.4 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
Outlet water pipe size (D):	50mm

Capacity:

Trays type:	6 (GN 2/1)
Pitch:	67 mm
Max load capacity:	60 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	808 mm
Weight:	140 kg
Shipping weight:	181 kg
Shipping volume:	1.28 m³

ISO Certificates

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