



MAGiSTAR
COMBI

**A STAR IN THE
KITCHEN**

ZANUSSI
PROFESSIONAL

A close-up photograph of a whole roasted lamb on a spit, positioned inside a rotisserie oven. The lamb is golden-brown and glistening with oil. In the background, the circular metal grates of the oven are visible. A yellow chef's hat graphic is overlaid on the top left, containing the text 'THE OVEN FOR N.1'.

THE OVEN FOR
N.1

A close-up photograph of a roasted duck on a black metal grill. The duck is golden-brown and glistening. In the background, there are blurred lights and kitchen equipment. Overlaid on the right side of the image are four yellow rectangular boxes, each containing a benefit in bold black text. At the bottom, the brand name 'MAGiSTAR' is written in white, with a yellow underline, and 'COMBI' is written below it in white.

MORE PERFORMANCE

MORE SIMPLICITY

MORE EXPERIENCE

MORE SAVINGS

MAGiSTAR

COMBI

MAGISTAR COMBI

A LIFE'S CHOICE.

MAGiSTAR

COMBI

Life is easy. Magistar Combi is the team leader in the kitchen, the assistant any chef would like to have: calm, reliable and experienced in cooking systems, like few others.

A new journey begins here.
Kitchen work is improved.
Life is good! Thank you Zanussi.

The first convection oven joins the Zanussi team.

It perfectly reflects the brand's philosophy: performance, design, sturdiness and reliability.

2019

2000

1970

1916

ActivePlus ovens

feature an outstanding innovation: FoodSafe Control. A patent registered and developed in cooperation with the Food Science Department of the University of Udine. FoodSafe Control ensures the microbiological safety of the cooking process in compliance with HACCP regulations.

At the age of 26, in the middle of a world war, with no other asset than his intuition, ingenuity and enthusiasm, **Antonio Zanussi set up his own company**: Officina Fumisteria Antonio Zanussi, producing his first kitchen with a static oven.

LIVE BETTER COOK BETTER

NEW INTUITIVE
PANELS

**Maximum
performance and
total control**



MAGISTAR COMBI-TS

- Touch panel
- Steam generator

**Perfect balance
between
performance and
value**



MAGISTAR COMBI-DS

- Digital panel
- Steam generator

**Flexibility and
productivity**



MAGISTAR COMBI-TI

- Touch panel
- Direct steam

**Guaranteed results
with the utmost
simplicity**



MAGISTAR COMBI-DI

- Digital panel
- Direct steam

YOUR PARTNER IN THE KITCHEN

MORE SAVINGS

Cleaning costs are reduced by 15%* : thanks to fast and powerful **automatic washing**, which also includes the **automatic descaling of the boiler**.

MORE INTUITIVE

The new **touch interface** is even easier and more intuitive to use: it guides you with tips in more than 30 languages.

MORE LOGIC

Choose your preparations and Magistar Combi will show you the **best cooking sequence** to save time and energy.

EXTRAS

Easier

It's our magic word. You will immediately realize that all of Magistar Combi's functions have been designed to make things easier in the kitchen.



* energy, water, detergent and rinse aid savings (calculated using our solid detergents)



MORE COMPACT

Magistar Combi has been designed to **optimize external dimensions**, since, in the kitchen, every centimeter matters! **It can be installed** on 700 mm deep tables.

MORE IDENTITY

Conceived, designed and produced in Italy with the cooperation of Italian and international chefs in order to meet the needs of all.

MORE CONNECTION

With Magistar Combi you can **also connect remotely** so that you can monitor your work and download HACCP data anywhere.

MORE PERFORMANCE

- 
- A photograph of three people (two women and one man) sitting at a rustic wooden table in a warm, indoor setting. They are all smiling and laughing, holding glasses of wine. The table is set with plates of food, a pitcher of orange juice, and other drinks. The background shows a brick wall and some kitchenware.
- NOT ONLY A HEART BUT ALSO A BRAIN
 - WIDEN THE BOUNDARIES OF YOUR MENU
 - SIMPLY REVOLUTIONARY

NOT ONLY A HEART BUT ALSO A BRAIN

A BEATING HEART

Even when everything seems perfect, Zanussi finds a way to make even more efficient. The **Lambda sensor** was a unique patent, developed over time and now even more precise. The Lambda sensor reads and maintains the set humidity level, regardless of the quantity and type of food.



COOKING UNIFORMITY

The design of the cooking chamber and of the reverse rotation fan ensures **maximum cooking uniformity**, for truly enviable results.



HEART OF STEEL

The cooking chamber, the true heart of Magistar Combi, has been designed to ensure robustness and performance over time.



WIDEN THE BOUNDARIES OF YOUR MENU

SPECIAL FUNCTIONS

Magistar Combi gives you **11** new opportunities to easily and perfectly expand your offer in the kitchen: the new **Special Cycles**.

- Low Temperature Cooking
- EcoDelta Cooking
- Regeneration on tray or plate
- Static Combi (simulates static cooking)
- Proving
- Sous-vide cooking
- Advanced Food Safe Control to guide the cooking with pasteurization
- Standard Food Safe Control for low-risk foods
- Food Safe Control* for high-risk foods
- Dehydration cycles (ideal for dehydrating fruit, vegetables, meat and fish)
- Fresh pasta pasteurization



LOW TEMPERATURE, HIGH PROFIT

Low temperature cooking (LTC)** is a gain in quality and guaranteed savings.

Low Temperature Cooking allows you to obtain a reduction up to 50% of weight loss*** compared to traditional cooking. Magistar Combi works even if you are absent and, when you return, you will find everything ready. This cooking cycle is ideal for all types of meat and oven-baked fish.



* Food Safe Control - patent US6818865B2 and related family

** LTC - patent US7750272B2 and related family

*** Compared to traditional cooking cycles with Magistar Combi ovens

TECHNOLOGY AND NEW TRADITIONS

Static Combi

Thanks to a special configuration, this cycle **simulates the traditional cooking** of a static oven.

Regeneration

A specific cycle ensures fast **regeneration** of the product. The humidity level control in the chamber, thanks to the accurate Lambda sensor, ensures perfect food and ready-to-serve dishes.

Dehydration

Magistar Combi allows you to quickly and perfectly **dehydrate** fruit, vegetables, meat and fish. Flavors and nutritional values remain unchanged, since the oven combines low temperature with zero humidity.

Proving

Magistar Combi offers the ideal climate for perfect **proving**.

Static Combi



Regeneration



Dehydration



Proving



SIMPLY REVOLUTIONARY

PRECISION
COOKING

EVENLY COOKED UP TO THE CORE

The **6-sensor probe** ensures that the core temperature of any type of food **can be measured precisely**, with no margin for error. It only takes into account the minimum temperature measured and ensures perfect calculation even if it is not inserted correctly.

MORE SAFETY FOR YOUR FOOD

FoodSafe Control ensures greater food quality and safety. The 6-sensor Multiprobe checks that the cooking process has been carried out accurately and in accordance with HACCP standards.

MANY COOKING OPTIONS, GREAT SAVINGS

If you have a complex menu that requires different types of simultaneous cooking, Magistar Combi will help you out.

The **Multitimer** allows you to set up 20 different times simultaneously! Each time one of the food reaches the set cooking temperature, Magistar Combi sounds an alarm to remove it from the oven.





ZANUSSI

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RAPIDO

MAGiSTAR

MORE SIMPLICITY

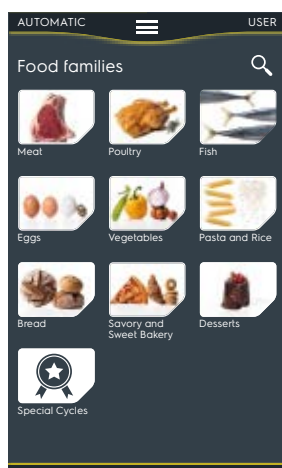
-
- **FOUR TIMES BETTER**
 - **JUST FOR YOU**
 - **ALWAYS CLEAN**

FOUR TIMES BETTER

3 CHOICES FOR EVERYONE...

Magistar Combi was born to be simple, even if it has a very sophisticated brain.

Magistar Combi TS can be used in three different cooking modes:

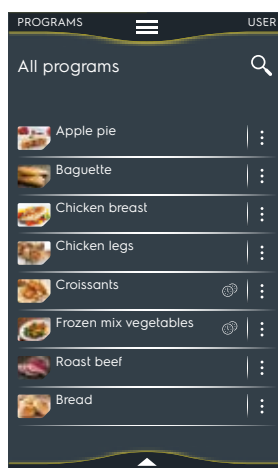


Automatic

Magistar Combi **thinks and acts alone**: all you have to do is choose the type of food. Depending on the weight and size of the load, Magistar Combi independently selects the amount of humidity for the chamber, the time and ideal temperature.

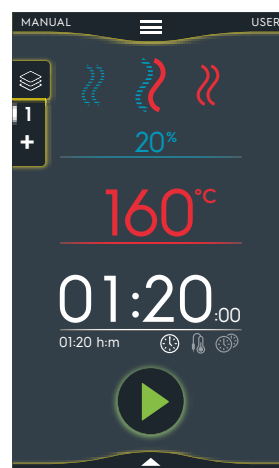
The result will always be perfect.

The cooking processes can also be customized and saved or downloaded on a USB key and copied into other Magistar Combi ovens.



Programs

The Magistar Combi memory contains up to **1,000 cooking programs** that can be grouped by category, so that you can have ready menus and to start with a simple touch! The recipes can be downloaded on a USB key and copied into other Magistar Combi ovens.



Manual

In this mode, Magistar Combi will be your best helper and assistant. Choose the cooking cycle you prefer:

- Traditional dry cooking and hot convection cycles (max 300 °C).
- Low-temperature steam cycle (max 100 °C) for sous-vide or gentle cooking.
- Steam cycle (100 °C).
- High-temperature steam cycle (max 130 °C).
- Combined cycle (max 250 °C).

...AND AN EXTRA FEATURE DESIGNED JUST FOR YOU

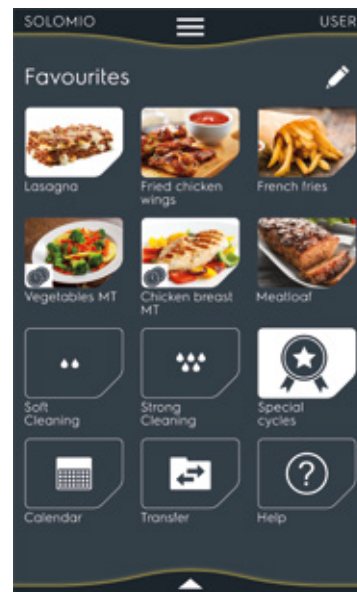
JUST FOR YOU

MAKE-IT-MINE

Make-it-mine allows you to fully customize the user interface. It can be password protected to restrict access and can be downloaded on a USB key and copied into other Magistar Combi ovens.

SOLOMIO

SoloMio is your personal space, which allows you to group your favorite programs and functions together. A simple touch is all it takes to access it.



DAY BY DAY

Use the **Calendar** function to create your own personal agenda, so you can optimally plan your daily work in the kitchen and receive personalized alerts for your tasks.

LEARN BY WATCHING

Magistar Combi teaches you how to use it in the best possible way, also with constantly updated **support materials**, to quickly give practical answers to all your requests. Access to videos and tutorials via **QRcode**.

CONNECTED APPLIANCES

Thanks to the Zanussi **connectivity** you can monitor operations, manage recipes and download HACCP data from remote. The data helps you to optimize your production flow and reduce maintenance costs, ensuring that your business runs in line with food safety requirements. You can also store and send recipes to all your connected appliances to improve fleet management.

MATCH FUNCTION

Magistar Combi and Rapido Chiller communicate their current and next operations with each other in both directions (oven to blast chiller and viceversa), for a smoother and faster kitchen workflow.

You can not only **cook&chill** but also **prove&bake** or **thaw&cook**.

ALWAYS CLEAN

NEW
AUTOMATIC
DESCALING

TOP CLASS CLEANINESS

With Magistar Combi, even washing becomes an easy task. The **automatic washing system** is integrated in the oven and makes the cleaning process easy, quick and complete.

There are **4** preset **cycles** to choose from according to your needs: **soft, medium, strong and extra strong**; from 54 to 180 minutes. If the cleaning cycle is interrupted, the oven automatically rinses the chamber to remove any residual

detergent, **ensuring safety and hygiene at all times**. You can resume cooking in a few minutes!

In addition to the standard powder detergent, Magistar Combi gives you the opportunity to choose traditional cleaning with liquid. Thanks to the automatic "Stand by" mode, you don't need to wait until the cleaning cycle is complete: simply select the suitable program, press "Start" and it will be perfectly clean the next day.

The new Economizer functions can reduce water, electricity, detergent and rinse aid consumption by up to **30%***.

The ecological functions are:

- Skip Drying
- Skip Rinse aid and Descaling
- Extend the Washing cycle

INTEGRATED DESCALING

HP Automatic Cleaning is the system that, during washing, allows you the simultaneous **automatic descaling of the boiler**. The new function for descaling the boiler allows you to maintain the performance and reliability of your Magistar Combi over time.



* Compared to standard cleaning cycle of Magistar Combi ovens

MORE EXPERIENCE

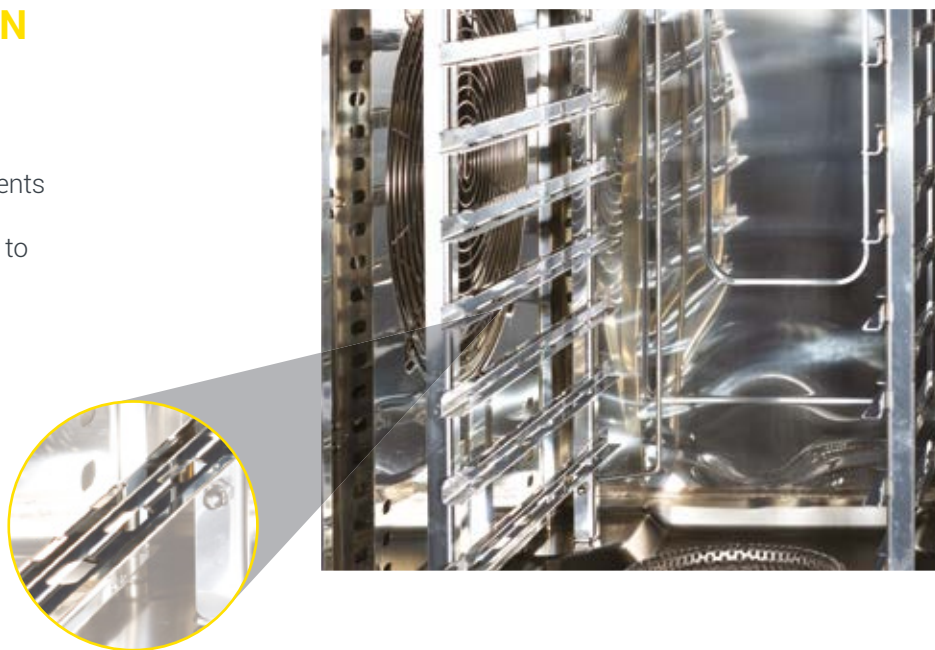
→ LOOK INSIDE THE CHAMBER

LOOK INSIDE THE CHAMBER

NEW DESIGN
BETTER CLEANING

NEW INTERNAL DESIGN

The **inside** of the oven has been designed to optimize air flow and ensure **maximum sturdiness** and cleanliness. The tray structure presents holes to allow the air to flow more forcefully, making them even easier to clean in critical areas.

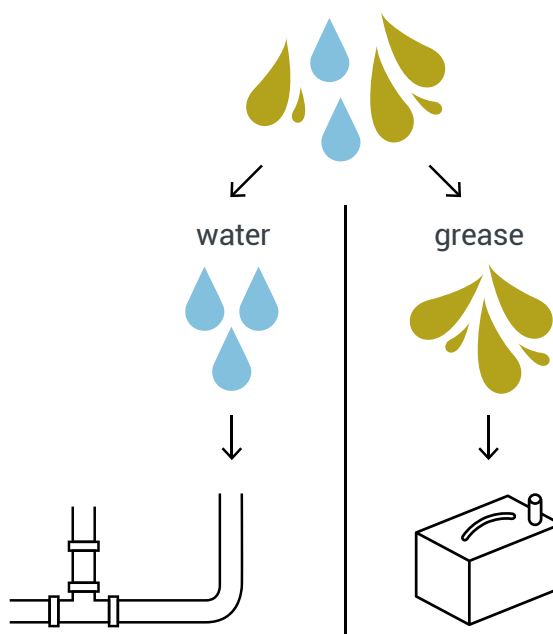


DOUBLE OUTLET DRAIN PIPE

A special optional **grease collection** kit, inside the chamber, allows for the **separation of water** (which flows into the drain) and **grease** (which is conveyed into the appropriate containers of the kit).

Everything is easier and the operator only has to safely store the residual oils.

It is essential for cooking food with high fat content.



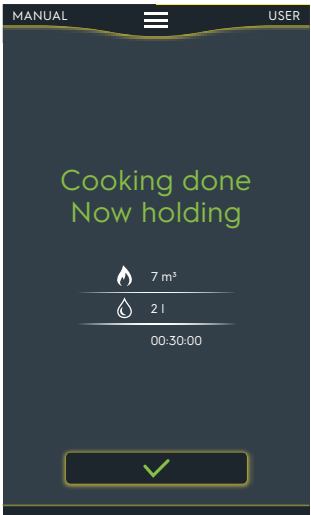
MORE SAVINGS

→ MAGISTAR COMBI TEACHES YOU HOW TO SAVE
→ MONEY-SAVING SOLUTIONS

MAGISTAR COMBI TEACHES YOU HOW TO SAVE

CONSUMPTION UNDER CONTROL

Water, gas and electricity. Magistar Combi gives you a **graphic display of consumption** so you can keep an eye on progress in real time and schedule cooking in a more responsible way.



SAVINGS IN TERMS OF SPACE

Magistar Combi has been designed and produced with special attention to its overall dimensions. It is now more compact and it can be installed on a **700 mm** deep table, **ensuring perfect alignment.**



ALL IN 1 M²



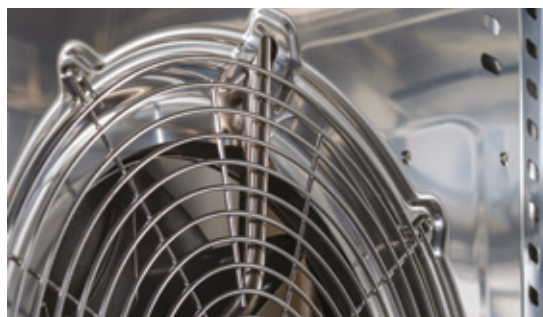
INSTALLATION ALSO AVAILABLE
ON 700 MM DEEP TABLES

MONEY-SAVING SOLUTIONS

MAGISTAR COMBI
SUGGESTS THE **MOST**
LOGICAL ORDER

DIRECT INJECTION STEAM

The Magistar Combi TI and DI ovens combine the features of **convection** cooking with the addition of **humidity** in the cooking chamber, obtained without the boiler and thanks to a special injector.

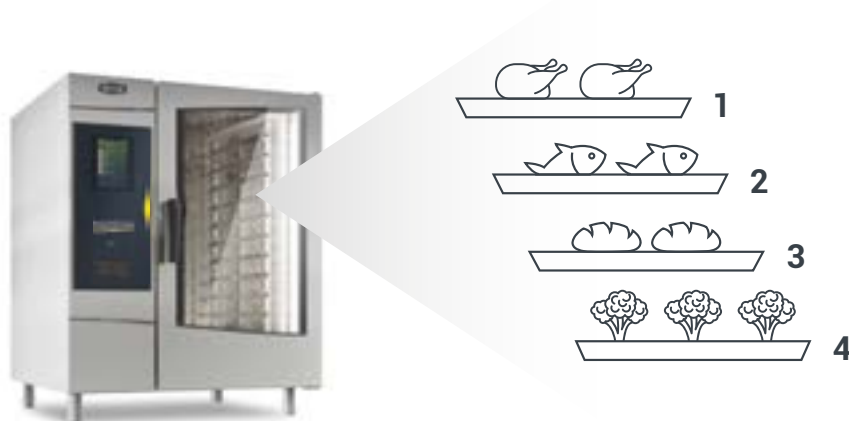


LOGIC IN COOKING

Magistar Combi thinks. **Cooking Optimizer** is the new logical function based on artificial intelligence: when you choose different dishes, the oven **offers the most logical cooking sequence** in order to optimize energy consumption while also saving time.

LOGIC IN SAVINGS

There is a long list of ways you can save: the Cooking Optimizer option allows you to exclude the boiler, set overnight cooking and choose the washing cycle. The result is extraordinary: **10%*** in energy savings.



* Calculation based on Electrolux Lab tests on Magistar Combi 10 1/1 GN electric oven, using Cooking Optimizer function versus not using Cooking Optimizer function. Data available in April 2019

LOW TEMPERATURE, LOW COSTS

In addition to giving you perfectly cooked and presentable food, Low Temperature Cooking (LTC) will also allow you to achieve significant savings in terms of management,

thanks to the reduction of weight loss, overnight cooking and improved workflow in the kitchen.

ANNUAL SAVINGS WITH LOW TEMPERATURE COOKING*

SMALL RESTAURANTS



100 meals/day
3 employees
280 working
days/year

LARGE RESTAURANTS



250 meals/day
8 employees
280 working
days/year

HOTELS



500 meals/day
16 employees
365 working
days/year

CANTEENS



1000 meals/day
32 employees
365 working
days/year

CENTRAL KITCHENS



3000 meals/day
100 employees
280 working
days/year

Calculation factors:

Meals: **150 g** of meat

Cost of meat: **10 euro/kg**

Low temperature cooking of the meat used in one year

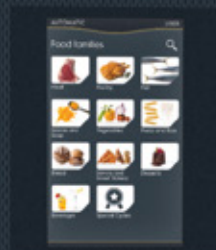
Average weight loss with LTC: 15%

Average weight loss with traditional cooking: 30%

* Calculation based on Electrolux Lab tests on Magistar Combi ovens using LTC versus not using LTC

ZANUSSI

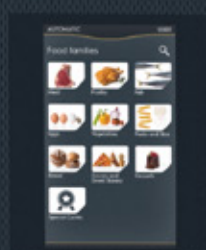
ZANUSSI



RAPIDO

CHILLER

0.1



MAGiSTAR

COMBI-TS

0.1



A MAGISTAR COMBI RANGE

NEW OVEN*
6 GN 2/1

MAGISTAR COMBI-TS/TI



6 GN 1/1

6 GN 2/1

10 GN 1/1

10 GN 2/1

20 GN 1/1

20 GN 2/1

MAGISTAR TS/TI	6 GN 1/1	* 6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Electric power (kW)	11.1	21.4	19	37.4 TS / 35.4 TI	37.7	65.4
Voltage (Hz)	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60
External dimensions wxdxh (mm)	867x775x808	1090x971x808	867x775x1058	1090x971x1058	911x864x1794	1162x1066x1794

MAGISTAR TS/TI	6 GN 1/1	* 6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Gas power (kW)	19	32	31	47	54	100
Voltage (Hz)	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60
External dimensions wxdxh (mm)	867x775x808	1090x971x808	867x775x1058	1090x971x1058	911x864x1794	1162x1066x1794

MAGISTAR COMBI-DS/DI



6 GN 1/1

6 GN 2/1

10 GN 1/1

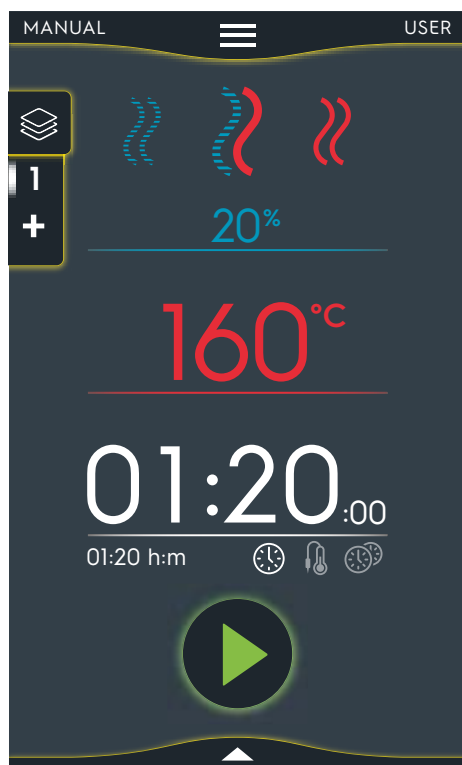
10 GN 2/1

20 GN 1/1

20 GN 2/1

MAGISTAR DS/DI	6 GN 1/1	* 6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Electric power (kW)	11.1	21.4	19	37.4 DS / 35.4 DI	37.7	65.4
Voltage (Hz)	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60	380-415 V 3N 50-60
External dimensions wxdxh (mm)	867x775x808	1090x971x808	867x775x1058	1090x971x1058	911x864x1794	1162x1066x1794

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MAGiSTAR

COMBI-TS



Touch panel

The new **touch screen** interface is designed to make everything easier: super intuitive, customizable, easy to learn and even more to use. Available in more than 30 languages.

101 humidity settings

Give your kitchen a wide variety of options thanks to the humidity control from 0 to 100% generated by the boiler and the air valve with automatic opening. For perfect food at all times.

Lambda sensor as standard

Controls precisely and maintains **constant the humidity** inside the cooking chamber.

Match function

Magistar Combi and Rapido Chiller communicate their current and next operations with each other in both directions.

You can not only **cook&chill** but also **prove&bake** or **thaw&cook**.

Automatic mode

To speed up your work and make things easier, Magistar Combi offers automatic cycles and **11 new Special Cycles**.

Program mode

You can save, categorize and share up to **1,000 cooking programs** using the USB key or our connectivity.

AirFlow

Airflow is the revolutionary system for air distribution during cooking. Thanks to AirFlow, your cooking results will always be perfect and uniform.

6-sensor probe

Absolute accuracy in measuring the core temperature of the product.

Innovative features

SoloMio is the homepage that you can customize by entering your favorite functions: your life in the kitchen becomes easier and the workflow becomes smoother.

Calendar allows you to plan your daily work and receive personalized alerts for your tasks.

Cooking Optimizer offers the most **logical cooking sequence** to optimize cooking times and thus achieve maximum energy savings.

HP Automatic Cleaning

Reduce cleaning costs by up to **15%***. Perfect results, using the economizer functions and the automatic descaling of the boiler. In addition, you can choose between two detergent solutions: solid (standard) or liquid.

Connectivity

Monitor your oven in real time from any smart device or computer thanks to Zanussi **connectivity** services.

* Up to -15% in running cost: savings on energy, water, detergent and rinse aid calculated using HP Automatic Cleaning function versus equivalent cleaning cycle on previous Zanussi Oven range. Calculated using Electrolux solid detergents. Data available in April 2019

MAGiSTAR

COMBI-DS



Digital panel

A light sequence guides you and simplifies every operation.

11 humidity settings

Give your kitchen a wide variety of options thanks to 11 humidity levels from 0 to 100% generated by the boiler and the air valve with automatic opening.

Lambda sensor as standard

Controls precisely and maintains constant humidity inside the cooking chamber.

Program mode

Using the USB key or our connectivity, you can save and share your cooking programs on other Magistar Combi ovens.

You can save up to 100 programs with up to 4 cooking sequences each.

AirFlow

Airflow is the revolutionary system for air distribution during cooking. Thanks to AirFlow, your cooking results will always be perfect and uniform.

Core temperature control with probe

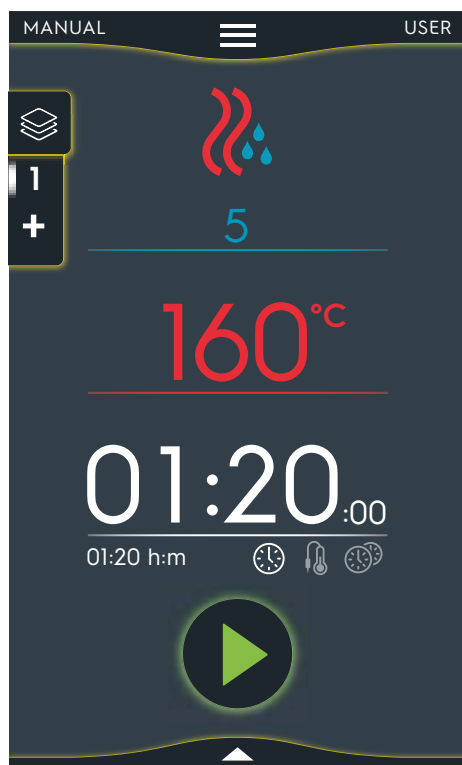
The single sensor gives an accurate reading of the core food temperature. As an option you can choose the 6-sensor probe.

HP Automatic Cleaning

Washing is automatic for thorough cleaning, with the integrated boiler descaling. You can choose between 2 different detergents: solid or liquid.

Connectivity

Monitor your oven in real time from any smart device or computer thanks to Zanussi connectivity services.



MAGiSTAR

COMBI-TI



Touch panel

The new **touch screen** interface is designed to make everything easier: super intuitive, customizable, easy to learn and even more to use. Available in more than 30 languages.

11 humidity levels

Give your kitchen a wide variety of options with 11 humidity settings and the high efficiency of instantaneous steam, with drain valve with automatic opening.

Program mode

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Airflow is the revolutionary system for air distribution during cooking. Thanks to **AirFlow**, your cooking results will always be perfect and uniform.

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MAGiSTAR

COMBI-DI



Digital panel

A light sequence guides you and simplifies every operation.

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Core temperature control with probe

The single sensor gives an accurate reading of the core food temperature. As an option you can choose the 6-sensor probe.

HP Automatic Cleaning

Perfect cleaning results. Option of choosing two different detergents: solid (standard) or liquid.

Connectivity

Monitor your oven in real time from any smart device or computer thanks to Zanussi **connectivity** services.

ALL THE FLEXIBILITY YOU NEED

Bakery



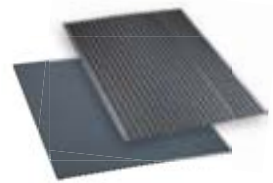
Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600 mm



Baking tray with 4 edges in perforated aluminum, 400x600 mm



Baking tray with 4 edges in aluminum, 400x600 mm

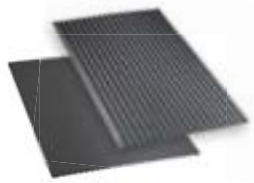


Double-face griddle, one side ribbed and one side smooth, 400x600 mm

Non-stick grills and trays



Non-stick universal pan, GN 1/1, H=20, 40, 60 mm



Double-face griddle, one side ribbed and one side smooth, GN 1/1



Aluminum grill, GN 1/1



Mesh grilling grid, GN 1/1



Tray for traditional static cooking, GN 1/1

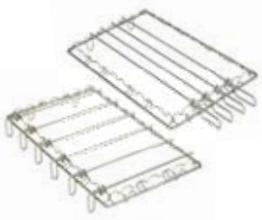


Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1



Dehydration tray, GN 1/1

GN grids and smoker



Kit universal skewer rack and long skewers for GN 1/1



Spit for lamb or suckling pig for GN 1/1

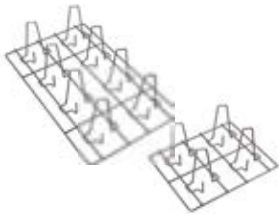


Potato baker for 28 potatoes, GN 1/1



Smoker for ovens

Chicken system



Pair of grids for whole chicken (4 or 8 per grid), GN 1/1, GN 2/1



Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1



Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain)



Grease collection kit for open base (trolley with 2 tanks, open/close device and drain)



Grease collection tray, GN 1/1 - GN 2/1



Grid for whole duck (8 per grid - 1,8kg each), GN 1/1

Bases and hoods



Open base



Cupboard base



Hot base



Dedicated hood (standard with or without fan, condensation, odorless)

THE MAGISTAR COMBI RANGE

OVENS

	Magistar Combi-TS		Magistar Combi-DS		Magistar Combi-TI		Magistar Combi-DI	
	6 & 10 GN	20 GN	6 & 10 GN	20 GN	6 & 10 GN	20 GN	6 & 10 GN	20 GN
Convection cycle (25-300 °C)	•	•	•	•	•	•	•	•
Combi cycle (25-300 °C) with Lambda sensor	•	•	•	•				
101 humidity settings with Lambda sensor	•	•						
11 humidity settings with Lambda sensor			•	•				
11 humidity settings					•	•	•	•
Steam cycle (100 °C)	•	•	•	•				
Low temperature steam cycle (25-99 °C)	•	•	•	•				
Super heated steam (101-130 °C)	•	•	•	•				
Holding phase	•	•	•	•	•	•	•	•
100+ Automatic cooking with cooking parameters visualizion and personalization	•	•						
Regeneration cycle	•	•	•	•				
Low Temperature cooking (LTC)	•	•						
Proving cycle	•	•						
EcoDelta cycle	•	•	•	•	•	•	•	•
EcoDelta Progressive cycle	•	•						
Sous-vide cycle	•	•						
Static Combi cycle	•	•						
Dehydration cycle	•	•						
Pasteurization of pasta cycle	•	•						
Food Safe Control cycle	•	•			○	○		
Advanced Food Safe Control cycle	•	•						
Automatic fast and personalized preheat	•	•	•	•	•	•	•	•
Automatic fast and personalized cool down	•	•	•	•	•	•	•	•
Multiple cooking cycles with MultiTimer function	•	•			•	•		
Match function: communication with Rapido Chiller	•	•						

FEATURES

On/Off switch	•	•	•	•	•	•	•	•
High resolution full touch screen interface (262.000 colors) - color blind friendly panel	•	•			•	•		
Digital panel with unique light-guided selection			•	•			•	•
Display readable from 12 meters	•	•	•	•	•	•	•	•
Touch screen interface in more than 30 languages	•	•			•	•		
Steam generator in stainless steel	•	•	•	•				
Steam generator in 316L stainless steel	○	○	○	○				
High-performance direct steam injection					•	•	•	•
Cooking chamber exhaust valve control	•	•	•	•	•	•	•	•

OVENS

	Magistar Combi-TS		Magistar Combi-DS		Magistar Combi-TI		Magistar Combi-DI	
	6 & 10 GN	20 GN	6 & 10 GN	20 GN	6 & 10 GN	20 GN	6 & 10 GN	20 GN
Program library - 1.000 free program, 16-step cooking (name and picture and category)	●	●			●	●		
Program library: 100 programs, 4 phases (numerical identification)			●	●			●	●
SoloMio homepage with direct access to favorite functions	●	●			●	●		
Manual water injection	●	●	●	●	●	●	●	●
6 point multi-sensor probe	●	●	○	○	○	○	○	○
Standard food probe			●	●	●	●	●	●
Residual time estimation of cooking driven by probe	●	●			●	●		
Simultaneous display of both pre-set and real values	●	●	●	●	●	●	●	●
Air-flow air distribution system	●	●	●	●	●	●	●	●
Variable speed fan with motor stop (7 speed levels)	●	●			●	●		
Variable speed fan with motor stop (5 speed levels)			●	●			●	●
1/2 power	●	●	●	●	●	●	●	●
Cooking optimizer function	●	●			●	●		
Full personalization of the interface and download	●	●			●	●		
Pause	●	●			●	●		
Delayed start	●	●			●	●		
HELP page for self-learning with QR-Code support	●	●			●	●		
Calendar	●	●			●	●		
Consumption visualization	●	●			●	●		
Animated images to guide to operations	●	●			●	●		
Built-in automatic cleaning system with solid chemical	●	●	●	●	●	●	●	●
Built-in automatic cleaning system with liquid chemical	○	○	○	○	○	○	○	○
Automatic descaling of the boiler	●	●	●	●				
Economizer functions to save on running costs	●	●			●	●		
Stop&Cook function in the automatic cleaning system	●	●	●	●	●	●	●	●
Forced cleaning system	●	●			●	●		
Self-cleaning air-break	●	●	●	●				
Automatic draining of the steam generator with automatic scale level diagnosis	●	●	●	●				
Manual drain of the boiler	●	●	●	●				
Predisposed for the energy regulator	●	●	●	●	●	●	●	●
Automatic diagnosis system	●	●	●	●	●	●	●	●
Safety thermostat	●	●	●	●	●	●	●	●
2-phase opening to protect against steam release	○		○		○		○	
High efficiency and low emission burners with heat exchanger	●	●	●	●	●	●	●	●
Non-Stop automatic back up mode for auto-recovery system	●	●	●	●	●	●	●	●
USB port	●	●	●	●	●	●	●	●
Download HACCP data, Programs, Automatic cooking, Setting	●	●	●	●	●	●	●	●
Integrated door shield		●		●		●		●
Water spray hose	●	●	○	○	○	○	○	○
Double-glazed door with LED lights line	●	●	●	●	●	●	●	●

OVENS

	Magistar Combi-TS		Magistar Combi-DS		Magistar Combi-TI		Magistar Combi-DI	
	6 & 10 GN	20 GN	6 & 10 GN	20 GN	6 & 10 GN	20 GN	6 & 10 GN	20 GN
Intermittent warning LED lighting	●	●	●	●	●	●	●	●
Left hinged door opening	○		○		○		○	
Door drip pan with automatic drain	●	●	●	●	●	●	●	●
Door stop positions at 60 ° / 110 ° / 180 °	●	●	●	●	●	●	●	●
304 AISI stainless steel panels	●	●	●	●	●	●	●	●
304 AISI stainless steel chamber	●	●	●	●	●	●	●	●
Seamless hygienic internal chamber with all rounded corners for easy cleaning	●	●	●	●	●	●	●	●
Removable pan rack, pitch 67 mm	●		●		●		●	
Trolley with pan container stopper. Rounded corners. Built-in drip pan with drain		●		●		●		●
Tray stopper for mobile pan rack	○	●	○	●	○	●	○	●
Predisposed for grease collector base	●		●		●		●	
Connectivity	●	●	●	●	●	●	●	●
CONNECTION AND INSTALLATION, CONFORMITY MARKING, CERTIFICATIONS								
IPX5 water protection factor	●	●	●	●	●	●	●	●
Height adjustable feet	○	●	○	●	○	●	○	●
Trolley compatibility with Zanussi EasyLine, Magistar Combi		●		●		●		●
Stacking kit: 6 on 6 GN 1/1, 6 on 10 GN 1/1, 6 on 6 GN 2/1, 6 on 10 GN 2/1, 6 GN 1/1 on BCF 6 GN 1/1	○	○	○		○	○	○	○
Gas security: Gastec certification for low emission requirements	●	●	●	●	●	●	●	●
Handbook, wiring diagrams, conformity declarations	●	●	●	●	●	●	●	●

* ask your dealer for advice



Standard



Optional

ENERGY



SAFETY



SYSTEMS



Certifications refer to all Ovens of the Magistar Combi family.

For information regarding precise certifications related to specific product codes contact your local Zanussi Partner

GASTEC

"20% lower noxious emissions for a healthier working environment. Innovatively designed Zanussi burners exceed Gastec* low emission requirements."

* Gastec Dutch government certification, the strictest in Europe

FROM A TO Z

CUSTOMER CARE PROGRAM

Always seek the advice of an expert

Listening and collaborating: these are our two watchwords. Our engineers team up with the best chefs to define the features of a product that is always reliable and easy to use.

WE TAKE CARE OF YOUR EQUIPMENT

The Zanussi Professional cleaning and descaling chemicals have been specially developed for Magistar ovens. The regular use of Zanussi Professional chemical products guarantees hygienic cleaning of your equipment, ensuring product performance and compliance with warranty conditions.

To maintain the maximum efficiency of your Magistar oven over time



Bags C23
Cleaning Powder

Powder solution ensures an optimal cleaning cycle even in difficult conditions



1 box contains **100 bags** / 65 gr each (for order request code **0S2392**)



Bags C25
Rinse & Descale

2 in 1 solution for the best results in rinsing and removing calcium deposits



1 box contains **50 bags** / 30 gr each (for order request code **0S2394**)

Solution with liquid detergents (optional)



External connection kit – liquid detergent and rinse aid



Liquid detergents

