

# Safe Sailing

## SkyLine Combi Ovens



# Serenity wherever you are

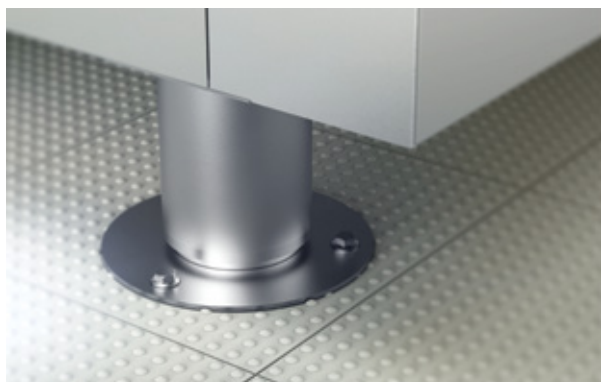
Champions of safety, stability and high performance, Electrolux Professional marine version SkyLine Ovens guarantee the operator safe and ergonomic ease-of-use even in extreme marine environments.



**Double step door opening** for safe operations.



**Door stopper** to secure the door when open, even during the roughest sea conditions.



**Stainless steel flanged feet** to fix the oven to the floor or to a counter-top



**Tray racks equipped with tray stoppers** to secure trays and guarantee safe operations.

# A safe harbour with our ovens

With SkyLine you can rely on a heavy-duty-designed combi oven, fearless of the most challenging galley conditions at sea and guaranteeing efficient food production.



## 450kg

(20GN 2/1)



**Handy and highly resistant door**



**Sturdiness from the ground up**



**Designed for non-stop-operations**



**LED lights on the door**

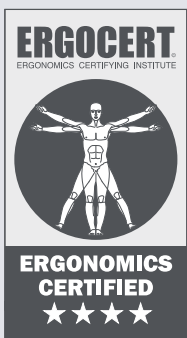
reproduce the ideal natural brightness to let you check the cooking level of your food with no need to open the door.\*



**Tested to a higher standard**

this unit will ensure the elevated levels of vibration and shock in a Marine application.

\*Triple-glass door is available as optional for more insulation and extra 10% savings in energy consumption. 3



**Experience 4 stars**



**Compliance with ergonomic principles**  
Designed with you in mind

**Evidence-based anthropometric & biomechanical compliance**  
Reduced risk of injury

**Evidence-based usability**  
The culmination of years of professional studies and expertise

**Human-Centered Design**  
To make cooking simple and stress-free

\*\* SkyLine Oven design EM003143551 and related family

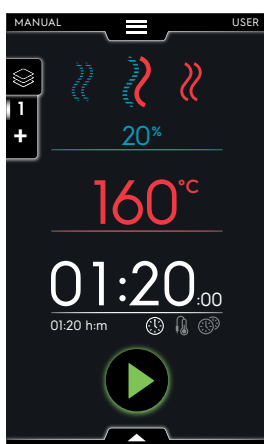
**FIRST**  
in the industry

**REGISTERED DESIGN\*\***

# Touch the sky, it's easy

Super-intuitive touch screen interface lets you customize your SkyLine oven to your needs, for errors-free operations. Set your cooking preferences to guarantee consistent high quality results.

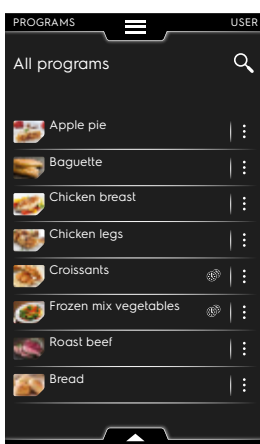
## Manual mode



### Ideal for demanding chefs

Master to detail your own cooking cycles by selecting your preferred cooking parameters in terms of humidity %, food core temperature, cavity temperature, time, fan speed level and much more.

## Programs mode

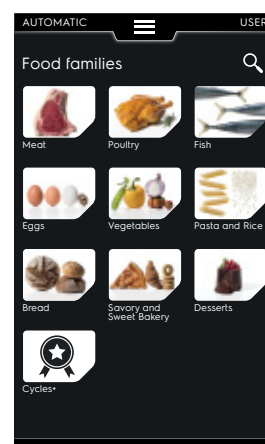


### Ideal for repeat menus

Save your programs and get the same high standard results anywhere in the world!

Create Programs Categories, MultiTimer Programs (for mixed loads) in order to organize the preparation of your menus to perfection, day by day.

## Automatic mode

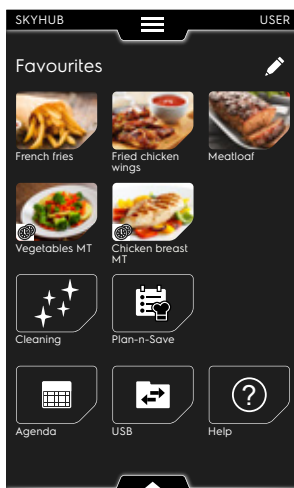


### Ideal for saving time and money

Explore the variety of cooking techniques and recipes of the Automatic Cycles and Cycles+.

Technology is what guarantees you obtain consistent top results over time. No matter if it's for single or batch preparations, SkyLine automatically understands the load and adjusts cooking parameters consequently.

Quality and Productivity can go hand-in-hand!



### One page. One touch.

Thanks to the SkyHub you can place the most used cooking cycles and functions on one page and even organize them in folders. SkyHub guarantees easy access even to unskilled employees.



# Perfect cleaning, less consumption



**Smart savings and sustainably built-in**



**Committed to sustainability**

Our even more efficient, high performance SkyLine Ovens are designed to help you work better, save money and reduce your environmental footprint. That is the Electrolux Professional commitment to sustainability.



**Energy star certification**



Rigorously tested and certified in compliance with the most stringent international standards, SkyLine Ovens are also the only ovens in the world to have 4-star certification for ergonomics and usability.

**Scan** to see the models Energy Star listed



**Energy, water and detergent consumption are reduced**

to the lowest possible in the **4 standard cycles** (54 to 180 min) and you can save even more by choosing eco-friendly Green Spirit cycles.

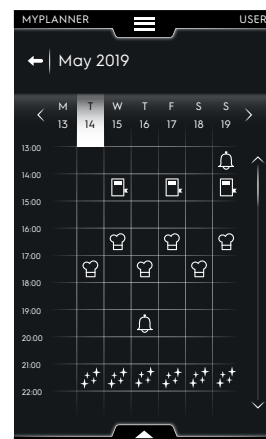
Solid detergent is safe to handle and very efficient. Thanks to automatic descaling you erase the cost for water softeners or manual descaling operations.

**FIRST**  
in the industry

**Use MyPlanner**

to schedule your cleaning routines based on the operating hours.

**SkyLine won't be left uncleaned.**



Thanks to **SkyClean** your oven can be easily cleaned to perfection, ready for the next preparation!

Flawless cleaning results and green functions. Flexible choice of 3 different chemicals to serve you better: solid, liquid or 96% biodegradable enzymatic.



Longer life and top performance of Skyline Ovens only with phosphate free Electrolux Professional chemicals.\*\*

\*\* The use of Electrolux Professional original chemicals ensures ideal performance and durability of your oven.

# Non-stop productivity

Main Galley



Portions per full load\*:



Roast beef: up to 450



Steamed broccoli: up to 1000



Boiled rice: up to 750



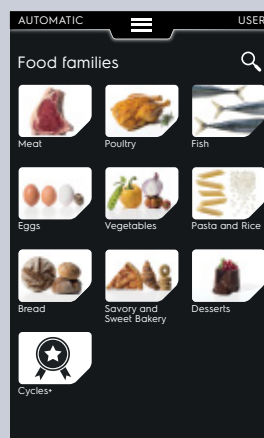
Croissants: up to 320

SkyLine assists you during all your bakery preparations through the **Prove&Bake functions**.

No matter which dough you are preparing and no matter which browning level you want to obtain, your SkyLine will accurately regulate all cooking parameters in order to obtain results with just the right moisture in the inside and perfect crispiness on the outside.

\* In a 20GN 2/1 SkyLine Premium<sup>s</sup>

## Easy to navigate even without experience



Automatic mode

The best way to increase efficiency in your kitchen

Automatic cycles guide you through the preparation of multiple recipes in a completely automatic way, with a special focus on food safety and energy consumption.

# Banqueting without compromise

Main  
Galley



Experience smooth operations with a full range of accessories for banqueting and handling systems designed to perfectly serve high quality food using SkyLine solution for banqueting.



 **Maximise**  
kitchen efficiency

 **Standardise**  
portions

 **Reduce**  
kitchen footprint

 **Reduce food**  
wastage

 **Ensure**  
consistency of  
each plate

 **Food quality**  
control and consistency  
(HACCP monitoring)

 **Lambda**  
sensor as standard

Precise real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.

## Customize your User Interface with SkyHub!

You can organize your food production in folders and have easy and direct access to the most used functions in one place.

## Lock environments

Some specific environments or functions can be hidden and access can even be locked with a password. This way operators can only see what they need, avoiding mistakes and saving time during training sessions.



Thanks to  
MyPlanner  
you can set  
all activities  
that need to  
be done.

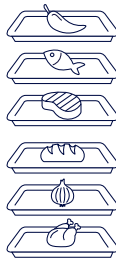
Schedule all operations in the calendar and set reminders to be sure the best possible workflow is followed.

# Designed by Chefs for Chefs

Main Galley



State of the art functions mean the very best solutions. Our hands-on chefs have helped design a unique product to satisfy all your needs for flexibility in your daily production.



## Stress-free rush hours



Smoother workflow with easy planning and management of multiple cooking cycles

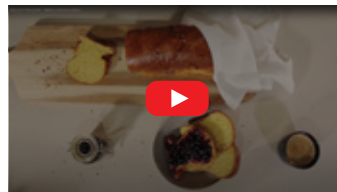
Improve flexibility by planning and managing multiple cooking cycles with MultiTimer during rush hours (set up to 20 timers).

Assign a different timer to a specific food typology for easy recognition.

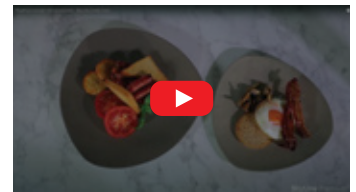
## MultiTimer function

The SkyLine PremiumS Combi Oven allows you to prepare breakfast buffets to perfection in no time! All at once! Save time without compromising quality.

With ongoing production of multiple food at the same time you can drastically reduce excess of production for your buffet.



Scan to watch the brioche bread proving & baking cycle



Scan to watch the perfect English breakfast being cooked

## Expand your horizons & Save time with Cycles+



A-la-carte restaurant and room service

SkyLine makes sure your restaurant is always available for the best room service! At any time, for every need...

for tasty midnight snacks or on demand delicatessen.



## Overnight cooking

Perform long lasting cooking cycles during the night to optimize daily work



Low temperature cooking

Juicy and perfectly cooked meat with minimum weight loss and max profitability



Static combi

For preparations using low ventilation and low temperature. Ideal for traditional recipes such as beef bolognese ragù, gulash, fish soups etc



Proving



Dehydration



Fresh pasta pasterurization



# SkyLine family

Scan to see the SkyLine full range in **augmented reality**



Choose the perfect partner to start expanding your cooking horizons.



**6GN 1/1**  
External dimensions (wxdxh)  
867x775x808 mm  
Electrical power - 11 kW



**6GN 2/1**  
External dimensions (wxdxh)  
1090x971x808 mm  
Electrical power - 21,4 kW



**10GN 1/1**  
External dimensions (wxdxh)  
867x775x1058 mm  
Electrical power - 19 kW



**10GN 2/1**  
External dimensions (wxdxh)  
1090x971x1058 mm  
Electrical power - 37,4 kW



**20GN 1/1**  
External dimensions (wxdxh)  
911x865x1794 mm  
Electrical power - 37,7 kW



**20GN 2/1**  
External dimensions (wxdxh)  
1162x1067x1794 mm  
Electrical power - 65,4 kW

## Range overview

### SkyLine Premium<sup>S</sup>

Touch panel

Boiler

Triple-glass door\*

### SkyLine Premium

Digital panel

Boiler

Triple-glass door\*

### SkyLine Pro<sup>S</sup>

Touch panel

Steam injection

Triple-glass door\*

### SkyLine Pro

Digital panel

Steam injection

Triple-glass door\*

# OnE Connected, your digital assistant

OnE Connected helps you get top performance from your Electrolux Professional solutions. This will maximize your profits and accelerate your return on investment\*



## Improve your work life

### 24/7 real time monitoring

OnE Connected gives you remote control over your operations like managing recipes to devices all across the globe in just one click or receiving HACCP alarms in real time.



## Earn more

### Maximize profit

OnE Connected helps you reduce consumption to a minimum and optimize the efficiency of your business.

**Smart savings.** Monitor the consumption of your connected oven to detect anomalies and improve the efficiency of your workflow, based on production needs.



## Guaranteed hygiene

Shouldn't we guarantee everyone safe and healthy meals?

Connectivity also means safety.

**Automatic digital HACCP documentation** will provide compulsory evidence of safe cooking processes and quality, saving you time and paperwork.

With data at your fingertips, you can make adjustments where needed to ensure your processes are respecting the hygiene and food safety requirements.



## Boost your performance

OnE Connected gives you the insight to **better organize your production flow**. You can improve your output quality and meet the highest quality standards.

**Smart business decisions.** Smart percentage statistics mean you can **monitor the quality of your food** more easily and keep your customers happy.



## Non-stop operations

### Increase equipment uptime

OnE Connected helps you plan maintenance at just the right time, to ensure maximum uptime while reducing your costs for unexpected breakdowns.

OnE Connected knows when to alert you so **you can react quickly and increase uptime**. For the best service ever, the same message can be sent to the Service Partner of your choice. For even more benefits subscribe to an Essentia Service Contract.



## Ensure consistent menu day after day

With OnE Connected, you can create, store and share single or multiple cycles directly with your appliances.

Sending cycles from your library to connected appliances is a great way to improve fleet management and ensuring consistent menu across your locations.



# Essentia Teamed to serve you. Anytime, anywhere

No matter where your business is located. **Electrolux Professional stands ready**, everywhere, along with its reliable technicians, its networked service and its tailored solutions. For a lifetime partnership that suits you. Because with Electrolux Professional, **you never work alone**. We are committed to supporting you with a **unique service network** that makes **your work-life easier**.

**149**  
Countries  
served

.....

A widespread service network applying **the same, client-related approach**. Operating in 149 countries all over the world, with Electrolux Professional as a **unique contact point**.

**2.200**  
Authorized  
service partners

.....

The most **extensive, structured service network** in the world to keep your appliances performing, supporting you in any circumstance.

**10.000**  
Service  
engineers

.....

Our trustworthy ambassadors, **10.000 service engineers**, taking care of your equipment and providing you with the assistance you need.



Watch  
the video  
and find out more



Excellence is central to everything we do. By anticipating our customers' needs, we strive for Excellence with our people, innovations, solutions and services. To be the OnE making our customers' work-life easier, more profitable – and truly sustainable every day.

Follow us on



[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

Scan the cover to see the Oven in **augmented reality**



## Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

