ZANUSSI PROFESSIONAL

Magistar Combi DS
Electric Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

218835 (ZCOE202B2S0) Magistar Combi DS combi boiler oven with digital control, 20x2/1GN, electric, programmable, 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, 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.

APPROVAL: _____

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.
- 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.
- 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.
- 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.
- 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).
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 20 GN 2/1 or 40 GN 1/1 trays.
- 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, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded

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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 trolley rack 2/1 GN, 63 mm pitch.

Included Accessories

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

Optional Accessories

- Water softener with cartridge and flow meter (high steam usage) PNC 920003 ❑
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305 ❑
- Resin sanitizer for water softener (921305) PNC 921306 ❑
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017 ❑
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036 ❑
- AISI 304 stainless steel grid, GN 1/1 PNC 922062 ❑
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922069 ❑
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171 ❑
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189 ❑
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190 ❑
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191 ❑
- Pair of frying baskets PNC 922239 ❑
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264 ❑
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266 ❑
- Universal skewer rack PNC 922326 ❑
- 6 short skewers PNC 922328 ❑
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338 ❑
- Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922344 ❑
- External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922345 ❑
- Multipurpose hook PNC 922348 ❑
- Grease collection tray, GN 2/1, H=60 mm PNC 922357 ❑
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362 ❑
- Thermal cover for 20 GN 2/1 oven and blast chiller freezer PNC 922367 ❑
- Wall mounted detergent tank holder PNC 922386 ❑
- - NOT TRANSLATED - PNC 922390 ❑
- External connection kit for detergent and rinse aid PNC 922618 ❑
- Dehydration tray, GN 1/1, H=20mm PNC 922651 ❑
- Flat dehydration tray, GN 1/1 PNC 922652 ❑
- Heat shield for 20 GN 2/1 oven PNC 922658 ❑
- Trolley with tray rack, 16 GN 2/1, 84mm pitch PNC 922686 ❑
- Kit to fix oven to the wall PNC 922687 ❑
- Wifi board (NIU) PNC 922695 ❑
- - NOT TRANSLATED - PNC 922696 ❑
- 4 flanged feet for 20 GN , 2", 150mm PNC 922707 ❑
- Mesh grilling grid PNC 922713 ❑
- Probe holder for liquids PNC 922714 ❑
- 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 (included) 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 ❑
- Water inlet pressure reducer PNC 922773 ❑
- 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 PNC 925003 ❑
- 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 ❑

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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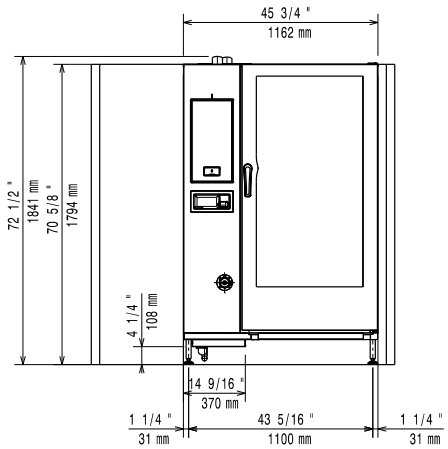
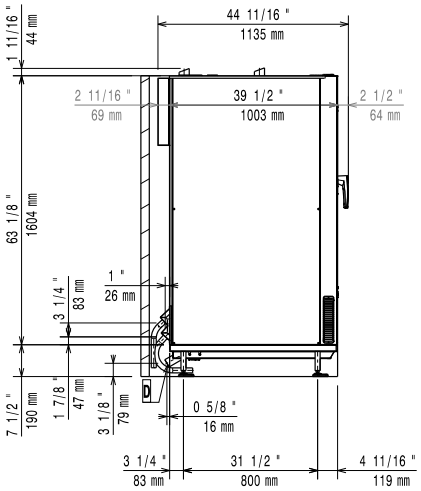
Front



Side



CWI1 = Cold Water inlet 1

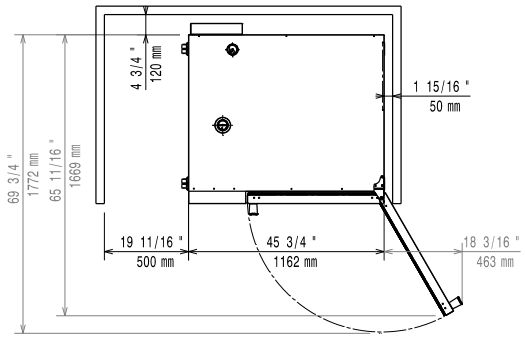
CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

EI = Electrical inlet (power)

Top



Electric

Supply voltage:	
218835 (ZCOE202B2S0)	400-430 V/3N ph/50-60 Hz
Electrical power, default:	65.4 kW
Electrical power max.:	68.3 kW
Circuit breaker required	

Water:

Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-4.5 bar
Drain "D":	50mm
Max inlet water supply temperature:	30 °C
Chlorides:	<17 ppm
Conductivity:	>285 µS/cm

Electrolux *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:

GN:	20 - 2/1 Gastronorm
Max load capacity:	200 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1162 mm
External dimensions, Height:	1794 mm
External dimensions, Depth:	1066 mm
Weight:	450 kg
Net weight:	450 kg
Shipping weight:	475 kg
Shipping volume:	2.77 m³

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