

SkyLine Premium Electric Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217811 (ECO62B2C0)

SkyLine Premium combi boiler oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning

217821 (ECO62B2A0)

SkyLine Premium combi boiler oven with digital control, 6x2/1GN, 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 2/1 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).
- 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]
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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

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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 2/1 GN, 67 mm pitch.

Sustainability



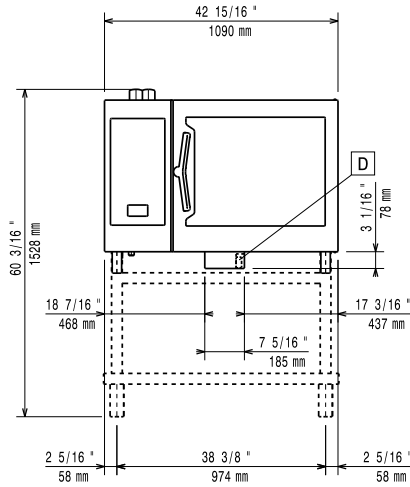
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Reduced powerfunction for customized slow cooking cycles.

Optional Accessories

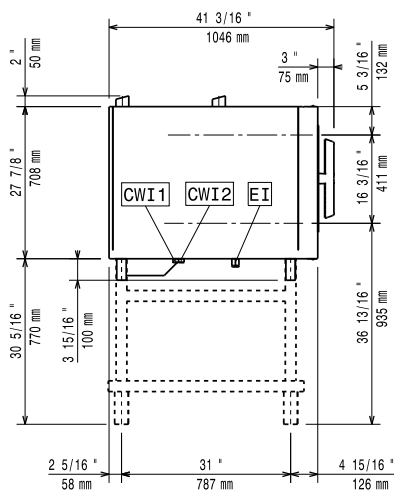
- | | | | |
|---|------------|---|--|
| • Water softener with cartridge and flow meter (high steam usage) | PNC 920003 | □ | |
| • Water softener with salt for ovens with automatic regeneration of resin | PNC 921305 | □ | |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled 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 | □ | |
| • 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 | □ | |
| • 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 □ |
| | | | • - NOT TRANSLATED - PNC 922390 □ |
| | | | • Slide-in rack with handle for 6 & 10 GN 2/1 oven PNC 922605 □ |
| | | | • Tray rack with wheels, 5 GN 2/1, 80mm pitch PNC 922611 □ |
| | | | • Open base with tray support for 6 & 10 GN 2/1 oven PNC 922613 □ |
| | | | • Cupboard base with tray support for 6 & 10 GN 2/1 oven PNC 922616 □ |
| | | | • Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding 5xGN 2/1 trays PNC 922617 □ |
| | | | • External connection kit for detergent and rinse aid PNC 922618 □ |
| | | | • Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven PNC 922621 □ |
| | | | • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer PNC 922627 □ |
| | | | • Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser PNC 922629 □ |
| | | | • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens PNC 922631 □ |
| | | | • Riser on feet for stacked 2x6 GN 2/1 ovens PNC 922633 □ |
| | | | • Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm PNC 922634 □ |
| | | | • 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 2/1 oven PNC 922644 □ |
| | | | • Dehydration tray, GN 1/1, H=20mm PNC 922651 □ |
| | | | • Flat dehydration tray, GN 1/1 PNC 922652 □ |
| | | | • Open base for 6 & 10 GN 2/1 oven, disassembled PNC 922654 □ |
| | | | • 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
- Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens PNC 922729
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922731
- Exhaust hood without fan for 6&10x2/1 GN oven PNC 922734
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922736
- 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
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- Compatibility kit for installation on previous base GN 2/1 PNC 930218

Front

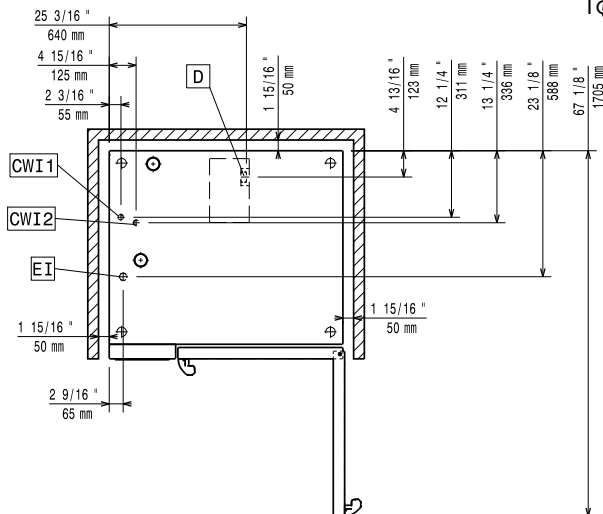


Side



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

Top



Electric

Supply voltage:

217811 (ECO62B2C0) 220-240 V/3 ph/50-60 Hz
 217821 (ECO62B2A0) 380-415 V/3N ph/50-60 Hz

Electrical power, default:

21.4 kW

Electrical power max.:

22.9 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

Chlorides:

<17 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 - 2/1 Gastronorm

Max load capacity:

60 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm

External dimensions, Depth: 971 mm

External dimensions, Height: 808 mm

Net weight: 155 kg

Shipping weight: 178 kg

Shipping volume:

217811 (ECO62B2C0) 1.28 m³

217821 (ECO62B2A0) 1.27 m³

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ISO Standards:

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