## SkyLine Premium
## Electric Combi Oven 10GN2/1

**217813 (ECOE102B2C0)**  SkyLine Premium combi 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.

- 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 plug-in 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 power function for customized slow cooking cycles.

## Optional Accessories

### ACC_CHEM

- *NOT TRANSLATED*        PNC 0S2394  ❏
- *NOT TRANSLATED*        PNC 0S2395  ❏

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**Front**

42 15/16 " / 1090 mm
70 " / 1778 mm
3 1/16 " / 78 mm
18 7/16 " / 468 mm
17 3/16 " / 437 mm
7 5/16 " / 185 mm
2 5/16 " / 58 mm
38 3/8 " / 974 mm
2 5/16 " / 58 mm

**Side**

2 " / 50 mm
41 3/16 " / 1046 mm
3 " / 75 mm
4 13/16 " / 122 mm
37 11/16 " / 958 mm
26 7/16 " / 671 mm
30 5/16 " / 770 mm
3 15/16 " / 100 mm
36 13/16 " / 935 mm
2 5/16 " / 58 mm
31 " / 787 mm
4 15/16 " / 126 mm

CWI1   CWI2   EI

CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)

**Top**

25 3/16 " / 640 mm
4 15/16 " / 125 mm
2 3/16 " / 55 mm
1 15/16 " / 50 mm
4 13/16 " / 123 mm
12 1/4 " / 311 mm
13 1/4 " / 336 mm
23 1/8 " / 588 mm
67 1/8 " / 1705 mm
1 15/16 " / 50 mm
1 15/16 " / 50 mm
2 9/16 " / 65 mm

CWI1
CWI2
EI
D

## Electric

**Circuit breaker required**
**Supply voltage:**

| | |
|---|---|
| **217813 (ECOE102B2C0)** | 220-240 V/3 ph/50-60 Hz |
| **217823 (ECOE102B2A0)** | 380-415 V/3N ph/50-60 Hz |
| **Electrical power max.:** | 40.1 kW |
| **Electrical power, default:** | 37.4 kW |

## Water:

| | |
|---|---|
| **Max inlet water supply temperature:** | 30 °C |
| **Water inlet connections "CWI1-CWI2":** | 3/4" |
| **Pressure, bar min/max:** | 1-6 bar |
| **Chlorides:** | <45 ppm |
| **Conductivity:** | >50 µS/cm |
| **Drain "D":** | 50mm |

**Electrolux Professional** recommends the use of treated water, based on testing of specific water conditions.
Please refer to user manual for detailed water quality information.

## Installation:

| | |
|---|---|
| **Clearance:** | Clearance: 5 cm rear and right hand sides. |
| **Suggested clearance for service access:** | 50 cm left hand side. |

## Capacity:

| | |
|---|---|
| **Trays type:** | 10 (GN 2/1) |
| **Max load capacity:** | 100 kg |

## Key Information:

| | |
|---|---|
| **Door hinges:** | Right Side |
| **External dimensions, Width:** | 1090 mm |
| **External dimensions, Depth:** | 971 mm |
| **External dimensions, Height:** | 1058 mm |
| **Weight:** | 179 kg |
| **Net weight:** | 179 kg |
| **Shipping weight:** | 204 kg |
| **Shipping volume:** | 1.59 m³ |

## ISO Certificates

| | |
|---|---|
| **ISO Standards:** | 04 |

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