

SkyLine Pro Electric Combi Oven 8 trays, 400X600mm Bakery

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



227952 (ECOE101C2AB)

SkyLine Pro combi boilerless oven with digital control, 8 400x600mm, electric, programmable, automatic cleaning, for bakery/pastry, pitch 80mm

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 pastry tray rack 400x600 mm, 80 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 pastry tray rack 400x600 mm, 80

APPROVAL: _____

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).

Included Accessories


- 1 of Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch PNC 922656

Optional Accessories

- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351 ☐
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382 ☐
- - NOT TRANSLATED - PNC 922390 ☐
- Tray rack with wheels, 10 GN 1/1, 65mm pitch (included) PNC 922601 ☐
- Tray rack with wheels 8 GN 1/1, 80mm pitch PNC 922602 ☐
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) PNC 922608 ☐
- 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 or 400x600mm 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 ☐
- Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven PNC 922623 ☐
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626 ☐
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630 ☐
- 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 10 GN 1/1 oven PNC 922645 ☐
- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch PNC 922648 ☐
- Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch PNC 922649 ☐

- 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 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch PNC 922656 ☐
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661 ☐
- Heat shield for 10 GN 1/1 oven PNC 922663 ☐
- Kit to convert from natural gas to LPG PNC 922670 ☐
- Kit to convert from LPG to natural gas PNC 922671 ☐
- Flue condenser for gas oven PNC 922678 ☐
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids PNC 922685 ☐
- 4 ADJUSTABLE FEET FOR 6&10 GN OVENS - 100-115MM PNC 922688 ☐
- 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 ☐
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch PNC 922694 ☐
- 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 ☐
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens PNC 922709 ☐
- 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, 8 GN 1/1, 85mm pitch PNC 922741 ☐
- Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742 ☐
- 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 ☐

- Compatibility kit for installation on previous base GN 1/1

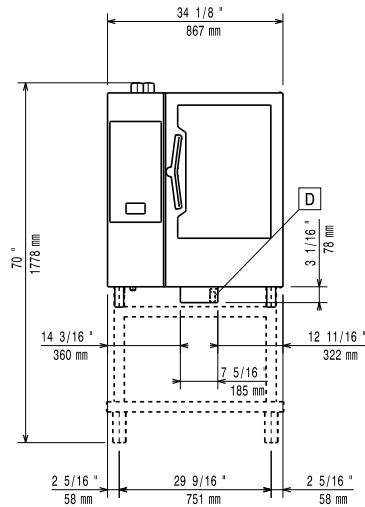
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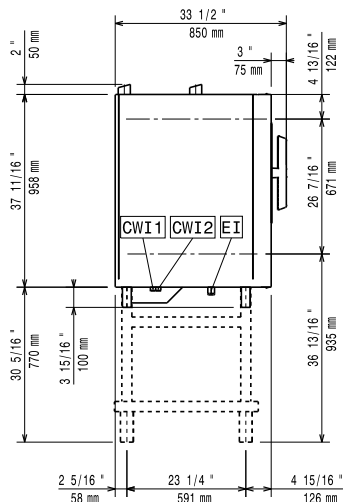
Electrolux
PROFESSIONAL

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Front

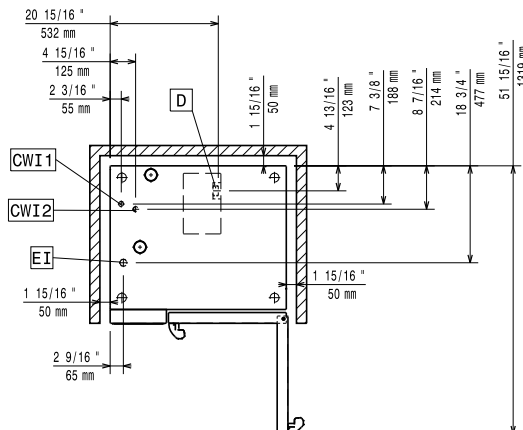


Side



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

Top



Electric

Supply voltage:
227952 (ECO E101C2AB) 380-415 V/3N ph/50-60 Hz
Electrical power, default: 19 kW
Electrical power max.: 20.3 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: 8 - 400x600
Max load capacity: 45 kg

Key Information:

Door hinges:
External dimensions, Width: 867 mm
External dimensions, Depth: 775 mm
External dimensions, Height: 1058 mm
Net weight: 130 kg
Shipping weight: 150 kg
Shipping volume: 1.06 m³

ISO Certificates

ISO Standards: 04



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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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