

Magistar Combi DS Electric Combi Oven 20GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



218814 (ZCOE201B2C0) Magistar Combi DS combi boiler oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning

218824 (ZCOE201B2A0) Magistar Combi DS combi boiler oven with digital control, 20x1/1GN, 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.
- 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 trolley rack 1/1 GN, 63 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 (101 °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.
- 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid 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.
- 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).
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 20 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.
- IPX5 spray water protection certification for easy

APPROVAL: _____

cleaning.

- 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.

Included Accessories

- 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch PNC 922753

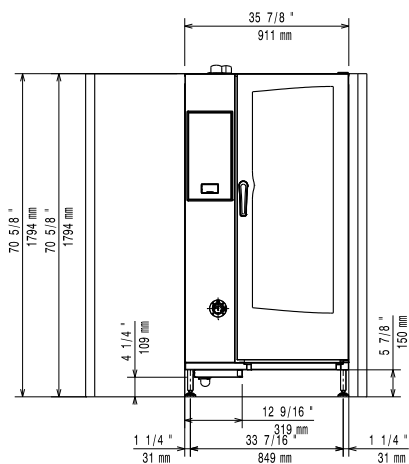
Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens (only for 218824) PNC 864388 ☐
- Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) (only for 218824) PNC 920003 ☐
- Water filter with cartridge and flow meter for medium steam usage (only for 218824) PNC 920005 ☐
- Pair of AISI 304 stainless steel grids, GN 1/1 (only for 218824) PNC 922017 ☐
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 (only for 218824) PNC 922036 ☐
- AISI 304 stainless steel grid, GN 1/1 (only for 218824) PNC 922062 ☐
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 (only for 218824) PNC 922086 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) (only for 218824) PNC 922171 ☐
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm (only for 218824) PNC 922189 ☐
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm (only for 218824) PNC 922190 ☐
- Baking tray with 4 edges in aluminum, 400x600x20mm (only for 218824) PNC 922191 ☐
- Pair of frying baskets (only for 218824) PNC 922239 ☐
- AISI 304 stainless steel bakery/pastry grid 400x600mm (only for 218824) PNC 922264 ☐
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 (only for 218824) PNC 922266 ☐
- Grease collection tray, GN 1/1, H=100 mm (only for 218824) PNC 922321 ☐
- Kit universal skewer rack and 4 long skewers for GN 1/1 ovens (only for 218824) PNC 922324 ☐

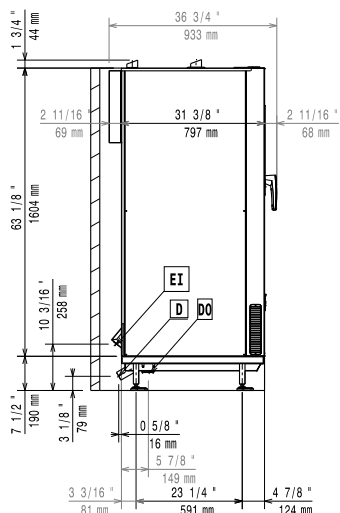
- Universal skewer rack (only for 218824) PNC 922326 ☐
- 4 long skewers (only for 218824) PNC 922327 ☐
- Smoker for lengthwise and crosswise oven (only for 218824) PNC 922338 ☐
- Multipurpose hook (only for 218824) PNC 922348 ☐
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 (only for 218824) PNC 922362 ☐
- Thermal cover for 20 GN 1/1 oven and blast chiller freezer (only for 218824) PNC 922365 ☐
- Wall mounted detergent tank holder (only for 218824) PNC 922386 ☐
- USB single point probe (only for 218824) PNC 922390 ☐
- Quenching system update for Magistar 20GN (only for 218824) PNC 922420 ☐
- IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process). (only for 218824) PNC 922421 ☐
- Connectivity router (WiFi and LAN) (only for 218824) PNC 922435 ☐
- External connection kit for liquid detergent and rinse aid (only for 218824) PNC 922618 ☐
- Dehydration tray, GN 1/1, H=20mm (only for 218824) PNC 922651 ☐
- Flat dehydration tray, GN 1/1 (only for 218824) PNC 922652 ☐
- Heat shield for 20 GN 1/1 oven (only for 218824) PNC 922659 ☐
- Trolley with tray rack, 15 GN 1/1, 84mm pitch (only for 218824) PNC 922683 ☐
- Kit to fix oven to the wall (only for 218824) PNC 922687 ☐
- Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens (only for 218824) PNC 922701 ☐
- 4 flanged feet for 20 GN , 2", 150mm (only for 218824) PNC 922707 ☐
- Mesh grilling grid, GN 1/1 (only for 218824) PNC 922713 ☐
- Probe holder for liquids (only for 218824) PNC 922714 ☐
- Levelling entry ramp for 20 GN 1/1 oven (only for 218824) PNC 922715 ☐
- Odour reduction hood with fan for 20 GN 1/1 electric oven (only for 218824) PNC 922720 ☐
- Condensation hood with fan for 20 GN 1/1 electric oven (only for 218824) PNC 922725 ☐
- Exhaust hood with fan for 20 GN 1/1 oven (only for 218824) PNC 922730 ☐
- Exhaust hood without fan for 20 1/1GN oven (only for 218824) PNC 922735 ☐
- Tray for traditional static cooking, H=100mm (only for 218824) PNC 922746 ☐
- Double-face griddle, one side ribbed and one side smooth, 400x600mm (only for 218824) PNC 922747 ☐
- Trolley with tray rack, 20 GN 1/1, 63mm pitch (only for 218824) PNC 922753 ☐
- Trolley with tray rack, 16 GN 1/1, 80mm pitch (only for 218824) PNC 922754 ☐
- Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch (only for 218824) PNC 922756 ☐

- Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) (only for 218824) PNC 922761 ☐
- Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch (only for 218824) PNC 922763 ☐
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven (only for 218824) PNC 922769 ☐
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys (only for 218824) PNC 922771 ☐
- Water inlet pressure reducer (only for 218824) PNC 922773 ☐
- Kit for installation of electric power peak management system for 20 GN Oven (only for 218824) PNC 922778 ☐
- Non-stick universal pan, GN 1/1, H=40mm (only for 218824) PNC 925001 ☐
- Non-stick universal pan, GN 1/1, H=60mm (only for 218824) PNC 925002 ☐
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 (only for 218824) PNC 925003 ☐
- Aluminum grill, GN 1/1 (only for 218824) PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 (only for 218824) PNC 925005 ☐
- Flat baking tray with 2 edges, GN 1/1 (only for 218824) PNC 925006 ☐
- Baking tray for 4 baguettes, GN 1/1 (only for 218824) PNC 925007 ☐
- Potato baker for 28 potatoes, GN 1/1 (only for 218824) PNC 925008 ☐
- Non-stick universal pan, GN 1/2, H=20mm (only for 218824) PNC 925009 ☐
- Non-stick universal pan, GN 1/2, H=40mm (only for 218824) PNC 925010 ☐
- Non-stick universal pan, GN 1/2, H=60mm (only for 218824) PNC 925011 ☐

Front

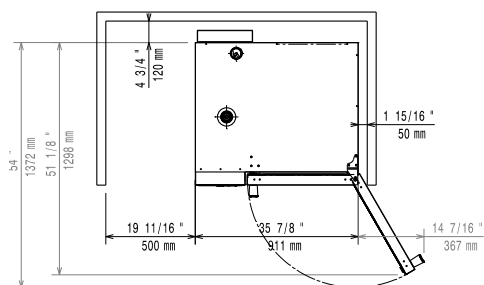


Side



- 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:

- 218814 (ZCOE201B2C0)** 220-240 V/3 ph/50-60 Hz
218824 (ZCOE201B2A0) 380-415 V/3N ph/50-60 Hz

Electrical power, max: 40.4 kW

Electrical power, default: 37.7 kW

Water:

Inlet water temperature, max:

30 °C

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:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

Trays type:

20 (GN 1/1)

Max load capacity:

100 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

911 mm

External dimensions, Depth:

864 mm

External dimensions, Height:

1794 mm

Weight:

265 kg

Net weight:

265 kg

Shipping weight:

298 kg

Shipping volume:

1.83 m³