

Magistar Combi DI LPG Gas Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**218948 (ZCOG202C3H30)**

Magistar Combi DI combi boilerless oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning, 3-glass door - LPG

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. mettere 4 automatic cycles (short, medium, intensive, rinse) .
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
- 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).
- 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, 63 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

- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- 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).

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.
- The outer cardboard packaging is made from 70% recycled

APPROVAL: _____

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).

- 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.
- 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.

Included Accessories

- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch PNC 922757

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) | PNC 920003 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for medium steam usage | PNC 920005 | <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"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <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"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <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"/> |
| • 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"/> |
| • Thermal cover for 20 GN 2/1 oven and blast chiller freezer | PNC 922367 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> |
| • 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"/> |
| • ELEVATING KIT WITH TROLLEY HEIGHT EXTENSION FOR 20GN2/1 OVEN | PNC 922447 | <input type="checkbox"/> |

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|---|------------|--------------------------|
| • External connection kit for liquid detergent and rinse aid | PNC 922618 | <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"/> |
| • Heat shield for 20 GN 2/1 oven | PNC 922658 | <input type="checkbox"/> |
| • Kit to convert from natural gas to LPG | PNC 922670 | <input type="checkbox"/> |
| • Kit to convert from LPG to natural gas | PNC 922671 | <input type="checkbox"/> |
| • Flue condenser for gas oven | PNC 922678 | <input type="checkbox"/> |
| • Trolley with tray rack, 15 GN 2/1, 84mm pitch | PNC 922686 | <input type="checkbox"/> |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> |
| • Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens | PNC 922701 | <input type="checkbox"/> |
| • 4 flanged feet for 20 GN , 2", 150mm | PNC 922707 | <input type="checkbox"/> |
| • Mesh grilling grid, GN 1/1 | PNC 922713 | <input type="checkbox"/> |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> |
| • Levelling entry ramp for 20 GN 2/1 oven | PNC 922716 | <input type="checkbox"/> |
| • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> |
| • Trolley with tray rack 20 GN 2/1, 63mm pitch | PNC 922757 | <input type="checkbox"/> |
| • Trolley with tray rack, 16 GN 2/1, 80mm pitch | PNC 922758 | <input type="checkbox"/> |
| • Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch | PNC 922760 | <input type="checkbox"/> |
| • Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) | PNC 922762 | <input type="checkbox"/> |
| • Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch | PNC 922764 | <input type="checkbox"/> |
| • Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven | PNC 922770 | <input type="checkbox"/> |
| • Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys | PNC 922771 | <input type="checkbox"/> |
| • Water inlet pressure reducer | PNC 922773 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> |
| • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> |
| • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> |

Electric

Supply voltage:	220-240 V/1 ph/50 Hz
Electrical power, max:	2.5 kW
Electrical power, default:	2.5 kW

Gas

Total thermal load:	281490 BTU (70 kW)
Gas Power:	70 kW
Standard gas delivery:	LPG, G31
ISO 7/1 gas connection diameter:	1" MNPT

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:	0 µS/cm
Drain "D":	50mm

Capacity:

Trays type:	20 (GN 2/1)
Max load capacity:	200 kg

Key Information:

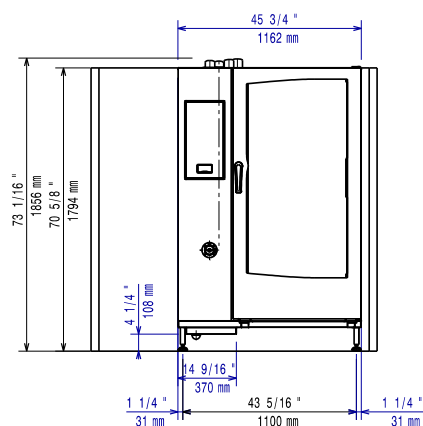
Door hinges:	Right Side
External dimensions, Width:	1162 mm
External dimensions, Depth:	1066 mm
External dimensions, Height:	1794 mm
Weight:	335 kg
Net weight:	335 kg
Shipping weight:	373 kg
Shipping volume:	2.77 m ³

ISO Certificates

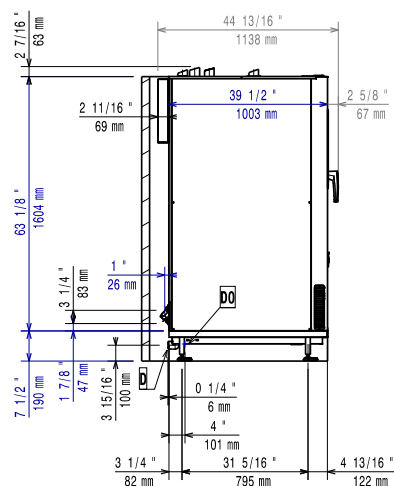
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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LPG Gas Combi Oven 20GN2/1

Front

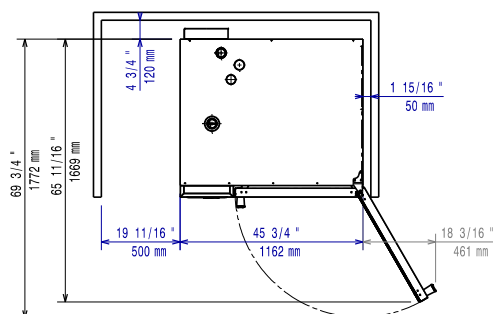


Side

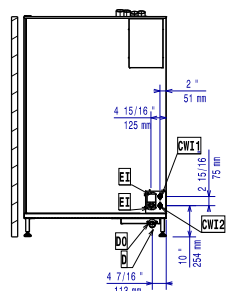


CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)
G = Gas connection

Top



Distances



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