ZANUSSI PROFESSIONAL

Magistar Combi TS Natural Gas Combi Oven 10GN1/1

ITEM #

MODEL #

NAME #

SIS #

AIA #

218772 (ZCOG101T2U0) Magistar Combi TS combi boiler oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI304 (Australia)

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage.
- Boilerless steaming function to add and retain moisture.
- AirFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and economizer functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.
- 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.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 2/1 GN, 63 mm pitch.

APPROVAL:

Main Features

- 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Special Cycles: - Regeneration (ideal for banqueting on plate or rethermalizing on tray), - Low Temperature Cooking (to minimize weight loss and maximize food quality), - Proving cycle, - EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber, - Sous-vide cooking, - Static Combi (to reproduce traditional cooking from static oven), - Pasteurization of pasta, - Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood), - Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards), - Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- 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.
- Grease Collector: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 10 GN 1/1 trays.
- [NOT TRANSLATED]

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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.
- SoloMio lets the user group the favorite functions in the homepage for immediate access.
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.

Sustainability

- 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) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Cooking Optimizer function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

Optional Accessories

- 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 ❑
- USB probe for sous-vide cooking PNC 922281 ❑
- 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 ❑
- 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 ❑
- Thermal cover for 10 GN 1/1 oven and blast chiller freezer PNC 922364 ❑
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382 ❑
- Wall mounted detergent tank holder PNC 922386 ❑
- USB SINGLE POINT PROBE PNC 922390 ❑
- Tray rack with wheels 10 GN 1/1, 65mm pitch (std) PNC 922601 ❑
- Tray rack with wheels, 8 GN 1/1, 80mm pitch PNC 922602 ❑
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) PNC 922608 ❑
- 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 or400x600mm PNC 922615 ❑
- External connection kit for detergent and rinse aid PNC 922618 ❑
- 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 gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven PNC 922623 ❑
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626 ❑
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630 ❑
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm PNC 922636 ❑

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- Plastic drain kit for 6 &10 GN oven, dia=50mm PNC 922637 ❑
- Grease collection kit for open base (2 tanks, open/close device and drain) PNC 922639 ❑
- Wall support for 10 GN 1/1 oven PNC 922645 ❑
- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch PNC 922648 ❑
- Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch PNC 922649 ❑
- 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 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch PNC 922656 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661 ❑
- Heat shield for 10 GN 1/1 oven PNC 922663 ❑
- Kit to convert from natural gas to LPG PNC 922670 ❑
- Kit to convert from LPG to natural gas PNC 922671 ❑
- Flue condenser for gas oven PNC 922678 ❑
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids PNC 922685 ❑
- Kit to fix oven to the wall PNC 922687 ❑
- 4 high adjustable feet for 6 & 10 GN ovens, 100-115MM PNC 922688 ❑
- Tray support for 6 & 10 GN 1/1 open base PNC 922690 ❑
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch PNC 922694 ❑
- 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 ❑
- 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, 8 GN 1/1, 85mm pitch PNC 922741 ❑
- Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742 ❑
- 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 ❑
- TROLLEY FOR GREASE COLLECTION KIT PNC 922752 ❑
- Water inlet pressure reducer PNC 922773 ❑
- 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 ❑
- Compatibility kit for installation on previous base GN 1/1 PNC 930217 ❑

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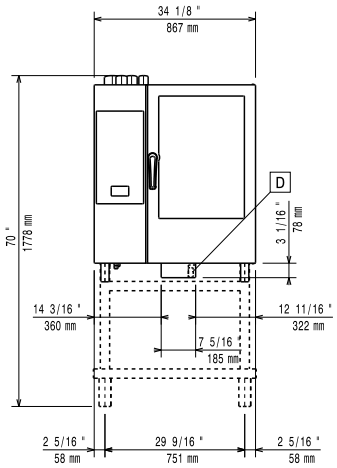
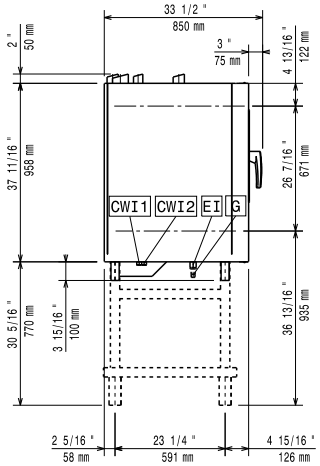
Magistar Combi TS
Natural Gas Combi Oven
10GN1/1

Front



Side



C-WI-1 = Cold Water inlet 1

C-WI-2 = Cold Water Inlet 2

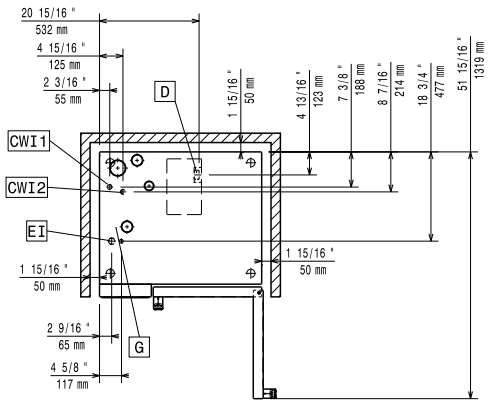
D = Drain

DO = Overflow drain pipe

EI = Electrical inlet (power)

G = Gas connection

Top



Electric

Circuit breaker required	
Supply voltage:	230-240 V/1 ph/50 Hz
Electrical power max.:	1.1 kW
Electrical power, default:	1.1 kW

Gas

Total thermal load:	114542 BTU (33.6 kW)
Gas Power:	33.6 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Max inlet water supply temperature:	30 °C
Chlorides:	<17 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-6 bar

Electrolux Professional 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:	
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
Weight:	166.5 kg
External dimensions, Height:	1058 mm
Net weight:	166.5 kg
Shipping weight:	184.5 kg
Shipping volume:	1.04 m³

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