

SkyLine Premium Electric Combi Oven 6GN2/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217811 (ECOE62B2C0)

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

217821 (ECOE62B2A0)

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).
- 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.
- IPX 5 spray water protection certification for easy







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cleaning.

• Supplied with n.1 tray rack 2/1 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

- 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

•	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	PNC 922003	

- Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1
- Pair of grids for whole chicken (8 per grid 1,2kg each), GN 1/1
 AISI 304 stainless steel grid, GN 1/1
 PNC 922062
- AISI 304 stainless steel grid, GN 2/1
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
- Pair of AISI 304 stainless steel grids, PNC 922175 GN 2/1
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm
 Baking tray with 4 edges in aluminum, PNC 922191
- 400x600x20mm

 Pair of frying baskets

 AISI 304 stainless steel bakery/pastry

 PNC 922239

 PNC 922264
- grid 400x600mm

 Double-step door opening kit

 Grid for whole chicken (8 per grid PNC 922266
- 1,2kg each), GN 1/1
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens
- Universal skewer rack
 6 short skewers
 Smoker for lengthwise and crosswise
 PNC 922328
 PNC 922338
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)
- Multipurpose hook
 4 flanged feet for 6 & 10 GN , 2", 100-130mm
 Grease collection tray, GN 2/1, H=60
 PNC 922351
 PNC 922357
- Grease collection tray, GN 2/1, H=60 mm

•	Grid for whole duck (8 per grid - 1,8kg	PNC 922362	
	each), GN 1/1		
•	Tray support for 6 & 10 GN 2/1	PNC 922384	

- Tray support for 6 & 10 GN 2/1 PNC 922384 disassembled open base
 Wall mounted detergent tank holder PNC 922386
- - NOTTRANSLATED PNC 922390
 - NOTTRANSLATED PNC 922421
- - NOTTRANSLATED PNC 922438 □
- Slide-in rack with handle for 6 & 10 GN PNC 922605 2/1 oven
 Tray rack with wheels, 5 GN 2/1, 80mm PNC 922611 □
- Open base with tray support for 6 & 10 PNC 922613
 GN 2/1 oven
- Cupboard base with tray support for 6 PNC 922616 & 10 GN 2/1 oven
- Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding 5xGN 2/1 trays
- External connection kit for detergent PNC 922618 and rinse aid
- Stacking kit for electric 6 GN 2/1 oven PNC 922621 placed on electric 10 GN 2/1 oven
- Trolley for slide-in rack for 6 & 10 GN 2/1 PNC 922627 oven and blast chiller freezer
- Trolley for mobile rack for 2 stacked 6 PNC 922629
- GN 2/1 ovens on riser
 Trolley for mobile rack for 6 GN 2/1 on 6 PNC 922631 or 10 GN 2/1 ovens

- Riser on feet for stacked 2x6 GN 2/1 PNC 922633 ovens
- Riser on wheels for stacked 2x6 GN 2/1 PNC 922634 ovens, height 250mm
- Stainless steel drain kit for 6 & 10 GN PNC 922636 oven, dia=50mm
- Plastic drain kit for 6 &10 GN oven, dia=50mm
 Trolley with 2 tanks for grease
 PNC 922637
 PNC 922638
- collection

 Grease collection kit for open base (2 PNC 922639
- tanks, open/close device and drain)

 Wall support for 6 GN 2/1 oven

 PNC 922644
- Dehydration tray, GN 1/1, H=20mm
 Flat dehydration tray, GN 1/1
 PNC 922651
 PNC 922652
- Plat denydration tray, GN 1/1
 Open base for 6 & 10 GN 2/1 oven, disassembled
- Heat shield for 6 GN 2/1 oven
 Heat shield-stacked for ovens 6 GN 2/1
 PNC 922665
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- on 6 GN 2/1

 Heat shield-stacked for ovens 6 GN 2/1 PNC 922667 on 10 GN 2/1
- Fixed tray rack, 5 GN 2/1, 85mm pitch
 Kit to fix oven to the wall
 PNC 922681
 PNC 922687
- Kit to fix oven to the wall
 Tray support for 6 & 10 GN 2/1 open base
 PNC 922687
 PNC 922692
- 4 adjustable feet with black cover for 6 PNC 922693 & 10 GN ovens, 100-115mm
- Detergent tank holder for open base
 Tray rack with wheels, 6 GN 2/1, 65mm pitch (included)
 Mesh arilling grid
 PNC 922713
- Mesh grilling grid
 Probe holder for liquids
 PNC 922713
 PNC 922714











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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	
- 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 Potato baker for 28 potatoes, GN 1/1 Compatibility kit for installation on previous base GN 2/1 	PNC 925006 PNC 925008 PNC 930218	
ACC_CHEM		
 NOTTRANSLATED *NOTTRANSLATED* 	PNC 0S2394 PNC 0S2395	





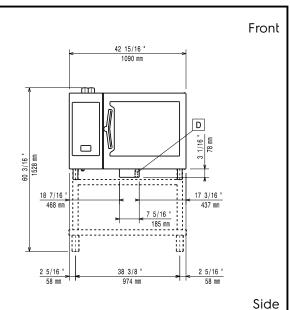


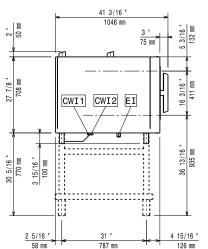






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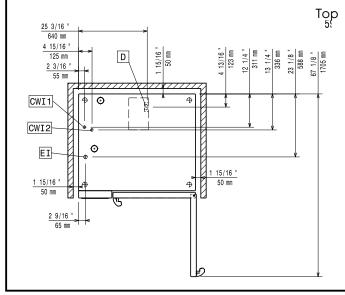


CWII Cold Water inlet 1 CWI2

Cold Water Inlet 2

D Drain

DO Overflow drain pipe



Electric

Circuit breaker required

Supply voltage:

217811 (ECOE62B2C0) 220-240 V/3 ph/50-60 Hz 217821 (ECOE62B2A0) 380-415 V/3N ph/50-60 Hz

Electrical power max.: 22.9 kW 21.4 kW Electrical power, default:

Water:

Max inlet water supply

30 °C temperature: 3/4" Water inlet "FCW" connection: 1-6 bar Pressure, bar min/max: Chlorides: <45 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:

6 (GN 2/1) Max load capacity: 60 kg

Key Information:

Right Side Door hinges: 1090 mm External dimensions, Width: External dimensions, Depth: 971 mm External dimensions, Height: 808 mm 155 kg Weight: Net weight: 155 kg Shipping weight: 178 kg Shipping volume:

217811 (ECOE62B2C0) 1.28 m³ 217821 (ECOE62B2A0) 1.27 m³

ISO Certificates

ISO Standards: 04











Electrical inlet (power)