

SkyLine Premium Electric Combi Oven 6GN1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217850 (ECOE61B2A1)

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 316

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator (in s/s 316L) 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

- Digital interface with LED backlight buttons with guided selection.
- 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).
- 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: 6 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







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• Tray support for 6 & 10 GN 1/1

Wall mounted detergent tank holder

Tray rack with wheels, 6 GN 1/1, 65mm

• Tray rack with wheels 5 GN 1/1, 80mm

holding 400x600mm grids for 6 GN 1/1

oven and blast chiller freezer, 80mm

Slide-in rack with handle for 6 & 10 GN

• Open base with tray support for 6 & 10

• Bakery/pastry tray rack with wheels

disassembled open base

• - NOTTRANSLATED -

• - NOTTRANSLATED -

• - NOTTRANSLATED -

pitch (included)

pitch (5 runners)

pitch

1/1 oven

GN 1/1 oven

PNC 922382

PNC 922386

PNC 922390

PNC 922421

PNC 922438

PNC 922600

PNC 922606

PNC 922607

PNC 922610

PNC 922612

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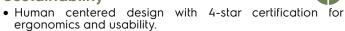
cleaning.

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

User Interface & Data Management

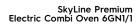
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plugin sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

Sustainability



- 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.

			GN I/T OVER	
Optional Accessories			 Cupboard base with tray support for 6 P & 10 GN 1/1 oven 	'NC 922614
•		_	,	NC 922615
• External reverse osmosis filter for single	PNC 864388		for 6 & 10 GN 1/1 oven holding GN 1/1	NC 922013
tank Dishwashers with atmosphere			or400x600mm	
boiler and Ovens		_		NC 922618
NOTTRANSLATED -	PNC 920004		and rinse aid	NC 922010
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN 	PNC 922003			NIC 022/10
oven base (not for the disassembled			 Grease collection kit for GN 1/1-2/1 P cupboard base (trolley with 2 tanks, 	NC 922619
one)			open/close device and drain)	
 Pair of AISI 304 stainless steel grids, 	PNC 922017			NIC 022420
GN 1/1			Stacking kit for electric 6+6 GN 1/1 P ovens or electric 6+10 GN 1/1 GN ovens	NC 922620
 Pair of grids for whole chicken (8 per 	PNC 922036		•	NIC 000/0/
grid - 1,2kg each), GN 1/1				NC 922626
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062		oven and blast chiller freezer	
Grid for whole chicken (4 per grid -	PNC 922086			NC 922628
1,2kg each), GN 1/2	1110 722000	_	GN 1/1 ovens on riser	
• External side spray unit (needs to be	PNC 922171		 Trolley for mobile rack for 6 GN 1/1 on 6 P 	'NC 922630
mounted outside and includes support	1110 722171	_	or 10 GN 1/1 ovens	
to be mounted on the oven)			 Riser on feet for 2 6 GN 1/1 ovens or a 6 P 	NC 922632
Baking tray for 5 baguettes in	PNC 922189		GN 1/1 oven on base	
perforated aluminum with silicon	1110 722107	_	• Riser on wheels for stacked 2x6 GN 1/1 P	NC 922635
coating, 400x600x38mm			ovens, height 250mm	
	PNC 922190		• Stainless steel drain kit for 6 & 10 GN P	NC 922636
aluminum, 400x600x20mm	1110 722170	_	oven, dia=50mm	
 Baking tray with 4 edges in aluminum, 	PNC 922191		• Plastic drain kit for 6 &10 GN oven, P	NC 922637
400x600x20mm	FINC 722171	_	dia=50mm	
	PNC 922239		• Trolley with 2 tanks for grease P	NC 922638
Pair of frying baskets			collection	
 AISI 304 stainless steel bakery/pastry 	PNC 922264		Grease collection kit for open base (2 P	NC 922639
grid 400x600mm		_	tanks, open/close device and drain)	110 /2200/
 Double-step door opening kit 	PNC 922265			NC 922643
 Grid for whole chicken (8 per grid - 	PNC 922266		, , , , , , , , , , , , , , , , , , , ,	NC 922651
1,2kg each), GN 1/1			3	
 Grease collection tray, GN 1/1, H=100 	PNC 922321		3	NC 922652
mm				NC 922653
 Kit universal skewer rack and 4 long 	PNC 922324		disassembled	
skewers for Lenghtwise ovens			 Bakery/pastry rack kit for 6 GN 1/1 oven P 	'NC 922655
 Universal skewer rack 	PNC 922326		with 5 racks 400x600mm and 80mm	
 4 long skewers 	PNC 922327		pitch	
Smoker for lengthwise and crosswise	PNC 922338			NC 922657
oven (4 kinds of smoker wood chips are	1110 /22000	_	placed on 7kg and 15kg crosswise blast	
available on request)			chiller freezer	
Multipurpose hook	PNC 922348			NC 922660
 4 flanged feet for 6 & 10 GN , 2", 	PNC 922351	_	on 6 GN 1/1	
■ 4 Hunged reet 101 0 & 10 GN , Z ,	FINC YZZOOT	_	 Heat shield for stacked ovens 6 GN 1/1 	NC 922661





100-130mm

each), GN 1/1



• Grid for whole duck (8 per grid - 1,8kg







PNC 922362

on 10 GN 1/1



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	Heat shield for 6 GN 1/1 oven	PNC 922662		 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011
•	Compatibility kit for installation of 6 GN	PNC 922679		Compatibility kit for installation on	PNC 930217
	1/1 electric oven on previous 6 GN 1/1 electric oven			previous base GN 1/1	
•	Fixed tray rack for 6 GN 1/1 and	PNC 922684		ACC_CHEM	
	400x600mm grids	D. 10 000 (07		• *NOTTRANSLATED*	PNC 0S2394
	• Kit to fix oven to the wall	PNC 922687		*NOTTRANSLATED*	PNC 0S2395
•	 Tray support for 6 & 10 GN 1/1 open base 	PNC 922690			
•	 4 adjustable feet with black cover for 6 4 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	PNC 922727			
	ovens		_		
	• 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			
	- NOTTRANSLATED -	PNC 922752			
•	- NOTTRANSLATED -	PNC 922773			
•	- NOTTRANSLATED -	PNC 922774			
•	- NOTTRANSLATED -	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			





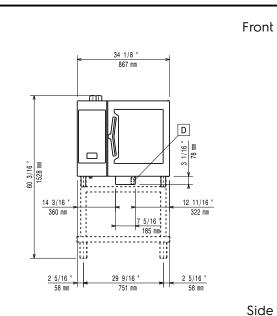


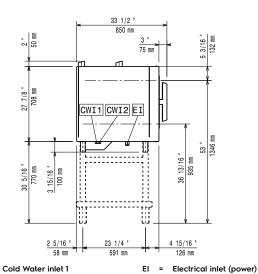






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D Drain DO Overflow drain pipe

Cold Water Inlet 2

CWI2

Top 20 15/16 532 mm 4 15/16 " 125 mm 2 3/16 D CWI1 CWI2 1 15/16 2 9/16 "

Electric

Circuit breaker required

380-415 V/3N ph/50-60 Hz Supply voltage:

Electrical power max.: 11.8 kW Electrical power, default: 11.1 kW

Water:

Max inlet water supply

30 °C temperature: Water inlet "FCW" connection: 3/4" 1-6 bar Pressure, bar min/max: Chlorides: <85 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: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

GN: 6 (GN 1/1) Max load capacity: 30 kg

Key Information:

Door hinges: Right Side External dimensions, Width: 867 mm 775 mm External dimensions, Depth: 808 mm External dimensions, Height: Weight: 114 kg 114 kg Net weight: Shipping weight: 131 kg 0.85 m³ Shipping volume:

ISO Certificates

ISO Standards: Ω4









