

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



218882 (ZCOG101B2G0)

Magistar Combi DS combi boiler oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning

225872 (ZCOG101B2G6)

Magistar Combi DS combi boiler oven with digital control, 10x1/1GN, gas, 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.
- $\hbox{-}\, {\sf USB}\, {\sf port}\, to\, download\, {\sf HACCP}\, {\sf data}, programs\, {\sf and}\, {\sf settings}.\, {\sf Connectivity}\, {\sf ready}.$
- 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

- 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.
- 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).
- USB port to download HACCP data, share cooking programs and configurations.
 USB port also allows to plug-in sous-vide probe (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 eveness and temperature control thanks to a special design of the chamber.

Construction

• Double thermo-glazed door with open frame



· Kit universal skewer rack and 4 long

• 4 flanged feet for 6 & 10 GN, 2",

Tray support for 6 & 10 GN 1/1

Wall mounted detergent tank holder

disassembled open base

USB single point probe

• Grid for whole duck (8 per grid - 1,8kg

Thermal cover for 10 GN 1/1 oven and

(one IoT board per appliance - to connect

oven to the blast chiller for Cook&Chill

IoT module for OnE Connected and Match PNC 922421

Tray rack with wheels, 10 GN 1/1, 65mm PNC 922601

skewers for GN 1/1 ovens

Universal skewer rack

· 4 long skewers

100-130mm

each), GN 1/1

process).

pitch

blast chiller freezer

Multipurpose hook

PNC 922324

PNC 922326

PNC 922327

PNC 922348

PNC 922351

PNC 922362

PNC 922364

PNC 922382

PNC 922386

PNC 922390

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

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- · Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

Sustainability

· Reduced power function for customized slow cooking cycles.

	200 0.011 00011	9		piton		
cycles.			•	Tray rack with wheels 8 GN 1/1, 80mm pitch	PNC 922602	
Optional Accessories			•	Bakery/pastry tray rack with wheels	PNC 922608	
External reverse osmosis filter for	PNC 864388			400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)		
single tank Dishwashers with				Slide-in rack with handle for 6 & 10 GN	PNC 922610	
atmosphere boiler and OvensWater softener with cartridge and flow	PNC 920003		-	1/1 oven	1140 022010	_
meter (high steam usage)			•	Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	
 Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low- 	PNC 920004		•	Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	
medium steam usage - less than 2hrs per day full steam)				Hot cupboard base with tray support for 6	DNC 022615	
 Water softener with salt for ovens with 	PNC 921305		•	& 10 GN 1/1 oven holding GN 1/1	FINC 922013	_
automatic regeneration of resin	1110 02 1000	_		or400x600mm		
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the 	PNC 922003		•	External connection kit for liquid detergent and rinse aid	PNC 922618	
disassembled one)			•	Grease collection kit for GN 1/1-2/1	PNC 922619	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017			cupboard base (trolley with 2 tanks, open/close device for drain)		
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036		•	Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	
AISI 304 stainless steel grid, GN 1/1	PNC 922062		•	Trolley for slide-in rack for 6 & 10 GN 1/1	PNC 922626	
Grid for whole chicken (4 per grid -	PNC 922086			oven and blast chiller freezer	DNO 000000	
1,2kg each), GN 1/2			•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	
 External side spray unit (needs to be mounted outside and includes support 	PNC 922171		•	Stainless steel drain kit for 6 & 10 GN	PNC 922636	
to be mounted on the oven)				oven, dia=50mm	1110 022000	
Baking tray for 5 baguettes in	PNC 922189		•	Plastic drain kit for 6 &10 GN oven,	PNC 922637	
perforated aluminum with silicon				dia=50mm	DNC 000000	
coating, 400x600x38mm • Baking tray with 4 edges in perforated	PNC 922190		•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for	PNC 922639	
aluminum, 400x600x20mm	1 100 922 190	_		drain)		
Baking tray with 4 edges in aluminum,	PNC 922191		•	Wall support for 10 GN 1/1 oven	PNC 922645	
400x600x20mm			•	Banquet rack with wheels holding 30	PNC 922648	
 Pair of frying baskets 	PNC 922239			plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch		
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264		•	Banquet rack with wheels holding 23	PNC 922649	
Double-step door opening kit	PNC 922265			plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch		
Grid for whole chicken (8 per grid -	PNC 922266		•	Dehydration tray, GN 1/1, H=20mm	PNC 922651	
1,2kg each), GN 1/1	DNIO 00005 1			Flat dehydration tray, GN 1/1	PNC 922652	
 Grease collection tray, GN 1/1, H=100 mm 	PNC 922321		-	That doing and lot in the	. 110 022002	_















•	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653		 Non-stick universal pan, GN 1/2, H=20mm PNC 925009 Non-stick universal pan, GN 1/2, H=40mm PNC 925010 Non-stick universal pan, GN 1/2, H=60mm PNC 925011 	
•	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656		Compatibility kit for installation on previous base GN 1/1 PNC 930217	٥
•	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661			
•	Heat shield for 10 GN 1/1 oven	PNC 922663			
	Kit to convert from natural gas to LPG	PNC 922670			
	3	PNC 922671	_		
	•	PNC 922678			
	Flue condenser for gas oven	PNC 922685			
	Fixed tray rack for 10 GN 1/1 and 400x600mm grids				
	Kit to fix oven to the wall	PNC 922687			
•	4 high adjustable feet for 6 & 10 GN ovens, 100-115MM	PNC 922688			
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690			
•	Reinforced tray rack with wheels,	PNC 922694			
	lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch				
•	Detergent tank holder for open base	PNC 922699			
	- · · · · · · · · · · · · · · · · · · ·	PNC 922702			
•	Wheels for stacked ovens	PNC 922704			
	Spit for lamb or suckling pig (up to	PNC 922709			
	12kg) for GN 1/1 ovens				
•	Mesh grilling grid, GN 1/1	PNC 922713			
	Probe holder for liquids	PNC 922714			
	Exhaust hood with fan for 6 & 10 GN	PNC 922728			
•	1/1 ovens	1110 322720	_		
•	Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732			
•	Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733			
•	Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737			
•	Fixed tray rack, 8 GN 1/1, 85mm pitch	PNC 922741			
•	Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742			
•	4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745			
•	Tray for traditional static cooking, H=100mm	PNC 922746			
•	Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747			
•	Trolley for grease collection kit	PNC 922752			
	Water inlet pressure reducer	PNC 922773			
	Non-stick universal pan, GN 1/1, H=20mm	PNC 925000			
•	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			
	Baking tray for 4 baguettes, GN 1/1	PNC 925007			
•	Potato baker for 28 potatoes, GN 1/1	PNC 925008			_















D 70 "

Electric

Supply voltage:

218882 (ZCOG101B2G0) 220-240 V/1 ph/50 Hz 225872 (ZCOG101B2G6) 220-230 V/1 ph/60 Hz

Electrical power, default: 1.1 kW **Electrical power max.:** 1.1 kW

Gas Power: 31 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter:

1/2" MNPT

Total thermal load: 105679 BTU (31 kW)

Water:

Water inlet connections

"CWI1-CWI2": 3/4" Pressure, bar min/max: 1-6 bar Drain "D": 50mm

Max inlet water supply

30 °C temperature: **Chlorides:** <17 ppm **Conductivity:** >50 µS/cm

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: 5 cm rear and right

Clearance:

Suggested clearance for

50 cm left hand side. service access:

Capacity:

Trays type: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Door hinges:

External dimensions,

Width: 867 mm External dimensions, 775 mm Depth: **External dimensions,**

1058 mm **Height:**

Net weight:

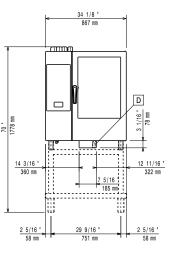
218882 (ZCOG101B2G0) 156 kg 225872 (ZCOG101B2G6) 159 kg

Shipping weight:

218882 (ZCOG101B2G0) 174 kg 225872 (ZCOG101B2G6) 177 kg

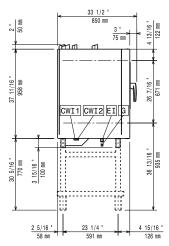
Shipping volume:

218882 (ZCOG101B2G0) 1.06 m³ 225872 (ZCOG101B2G6) 1.04 m³



Side

Front



C- = Cold Water inlet 1 WI- (cleaning)

Electrical inlet (power)

= Gas connection

Cold Water Inlet 2 (steam generator)

D = Drain

= Overflow drain pipe

