

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



218732 (ZCOE101T2SO) Magistar Combi TS combi boiler oven with touch screen control, 10x1/1GN, electric, 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 1/1 GN, 63 mm pitch.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

#### Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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 preinstalled 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.
- 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).
- 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.
- 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 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.

**APPROVAL:** 





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- Automatic fast cool down and pre-heat function.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- 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.
- 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 plugin 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Capacity: 10 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).
- [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.

### **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, rinseonly) 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**

- Water softener with cartridge and flow PNC 920003 meter (high steam usage)
- Water softener with salt for ovens with PNC 921305 automatic regeneration of resin
- Wheel kit for 6 & 10 GN 1/1 and 2/1 PNC 922003 GN oven base (not for the disassembled one)
- Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1



•	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	
٠	Pair of frying baskets	PNC	922239	
•	AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC	922264	
٠	Double-step door opening kit	-	922265	
•	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC	922266	
	USB probe for sous-vide cooking	-	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		922326	
	4 long skewers	-	922327	
	Multipurpose hook	-	922348	
	4 flanged feet for 6 & 10 GN , 2", 100-130mm		922351	
	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1		922362	
	Thermal cover for 10 GN 1/1 oven and blast chiller freezer		922364	
	Tray support for 6 & 10 GN 1/1 disassembled open base	-	922382	
	Wall mounted detergent tank holder		922386	
	USB SINGLE POINT PROBE		922390	
	Tray rack with wheels 10 GN 1/1, 65mm pitch (std)		922601	
	Tray rack with wheels, 8 GN 1/1, 80mm pitch	_	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	_	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)	_	922619	
	Stacking kit for alactric 6+6 CN 1/1 avons	DNIC	022620	

 Stacking kit for electric 6+6 GN 1/1 ovens PNC 922620 □ or electric 6+10 GN 1/1 GN ovens

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•	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	• Dou one
•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	• TR( KIT
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<ul> <li>Wa</li> <li>KIT</li> </ul>
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	PO SYS
•	Trolley with 2 tanks for grease collection	PNC 922638	<ul><li>Nor</li><li>Nor</li></ul>
•	Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	H=4 • Nor
•	Wall support for 10 GN 1/1 oven	PNC 922645	<ul> <li>Dot</li> </ul>
	Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	one • Alu
•	Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	<ul> <li>Fry han</li> <li>Flat</li> </ul>
_	-		<ul> <li>Bak</li> </ul>
	Dehydration tray, GN 1/1, H=20mm	PNC 922651	 <ul> <li>Pot</li> </ul>
	Flat dehydration tray, GN 1/1	PNC 922652	<ul> <li>Nor</li> </ul>
	Open base for 6 & 10 GN 1/1 oven, disassembled	PNC 922653	<ul><li>Nor</li><li>Nor</li></ul>
•	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	Cor     pre
•	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	
٠	Heat shield for 10 GN 1/1 oven	PNC 922663	
•	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	
٠	Detergent tank holder for open base	PNC 922699	
•	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	
٠	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, 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	

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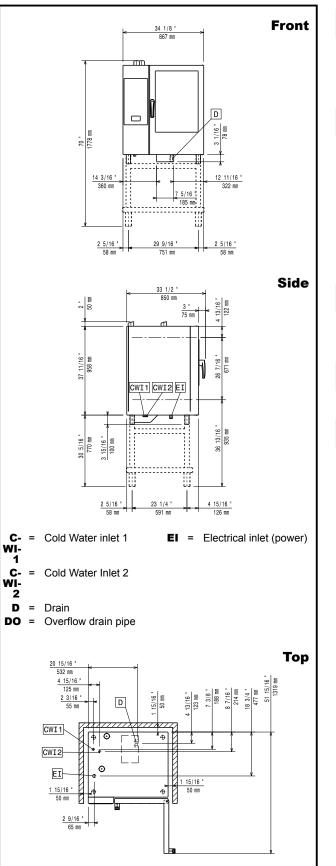
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC	922747	
TROLLEY FOR GREASE COLLECTION KIT	PNC	922752	
<ul> <li>Water inlet pressure reducer</li> </ul>	PNC	922773	
KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS	PNC	922774	
• Non-stick universal pan, GN 1/1, H=20mm	PNC	925000	
<ul> <li>Non-stick universal pan, GN 1/ 1, H=40mm</li> </ul>	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	
<ul> <li>Aluminum grill, GN 1/1</li> </ul>	PNC	925004	
<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	PNC	925005	
<ul> <li>Flat baking tray with 2 edges, GN 1/1</li> </ul>	PNC	925006	
<ul> <li>Baking tray for 4 baguettes, GN 1/1</li> </ul>	PNC	925007	
<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> </ul>	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	
<ul> <li>Compatibility kit for installation on previous base GN 1/1</li> </ul>	PNC	930217	

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#### **Electric**

Shipping volume:

Supply voltage: 218732 (ZCOE101T2S0) Electrical power, default: Electrical power max.: Circuit breaker required	400-430 V/3N ph/50-60 Hz 19 kW 19.8 kW
Water:	
Water inlet "FCW" connection:	3/4"
Pressure, bar min/max: Drain "D":	1-6 bar 50mm
Max inlet water supply temperature:	30 °C
Chlorides: Conductivity:	<17 ppm >50 µS/cm
<i>Electrolux Professional</i> recommend on testing of specific water conditi Please refer to user manual for de	ions.
Installation:	
Clearance: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides.
Capacity:	
GN: Max load capacity:	10 - 1/1 Gastronorm 50 kg
Key Information:	
Door hinges: External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	1058 mm
Net weight: Shipping weight:	148.5 kg 166.5 kg
Shinning volumoi	$1.06 m^{3}$

#### 1.06 m<sup>3</sup>

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