

MOD : SDE/20S

Production code : 228907



Combi Oven Electric Combi Oven 20GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



228907 (DCOE201C3A30)

Combi boilerless oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning, 3-glass door

Short Form Specification

Item No.

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
 - AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
 - HP Automatic Cleaning: Automatic and built-in self cleaning system. metterei 4 automatic cycles (short, medium, intensive, rinse) .
 - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
 - Automatic backup mode to avoid downtime.
 - USB port to download HACCP data, programs and settings.
 - Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional).
 - Triple-glass door with double LED lights line.
 - Single sensor core temperature probe.
 - Stainless steel construction throughout.
 - Supplied with n.1 tray rack 1/1 GN, 63 mm pitch.

Main Features

- Single sensor core temperature probe included.
- 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.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- 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.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 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.

Construction

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

Sustainability

- Uses 33% less water , 43% less detergent and 25% less energy with the new washing cycles.*

*Based on Internal test done in Zanussi Professional Laboratory comparing actual Magistar 20 GN1/1 electric combi oven with boiler vs the previous version.

- 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.

APPROVAL: _____

(*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.

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).

Included Accessories

- 1 of TROLLEY TRAY RACK 20 GN 1/1 - 63MM PITCH PNC 922753

Optional Accessories

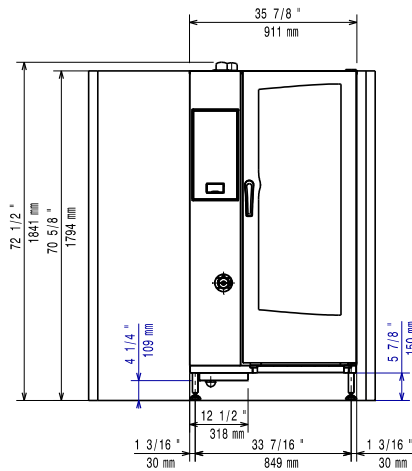
- Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) PNC 920003
- WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE PNC 920005
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 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
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Grease collection tray, GN 1/1, H=100 mm PNC 922321
- Kit universal skewer rack and 4 long skewers for Lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338
- Multipurpose hook PNC 922348
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362

- Thermal cover for 20 GN 1/1 oven and blast chiller freezer PNC 922365
- Wall mounted detergent tank holder PNC 922386
- IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process). PNC 922421
- Connectivity router (WiFi and LAN) PNC 922435
- External connection kit for detergent and rinse aid PNC 922618
- Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1 PNC 922652
- Heat shield for 20 GN 1/1 oven PNC 922659
- Trolley with tray rack, 16 GN 1/1, 84mm pitch PNC 922683
- Kit to fix oven to the wall PNC 922687
- 4 flanged feet for 20 GN , 2", 150mm PNC 922707
- Mesh grilling grid PNC 922713
- Probe holder for liquids PNC 922714
- Levelling entry ramp for 20 GN 1/1 oven PNC 922715
- Condensation hood with fan for 20 GN 1/1 electric oven PNC 922725
- Exhaust hood with fan for 20 GN 1/1 oven PNC 922730
- Exhaust hood without fan for 20 1/1GN oven PNC 922735
- Stainless steel drain kit for 20 GN oven, dia=50mm PNC 922738
- Plastic drain kit for 20 GN oven, dia=50mm PNC 922739
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- 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
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm PNC 925012
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm PNC 925013
- Kit of 6 non-stick universal pan GN 1/1, H=60mm PNC 925014

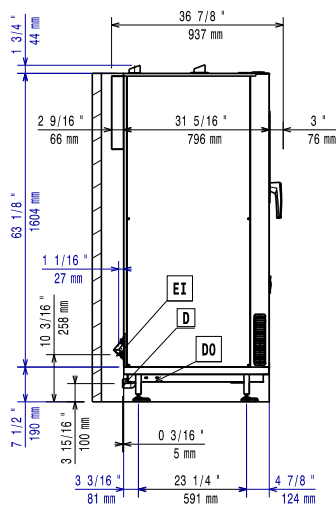


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Front

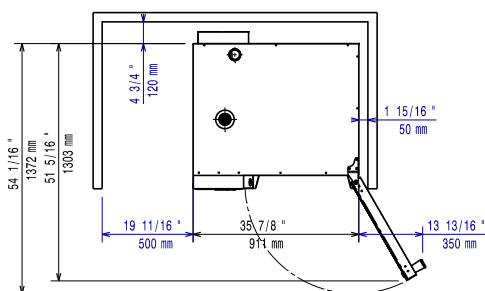


Side



- CW11** = Cold Water inlet 1 (cleaning)
- CW12** = Cold Water Inlet 2 (steam generator)
- D** = Drain
- DO** = Overflow drain pipe
- EI** = Electrical inlet (power)

Top



Electric

Supply voltage:	380-415 V/3N ph/50-60 Hz
Electrical power, max:	40.4 kW
Electrical power, default:	37.7 kW

Water:

Inlet water temperature, max:	30 °C
Inlet water pipe size (CW11, CW12):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	<10 ppm
Conductivity:	0 µS/cm
Drain "D":	50mm

Capacity:

Trays type:	20 (GN 1/1)
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	911 mm
External dimensions, Depth:	864 mm
External dimensions, Height:	1794 mm
Weight:	282 kg
Net weight:	249 kg
Shipping weight:	282 kg
Shipping volume:	1.83 m ³

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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Combi Oven
Electric Combi Oven 20GN1/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Included Accessories

- 1 of TROLLEY TRAY RACK 20 GN 1/1 - PNC 922753
63MM PITCH

Optional Accessories

- | | | | | | |
|---|------------|--------------------------|---|------------|--------------------------|
| • Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) | PNC 920003 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> |
| • WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE | PNC 920005 | <input type="checkbox"/> | • Heat shield for 20 GN 1/1 oven | PNC 922659 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> | • Trolley with tray rack, 16 GN 1/1, 84mm pitch | PNC 922683 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | <input type="checkbox"/> | • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> | • 4 flanged feet for 20 GN , 2", 150mm | PNC 922707 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 | PNC 922086 | <input type="checkbox"/> | • Mesh grilling grid | PNC 922713 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> | • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm | PNC 922189 | <input type="checkbox"/> | • Levelling entry ramp for 20 GN 1/1 oven | PNC 922715 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm | PNC 922190 | <input type="checkbox"/> | • Condensation hood with fan for 20 GN 1/1 electric oven | PNC 922725 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm | PNC 922191 | <input type="checkbox"/> | • Exhaust hood with fan for 20 GN 1/1 oven | PNC 922730 | <input type="checkbox"/> |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> | • Exhaust hood without fan for 20 1/1GN oven | PNC 922735 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | <input type="checkbox"/> | • Stainless steel drain kit for 20 GN oven, dia=50mm | PNC 922738 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <input type="checkbox"/> | • Plastic drain kit for 20 GN oven, dia=50mm | PNC 922739 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm | PNC 922321 | <input type="checkbox"/> | • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lengthwise ovens | PNC 922324 | <input type="checkbox"/> | • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/ 1, H=40mm | PNC 925001 | <input type="checkbox"/> |
| • 4 long skewers | PNC 922327 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) | PNC 922338 | <input type="checkbox"/> | • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> | • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | <input type="checkbox"/> | • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • Thermal cover for 20 GN 1/1 oven and blast chiller freezer | PNC 922365 | <input type="checkbox"/> | • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> | • Baking tray for 4 baguettes, GN 1/1 | PNC 925007 | <input type="checkbox"/> |
| • IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process). | PNC 922421 | <input type="checkbox"/> | • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN) | PNC 922435 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=20mm | PNC 925009 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid | PNC 922618 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=40mm | PNC 925010 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=60mm | PNC 925011 | <input type="checkbox"/> |
| | | | • Kit of 6 non-stick universal pans, GN 1/1, H=20mm | PNC 925012 | <input type="checkbox"/> |
| | | | • Kit of 6 non-stick universal pans, GN 1/1, H=40mm | PNC 925013 | <input type="checkbox"/> |
| | | | • Kit of 6 non-stick universal pan GN 1/1, H=60mm | PNC 925014 | <input type="checkbox"/> |