

Magistar Combi DS Electric Combi Oven 10GN1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	
AIA #	



218812 (ZCOE101B2C0)

Magistar Combi DS combi boiler oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

218822 (ZCOE101B2A0)

Magistar Combi DS combi boiler oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

Short Form Specification

Item No.

Combi oven with digital interface with guided selection

- Built-in steam generator with real humidity control based upon Lambda Sensor.
- AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- HP Automatic Cleaning: Automatic and built-in self cleaning system with integrated descale of the steam generator. 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; Regeneration cycle
- Automatic backup mode to avoid downtime.
- $\hbox{-}\, {\sf USB}\, {\sf port}\, to\, download\, {\sf HACCP}\, data, programs\, and\, settings.\, Connectivity\, ready.$
- 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

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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 with integrated descale of the steam generator. 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 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

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.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.



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- 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

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 plugin sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires). optional accessory).

Sustainability

• Reduced power function for customized slow cooking cycles.

Optional Accessories

 Connectivity router (WiFi and LAN) PNC 922435 □ (only for 218822)











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D 778 mm 12 11/16 ' 322 mm 2 5/16 "

Circuit breaker required Supply voltage: 218812 (ZCOE101B2C0) 218822 (ZCOE101B2A0)

Front

Side

220-240 V/3 ph/50-60 Hz 380-415 V/3N ph/50-60 Hz

Electrical power, max: 20.3 kW Electrical power, default: 19 kW

Water:

Electric

Inlet water temperature,

30 °C max:

Inlet water pipe size (CWI1, **CWI2):**

3/4" Pressure, min-max: 1-6 bar **Chlorides:** <45 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: 5 cm rear and right Clearance: hand sides.

Suggested clearance for

50 cm left hand side. service access:

Capacity:

Trays type: 10 (GN 1/1) Max load capacity: 50 kg

Key Information:

Door hinges: Right Side

External dimensions,

Width: 867 mm

External dimensions,

775 mm Depth: External dimensions,

1058 mm Height: Weight: 138 ka

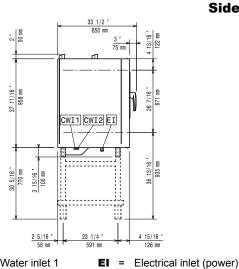
Net weight: 138 kg

Shipping weight:

218812 (ZCOE101B2C0) 156 kg 218822 (ZCOE101B2A0) 155 kg

Shipping volume:

218812 (ZCOE101B2C0) 1.04 m³ 218822 (ZCOE101B2A0) 1.11 m³

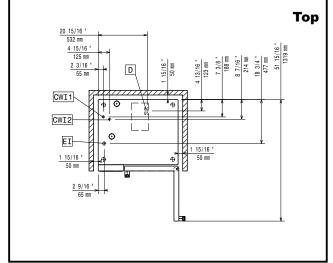


C- = Cold Water inlet 1 WI- (cleaning)

= Cold Water Inlet 2 WI-(steam generator)

D = Drain

DO = Overflow drain pipe













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