

Magistar Combi DS Electric Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


218830 (ZCOE61B2S0)

Magistar Combi DS combi boiler oven with digital control, 6x1/1GN, 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 1/1 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).

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.

APPROVAL: _____

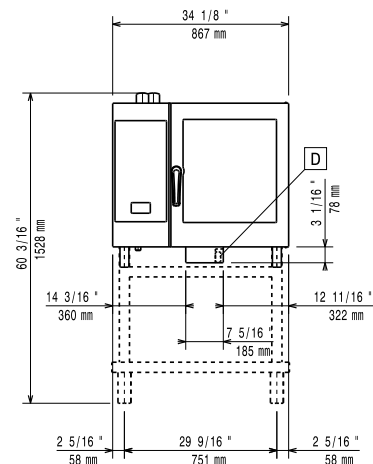
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Optional Accessories

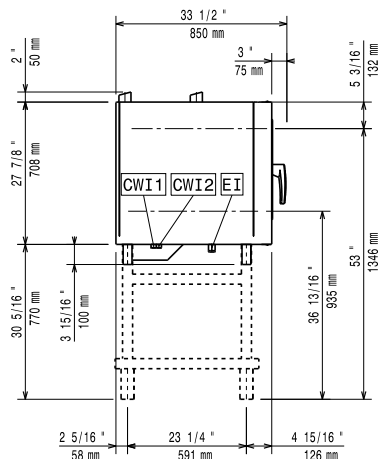
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|---|------------|--------------------------|
| • Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) | PNC 920002 | ☐ |
| • Water softener with cartridge and flow meter (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 | ☐ |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) | PNC 922003 | ☐ |
| • 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 | ☐ |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 | PNC 922086 | ☐ |
| • 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 | ☐ |
| • Double-step door opening kit | PNC 922265 | ☐ |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | ☐ |
| • Grease collection tray, GN 1/1, H=100 mm | PNC 922321 | ☐ |
| • Kit universal skewer rack and 4 long skewers for GN 1/1 ovens | PNC 922324 | ☐ |
| • Universal skewer rack | PNC 922326 | ☐ |
| • 4 long skewers | PNC 922327 | ☐ |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) | PNC 922338 | ☐ |
| • Water nanofilter for 6 & 10 GN 1/1 ovens | PNC 922342 | ☐ |
| • External reverse osmosis filter for 6 & 10 GN 1/1 ovens | PNC 922343 | ☐ |
| • Multipurpose hook | PNC 922348 | ☐ |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm | PNC 922351 | ☐ |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | ☐ |
| • Tray support for 6 & 10 GN 1/1 disassembled open base | PNC 922382 | ☐ |
| • Wall mounted detergent tank holder | PNC 922386 | ☐ |
| • Tray rack with wheels, 6 GN 1/1, 65mm pitch (included) | PNC 922600 | ☐ |
| • Tray rack with wheels, 5 GN 1/1, 80mm pitch | PNC 922606 | ☐ |
| • Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) | PNC 922607 | ☐ |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven | PNC 922610 | ☐ |
| • Open base with tray support for 6 & 10 GN 1/1 oven | PNC 922612 | ☐ |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven | PNC 922614 | ☐ |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm | PNC 922615 | ☐ |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) | PNC 922619 | ☐ |
| • Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens | PNC 922620 | ☐ |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer | PNC 922626 | ☐ |
| • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser | PNC 922628 | ☐ |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens | PNC 922630 | ☐ |
| • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base | PNC 922632 | ☐ |
| • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm | PNC 922635 | ☐ |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm | PNC 922636 | ☐ |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm | PNC 922637 | ☐ |
| • Trolley with 2 tanks for grease collection | PNC 922638 | ☐ |
| • Grease collection kit for open base (2 tanks, open/close device and drain) | PNC 922639 | ☐ |
| • Wall support for 6 GN 1/1 oven | PNC 922643 | ☐ |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | ☐ |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | ☐ |
| • Open base for 6 & 10 GN 1/1 oven, disassembled | PNC 922653 | ☐ |
| • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch | PNC 922655 | ☐ |
| • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer | PNC 922657 | ☐ |
| • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 | PNC 922660 | ☐ |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | ☐ |
| • Heat shield for 6 GN 1/1 oven | PNC 922662 | ☐ |
| • Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven | PNC 922679 | ☐ |
| • Fixed tray rack for 6 GN 1/1 and 400x600mm grids | PNC 922684 | ☐ |
| • Kit to fix oven to the wall | PNC 922687 | ☐ |
| • 4 high adjustable feet for 6 & 10 GN ovens, 100-130MM | PNC 922688 | ☐ |
| • Tray support for 6 & 10 GN 1/1 open base | PNC 922690 | ☐ |
| • Wifi board (NIU) | PNC 922695 | ☐ |
| • Detergent tank holder for open base | PNC 922699 | ☐ |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base | PNC 922702 | ☐ |
| • Wheels for stacked ovens | PNC 922704 | ☐ |
| • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens | PNC 922709 | ☐ |
| • Mesh grilling grid | PNC 922713 | ☐ |
| • Probe holder for liquids | PNC 922714 | ☐ |

- Odourless hood with fan for 6 & 10 GN 1/1 electric ovens PNC 922718 ☐
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven PNC 922723 ☐
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728 ☐
- Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733 ☐
- Fixed tray rack, 5 GN 1/1, 85mm pitch PNC 922740 ☐
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745 ☐
- Tray for traditional static cooking, H=100mm PNC 922746 ☐
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747 ☐
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000 ☐
- 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 ☐
- Baking tray for 4 baguettes, GN 1/1 PNC 925007 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Non-stick universal pan, GN 1/2, H=20mm PNC 925009 ☐
- Non-stick universal pan, GN 1/2, H=40mm PNC 925010 ☐
- Non-stick universal pan, GN 1/2, H=60mm PNC 925011 ☐
- Wood chips: oak, 450gr PNC 930209 ☐
- Wood chips: hickory, 450gr PNC 930210 ☐
- Wood chips: maple, 450gr PNC 930211 ☐
- Wood chips: cherry, 450gr PNC 930212 ☐
- Compatibility kit for installation on previous base GN 1/1 PNC 930217 ☐

Front



Side



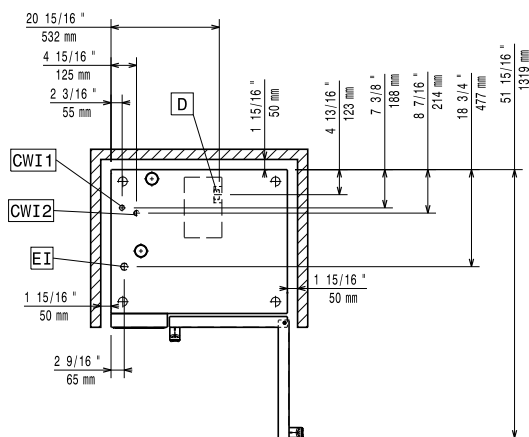
CWI1 = Cold Water inlet 1 **EI** = Electrical inlet (power)

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top



Electric

Supply voltage:

218830 (ZCOE61B2S0)

400-430 V/3N ph/50-60 Hz

Electrical power, default:

11.1 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:

6 - 1/1 Gastronorm

Max load capacity:

30 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

867 mm

External dimensions, Height:

808 mm

External dimensions, Depth:

775 mm

Weight:

122 kg

Net weight:

122 kg

Shipping weight:

137 kg

Shipping volume:

0.84 m³