



MAGiSTAR

A REAL STAR KNOWS THE SECRET

Magistar Combi Oven
is the right partner in the kitchen,
on which every chef can rely on.

ZANUSSI
PROFESSIONAL

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 Professional.

The first convection oven joins the Zanussi team. It perfectly reflects the brand's philosophy: performance, design, sturdiness and reliability.

2025

A Milestone in Sustainable Progress
Magistar Combi has long set the standard in performance and the 2025 release marks a significant leap forward in sustainability. The new release help customers save on energy and water without compromising performance. Recognized by leading certifications—including ENERGY STAR® and UL Solutions—his release reflects our commitment to sustainable progress that delivers real value every day.

2019

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.

2000

1970

1916

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

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

Save up to 50% on running costs with Eco cleaning cycles!*. Additionally, the fast and powerful automatic washing also includes the automatic descaling of the boiler.

UP TO
50%
SAVINGS

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.



* Based on Internal tests done in Electrolux Professional Laboratory in a Magistar Oven Combi-TS electric 10 GN 1/1 comparing Standard Intensive cycle versus Eco Intensive cycle with all green features activated. Test performed using Italy 2025 as case for water, energy and detergent cost

** For more info, contact your Zanussi Professional Sales Representative.



Magistar Combi ovens can run on gas blends with up to 20% hydrogen** – helping professional kitchens move toward a more sustainable future without compromise.

MORE COMPACT

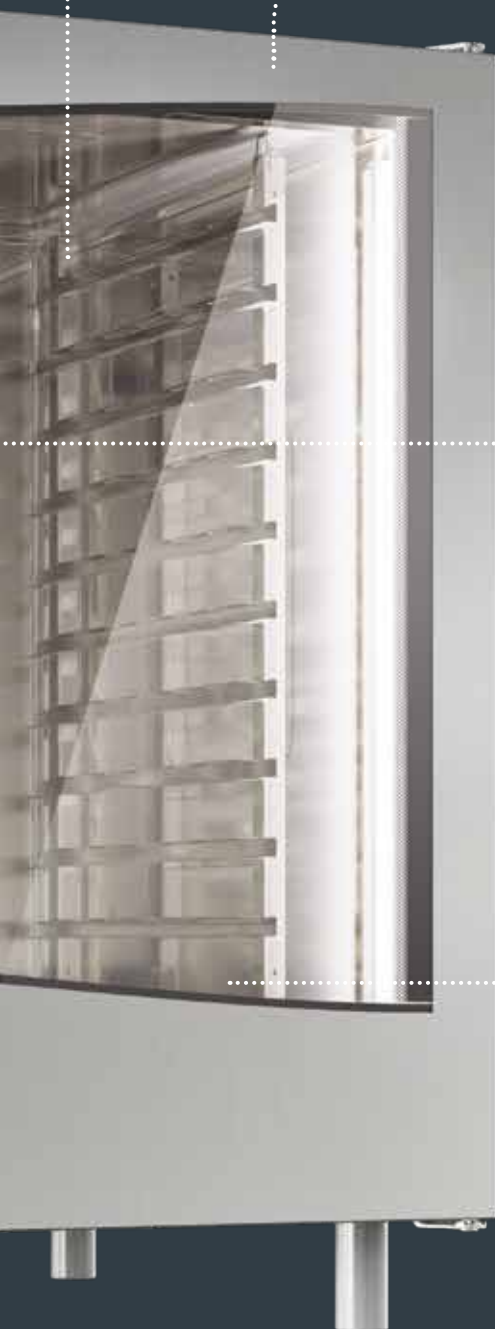
Magistar Combi has been designed to optimize external dimensions, since, in the kitchen, every centimeter matters! It can be installed on 700 mm deep tables.

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



-
- NOT ONLY A HEART BUT ALSO A BRAIN
 - WIDEN THE BOUNDARIES OF YOUR MENU
 - SIMPLY REVOLUTIONARY

PRECISION AT THE CORE

A BEATING HEART

Even when everything seems perfect, Zanussi Professional finds a way to make even more efficient. The Lambda sensor was an 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 the reverse rotation fan ensure maximum cooking uniformity, for truly enviable results.



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 is a gain in quality and guaranteed savings. Low Temperature Cooking allows you to obtain a reduction up to 24% 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.

UP TO
24%
LESS
FOOD WEIGHT LOSS



* Based on Internal tests done in Electrolux Professional Laboratory in a Magistar Oven Combi-TS electric 10 GN 1/1 comparing Low Temperature Cooking Special Cycles vs Beef and Veal Roasted Automatic cycle.

TECHNOLOGY AND 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.





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RAPIDO

MAGISTAR

RAPIDO

MAGISTAR

0+

0+



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:

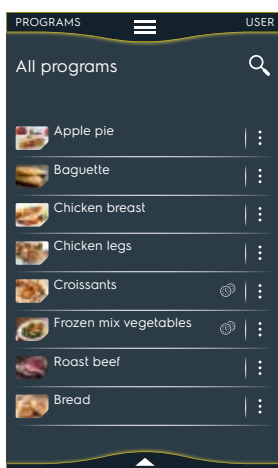


Automatic

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.

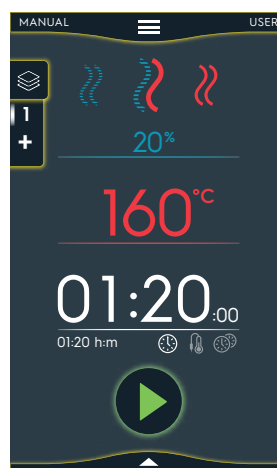
The result will always be perfect.

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 QR code.

CONNECTED APPLIANCES

Thanks to the Zanussi Professional 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.

ZERO WASTE PROGRAM

A sustainable approach that transforms overlooked or discarded ingredients into appealing creations. Choose a smarter, more responsible way to cook. Reduce food waste and promote a healthier kitchen for both people and the Planet.

A dedicated selection of recipes is already available directly in the oven.

ALWAYS CLEAN

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 3 preset cycles to choose from according to your needs: short, medium, intensive; from 33 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 solid 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 Descaling
- Skip Drying
- Save Tab

UP TO
30%
SAVINGS

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

ROBUST EASY-
CLEAN DESIGN

NEW INTERNAL DESIGN

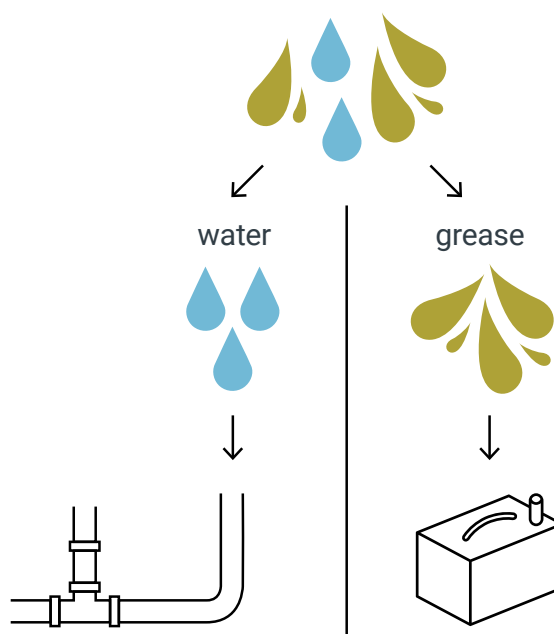
The inside of the oven has been designed to optimize air flow and ensure maximum sturdiness and cleanliness. The tray structure presents holes to allow the air to flow more forcefully, making them even easier to clean in critical areas.



DOUBLE OUTLET DRAIN PIPE

The optional grease collection kit* allows the separation of water (which flows into the drain) and grease (which is conveyed into the kit's dedicated containers). This simplifies the process, and the operator only needs to safely store the residual oils.

It is essential for cooking food with high fat content.



* The oven must be prearranged for accessory installation, as it cannot be installed later.

MORE SAVINGS

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

MAGISTAR COMBI REDEFINING VALUE IN THE KITCHEN

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.

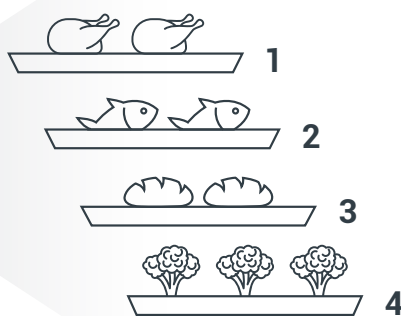


LOGIC IN COOKING

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: up to 20%* in energy savings.



* Calculation based on Electrolux Professional 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

MAGISTAR: REAL SAVINGS, EVERY DAY

New cleaning cycles are designed to help you cut costs by saving water, detergent, and energy—maximizing your efficiency and reducing your bills.

10GN 1/1



20GN1/1



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.

THREE GLASSES, ONE GOAL

Minimize energy loss by choosing Magistar ovens**. Designed for high efficiency and equipped with triple-glass doors, Magistar Combi ovens reduce energy consumption—helping you save on costs while supporting sustainability.



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: 12%

Average weight loss with traditional cooking: 16%

* Based on Internal test done in Electrolux Professional Laboratory comparing actual Magistar Oven Combi-TS electric 20 GN1/1 with boiler vs the previous version.

** Approximately -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20

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



ZEROWASTE

LESS WASTE, MORE VALUE DRIVING SUSTAINABILITY IN EVERY DISH

Food waste is a major challenge for restaurants, canteens, and supermarkets worldwide. Too often, fresh ingredients are discarded as soon as they near their expiration date. Our chefs have crafted an innovative Zero Waste automatic program that transforms basic, often overlooked ingredients into appealing recipes.

By embracing this approach, businesses not only reduce waste but also unlock greater value—boosting profits while significantly lowering their environmental impact. This is how we promote sustainability beyond energy- and water-efficient products.



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Touch screen control panel for the Rapido oven. The screen displays a grid of 16 icons representing various cooking functions. Below the screen, the text "RAPIDO" is prominently displayed, with "7.4 LITER" in smaller text underneath. At the bottom, there is a power button icon and a small indicator light.



Touch screen control panel for the Magistar oven. The screen displays a grid of 16 icons representing various cooking functions. Below the screen, the text "MAGISTAR" is prominently displayed, with "LOWBY FS" in smaller text underneath. At the bottom, there is a power button icon and a small indicator light.



A MAGISTAR COMBI RANGE

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

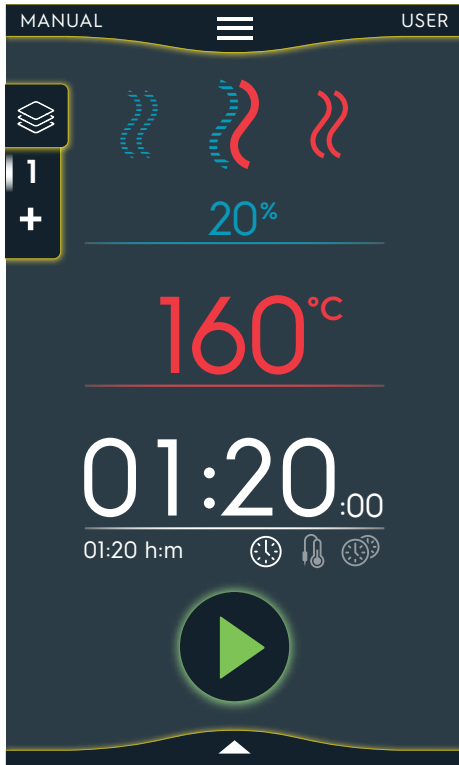
10 GN 2/1

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
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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-TS



Touch panel

The 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.

Triple-glass door

Minimize your energy loss* thanks to higher insulation.

Boiler AISI 316L

Achieve high reliability with reduced maintenance costs and lower investment in water treatment. As standard for electric ovens and on selected versions of gas ovens.

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

Cut your running costs by up to 50%** . 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 Professional connectivity services.

* Approximately -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20

** Based on Internal tests done in Electrolux Professional Laboratory in a Magistar Combi-TI Electric Oven 10GN 1/1 comparing Standard Intensive cycle versus Eco Intensive cycle with all green features activated. Test performed using Italy 2025 as case for water, energy and detergent costs.

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.

Boiler AISI 316L

Achieve high reliability with reduced maintenance costs and lower investment in water treatment. As standard for electric ovens and on selected versions of gas ovens.

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.

1-sensor probe

Measurement of the exact core temperature of your food. While 6-sensor probe is available as option.

Triple-glass door

Minimize your energy loss* thanks to higher insulation.

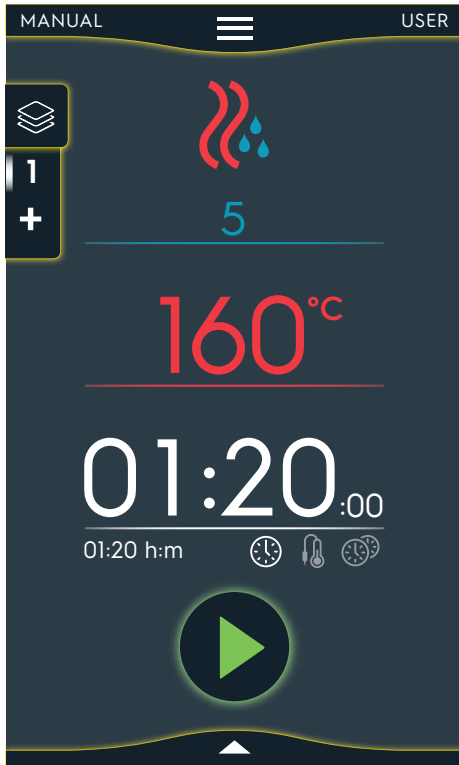
HP Automatic Cleaning

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

Connectivity

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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.

Match function

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

Program mode

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Perfect results using the economizer functions. In addition, you can choose between two detergent solutions: solid (standard) or liquid.

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COMBI-DI



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1-sensor probe

Measurement of the exact core temperature of your food. While 6-sensor probe is available as option.

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 Professional connectivity services.

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ALL THE FLEXIBILITY YOU NEED

Bakery



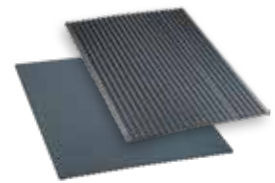
Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600 mm



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



Baking tray with 4 edges in aluminum, 400x600 mm

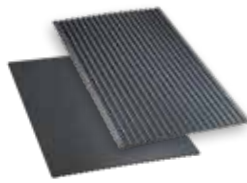


Double-face griddle, one side ribbed and one side smooth, 400x600 mm

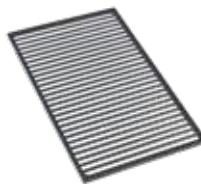
Non-stick grills and trays



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

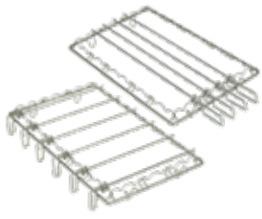


Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1



Dehydration tray, GN 1/1

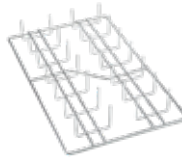
GN grids and smoker



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



Spit for lamb or suckling pig for GN 1/1

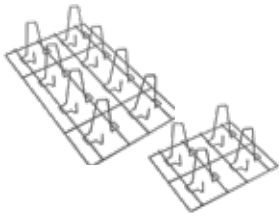


Potato baker for 28 potatoes, GN 1/1



Smoker for ovens

Chicken system



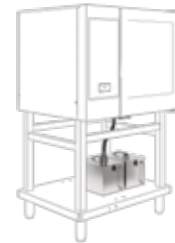
Pair of grids for whole chicken (4 or 8 per grid), GN 1/1, GN 2/1



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 oven should be ordered as special execution to ensure compatibility with the grease collection kit.

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 visualization 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 AISI 316L stainless steel (electric models)	•	•	•	•				
Steam generator in AISI 316L stainless steel (gas models)	○	○	○	○				
Steam generator in AISI 304 stainless steel (gas models)	•	•	•	•				
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	•	•	○	○	○	○	○	○
Single 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	•	•	○	○	○	○	○	○
Triple-glazed door with LED lights line	•	•	•	•	•	•	•	•
Intermittent warning LED lighting	•	•	•	•	•	•	•	•

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
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	○	●	○	●	○	●	○	●
Connectivity	●	●	●	●	●	●	●	●
CONNECTION AND INSTALLATION, CONFORMITY MARKING, CERTIFICATIONS								
IPX5 water protection factor	●	●	●	●	●	●	●	●
Height adjustable feet	○	●	○	●	○	●	○	●
Trolley compatibility with Zanussi Professional 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	●	●	●	●	●	●	●	●
Cleaning performance, certified by UL	●							

* ask your dealer for advice





Standard





Optional




ENERGY

SAFETY





SYSTEMS


SAVINGS *

Uses 33% less water and 22% less detergent while cleaning, as compared to previous models



PRODUCT LIFECYCLE

Product Repairability Commercial Combi Oven Platinum



Discover the selected models on energystar.gov.
 Certifications and Marketing Claims Verification refer to all Ovens of the Magistar Combi family, unless differently specified.
 For information regarding precise certifications related to specific product codes contact your local Zanussi Professional Partner

GASTECC

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

* Marketing Claim Verification valid for selected models. For more info, refer to Product Data Sheets.

** Gastec Dutch government certification, the strictest in Europe

FROM A TO Z

CUSTOMER CARE PROGRAM

Wherever you are, Zanussi Professional is always present with its own technicians, guaranteeing a reliable service and tailor-made solutions. With its unique and widespread service network, Zanussi Professional is always there by your side.

149
COUNTRIES
SERVED

2.200
SERVICE
PARTNERS

10.000
QUALIFIED
TECHNICIANS

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 C22
Cleaning Tab

Tab solution ensures optimal cleaning cycle even in hard conditions. Phosphorous and phosphate free



Bags C25
Rinse & Descal

2 in 1 solution for the best results in rinsing and removing calcium deposits. Acid maleic, phosphorous and phosphate free



1 box contains 100 bags / 65 gr each (for order request code 0S2395)



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



Scan the QR code to discover the wide range of accessories and consumables available

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PROFESSIONAL



zanussiprofessional.com

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Electrolux
Professional
Group