

## Magistar Combi DI Electric Combi Oven 10GN1/1

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

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

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

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

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



218932 (ZCOE101C2S0)

Magistar Combi DI combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

### Short Form Specification

**Item No.** \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
  - AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
  - HP Automatic Cleaning: Automatic and built-in self cleaning system. 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.
  - 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

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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. 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).

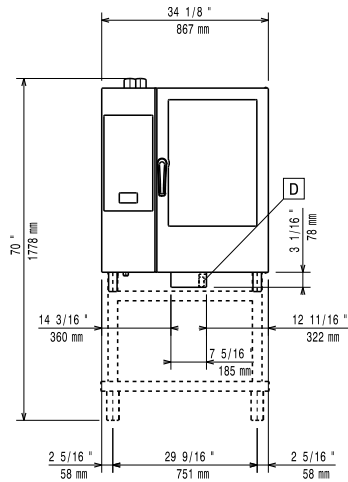
### Construction

- Double thermo-glazed door with open frame construction, 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 1/1 GN, 67 mm pitch.

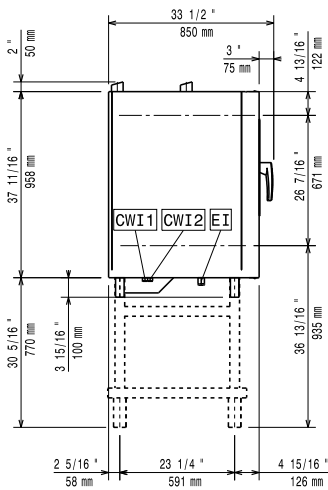
### Optional Accessories

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

## Front



## Side



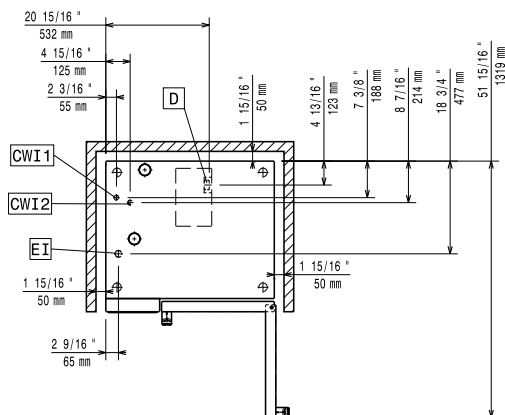
**CWI1** = Cold Water inlet 1      **EI** = Electrical inlet (power)

**CWI2** = Cold Water Inlet 2

**D** = Drain

**DO** = Overflow drain pipe

## Top



## Electric

### Supply voltage:

218932 (ZCOE101C2S0) 400-430 V/3N ph/50-60 Hz

### Electrical power, default:

19 kW

### Electrical power max.:

19.8 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:

<10 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:

10 - 1/1 Gastronorm

### Max load capacity:

50 kg

## Key Information:

### Door hinges:

Right Side

### External dimensions, Width:

867 mm

### External dimensions, Height:

1058 mm

### External dimensions, Depth:

775 mm

### Weight:

134.3 kg

### Net weight:

134.3 kg

### Shipping weight:

159.3 kg

### Shipping volume:

1.04 m<sup>3</sup>