

## Magistar Combi DS Natural Gas Combi Oven 6GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**218880 (ZCOG61B2G0)**

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning

**225870 (ZCOG61B2G6)**

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, 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 tray rack 1/1 GN, 67 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).
- 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: 6 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.

**APPROVAL:** \_\_\_\_\_

- 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**

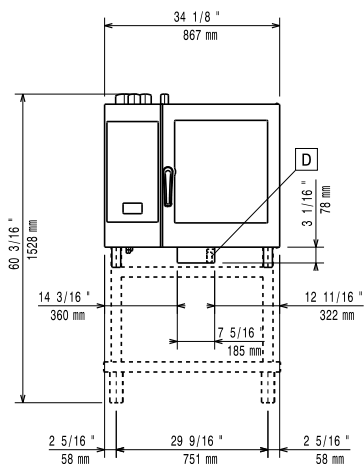
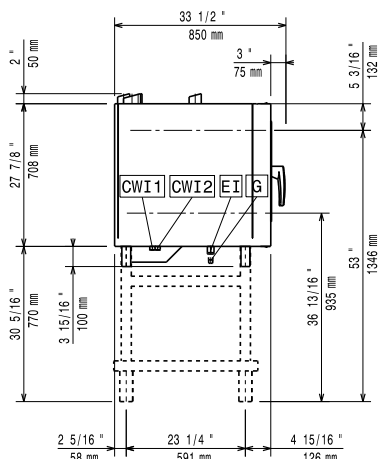
- Digital interface with LED backlight buttons with guided selection.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

### **Sustainability**

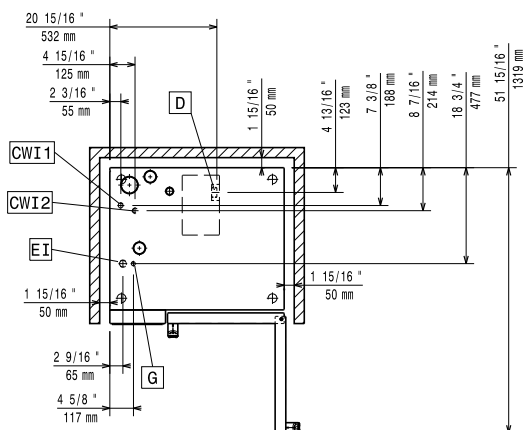
- Reduced power function for customized slow cooking cycles.

### **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:

**218880 (ZCOG61B2G0)** 220-240 V/1 ph/50 Hz

**225870 (ZCOG61B2G6)** 220-230 V/1 ph/60 Hz

#### Electrical power, max:

1.1 kW

#### Electrical power, default:

1.1 kW

### Gas

#### Total thermal load:

64771 BTU (19 kW)

#### Gas Power:

19 kW

#### Standard gas delivery:

Natural Gas G20

#### ISO 7/1 gas connection diameter:

1/2" 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:

**218880 (ZCOG61B2G0)** 0 µS/cm

**225870 (ZCOG61B2G6)** >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.

#### Suggested clearance for service access:

50 cm left hand side.

### Capacity:

#### Trays type:

6 (GN 1/1)

#### Max load capacity:

30 kg

### Key Information:

#### Door hinges:

Right Side

#### External dimensions, Width:

867 mm

#### External dimensions, Depth:

775 mm

#### External dimensions, Height:

808 mm

#### Weight:

**218880 (ZCOG61B2G0)** 132 kg

**225870 (ZCOG61B2G6)** 135 kg

#### Net weight:

**218880 (ZCOG61B2G0)** 132 kg

**225870 (ZCOG61B2G6)** 135 kg

#### Shipping weight:

**218880 (ZCOG61B2G0)** 149 kg

**225870 (ZCOG61B2G6)** 152 kg

#### Shipping volume:

**218880 (ZCOG61B2G0)** 0.89 m³

**225870 (ZCOG61B2G6)** 0.84 m³