

## SkyLine Pro Electric Combi Oven 5 trays, 400x600mm Bakery

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**227950 (ECO61C2AB)**

SkyLine Pro combi boilerless oven with digital control, 5 400x600mm, electric, programmable, automatic cleaning, for bakery/pastry, pitch 80mm

### Short Form Specification

**Item No.** \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
  - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
  - SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
  - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking 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 pastry tray rack 400x600 mm, 80 mm pitch.

### Main Features

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation:-0 = no additional moisture (browning, au gratin, baking, pre-cooked food)-1-2 = low moisture (small portions of meat and fish)-3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)-5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)-7-8 = medium-high moisture (stewed vegetables)-9-10 = high moisture (poached meat and jacket potatoes)
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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. 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).
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- [NOT TRANSLATED]
- [NOT TRANSLATED]
- [NOT TRANSLATED]

### 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 pastry tray rack 400x600 mm, 80

**APPROVAL:** \_\_\_\_\_

mm pitch.

### 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).

### Included Accessories

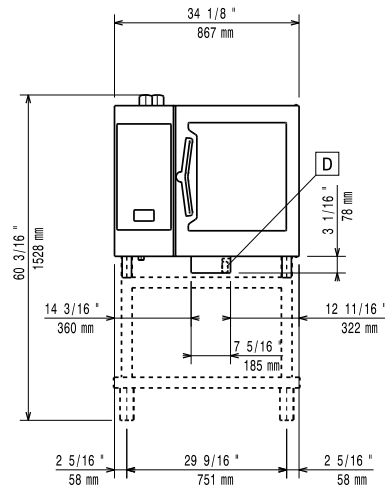
- 1 of Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch PNC 922655

### Optional Accessories

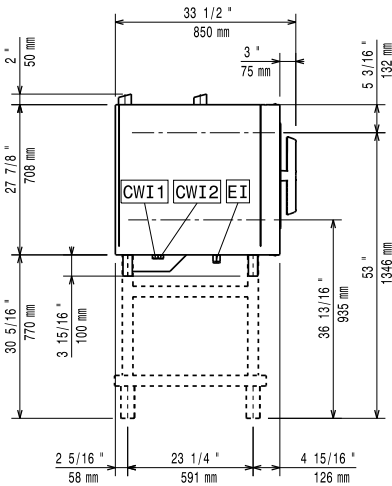
- |                                                                                                                                   |            |                          |
|-----------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage)                                                                 | PNC 920003 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin                                                         | PNC 921305 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                                                 | PNC 922003 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1                                                                                  | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                                               | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1                                                                                           | PNC 922062 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2                                                                        | PNC 922086 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                           | PNC 922171 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                                           | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm                                                                   | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm                                                                              | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets                                                                                                          | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm                                                                           | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit                                                                                                    | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1                                                                        | PNC 922266 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm                                                                                        | PNC 922321 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lenghtwise ovens                                                               | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer rack                                                                                                           | PNC 922326 | <input type="checkbox"/> |
| • 4 long skewers                                                                                                                  | PNC 922327 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)                                | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook                                                                                                               | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm                                                                                    | PNC 922351 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1                                                                           | PNC 922362 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base                                                                           | PNC 922382 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder                                                                                              | PNC 922386 | <input type="checkbox"/> |
| • - NOT TRANSLATED -                                                                                                              | PNC 922390 | <input type="checkbox"/> |
| • Tray rack with wheels, 6 GN 1/1, 65mm pitch (included)                                                                          | PNC 922600 | <input type="checkbox"/> |
| • Tray rack with wheels 5 GN 1/1, 80mm pitch                                                                                      | PNC 922606 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) | PNC 922607 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven                                                                                | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 1/1 oven                                                                              | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven                                                                          | PNC 922614 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm                                          | PNC 922615 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid                                                                             | PNC 922618 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain)                          | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens                                                     | PNC 922620 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer                                                      | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser                                                                   | PNC 922628 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens                                                                    | PNC 922630 | <input type="checkbox"/> |
| • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base                                                                   | PNC 922632 | <input type="checkbox"/> |
| • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm                                                                      | PNC 922635 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm                                                                          | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm                                                                                  | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection                                                                                      | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for open base (2 tanks, open/close device and drain)                                                      | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 6 GN 1/1 oven                                                                                                  | PNC 922643 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm                                                                                                | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1                                                                                                   | PNC 922652 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 1/1 oven, disassembled                                                                                  | PNC 922653 | <input type="checkbox"/> |
| • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch                                                  | PNC 922655 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer                                       | PNC 922657 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1                                                                              | PNC 922660 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1                                                                             | PNC 922661 | <input type="checkbox"/> |
| • Heat shield for 6 GN 1/1 oven                                                                                                   | PNC 922662 | <input type="checkbox"/> |
| • Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven                                 | PNC 922679 | <input type="checkbox"/> |
| • Fixed tray rack for 6 GN 1/1 and 400x600mm grids                                                                                | PNC 922684 | <input type="checkbox"/> |
| • Kit to fix oven to the wall                                                                                                     | PNC 922687 | <input type="checkbox"/> |

- Tray support for 6 & 10 GN 1/1 open base PNC 922690
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693
- Detergent tank holder for open base PNC 922699
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base PNC 922702
- Wheels for stacked ovens PNC 922704
- Mesh grilling grid PNC 922713
- Probe holder for liquids PNC 922714
- Odourless hood with fan for 6 & 10 GN 1/1 electric ovens PNC 922718
- Odourless hood with fan for 6+6 or 6+10 GN 1/1 electric ovens PNC 922722
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven PNC 922723
- Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens PNC 922727
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922732
- Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922737
- Fixed tray rack, 5 GN 1/1, 85mm pitch PNC 922740
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- - NOT TRANSLATED - PNC 922752
- - NOT TRANSLATED - PNC 922773
- - NOT TRANSLATED - PNC 922774
- - NOT TRANSLATED - PNC 922776
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003
- Aluminum grill, GN 1/1 PNC 925004
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005
- Flat baking tray with 2 edges, GN 1/1 PNC 925006
- Baking tray for 4 baguettes, GN 1/1 PNC 925007
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- Non-stick universal pan, GN 1/2, H=20mm PNC 925009
- Non-stick universal pan, GN 1/2, H=40mm PNC 925010
- Non-stick universal pan, GN 1/2, H=60mm PNC 925011
- Compatibility kit for installation on previous base GN 1/1 PNC 930217

Front

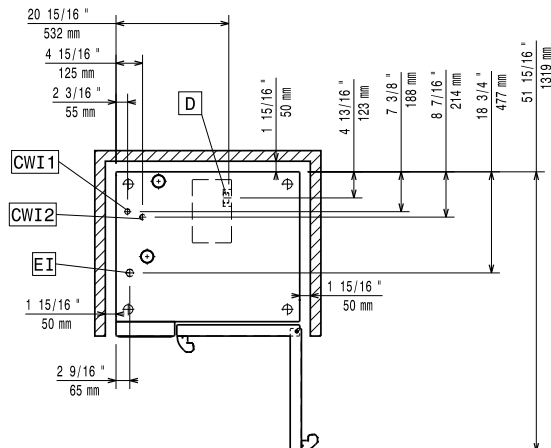


Side



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

Top



### Electric

<b>Supply voltage:</b>	
227950 (ECO61C2AB)	380-415 V/3N ph/50-60 Hz
<b>Electrical power, default:</b>	11.1 kW
<b>Electrical power max.:</b>	11.8 kW
<b>Circuit breaker required</b>	

### Water:

<b>Water inlet "FCW" connection:</b>	3/4"
<b>Pressure, bar min/max:</b>	1-6 bar
<b>Drain "D":</b>	50mm
<b>Max inlet water supply temperature:</b>	30 °C
<b>Hardness:</b>	5 °fH / 2.8 °dH
<b>Chlorides:</b>	<10 ppm
<b>Conductivity:</b>	>50 µS/cm

**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:

<b>Clearance:</b>	Clearance: 5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

### Capacity:

<b>GN:</b>	5 - 400x600
<b>Max load capacity:</b>	30 kg

### Key Information:

<b>Door hinges:</b>	
<b>External dimensions, Width:</b>	867 mm
<b>External dimensions, Depth:</b>	775 mm
<b>External dimensions, Height:</b>	808 mm
<b>Net weight:</b>	107 kg
<b>Shipping weight:</b>	124 kg
<b>Shipping volume:</b>	0.85 m <sup>3</sup>

### ISO Certificates

<b>ISO Standards:</b>	04
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