

## SkyLine Premium Electric Combi Oven 6GN2/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



217851 (ECO62B2A1)

SkyLine Premium combi boiler oven with digital control, 6x2/1GN, 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 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 evenness 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

APPROVAL: \_\_\_\_\_

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 plug-in 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 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 920004 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                       | PNC 922003 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1   | PNC 922076 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1  | PNC 922175 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                 | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens                      | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> |
| • 6 short skewers   | PNC 922328 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)      | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm   | PNC 922357 | <input type="checkbox"/> |

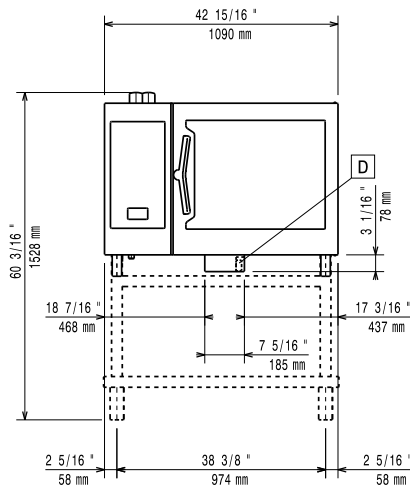
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|---|------------|--------------------------|
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1                             | PNC 922362 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base                             | PNC 922384 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 922390 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 922421 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 922438 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven                                  | PNC 922605 | <input type="checkbox"/> |
| • Tray rack with wheels, 5 GN 2/1, 80mm pitch                                       | PNC 922611 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 2/1 oven                                | PNC 922613 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 2/1 oven                            | PNC 922616 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding 5xGN 2/1 trays | PNC 922617 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid                               | PNC 922618 | <input type="checkbox"/> |
| • Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven         | PNC 922621 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer        | PNC 922627 | <input type="checkbox"/> |
| • Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser                     | PNC 922629 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens                      | PNC 922631 | <input type="checkbox"/> |
| • Riser on feet for stacked 2x6 GN 2/1 ovens  | PNC 922633 | <input type="checkbox"/> |
| • Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm                        | PNC 922634 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm                            | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm                                    | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection  | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for open base (2 tanks, open/close device and drain)        | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 6 GN 2/1 oven  | PNC 922644 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 2/1 oven, disassembled                                    | PNC 922654 | <input type="checkbox"/> |
| • Heat shield for 6 GN 2/1 oven   | PNC 922665 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1                                | PNC 922666 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1                               | PNC 922667 | <input type="checkbox"/> |
| • Fixed tray rack, 5 GN 2/1, 85mm pitch   | PNC 922681 | <input type="checkbox"/> |
| • Kit to fix oven to the wall   | PNC 922687 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 open base  | PNC 922692 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm                 | PNC 922693 | <input type="checkbox"/> |
| • Detergent tank holder for open base   | PNC 922699 | <input type="checkbox"/> |
| • Tray rack with wheels, 6 GN 2/1, 65mm pitch (included)                            | PNC 922700 | <input type="checkbox"/> |
| • Mesh grilling grid  | PNC 922713 | <input type="checkbox"/> |
| • Probe holder for liquids  | PNC 922714 | <input type="checkbox"/> |

- 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 ☐

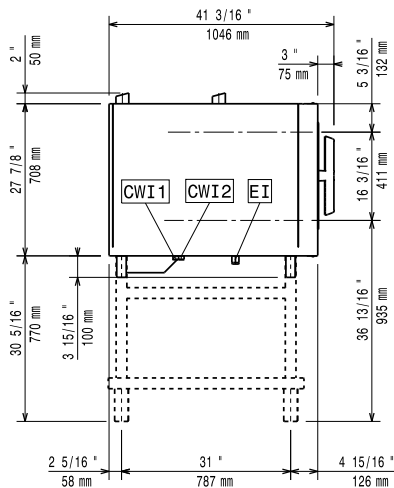
#### ACC\_CHEM

- \*NOT TRANSLATED\* PNC 0S2394 ☐
- \*NOT TRANSLATED\* PNC 0S2395 ☐

Front

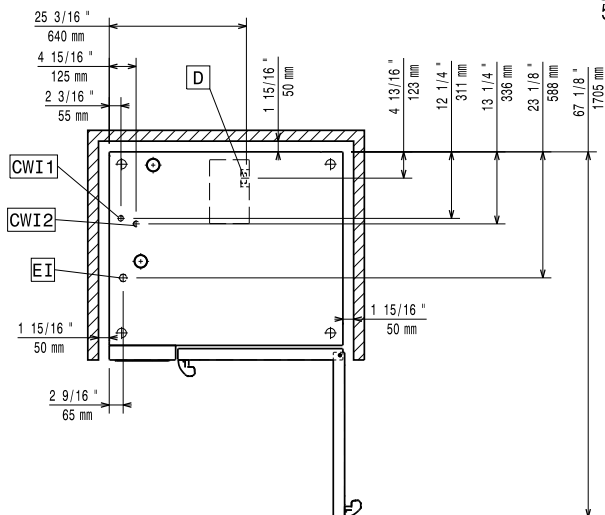


Side



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

Top



### 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

temperature: 30 °C  
 Water inlet "FCW" connection: 3/4"  
 Pressure, bar min/max: 1-6 bar  
 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 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  
 External dimensions, Depth: 971 mm  
 External dimensions, Height: 808 mm  
 Weight: 155 kg  
 Net weight: 155 kg  
 Shipping weight: 178 kg  
 Shipping volume: 1.27 m<sup>3</sup>

### ISO Certificates

ISO Standards: 04