

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



218785 (ZCOG202T2G0) Magistar Combi TS combi boiler oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning

225775 (ZCOG202T2G6)

Magistar Combi TS combi boiler oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- AirFlow air distribution system to achieve maximum performance with 7 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) and economizer functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants): Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Cooking Optimizer to cut running costs, Make-it-Mine to customize interface, Match connectionto Rapido Chiller, SoloMio to customize homepage, agenda Calendar, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Double-glass door with single LED lights line
- Stainless steel construction throughout
- Supplied with n.1 trolley rack 2/1 GN, 63 mm pitch.

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen
- 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different preinstalled variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Special Cycles:
- Regeneration (ideal for banqueting on plate or rethermalizing on tray),
- Low Temperature Cooking (to minimize weight loss and maximize food quality),
- Proving cycle,
- EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
- Sous-vide cooking,
- Static Combi (to reproduce traditional cooking from static oven),
- Pasteurization of pasta,
 Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),
- Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards),
 - Advanced Food Safe Control (to drive the cooking
- with pasteurization factor).
- 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 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.
- · 6-point multi sensor core temperature probe for



maximum precision and food safety.

- Automatic fast cool down and pre-heat function.
- 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: 20 GN 2/1 or 40 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

- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.
- 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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 trolley rack 2/1 GN, 63 mm pitch.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) color-blind friendly panel.
- 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 plugin 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.
- With Match function the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).

Sustainability

- Reduced power function for customized slow cooking cycles.
- 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, rinseonly) 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.
- Zero Waste provides chefs with useful tips for minimizing food waste.

Zero Waste is a library of Automatic recipes that aims to: - give a second life to raw food close to expiration date (e.

- g.: from milk to yogurt)
- obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale)
- promote the use of typically discarded food items (e.g.: carrot peels).

Included Accessories

 1 of Trolley with tray rack 20 GN 2/1, PNC 922757 63mm pitch

Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens
 Water filter with cartridge and flow meter

 PNC 864388

 PNC 920003
- for high steam usage (combi used mainly in steaming mode)

 Water filter with cartridge and flow meter PNC 920005
- for medium steam usage
 Pair of AISI 304 stainless steel grids, GN PNC 922017
- Pair of grids for whole chicken (8 per grid PNC 922036 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN 1/1
 External side spray unit (needs to be mounted outside and includes support to

 PNC 922062

 PNC 922171
- be mounted on the oven)
 Baking tray for 5 baguettes in perforated PNC 922189 aluminum with silicon coating,
- 400x600x38mm

 Baking tray with 4 edges in perforated aluminum, 400x600x20mm

 PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm
 Pair of frying baskets
 PNC 922191
 PNC 922239
- AISI 304 stainless steel bakery/pastry grid PNC 922264 400x600mm
- Grid for whole chicken (8 per grid 1,2kg each), GN 1/1
 USB probe for sous-vide cooking
 PNC 922281
- Universal skewer rack
 6 short skewers
 Smoker for lengthwise and crosswise
 PNC 922328
 PNC 922338
- Smoker for lengthwise and crosswise oven
 Multipurpose hook
 PNC 922338
 PNC 922348
- Grease collection tray, GN 2/1, H=60 mm
 Grid for whole duck (8 per grid 1,8kg
 PNC 922362
- each), GN 1/1
 Thermal cover for 20 GN 2/1 oven and PNC 922367 blast chiller freezer
- Wall mounted detergent tank holder
 USB single point probe
 PNC 922386
 PNC 922390
- IoT module for OnE Connected and Match PNC 922421 (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill
- process).

 Connectivity router (WiFi and LAN) PNC 922435 □
- Connectivity router (WIFI and LAN)
 Match kit to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for
- External connection kit for liquid detergent PNC 922618 and rinse aid

OnE Connected

Magistar Combi TS Natural Gas Combi Oven 20GN2/1















 Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1 Heat shield for 20 GN 2/1 oven Kit to convert from natural gas to LPG Kit to convert from LPG to natural gas Flue condenser for gas oven Trolley with tray rack, 15 GN 2/1, 84mm pitch 	PNC 922651 PNC 922652 PNC 922658 PNC 922670 PNC 922671 PNC 922678 PNC 922686	
 Kit to fix oven to the wall Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens 	PNC 922687 PNC 922701	
 4 flanged feet for 20 GN, 2", 150mm Mesh grilling grid, GN 1/1 Probe holder for liquids Levelling entry ramp for 20 GN 2/1 	PNC 922707 PNC 922713 PNC 922714 PNC 922716	
 Tray for traditional static cooking, H=100mm 	PNC 922746	
Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	
Trolley with tray rack 20 GN 2/1, 63mm pitch	PNC 922757	
 Trolley with tray rack, 16 GN 2/1, 80mm pitch 	PNC 922758	
 Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch 	PNC 922760	
Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners)	PNC 922762	
 Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch 	PNC 922764	
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 2/1 combi oven	PNC 922770	
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys	PNC 922771	
	PNC 922773	
Water inlet pressure reducer Non stick universal page CN 1/1		
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 		
 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	
 Potato baker for 28 potatoes, GN 1/1 	PNC 925008	
i state batter for 20 potatoes, ON 1/1		_





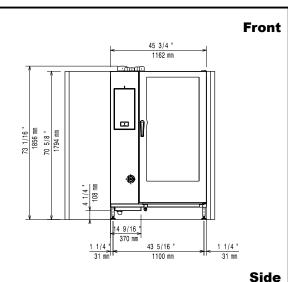


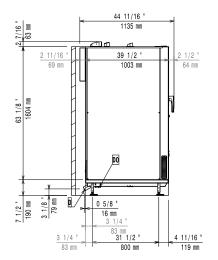












= Cold Water inlet 1 WI- (cleaning)

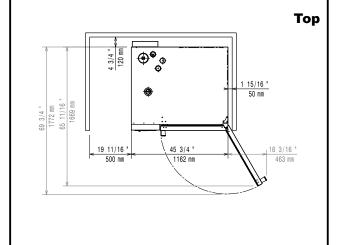
ΕI Electrical inlet (power)

= Cold Water Inlet 2 WI-

G = Gas connection

(steam generator)

DO = Overflow drain pipe



Electric

Circuit breaker required

Supply voltage:

218785 (ZCOG202T2G0) 220-240 V/1 ph/50 Hz 225775 (ZCOG202T2G6) 220-230 V/1 ph/60 Hz

Electrical power, max: 2.5 kW Electrical power, default: 2.5 kW

Total thermal load: 340900 BTU (100 kW)

Gas Power: 100 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter:

1" MNPT

Water:

Inlet water temperature,

30 °C

Inlet water pipe size (CWI1,

3/4" CWI2): 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:

218785 (ZCOG202T2G0)

Clearance: 5 cm rear and right

hand sides.

Suggested clearance for service access:

218785 (ZCOG202T2G0)

50 cm left hand side.

Capacity:

Trays type: 20 (GN 2/1) Max load capacity: 200 kg

Key Information:

Door hinges: Right Side

External dimensions,

Width: 1162 mm

External dimensions,

Depth: 1066 mm

External dimensions,

Height: 1794 mm Weight: 394 kg

394 kg Net weight: Shipping weight: 432 kg **Shipping volume:** 2.77 m³











