Magistar Combi DS
Electric Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

218825 (ZCOE202B2A0) Magistar Combi DS combi boiler oven with digital control, 20x2/1GN, 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 2/1 GN, 63 mm pitch.

Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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 (25 °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).
- 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 eveness 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.

APPROVAL:

- 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
- 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 2/1, 63mm pitch — PNC 922757

Optional Accessories

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External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	❏
Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)	PNC 920003	❏
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	❏
Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	❏
Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	❏
AISI 304 stainless steel grid, GN 1/1	PNC 922062	❏
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❏
Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	❏
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	❏
Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	❏
Pair of frying baskets	PNC 922239	❏
AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	❏
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	❏
Universal skewer rack	PNC 922326	❏
6 short skewers	PNC 922328	❏
Smoker for lengthwise and crosswise oven	PNC 922338	❏
Multipurpose hook	PNC 922348	❏
Grease collection tray, GN 2/1, H=60 mm	PNC 922357	❏
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❏
Thermal cover for 20 GN 2/1 oven and blast chiller freezer	PNC 922367	❏
Wall mounted detergent tank holder	PNC 922386	❏
USB single point probe	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).	PNC 922421	❏
Connectivity router (WiFi and LAN)	PNC 922435	❏
External connection kit for liquid detergent and rinse aid	PNC 922618	❏
Dehydration tray, GN 1/1, H=20mm	PNC 922651	❏
Flat dehydration tray, GN 1/1	PNC 922652	❏
Heat shield for 20 GN 2/1 oven	PNC 922658	❏
Trolley with tray rack, 15 GN 2/1, 84mm pitch	PNC 922686	❏
Kit to fix oven to the wall	PNC 922687	❏
Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens	PNC 922701	❏
4 flanged feet for 20 GN , 2", 150mm	PNC 922707	❏
Mesh grilling grid, GN 1/1	PNC 922713	❏
Probe holder for liquids	PNC 922714	❏
Levelling entry ramp for 20 GN 2/1 oven	PNC 922716	❏
Tray for traditional static cooking, H=100mm	PNC 922746	❏
Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	❏
Trolley with tray rack 20 GN 2/1, 63mm pitch	PNC 922757	❏
Trolley with tray rack, 16 GN 2/1, 80mm pitch	PNC 922758	❏
Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch	PNC 922760	❏
Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners)	PNC 922762	❏
Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch	PNC 922764	❏
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven	PNC 922770	❏
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys	PNC 922771	❏
Water inlet pressure reducer	PNC 922773	❏
Kit for installation of electric power peak management system for 20 GN Oven	PNC 922778	❏
Non-stick universal pan, GN 1/ 1, H=40mm	PNC 925001	❏
Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	❏
Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	❏
Aluminum grill, GN 1/1	PNC 925004	❏
Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	❏
Flat baking tray with 2 edges, GN 1/1	PNC 925006	❏
Potato baker for 28 potatoes, GN 1/1	PNC 925008	❏

Front

Side

C-WI-1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
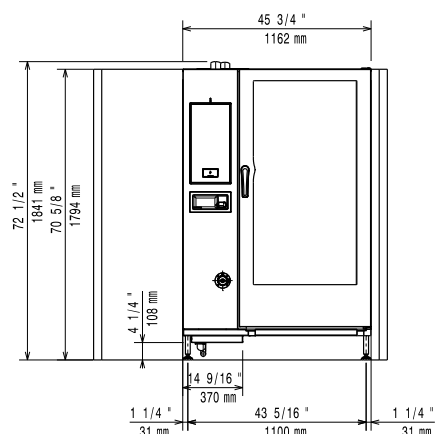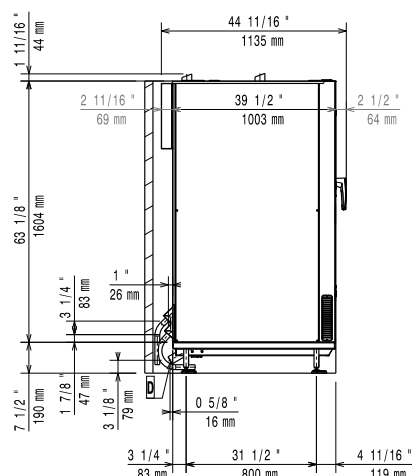
C-WI-2 = Cold Water Inlet 2 (steam generator)

D = Drain

DO = Overflow drain pipe

Top
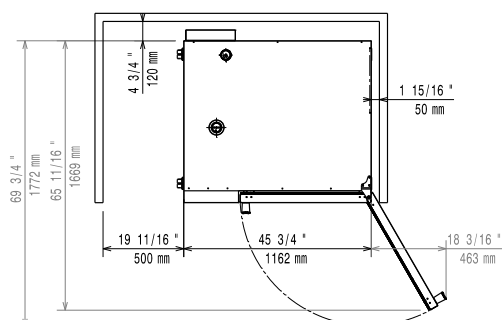
Electric

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:	<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 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:	348 kg
Net weight:	348 kg
Shipping weight:	381 kg
Shipping volume:	2.77 m³

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