

ITEM#	
MODEL #	
MODEL #	
NAME #	
SIS#	
AIA#	



218982 (ZCOG101C2G0)

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

225972 (ZCOG101C2G6)

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

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
 Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual;
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual;
 EcoDelta cooking cycle.
- Automatic backup mode to avoid downtime.
- $\hbox{-}\, {\sf USB}\, {\sf port}\, to\, download\, {\sf HACCP}\, data, programs\, and\, settings.\, Connectivity\, ready.$
- 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 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. 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 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.
- 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

- 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).















Optional Accessories

• Connectivity router (WiFi and LAN) PNC 922435 □







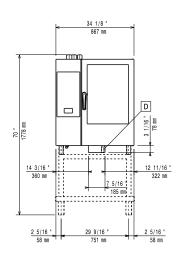




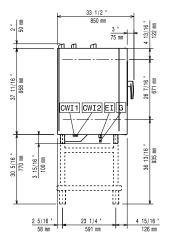




Front



Side



= Cold Water inlet 1 (cleaning)

Electrical inlet (power)

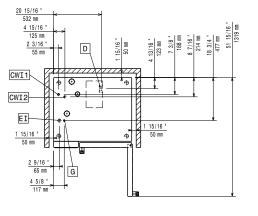
Cold Water Inlet 2 wi-(steam generator)

Gas connection

D = Drain

DO = Overflow drain pipe

Top



Electric

Circuit breaker required

Supply voltage:

218982 (ZCOG101C2G0) 220-240 V/1 ph/50 Hz 225972 (ZCOG101C2G6) 220-230 V/1 ph/60 Hz

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

Total thermal load: 71589 BTU (21 kW)

Gas Power: 21 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

1/2" MNPT diameter:

Water:

Inlet water temperature,

30 °C

Inlet water pipe size (CWI1,

3/4" CWI2): 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: 5 cm rear and right Clearance:

hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

10 (GN 1/1) Trays type: Max load capacity: 50 kg

Key Information:

Right Side **Door hinges:**

External dimensions,

867 mm Width:

External dimensions, Depth:

775 mm

External dimensions,

Height: 1058 mm

Weight:

218982 (ZCOG101C2G0) 136 kg 225972 (ZCOG101C2G6) 139 kg

Net weight:

218982 (ZCOG101C2G0) 136 kg 225972 (ZCOG101C2G6) 139 kg

Shipping weight:

218982 (ZCOG101C2G0) 154 kg 225972 (ZCOG101C2G6) 157 kg

Shipping volume:

218982 (ZCOG101C2G0) 1.06 m³ 225972 (ZCOG101C2G6) 1.04 m³











