

## Magistar Combi DS Electric Combi Oven 10GN2/1

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

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

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

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

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



218833 (ZCOE102B2S0)

Magistar Combi DS combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning, boiler in AISI304

### 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, 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 LED lights
- Stainless steel construction throughout
- Supplied with n.1 tray rack 2/1 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.
- 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, 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).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires 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).
- [NOT TRANSLATED]
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).

### Construction

- Double thermo-glazed door with open frame construction,

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

for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.

- Seamless 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 2/1 GN, 67 mm pitch.

## Optional Accessories

- |   |            |                          |  |            |                          |
|---|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage)                                       | PNC 920003 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 2/1 oven   | PNC 922605 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin                               | PNC 921305 | <input type="checkbox"/> | • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922609 | <input type="checkbox"/> |
| • Resin sanitizer for water softener (921305)   | PNC 921306 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 2/1 oven   | PNC 922613 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                       | PNC 922003 | <input type="checkbox"/> | • External connection kit for detergent and rinse aid  | PNC 922618 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> | • Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven  | PNC 922621 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer   | PNC 922627 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens   | PNC 922631 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1   | PNC 922076 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922636 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922637 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1  | PNC 922175 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                 | PNC 922189 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain)   | PNC 922639 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> | • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch                | PNC 922650 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm   | PNC 922651 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1  | PNC 922652 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> | • Open base for 6 & 10 GN 2/1 oven, disassembled   | PNC 922654 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> | • Heat shield for 10 GN 2/1 oven   | PNC 922664 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> | • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  | PNC 922667 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens               | PNC 922325 | <input type="checkbox"/> | • Kit to fix oven to the wall  | PNC 922687 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> | • 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM  | PNC 922688 | <input type="checkbox"/> |
| • 6 short skewers   | PNC 922328 | <input type="checkbox"/> | • Tray support for 6 & 10 GN 2/1 open base   | PNC 922692 | <input type="checkbox"/> |
| • Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens  | PNC 922344 | <input type="checkbox"/> | • Wifi board (NIU)   | PNC 922695 | <input type="checkbox"/> |
| • External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens                           | PNC 922345 | <input type="checkbox"/> | • - NOT TRANSLATED -   | PNC 922696 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> | • Detergent tank holder for open base  | PNC 922699 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> | • Mesh grilling grid   | PNC 922713 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm   | PNC 922357 | <input type="checkbox"/> | • Probe holder for liquids   | PNC 922714 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> | • Odourless hood with fan for 6 & 10 GN 2/1 electric ovens   | PNC 922719 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 2/1 oven and blast chiller freezer  | PNC 922366 | <input type="checkbox"/> | • Condensation hood with fan for 6 & 10 GN 2/1 electric oven   | PNC 922724 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base   | PNC 922384 | <input type="checkbox"/> | • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm  | PNC 922745 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> | • Tray for traditional static cooking, H=100mm   | PNC 922746 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 922390 | <input type="checkbox"/> | • Double-face griddle, one side ribbed and one side smooth, 400x600mm  | PNC 922747 | <input type="checkbox"/> |
| • Tray rack with wheels 10 GN 2/1, 65mm pitch (std)   | PNC 922603 | <input type="checkbox"/> | • TROLLEY FOR GREASE COLLECTION KIT  | PNC 922752 | <input type="checkbox"/> |
| • Tray rack with wheels, 8 GN 2/1, 80mm pitch   | PNC 922604 | <input type="checkbox"/> | • Water inlet pressure reducer   | PNC 922773 | <input type="checkbox"/> |
|   |            |                          | • - NOT TRANSLATED -   | PNC 922774 | <input type="checkbox"/> |
|   |            |                          | • Non-stick universal pan, GN 1/1, H=20mm  | PNC 925000 | <input type="checkbox"/> |
|   |            |                          | • Non-stick universal pan, GN 1/1, H=40mm  | PNC 925001 | <input type="checkbox"/> |
|   |            |                          | • Non-stick universal pan, GN 1/1, H=60mm  | PNC 925002 | <input type="checkbox"/> |
|   |            |                          | • Double-face griddle, one side ribbed and one side smooth, GN 1/1   | PNC 925003 | <input type="checkbox"/> |
|   |            |                          | • Aluminum grill, GN 1/1   | PNC 925004 | <input type="checkbox"/> |
|   |            |                          | • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1  | PNC 925005 | <input type="checkbox"/> |
|   |            |                          | • Flat baking tray with 2 edges, GN 1/1  | PNC 925006 | <input type="checkbox"/> |
|   |            |                          | • Potato baker for 28 potatoes, GN 1/1   | PNC 925008 | <input type="checkbox"/> |



## Magistar Combi DS Electric Combi Oven 10GN2/1

- Compatibility kit for installation on previous base GN 2/1 PNC 930218 □

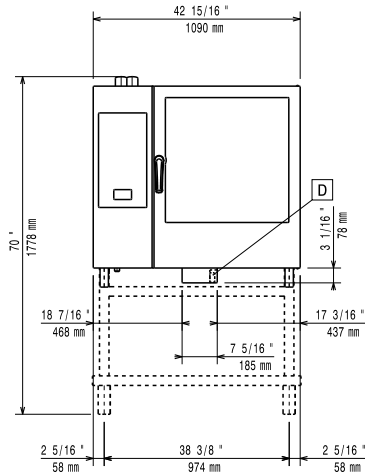


**Magistar Combi DS  
Electric Combi Oven 10GN2/1**

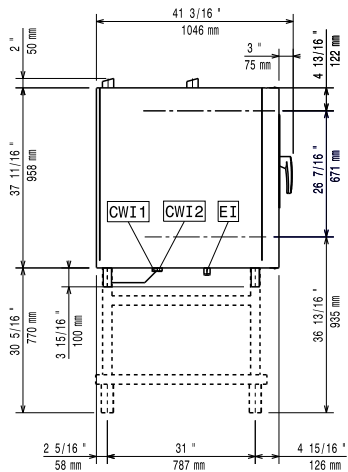
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## Front

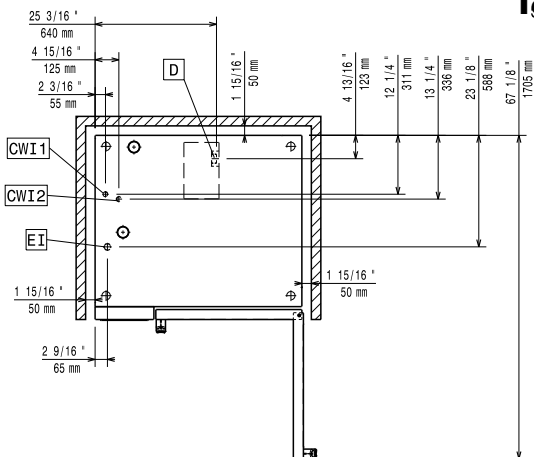


## Side



- CWI1 = Cold Water inlet 1      EI = Electrical inlet (power)  
 CWI2 = Cold Water Inlet 2  
 D = Drain  
 DO = Overflow drain pipe

## Top



## Electric

<b>Supply voltage:</b>	
218833 (ZCOE102B2S0)	400-430 V/3N ph/50-60 Hz
<b>Electrical power, default:</b>	37.4 kW
<b>Electrical power max.:</b>	39 kW
<b>Circuit breaker required</b>	

## Water:

<b>Water inlet "FCW" connection:</b>	3/4"
<b>Pressure, bar min/max:</b>	1-4.5 bar
<b>Drain "D":</b>	50mm
<b>Max inlet water supply temperature:</b>	30 °C
<b>Chlorides:</b>	<17 ppm
<b>Conductivity:</b>	>285 µS/cm
<i>Electrolux recommends the use of treated water, based on testing of specific water conditions.</i>	
<i>Please refer to user manual for detailed water quality information.</i>	

## Installation:

<b>Clearance:</b>	Clearance: 5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

## Capacity:

<b>GN:</b>	10 - 2/1 Gastronorm
<b>Max load capacity:</b>	100 kg

## Key Information:

<b>Door hinges:</b>	Right Side
<b>External dimensions, Width:</b>	1090 mm
<b>External dimensions, Height:</b>	1058 mm
<b>External dimensions, Depth:</b>	971 mm
<b>Weight:</b>	181.5 kg
<b>Net weight:</b>	181.5 kg
<b>Shipping weight:</b>	208.5 kg
<b>Shipping volume:</b>	1.58 m <sup>3</sup>