

SkyLine Premium Electric Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217812 (ECOE101B2C0)

SkyLine Premium combi boiler oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

217822 (ECOE101B2A0)

SkyLine Premium combi boiler oven with digital control, 10x1/1GN, 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 1/1 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 (101 °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).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- 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 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

APPROVAL: _____

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.
- 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.
- Supplied with n.1 tray rack 1/1 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

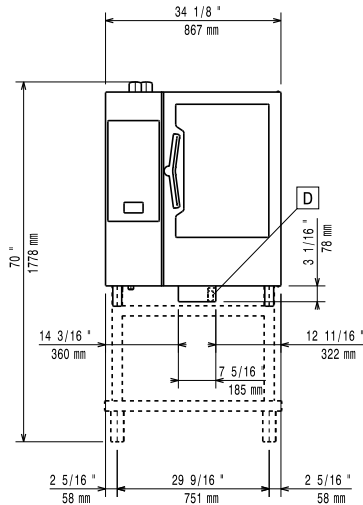


- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced power function for customized slow cooking cycles.

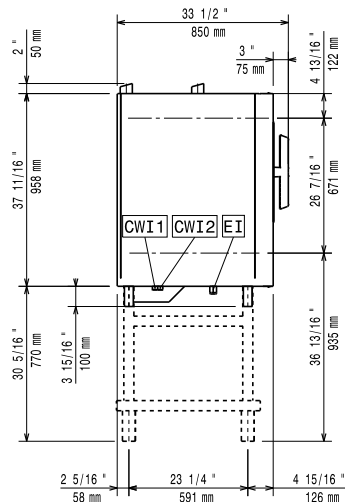
ACC_CHEM

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

Front

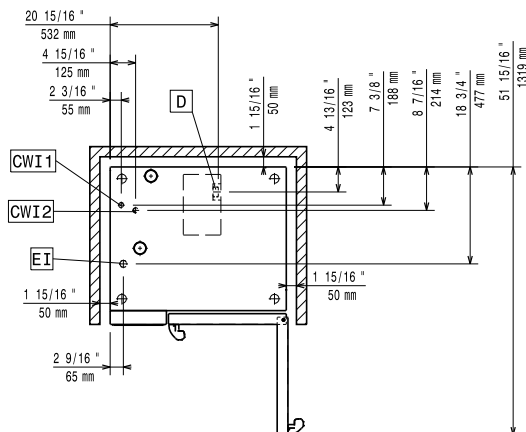


Side



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

Top



Electric

Circuit breaker required

Supply voltage:

217812 (ECO101B2C0)

220-240 V/3 ph/50-60 Hz

217822 (ECO101B2A0)

380-415 V/3N ph/50-60 Hz

Electrical power max.:

20.3 kW

Electrical power, default:

19 kW

Water:

Max inlet water supply

temperature:

30 °C

Water inlet "FCW" connection:

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:

GN:

10 (GN 1/1)

Max load capacity:

50 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

867 mm

External dimensions, Depth:

775 mm

External dimensions, Height:

1058 mm

Weight:

156 kg

Net weight:

138 kg

Shipping weight:

156 kg

Shipping volume:

1.11 m³

ISO Certificates

ISO Standards:

04