

Magistar Combi DS LPG Gas Combi Oven 10GN2/1

ITEM #		
MODEL #		
NAME #		
SIS #		
<u>AIA #</u>		

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settinas.
- 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.
- 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: 10 GN 2/1 or 20 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.

Part of



- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 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 plugin 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

• Connectivity router (WiFi and LAN) PNC 922435



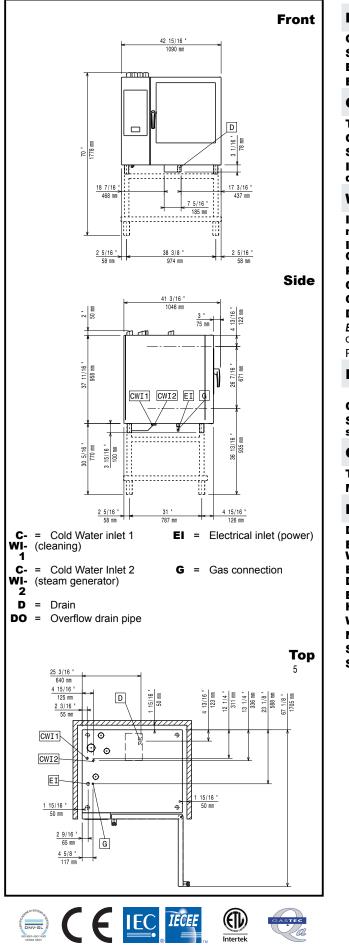




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Electric		
Circuit breaker required Supply voltage: Electrical power, max: Electrical power, default:	220-240 V/1 ph/50 Hz 1.5 kW 1.5 kW	
Gas		
Total thermal load: Gas Power: Standard gas delivery: ISO 7/1 gas connection diameter:	160223 BTU (47 kW) 47 kW LPG, G31 1/2" MNPT	
Water:	1/2 WINF I	
Inlet water temperature, max:	30 °C	
Inlet water pipe size (CWI1, CWI2):	3/4"	
Pressure, min-max: Chlorides: Conductivity: Drain "D":	1-6 bar <17 ppm >50 µS/cm 50mm	
Electrolux Professional recommends on testing of specific water condition Please refer to user manual for det	ins.	
Installation:		
Clearance: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides.	
Capacity:		
Trays type: Max load capacity:	10 (GN 2/1) 100 kg	
Key Information:		
Door hinges: External dimensions, Width:	Right Side	
External dimensions, Depth:	971 mm	
External dimensions, Height:	1058 mm 195 kg	
Weight: Net weight: Shipping weight:	195 kg 220 kg	

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