

SkyLine PremiumS Electric Combi Oven 6GN2/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



217751 (ECOE62T2A1)

SkyLine PremiumS combi boiler oven with touch screen control, 6x2/IGN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- 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 7 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, rinseonly) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles*: Regeneration (ideal for banqueting on plate or rethermalizing on tray), Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family, Proving cycle, EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber, Sous-vide cooking, Static Combi (to reproduce traditional cooking from static oven), Pasteurization of pasta, Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood), Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family, Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Automatic fast cool down and pre-heat function.
- 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).







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- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 GN 2/1 or 12 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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Pictures upload for full customization of cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

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 powerfunction for customized slow cooking cycles.
- 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) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- Zero Waste provides chefs with useful tips for minimizing food waste.

Zero Waste is a library of Automatic recipes that aims to: give a second life to raw food close to expiration date (e. g.: from milk to yogurt)

obtain genuine and tasty dishes from overripe fruit/

- vegetables (usually considered not appropriate for sale) promote the use of typically discarded food items (e.g.: carrot peels).
- Energy Star 2.0 certified product.

Optional Accessories

Optional Accessories		
 External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 	PNC 864388	
• - NOTTRANSLATED -	PNC 920004	
 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	
 AISI 304 stainless steel grid, GN 2/1 	PNC 922076	
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
 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	
USB probe for sous-vide cooking	PNC 922281	
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325	
Universal skewer rack	PNC 922326	
• 6 short skewers	PNC 922328	
 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	
 Grease collection tray, GN 2/1, H=60 mm 	PNC 922357	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
 Tray support for 6 & 10 GN 2/1 disassembled open base 	PNC 922384	
 Wall mounted detergent tank holder 	PNC 922386	
- NOTTRANSLATED -	PNC 922390	
• - NOTTRANSLATED -	PNC 922421	
• - NOTTRANSLATED -	PNC 922435	
• - NOTTRANSLATED -	PNC 922438	
- NOTEDANICIATED	DNIC 0227.70	

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NOTTRANSLATED -

PNC 922439

 \Box



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•	Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605		 Exhaust hood with fan for 6 & 10 GN 2/1 PNC 922729 GN ovens 	
•	Tray rack with wheels, 5 GN 2/1, 80mm pitch	PNC 922611		 Exhaust hood with fan for stacking 6+6 PNC 922731 or 6+10 GN 2/1 ovens 	
•	Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613		 Exhaust hood without fan for 6&10x2/1 PNC 922734 GN oven 	
•	Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616		 Exhaust hood without fan for stacking PNC 922736 6+6 or 6+10 GN 2/1 ovens 	
•	Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding 5xGN	PNC 922617		 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm Tray for traditional static cooking, PNC 922746 	
•	2/1 trays External connection kit for detergent and rinse aid	PNC 922618		H=100mm • Double-face griddle, one side ribbed PNC 922747	
•	Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621		and one side smooth, 400x600mm • - NOTTRANSLATED - PNC 922752	
_	Trolley for slide-in rack for 6 & 10 GN 2/1	DNIC 022627		• - NOTTRANSLATED - PNC 922773	_
•	oven and blast chiller freezer	1110 722027	_	• - NOTTRANSLATED - PNC 922774	_
	Trolley for mobile rack for 2 stacked 6	PNC 922629		• - NOTTRANSLATED - PNC 922776	
·	GN 2/1 ovens on riser	1110 722027	_		_
•	Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631		 Non-stick universal pan, GN 1/1, H=20mm Non-stick universal pan, GN 1/1, PNC 925001 	
•	Riser on feet for stacked 2x6 GN 2/1 ovens	PNC 922633		H=40mm	_
•	Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm	PNC 922634		• Non-stick universal pan, GN 1/1, PNC 925002 H=60mm	
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		Double-face griddle, one side ribbed and one side smooth, GN 1/1 Double-face griddle, one side ribbed and one side smooth, GN 1/1 Double-face griddle, one side ribbed and one side smooth, GN 1/1 Double-face griddle, one side ribbed and one side smooth, GN 1/1 Double-face griddle, one side ribbed and one side smooth, GN 1/1	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		 Aluminum grill, GN 1/1 PNC 925004 Frying pan for 8 eggs, pancakes, PNC 925005 	
•	Trolley with 2 tanks for grease collection	PNC 922638		hamburgers, GN 1/1 • Flat baking tray with 2 edges, GN 1/1 PNC 925006	
•	Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639		 Potato baker for 28 potatoes, GN 1/1 Compatibility kit for installation on PNC 930218 	
•	Wall support for 6 GN 2/1 oven	PNC 922644		previous base GN 2/1	
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651		ACC_CHEM	
	Flat dehydration tray, GN 1/1	PNC 922652		• *NOTTRANSLATED* PNC 0S2394	
	Open base for 6 & 10 GN 2/1 oven, disassembled	PNC 922654		• *NOTTRANSLATED* PNC 0S2395	
•	Heat shield for 6 GN 2/1 oven	PNC 922665			
•	Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1	PNC 922666			
•	Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667			
•	Fixed tray rack, 5 GN 2/1, 85mm pitch	PNC 922681			
•	Kit to fix oven to the wall	PNC 922687			
•	Tray support for 6 & 10 GN 2/1 open base	PNC 922692			
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693			
•	Detergent tank holder for open base	PNC 922699			
•	Tray rack with wheels, 6 GN 2/1, 65mm pitch (included)	PNC 922700			
•	Mesh grilling grid	PNC 922713			
•	Probe holder for liquids	PNC 922714			
	Odourless hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719			
	Odourless hood with fan for 6+6 or 6+10 GN 2/1 electric ovens	PNC 922721			
	Condensation hood with fan for 6 & 10 GN 2/1 electric oven	PNC 922724			
•	Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens	PNC 922726			



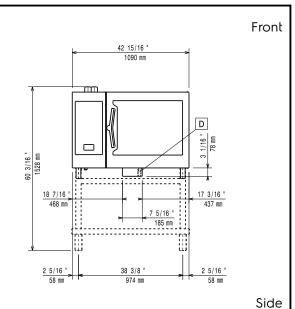








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41 3/16 ' 2 " 50 mm 3 " 75 mm 8 CWI1 CWI2 EI 13/16 " 935 mm 30 5/16 " 770 mm 15/16 " 100 mm 38 2 5/16 58 mm 4 15/16 "

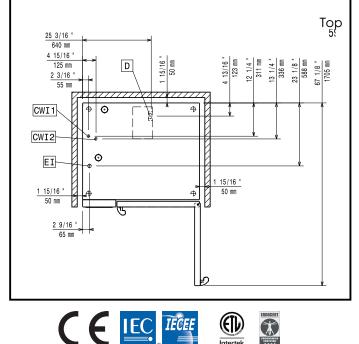
Electrical inlet (power)

Cold Water inlet 1 CWI2

Cold Water Inlet 2

D Drain

DO Overflow drain pipe



Electric

Circuit breaker required

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

Electrical power max.: 22.9 kW Electrical power, default: 21.4 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 2/1) Max load capacity: 60 kg

Key Information:

Door hinges: Right Side External dimensions, Width: 1090 mm 971 mm External dimensions, Depth: External dimensions, Height: 808 mm Weight: 158 kg Net weight: 158 kg Shipping weight: 181 kg 1.28 m³ Shipping volume:

ISO Certificates

ISO Standards: Ω4



