

Magistar Combi DS Natural Gas Combi Oven 20GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



218884 (ZCOG201B2G0) Magistar Combi DS combi boiler oven with digital control, 20x1/1GN, gas, programmable, automatic cleaning

225874 (ZCOG201B2G6) Magistar Combi DS combi boiler oven with digital control, 20x1/1GN, 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.
- 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 1/1 GN, 63 mm pitch.

Main Features

- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 20 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

APPROVAL: _____

cleaning.

- 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).

Sustainability

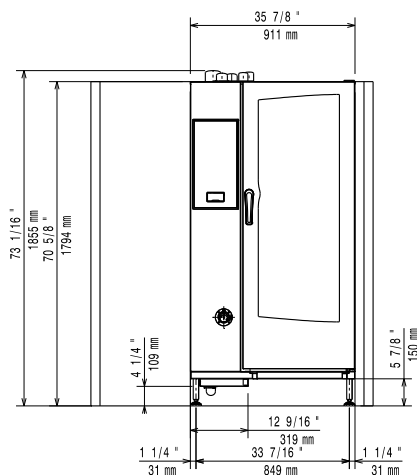
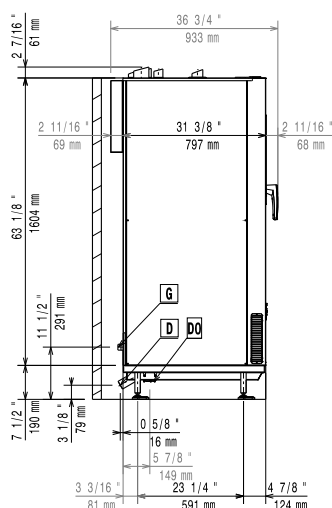
- Reduced power function for customized slow cooking cycles.

Included Accessories

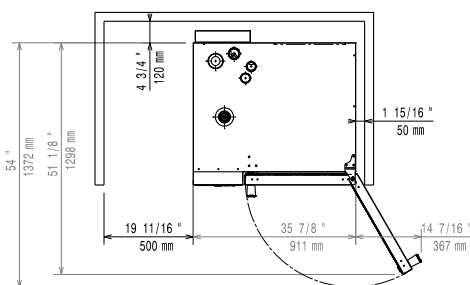
- 1 of Trolley with tray rack, 20 GN 1/1, PNC 922753
63mm pitch

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:

218884 (ZCOG201B2G0) 220-240 V/1 ph/50 Hz

225874 (ZCOG201B2G6) 220-230 V/1 ph/60 Hz

Electrical power, max: 1.8 kW

Electrical power, default: 1.8 kW

Gas

Total thermal load: 184086 BTU (54 kW)

Gas Power: 54 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter: 1" MNPT

Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWI1, CWI2): 3/4"

Pressure, min-max: 1-6 bar

Chlorides: <17 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.

218884 (ZCOG201B2G0)

Suggested clearance for service access:

218884 (ZCOG201B2G0) 50 cm left hand side.

Capacity:

Trays type: 20 (GN 1/1)

Max load capacity: 100 kg

Key Information:

Door hinges: Right Side

External dimensions, Width: 911 mm

External dimensions, Depth: 864 mm

External dimensions, Height: 1794 mm

Weight: 288 kg

Net weight: 288 kg

Shipping weight: 321 kg

Shipping volume: 1.83 m³