

## Magistar Combi TI LPG Gas Combi Oven 10GN1/1

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

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

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

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

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



**218662 (ZCOG101K2H0)** Magistar Combi TI combi boilerless oven with touch screen control, 10x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG

### Short Form Specification

#### Item No.

- Combi oven with high resolution full touch screen interface, multilanguage.
- Boilerless steaming function to add and retain moisture.
  - AirFlow air distribution system to achieve maximum performance with 7 fan speed levels.
  - HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and economizer functions to save energy, water, detergent and rinse aid.
  - Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
  - Special functions: MultiTimer cooking, Cooking Optimizer to cut running costs, Make-it-Mine to customize interface, SoloMio to customize homepage, agenda Calendar, 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

- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- 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 7 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.
- 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: 10 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, 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.

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

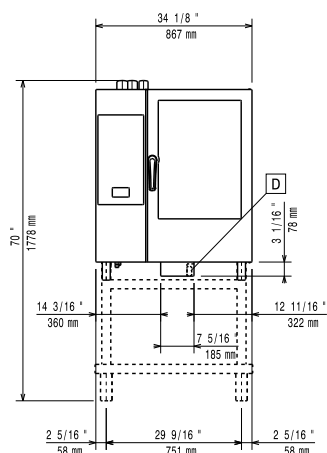
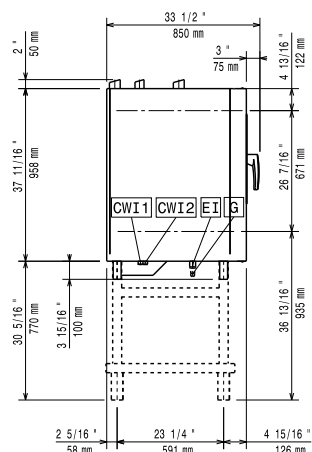
- Pictures upload for full customization of cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SoloMio lets the user group the favorite functions in the homepage for immediate access.
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

### Sustainability

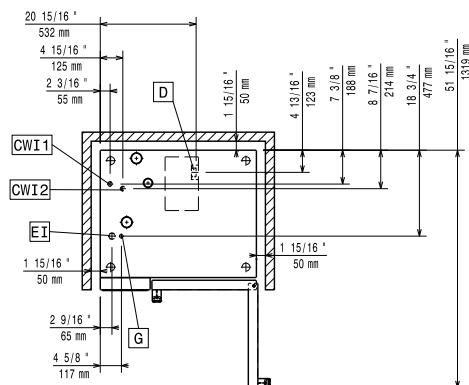
- Reduced power function for customized slow cooking cycles.
- HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Cooking Optimizer function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

### Optional Accessories

- Connectivity router (WiFi and LAN) PNC 922435 

**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)  
**G** = Gas connection

**Top**

**Electric**
**Circuit breaker required**

**Supply voltage:** 220-240 V/1 ph/50 Hz

**Electrical power, max:** 1.1 kW

**Electrical power, default:** 1.1 kW

**Gas**

**Total thermal load:** 71589 BTU (21 kW)

**Gas Power:** 21 kW

**Standard gas delivery:** LPG, G31

**ISO 7/1 gas connection diameter:** 1/2" MNPT

**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:** 10 (GN 1/1)

**Max load capacity:** 50 kg

**Key Information:**

**Door hinges:** Right Side

**External dimensions, Width:** 867 mm

**External dimensions, Depth:** 775 mm

**External dimensions, Height:** 1058 mm

**Weight:** 136 kg

**Net weight:** 136 kg

**Shipping weight:** 154 kg

**Shipping volume:** 1.06 m³