

Magistar Combi DI Electric Combi Oven 5GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**218900 (ZCOE61C2A2)**

Magistar Combi DI combi boilerless oven with digital control, 5x1/1GN, electric, programmable, automatic cleaning, 85mm pitch

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, 85 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: 5 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, 85 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).

APPROVAL: _____

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

Included Accessories

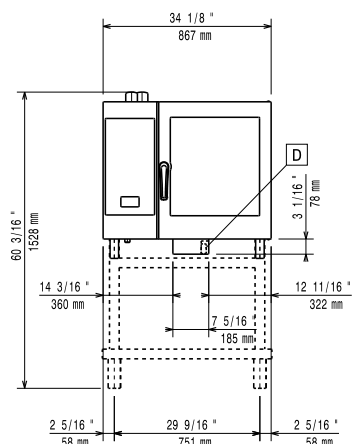
- 1 of Fixed tray rack, 5 GN 1/1, 85mm pitch PNC 922740

Optional Accessories

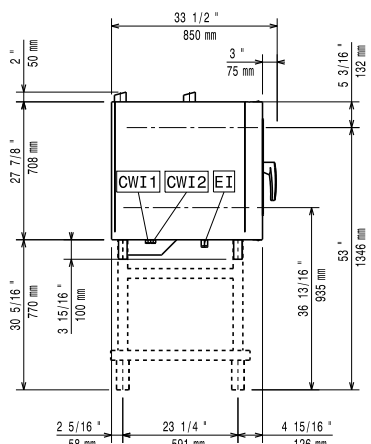
- Connectivity router (WiFi and LAN) PNC 922435 ☐

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Front

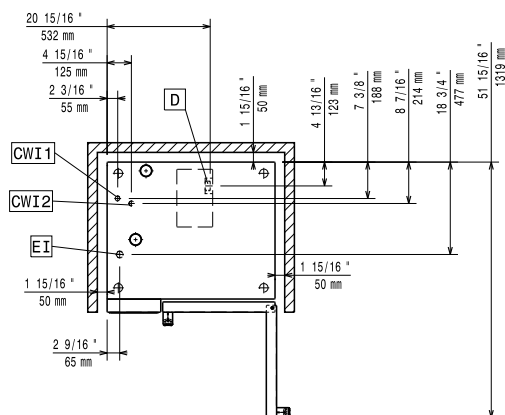


Side



- 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:	380-415 V/3N ph/50-60 Hz
Electrical power, max:	11.8 kW
Electrical power, default:	11.1 kW

Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWI1, CWI2):

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.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

Trays type: 5 (GN 1/1)

Max load capacity: 30 kg

Key Information:

Door hinges: Right Side

External dimensions, Width: 867 mm

**External dimensions,
Depth:** 775 mm

**External dimensions,
Height:** 808 mm

Weight: 110 kg

Net weight: 110 kg

Shipping weight: 127 kg

Shipping volume: 0.84 m³