

Magistar Combi DS Electric Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**218810 (ZCOE61B2C0)**

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

218820 (ZCOE61B2A0)

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, 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 tray rack 1/1 GN, 67 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.
- 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 with integrated descale of the steam generator. 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: 6 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.

APPROVAL: _____

- Front access to control board for easy service.
- IPX5 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.

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.

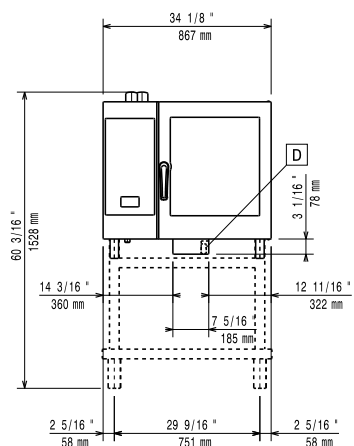
Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens (only for 218820) PNC 864388 ☐
- Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) (only for 218820) PNC 920004 ☐
- Water filter with cartridge and flow meter for medium steam usage (only for 218820) PNC 920005 ☐
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) (only for 218820) PNC 922003 ☐
- Pair of AISI 304 stainless steel grids, GN 1/1 (only for 218820) PNC 922017 ☐
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 (only for 218820) PNC 922036 ☐
- AISI 304 stainless steel grid, GN 1/1 (only for 218820) PNC 922062 ☐
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 (only for 218820) PNC 922086 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) (only for 218820) PNC 922171 ☐
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm (only for 218820) PNC 922189 ☐
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm (only for 218820) PNC 922190 ☐
- Baking tray with 4 edges in aluminum, 400x600x20mm (only for 218820) PNC 922191 ☐
- Pair of frying baskets (only for 218820) PNC 922239 ☐
- AISI 304 stainless steel bakery/pastry grid 400x600mm (only for 218820) PNC 922264 ☐
- Double-step door opening kit (only for 218820) PNC 922265 ☐
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 (only for 218820) PNC 922266 ☐

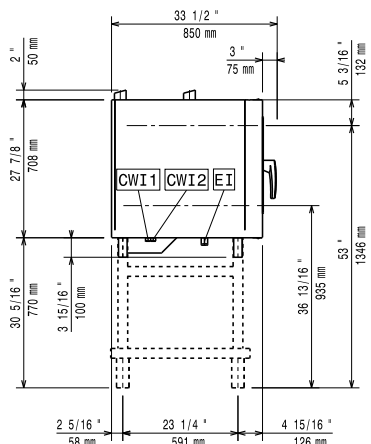
- Grease collection tray, GN 1/1, H=100 mm PNC 922321 ☐
- Kit universal skewer rack and 4 long skewers for GN 1/1 ovens (only for 218820) PNC 922324 ☐
- Universal skewer rack (only for 218820) PNC 922326 ☐
- 4 long skewers (only for 218820) PNC 922327 ☐
- Smoker for lengthwise and crosswise oven (only for 218820) PNC 922338 ☐
- Multipurpose hook (only for 218820) PNC 922348 ☐
- 4 flanged feet for 6 & 10 GN, 2", 100-130mm (only for 218820) PNC 922351 ☐
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 (only for 218820) PNC 922362 ☐
- Tray support for 6 & 10 GN 1/1 disassembled open base (only for 218820) PNC 922382 ☐
- Wall mounted detergent tank holder (only for 218820) PNC 922386 ☐
- USB single point probe (only for 218820) PNC 922390 ☐
- 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 218820) PNC 922421 ☐
- Connectivity router (WiFi and LAN) (only for 218820) PNC 922435 ☐
- Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) (only for 218820) PNC 922438 ☐
- Tray rack with wheels, 6 GN 1/1, 65mm pitch (only for 218820) PNC 922600 ☐
- Tray rack with wheels 5 GN 1/1, 80mm pitch (only for 218820) PNC 922606 ☐
- Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) (only for 218820) PNC 922607 ☐
- Slide-in rack with handle for 6 & 10 GN 1/1 oven (only for 218820) PNC 922610 ☐
- Open base with tray support for 6 & 10 GN 1/1 oven (only for 218820) PNC 922612 ☐
- Cupboard base with tray support for 6 & 10 GN 1/1 oven (only for 218820) PNC 922614 ☐
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm (only for 218820) PNC 922615 ☐
- External connection kit for liquid detergent and rinse aid (only for 218820) PNC 922618 ☐
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) (only for 218820) PNC 922619 ☐
- Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens (only for 218820) PNC 922620 ☐
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer (only for 218820) PNC 922626 ☐
- Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser (only for 218820) PNC 922628 ☐
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens (only for 218820) PNC 922630 ☐
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base (only for 218820) PNC 922632 ☐

• Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm (only for 218820)	PNC 922635	<input type="checkbox"/>	• Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens (only for 218820)	PNC 922727	<input type="checkbox"/>
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm (only for 218820)	PNC 922636	<input type="checkbox"/>	• Exhaust hood with fan for 6 & 10 GN 1/1 ovens (only for 218820)	PNC 922728	<input type="checkbox"/>
• Plastic drain kit for 6 & 10 GN oven, dia=50mm (only for 218820)	PNC 922637	<input type="checkbox"/>	• Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens (only for 218820)	PNC 922732	<input type="checkbox"/>
• Trolley with 2 tanks for grease collection (only for 218820)	PNC 922638	<input type="checkbox"/>	• Exhaust hood without fan for 6&10 1/1GN ovens (only for 218820)	PNC 922733	<input type="checkbox"/>
• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) (only for 218820)	PNC 922639	<input type="checkbox"/>	• Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens (only for 218820)	PNC 922737	<input type="checkbox"/>
• Wall support for 6 GN 1/1 oven (only for 218820)	PNC 922643	<input type="checkbox"/>	• Fixed tray rack, 5 GN 1/1, 85mm pitch (only for 218820)	PNC 922740	<input type="checkbox"/>
• Dehydration tray, GN 1/1, H=20mm (only for 218820)	PNC 922651	<input type="checkbox"/>	• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm (only for 218820)	PNC 922745	<input type="checkbox"/>
• Flat dehydration tray, GN 1/1 (only for 218820)	PNC 922652	<input type="checkbox"/>	• Tray for traditional static cooking, H=100mm (only for 218820)	PNC 922746	<input type="checkbox"/>
• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 (only for 218820)	PNC 922653	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, 400x600mm (only for 218820)	PNC 922747	<input type="checkbox"/>
• Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch (only for 218820)	PNC 922655	<input type="checkbox"/>	• Trolley for grease collection kit (only for 218820)	PNC 922752	<input type="checkbox"/>
• Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise (only for 218820)	PNC 922657	<input type="checkbox"/>	• Water inlet pressure reducer (only for 218820)	PNC 922773	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 (only for 218820)	PNC 922660	<input type="checkbox"/>	• Kit for installation of electric power peak management system for 6 GN and 10 GN ovens (only for 218820)	PNC 922774	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 (only for 218820)	PNC 922661	<input type="checkbox"/>	• Extension for condensation tube, 37cm (only for 218820)	PNC 922776	<input type="checkbox"/>
• Heat shield for 6 GN 1/1 oven (only for 218820)	PNC 922662	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=20mm (only for 218820)	PNC 925000	<input type="checkbox"/>
• Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed) (only for 218820)	PNC 922679	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=40mm (only for 218820)	PNC 925001	<input type="checkbox"/>
• Fixed tray rack for 6 GN 1/1 and 400x600mm grids (only for 218820)	PNC 922684	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=60mm (only for 218820)	PNC 925002	<input type="checkbox"/>
• Kit to fix oven to the wall (only for 218820)	PNC 922687	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, GN 1/1 (only for 218820)	PNC 925003	<input type="checkbox"/>
• 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM (only for 218820)	PNC 922688	<input type="checkbox"/>	• Aluminum grill, GN 1/1 (only for 218820)	PNC 925004	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 oven base (only for 218820)	PNC 922690	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 (only for 218820)	PNC 925005	<input type="checkbox"/>
• Detergent tank holder for open base (only for 218820)	PNC 922699	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1 (only for 218820)	PNC 925006	<input type="checkbox"/>
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (only for 218820)	PNC 922702	<input type="checkbox"/>	• Baking tray for 4 baguettes, GN 1/1 (only for 218820)	PNC 925007	<input type="checkbox"/>
• Wheels for stacked ovens (only for 218820)	PNC 922704	<input type="checkbox"/>	• Potato baker for 28 potatoes, GN 1/1 (only for 218820)	PNC 925008	<input type="checkbox"/>
• Mesh grilling grid, GN 1/1 (only for 218820)	PNC 922713	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=20mm (only for 218820)	PNC 925009	<input type="checkbox"/>
• Probe holder for liquids (only for 218820)	PNC 922714	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=40mm (only for 218820)	PNC 925010	<input type="checkbox"/>
• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens (only for 218820)	PNC 922718	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=60mm (only for 218820)	PNC 925011	<input type="checkbox"/>
• Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens (only for 218820)	PNC 922722	<input type="checkbox"/>	• Compatibility kit for installation on previous base GN 1/1 (only for 218820)	PNC 930217	<input type="checkbox"/>
• Condensation hood with fan for 6 & 10 GN 1/1 electric oven (only for 218820)	PNC 922723	<input type="checkbox"/>			

Front

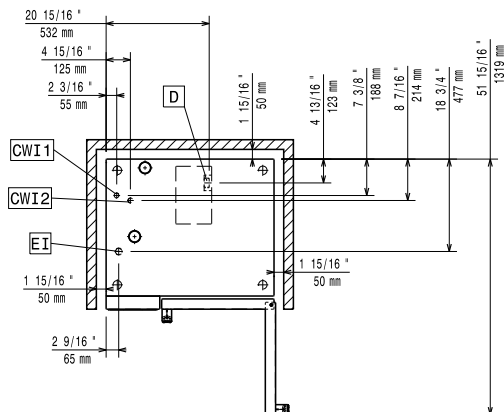


Side



- 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:

- 218810 (ZCOE61B2C0)** 220-240 V/3 ph/50-60 Hz
218820 (ZCOE61B2A0) 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):

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:

6 (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:

114 kg

Net weight:

114 kg

Shipping weight:

131 kg

Shipping volume:

218810 (ZCOE61B2C0) 0.84 m³

218820 (ZCOE61B2A0) 0.85 m³