Electrolux PROFESSIONAL

SkyLine Premium Electric Combi Oven 10GN2/1

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	



	boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning
217823 (ECOE102B2A0)	SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.

 OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.

- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).

Cooking modes: Programs (a maximum of 100 recipes can be stored);
 Manual (steam, combi and convection cycles); EcoDelta cooking cycle;
 Regeneration cycle.

- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity ready.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 ° C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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.
- 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.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 3 different chemical options available: solid (phosphate-free), liquid (requires optional accessory), enzymatic.
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 GN 2/1 or 20 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.

APPROVAL:





• Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plugin sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

Sustainability



- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Reduced powerfunction for customized slow cooking cycles.

Optional Accessories

ACC_CHEM

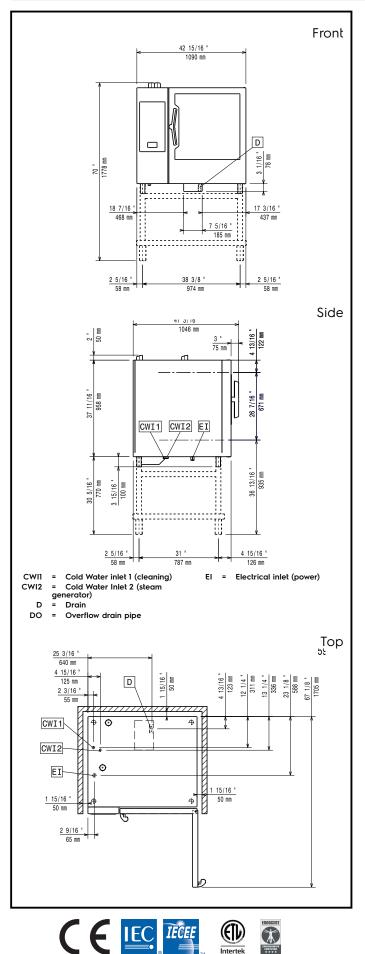
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Interte

Circuit breaker required Supply voltage: 217813 (ECOE102B2C0) 217823 (ECOE102B2A0) Electrical power max.: Electrical power, default:	220-240 V/3 ph/50-60 Hz 380-415 V/3N ph/50-60 Hz 40.1 kW 37.4 kW
Water:	
Max inlet water supply temperature: Water inlet connections "CWII- CWI2": Pressure, bar min/max: Chlorides: Conductivity: Drain "D": Electrolux Professional recomm based on testing of specific water Please refer to user manual for co information.	er conditions.
Installation:	

Clearance: 5 cm rear and Clearance: right hand sides. Suggested clearance for service access: 50 cm left hand side. Capacity: 10 (GN 2/1) Trays type: 100 kg Max load capacity: **Key Information:** Door hinges: **Right Side** 1090 mm External dimensions, Width: External dimensions, Depth: 971 mm External dimensions, Height: 1058 mm Weight: 179 kg Net weight: 179 kg 204 kg Shipping weight: 1.59 m³ Shipping volume: **ISO Certificates**

ISO Standards:

Electric

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