ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

SkyLine Pro
Electric Combi Oven 6GN1/1

217910 (ECOE61C2C0)   SkyLine Pro combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

217920 (ECOE61C2A0)   SkyLine Pro combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

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 tray rack 1/1 GN, 67 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 tray rack 1/1 GN, 67 mm pitch.

APPROVAL:

E Excellence

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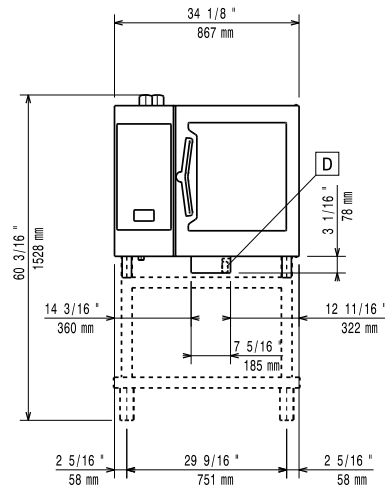professional@electrolux.com

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).
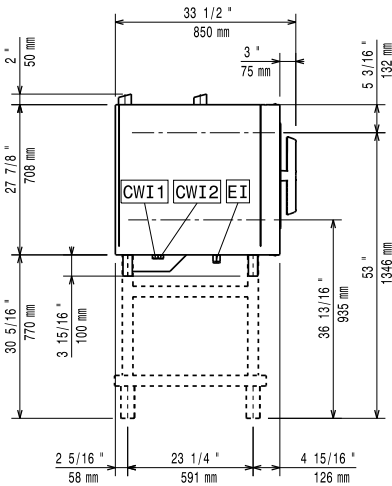
Optional Accessories

Water softener with cartridge and flow meter (high steam usage)	PNC 920003	❑
Water softener with salt for ovens with automatic regeneration of resin	PNC 921305	❑
Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	❑
Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	❑
Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	❑
AISI 304 stainless steel grid, GN 1/1	PNC 922062	❑
Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	❑
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❑
Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	❑
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	❑
Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	❑
Pair of frying baskets	PNC 922239	❑
AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	❑
Double-step door opening kit	PNC 922265	❑
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	❑
Grease collection tray, GN 1/1, H=100 mm	PNC 922321	❑
Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	❑
Universal skewer rack	PNC 922326	❑
4 long skewers	PNC 922327	❑
Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)	PNC 922338	❑
Multipurpose hook	PNC 922348	❑
4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❑
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❑
Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	❑
Wall mounted detergent tank holder	PNC 922386	❑
- NOT TRANSLATED -	PNC 922390	❑
Tray rack with wheels, 6 GN 1/1, 65mm pitch (included)	PNC 922600	❑
Tray rack with wheels 5 GN 1/1, 80mm pitch	PNC 922606	❑
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	❑

Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	❑
Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	❑
Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	❑
Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or400x600mm	PNC 922615	❑
External connection kit for detergent and rinse aid	PNC 922618	❑
Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain)	PNC 922619	❑
Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens	PNC 922620	❑
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	❑
Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628	❑
Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	❑
Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922632	❑
Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635	❑
Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	❑
Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	❑
Trolley with 2 tanks for grease collection	PNC 922638	❑
Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	❑
Wall support for 6 GN 1/1 oven	PNC 922643	❑
Dehydration tray, GN 1/1, H=20mm	PNC 922651	❑
Flat dehydration tray, GN 1/1	PNC 922652	❑
Open base for 6 & 10 GN 1/1 oven, disassembled	PNC 922653	❑
Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	❑
Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer	PNC 922657	❑
Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660	❑
Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	❑
Heat shield for 6 GN 1/1 oven	PNC 922662	❑
Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven	PNC 922679	❑
Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	❑
Kit to fix oven to the wall	PNC 922687	❑
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 ❏
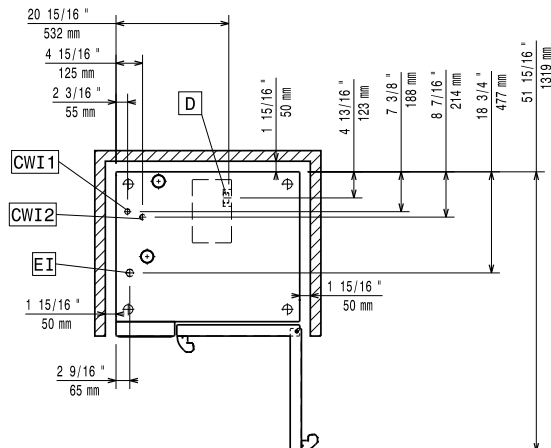- Compatibility kit for installation on previous base GN 1/1 — PNC 930217 ❏

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

Side

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

Top

Electric

Supply voltage:	
217910 (ECOE61C2C0)	220-240 V/3 ph/50-60 Hz
217920 (ECOE61C2A0)	380-415 V/3N ph/50-60 Hz
Electrical power, default:	11.1 kW
Electrical power max.:	11.8 kW
Circuit breaker required	

Water:

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

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

Capacity:

GN:	6 - 1/1 Gastronorm
Max load capacity:	30 kg

Key Information:

Door hinges:	
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	808 mm
Net weight:	107 kg
Shipping weight:	124 kg
Shipping volume:	
217910 (ECOE61C2C0)	0.85 m³
217920 (ECOE61C2A0)	0.89 m³

ISO Certificates

ISO Standards:	04

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