

**218909 (ZCOE101C3A3B)**

Magistar Combi DI combi boilerless oven with digital control, 8 600x400mm, electric, programmable, automatic cleaning, 3-glass door, for bakery/pastry, pitch 80mm

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- 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.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 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.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- 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.
- **SkyClean**. 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.

Construction

- 304 AISI stainless steel construction throughout.
- IPX5 spray water protection certification for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.

User Interface & Data Management

- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Digital interface with LED backlight buttons with guided selection.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).



A focus on sustainability

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility. (**Forest Stewardship Council is the world's leading organization for sustainable forest management*).
- 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
- Save energy, water, detergent and rinse aid with green functions.

Certifications & Recognitions



Product assessed by the manufacturer and deemed to meet EU safety, health, and environmental protection requirements.



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



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:	380-415 V/3N ph/50-60 Hz
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Water:

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

Capacity:

Trays type:	8 - 400x600 mm
Max load capacity:	45 kg

Key Information:

External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
Weight:	130 kg
External dimensions, Height:	1058 mm
Net weight:	130 kg
Shipping weight (gross):	153 kg
Shipping volume:	1.11 m³

ISO Certificates

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

Included Accessories

PNC Code	Description	Quantity
922656	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	1

Optional Accessories

PNC Code	Description
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Bases & base accessories

922382	Tray support for 6 & 10 GN 1/1 disassembled open base
922612	Open base with tray support for 6 & 10 GN 1/1 oven
922614	Cupboard base with tray support for 6 & 10 GN 1/1 oven
922615	Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm
922653	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382
922690	Tray support for 6 & 10 GN 1/1 oven base
922702	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base

Cleaning solutions

922618	External connection kit for liquid detergent and rinse aid
922699	Detergent tank holder for open base

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).
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Containers, trays and grids

922651	Dehydration tray, GN 1/1, H=20mm
922652	Flat dehydration tray, GN 1/1
922709	Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens
922713	Mesh grilling grid, GN 1/1
922746	Tray for traditional static cooking, H=100mm
922747	Double-face griddle, one side ribbed and one side smooth, 400x600mm
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

Drains

922636	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm
922637	Plastic drain kit for 6 & 10 GN oven, dia=50mm

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
922693	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm
922745	4 high adjustable feet for 6 & 10 GN ovens, 230-290mm



Accessories

PNC Code	Description
Food probes	
922390	USB single point probe
922714	Probe holder for liquids
Grease/oil management	
922329	Grease collection tray, GN 1/1, H=40 mm
922752	Trolley for grease collection kit
Handling - bakery	
922608	Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)
922656	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch
Handling - banqueting	
922648	Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch
922649	Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch
Handling - gastronomy	
922601	Tray rack with wheels, 10 GN 1/1, 65mm pitch
922602	Tray rack with wheels 8 GN 1/1, 80mm pitch
922626	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer
922694	Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch
Handling - multipurpose	
922685	Fixed tray rack for 10 GN 1/1 and 400x600mm grids
Installation solutions	
922661	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1
922663	Heat shield for 10 GN 1/1 oven
922670	Kit to convert from natural gas to LPG
922671	Kit to convert from LPG to natural gas
922774	Kit for installation of electric power peak management system for 6 GN and 10 GN ovens
Slide-in supports	
922610	Slide-in rack with handle for 6 & 10 GN 1/1 oven
Stacking kits	
922620	Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens
922623	Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven
922630	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens
922704	Wheels for stacked ovens

Accessories

PNC Code	Description
Ventilation	
922440	Steam optimizer
922678	Flue condenser for gas oven
922718	Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens
922722	Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens
922723	Condensation hood with fan for 6 & 10 GN 1/1 electric oven
922727	Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens
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
922776	Extension for condensation tube, 37cm
Wall mounting kits	
922645	Wall support for 10 GN 1/1 oven
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

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