

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

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

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

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

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

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



**218912 (ZCOE101C2C0)** Magistar Combi DI combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

**218922 (ZCOE101C2A0)** Magistar Combi DI combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

### 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. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
  - 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 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

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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. 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.
- 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. (only for 218922)

### 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).

**APPROVAL:** \_\_\_\_\_

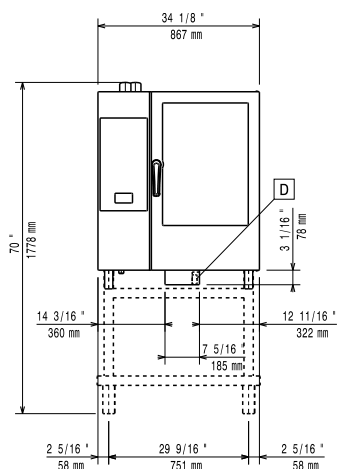
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

### Optional Accessories

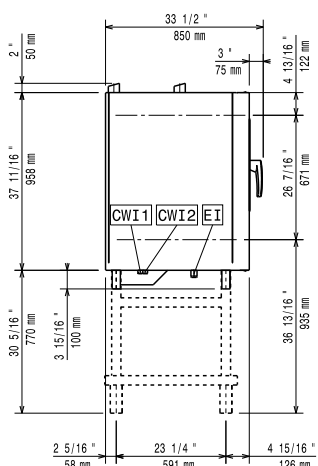
• Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) (only for 218912)	PNC 920003	<input type="checkbox"/>	• Tray rack with wheels, 10 GN 1/1, 65mm pitch	PNC 922601	<input type="checkbox"/>
• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	<input type="checkbox"/>	• Tray rack with wheels 8 GN 1/1, 80mm pitch	PNC 922602	<input type="checkbox"/>
• Water filter with cartridge and flow meter for medium steam usage (only for 218922)	PNC 920005	<input type="checkbox"/>	• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922608	<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"/>	• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>	• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>	• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>	• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm	PNC 922615	<input type="checkbox"/>
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	<input type="checkbox"/>	• External connection kit for liquid detergent and rinse aid	PNC 922618	<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"/>	• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>	• Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	<input type="checkbox"/>
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	<input type="checkbox"/>	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	<input type="checkbox"/>	• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<input type="checkbox"/>	• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>	• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>
• Double-step door opening kit	PNC 922265	<input type="checkbox"/>	• Trolley with 2 tanks for grease collection	PNC 922638	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<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"/>
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	<input type="checkbox"/>	• Wall support for 10 GN 1/1 oven	PNC 922645	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for GN 1/1 ovens	PNC 922324	<input type="checkbox"/>	• Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>	• Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	<input type="checkbox"/>
• 4 long skewers	PNC 922327	<input type="checkbox"/>	• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>
• Multipurpose hook	PNC 922348	<input type="checkbox"/>	• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	<input type="checkbox"/>	• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	<input type="checkbox"/>
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>	• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	<input type="checkbox"/>
• Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	<input type="checkbox"/>	• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	<input type="checkbox"/>	• Heat shield for 10 GN 1/1 oven	PNC 922663	<input type="checkbox"/>
• Wall mounted detergent tank holder	PNC 922386	<input type="checkbox"/>	• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>
• USB single point probe	PNC 922390	<input type="checkbox"/>	• Kit to fix oven to the wall	PNC 922687	<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"/>	• 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM	PNC 922688	<input type="checkbox"/>
• Connectivity router (WiFi and LAN)	PNC 922435	<input type="checkbox"/>	• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	<input type="checkbox"/>
• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) (only for 218922)	PNC 922438	<input type="checkbox"/>	• Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch	PNC 922694	<input type="checkbox"/>
			• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>

- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base PNC 922702 ☐
- Wheels for stacked ovens PNC 922704 ☐
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens PNC 922709 ☐
- Mesh grilling grid, GN 1/1 PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens PNC 922718 ☐
- Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens PNC 922722 ☐
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven PNC 922723 ☐
- Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens PNC 922727 ☐
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728 ☐
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922732 ☐
- Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733 ☐
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922737 ☐
- Fixed tray rack, 8 GN 1/1, 85mm pitch PNC 922741 ☐
- Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742 ☐
- 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 ☐
- 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 ☐
- Compatibility kit for installation on previous base GN 1/1 PNC 930217 ☐

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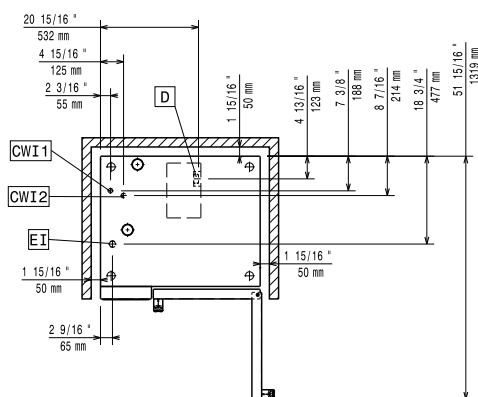


## Front



## Side

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



**Top**

## Electric

### Circuit breaker required

**Supply voltage:**

**218912 (ZCOE101C2C0)** 220-240 V/3 ph/50-60 Hz

**218922 (ZCOE101C2A0)** 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 (CW1,  
CW2):** 3/4"

**Pressure, min-max:** 1-6 bar

**Chlorides:**  $<10$  ppm

**Conductivity:** >50  $\mu\text{S}/\text{cm}$

**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.

**Clearance:** 5 cm rear 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:** 127 kg

**Net weight:** 127 kg

**Shipping weight:** 144 kg

**Shipping volume:**

**218912 (ZCOE101C2C0)** 1.04 m<sup>3</sup>

**218922 (ZCOE101C2A0)** 1.06 m<sup>3</sup>

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

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