

**229609 (ZCOG101K3Z30)**

Magistar Combi TI combi boilerless oven with touch screen control, 10x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - LPG - 60Hz - Q Mark

Main Features

- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- 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.
- Zanussi Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- **HP Automatic Cleaning.** The cleaning system includes 4 cleaning cycles plus 1 rinse cycle. Each cleaning cycle can be customized through Eco options, allowing adaptation of operating parameters. Through the available option combinations, the system provides up to 32 different configurations, equivalent to up to 32 selectable cleaning cycles.

User Interface & Data Management

- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- SoloMio lets the user group the favorite functions in the homepage for immediate access.



A focus on sustainability

Sustainability

- 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.
- Triple-glass door minimize your energy loss.* *Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20
- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- Save energy, water, detergent and rinse aid with green functions.
- Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.

Certifications & Recognitions



International system for mutual acceptance of test reports and certificates concerning the safety of electrical and electronic components, equipment, and products.



Certification for **energy efficiency**, ensuring products meet strict standards for reducing energy consumption, saving money, and helping protect the environment.



Product acceptable for use in a commercial food establishment and meets applicable construction, performance, and material requirements.



UL Verification is an independent, science-based process that validates marketing claims, helping distinguish verified facts from fiction.



Technical specifications

Electric

Supply voltage:	220-230 V/1 ph/60 Hz
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Gas

Total thermal load:	84618 BTU (21 kW)
Gas Power:	21 kW
Standard gas delivery:	G30 – 50 mbar
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Max inlet water supply temperature:	30 °C
Chlorides:	<10 ppm
Conductivity:	0 µS/cm
Drain "D":	2 x 50mm
Water inlet connections "CW11-CW12":	3/4"
Pressure, bar min/max:	1-6 bar

Capacity:

Trays type:	10 - GN 1/1
Max load capacity:	50 kg

Key Information:

External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
Weight:	136 kg
External dimensions, Height:	1058 mm
Net weight:	136 kg
Shipping weight (gross):	154 kg
Shipping volume:	1.11 m³

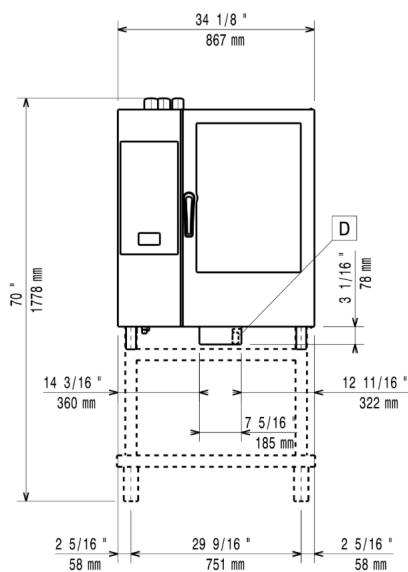
ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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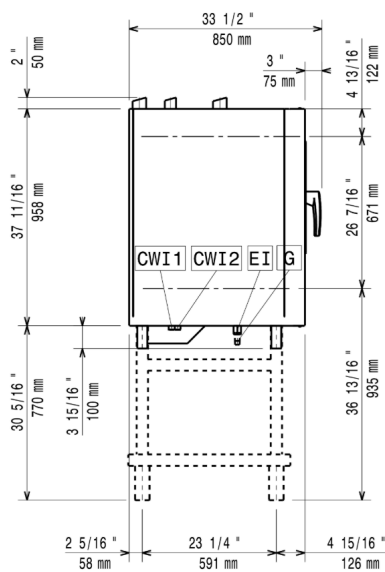


Installation drawings

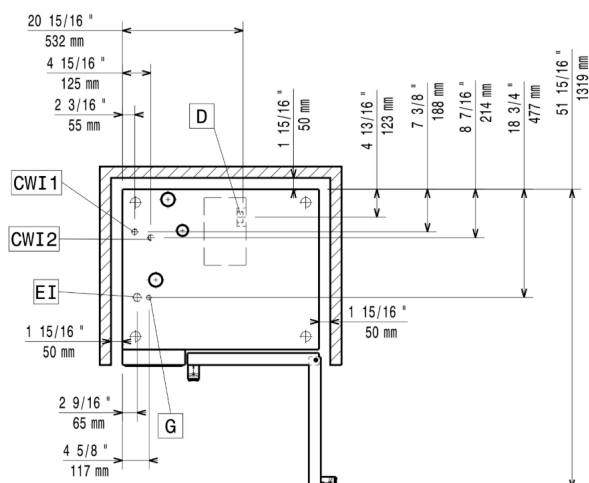
Front



Side



Top



CW11 = Cold Water inlet 1 (cleaning)

G = Gas connection

DO = Overflow drain pipe

D = Drain

EI = Electrical inlet (power)

Accessories

Optional Accessories

PNC Code	Description
Connectivity	
922421	IoT module for OnE Connected (combi ovens, blast chiller/freezers, rack type DW) and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process).
Containers, trays and grids	
922713	Mesh grilling grid, GN 1/1
925012	Kit of 6 non-stick universal pans, GN 1/1, H=20mm
925013	Kit of 6 non-stick universal pans, GN 1/1, H=40mm
925014	Kit of 6 non-stick universal pan GN 1/1, H=60mm
Feet, wheels and ramps	
922351	4 flanged feet for 6 & 10 GN , 2", 100-130mm
922394	4 SERVICE FEET FOR 6&10 GN OVENS, 100MM - MARINE
922688	4 high adjustable feet for 6 & 10 GN ovens, 100-115MM
Food probes	
922390	USB single point probe
Grease/oil management	
922329	Grease collection tray, GN 1/1, H=40 mm
922752	Trolley for grease collection kit
Installation solutions	
922774	Kit for installation of electric power peak management system for 6 GN and 10 GN ovens
Ventilation	
922440	Steam optimizer
922728	Exhaust hood with fan for 6 & 10 GN 1/1 ovens
922732	Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens
922733	Exhaust hood without fan for 6&10 1/1GN ovens
922737	Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens
922751	Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor
Water treatment	
920004	Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)
920005	Water filter with cartridge and flow meter for medium steam usage
Other accessories	
922435	Connectivity router (WiFi and LAN)
922450	Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)
922451	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)
922452	Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)
922773	Water inlet pressure reducer

Accessories

Recommended Detergents

PNC Code	Description
0S2394	C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket
0S2395	C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket

