

Magistar Combi DS Electric Combi Oven 20GN1/1

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218834 (ZCOE201B2S0)

Magistar Combi DS combi boiler oven with digital control, 20x1/1GN, 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 LED lights
- Stainless steel construction throughout
- Supplied with n.1 trolley rack 1/1 GN, 63 mm pitch.

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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 sousvide, 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 sousvide 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, rinseonly).
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 20 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. Magistar Combi DS Electric Combi Oven 20GN1/1

APPROVAL:



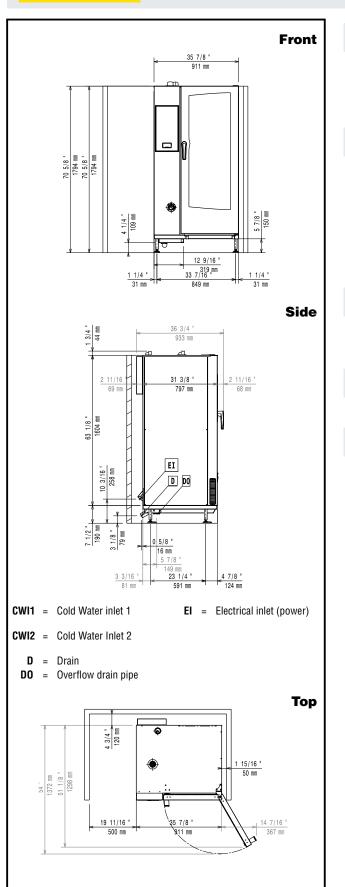
Seamless hygienic internal chamber with all rol	inded corners for	Kit to fix oven to the wall	PNC 922687 🗅
easy cleaning.		• Wifi board (NIU)	PNC 922695 🗅
 304 AISI stainless steel construction throughout 	ıt.	- NOT TRANSLATED -	PNC 922696 🗅
• Front access to control board for easy service.		 4 flanged feet for 20 GN , 2", 150mm 	PNC 922707 🗅
 IPX 5 spray water protection certification for ea 	sy cleaning.	Mesh grilling grid	PNC 922713 🗅
Included Accessories		 Probe holder for liquids 	PNC 922714 🗅
		Odourless hood with fan for 20 GN 1/1 electric over	n PNC 922720 🗅
 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch (included) 	PNC 922753	Condensation hood with fan for 20 GN 1/1 electric oven	PNC 922725 🗅
Optional Accessories		 Exhaust hood with fan for 20 GN 1/1 oven 	PNC 922730 🗅
 Water softener with cartridge and flow meter (high steam usage) 	PNC 920003 🗅	 Exhaust hood without fan for 20 1/1GN oven Tray for traditional static cooking, H=100mm 	PNC 922735 🗅 PNC 922746 🗅
 Water softener with salt for ovens with automatic regeneration of resin 	PNC 921305 🗅	 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747 🗅
Resin sanitizer for water softener (921305)	PNC 921306 🗅	• Trolley with tray rack, 20 GN 1/1, 63mm pitch	PNC 922753 🗅
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017 🗅	(included)	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036 🗅	 Trolley with tray rack, 16 GN 1/1, 80mm pitch Banquet trolley with rack holding 54 plates for 20 	PNC 922754 🗅 PNC 922756 🗅
AISI 304 stainless steel grid, GN 1/1	PNC 922062 🗅	GN 1/1 oven and blast chiller freezer, 74mm pitch	1110 9227 50
 Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 	PNC 922086 🗅	 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 	n PNC 922761 🗅
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171 🗅	 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch 	PNC 922763 🗅
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189 🗅	 Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi 	PNC 922769 🗅
 Baking tray with 4 edges in perforated aluminum, 400x600x20mm 	PNC 922190 🗅	 oven Kit compatibility for aos/easyline 20 GN oven with Clark ins (Maximum hallous) 	PNC 922771 🗅
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191 🗅	SkyLine/Magistar trolleysWater inlet pressure reducer	PNC 922773 🗅
 Pair of frying baskets 	PNC 922239 🗅	 Non-stick universal pan, GN 1/ 1, H=40mm 	PNC 925001 🗅
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264 🗅	 Non-stick universal pan, GN 1/1, H=60mm Double-face griddle, one side ribbed and one side 	PNC 925002 🗅 PNC 925003 🗅
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266 🗅	smooth, GN 1/1 • Aluminum grill, GN 1/1	PNC 925004 🗅
 Grease collection tray, GN 1/1, H=100 mm 	PNC 922321 🗅	• Frying pan for 8 eggs, pancakes, hamburgers, GN	PNC 925005 🗅
 Kit universal skewer rack and 4 long skewers for GN 1/1 ovens 	PNC 922324 🗅	 1/1 Flat baking tray with 2 edges, GN 1/1 	PNC 925006 🗅
 Universal skewer rack 	PNC 922326 🗅	Baking tray for 4 baguettes, GN 1/1	PNC 925007 🗅
 4 long skewers 	PNC 922327 🗅	• Potato baker for 28 potatoes, GN 1/1	PNC 925008 🗅
Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on	PNC 922338 🗅	 Non-stick universal pan, GN 1/2, H=20mm Non-stick universal pan, GN 1/2, H=40mm 	PNC 925009 PNC 925010 PNC 925010
request)		 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011
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 			
Multipurpose hook	PNC 922348 🗅		
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362 🗅		
 Thermal cover for 20 GN 1/1 oven and blast chiller freezer 	PNC 922365 🗅		
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 1/1 oven	PNC 922659		
• Trolley with tray rack, 16 GN 1/1, 84mm pitch	PNC 922683 🗅	Ма	ngistar Combi DS

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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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Electric

Supply voltage:	
218834 (ZCOE201B2S0)	400-430 V/3N ph/50-60 Hz
Electrical power, default:	37.7 kW
Electrical power max.:	39.3 kW
Circuit breaker required	
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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 specific water conditions.	treated water, based on testing of

Please refer to user manual for detailed water quality information.

Installation:

Clearance: Suggested clearance for service	Clearance: 5 cm rear and right hand sides.
access:	50 cm left hand side.
Capacity:	
GN: Max load capacity:	20 - 1/1 Gastronorm 100 kg
Max luau capacity.	100 kg
Key Information:	

External dimensions, Width:911 mmExternal dimensions, Height:1794 mmExternal dimensions, Depth:864 mm
External dimensions, Depth: 864 mm
Weight: 340 kg
Net weight: 340 kg
Shipping weight: 360 kg
Shipping volume: 1.83 m ³

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