

## Magistar Combi DS Electric Combi Oven 10GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**218842 (ZCOE101B2A1)** Magistar Combi DS combi boiler oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, boiler in AISI316L

### Short Form Specification

#### Item No. \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Built-in steam generator (in s/s 316L) 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.
  - 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 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 evenness 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.

#### APPROVAL: \_\_\_\_\_

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

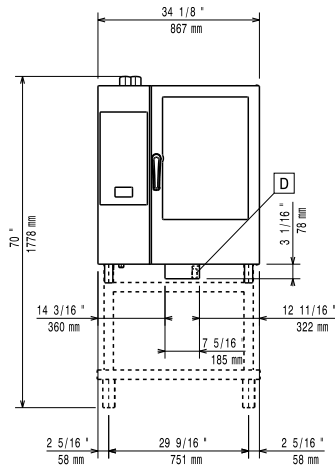
## Sustainability

- Reduced power function for customized slow cooking cycles.

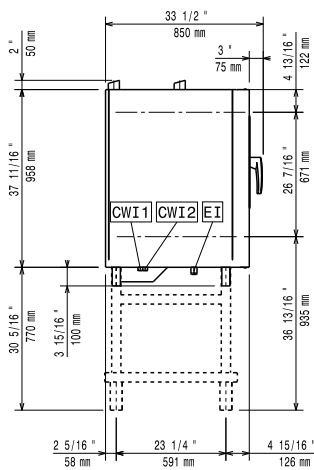
## Optional Accessories

- Connectivity router (WiFi and LAN) PNC 922435

**Front**

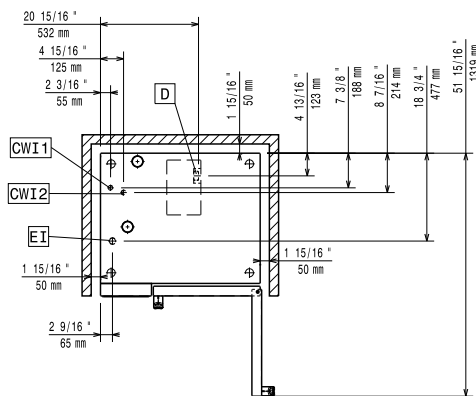


**Side**



- C-** = Cold Water inlet 1 (cleaning)
- WI-1** = Cold Water Inlet 2 (steam generator)
- C-** = Cold Water Inlet 2 (steam generator)
- WI-2** = Cold Water Inlet 2 (steam generator)
- D** = Drain
- DO** = Overflow drain pipe
- EI** = Electrical inlet (power)

**Top**



**Electric**

**Circuit breaker required**

- Supply voltage:** 380-415 V/3N ph/50-60 Hz
- Electrical power, max:** 20.3 kW
- Electrical power, default:** 19 kW

**Water:**

- Inlet water temperature, max:** 30 °C
- Inlet water pipe size (CWI1, CWI2):** 3/4"
- Pressure, min-max:** 1-6 bar
- Chlorides:** <85 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:** Clearance: 5 cm rear and right hand sides.
- Suggested clearance for service access:** 50 cm left hand side.

**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, Depth:** 775 mm
- External dimensions, Height:** 1058 mm
- Weight:** 138 kg
- Net weight:** 138 kg
- Shipping weight:** 156 kg
- Shipping volume:** 1.11 m<sup>3</sup>

**Magistar Combi DS**  
**Electric Combi Oven 10GN1/1**

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.