

## 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

- 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

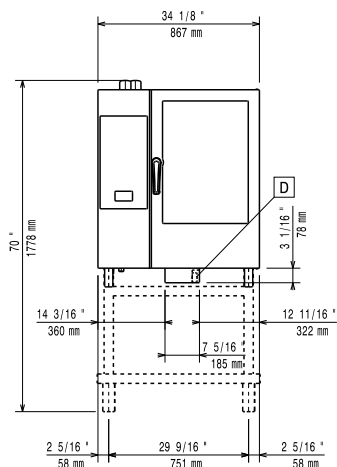
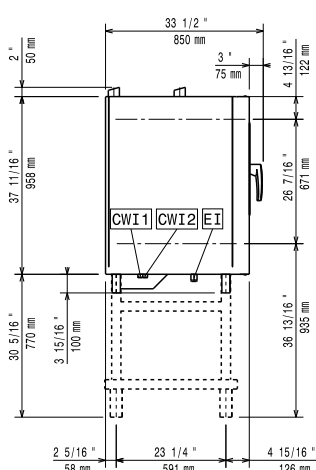
- Digital interface with LED backlight buttons with guided selection.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).

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

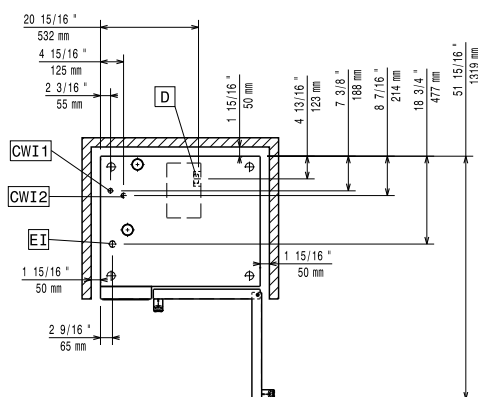
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

**Optional Accessories**

- Connectivity router (WiFi and LAN) PNC 922435   
(only for 218922)

**Front**

**Side**


- C-** = Cold Water inlet 1 (cleaning)  
**WI-1**  
**C-** = Cold Water Inlet 2 (steam generator)  
**WI-2**  
**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 (CWI1, CWI2):

3/4"

#### Pressure, min-max:

1-6 bar

#### Chlorides:

<10 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:

127 kg

#### Net weight:

127 kg

#### Shipping weight:

144 kg

#### Shipping volume:

**218912 (ZCOE101C2C0)** 1.04 m³

**218922 (ZCOE101C2A0)** 1.06 m³