

## Magistar Combi DI Electric Combi Oven 20GN2/1

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

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

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

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

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



**218925 (ZCOE202C2A0)** Magistar Combi DI combi boilerless oven with digital control, 20x2/1GN, 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 2/1 GN, 63 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).
- 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: 20 GN 2/1 or 40 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 trolley rack 2/1 GN, 63 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).

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

## Sustainability

- Reduced power function for customized slow cooking cycles.

## Included Accessories

- 1 of Trolley with tray rack 20 GN 2/1, PNC 922757  
63mm pitch

## Optional Accessories

- Connectivity router (WiFi and LAN) PNC 922435 ☐
- Trolley with tray rack 20 GN 2/1, PNC 922757 ☐

## Electric

### Circuit breaker required

**Supply voltage:** 380-415 V/3N ph/50-60 Hz

**Electrical power, max:** 70.2 kW

**Electrical power, default:** 65.4 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:** 20 (GN 2/1)

**Max load capacity:** 200 kg

## Key Information:

**Door hinges:** Right Side

**External dimensions, Width:** 1162 mm

**External dimensions, Depth:** 1066 mm

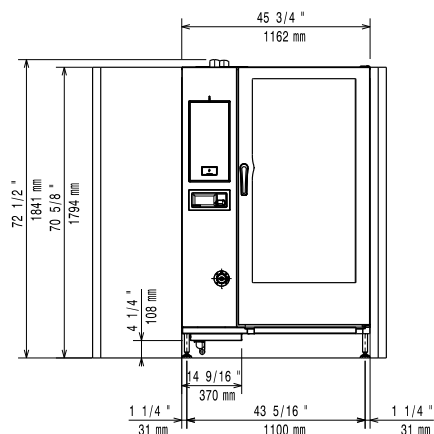
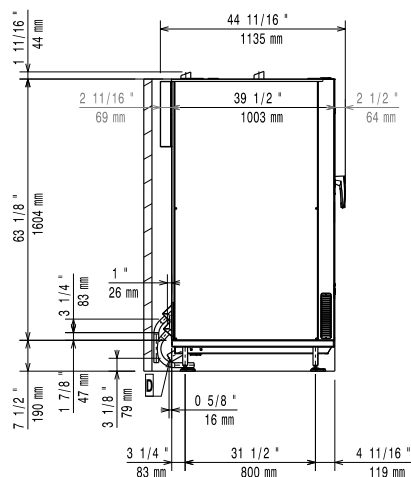
**External dimensions, Height:** 1794 mm

**Weight:** 330 kg

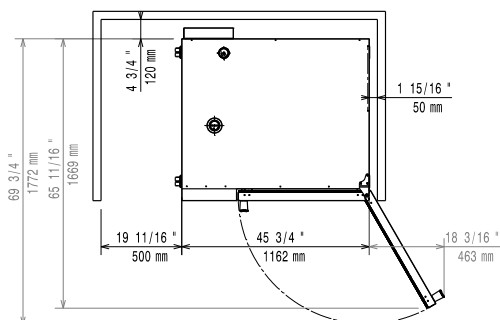
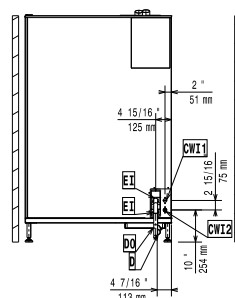
**Net weight:** 330 kg

**Shipping weight:** 368 kg

**Shipping volume:** 2.77 m³

**Front**

**Side**


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

**Top**

**Distances**


- CW1** = Cold Water inlet 1 (cleaning)  
**CW2** = Cold Water Inlet 2 (steam generator)  
**D** = Drain  
**DO** = Overflow drain pipe  
**EI** = Electrical inlet (power)

**EI** = Electrical inlet (power)

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