

SkyLine PremiumS Electric Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



217752 (ECOE101T2A1)

SkyLine PremiumS combi boiler oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316

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 recognise 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 convection 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 (101 °C - 130 °C).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savoury and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimises 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 personalise and save up to 70 variants per family.
- Cycles+:
 - Regeneration (ideal for banqueting on plate or rethermalizing on tray),
 - Low Temperature Cooking (to minimise weight loss and maximise 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 pasteurisation 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 organise the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 60 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.

APPROVAL: _____

- 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: 10 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.
- 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 1/1 GN, 67 mm pitch.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - colour-blind friendly panel.
- 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 optimising time and efficiency (requires optional accessory).
- Pictures upload for full customisation of cooking cycles.
- Make-it-mine feature to allow full personalisation or locking of the user interface.
- SkyHub lets the user group the favourite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalised alerts for each task.
- 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).
- Training and guidance support materials are easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualisation 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 customised 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 organises the cooking sequence of the chosen cycles optimising the work in the kitchen from a time and energy efficiency point of view.

- Energy Star 2.0 certified product.
- 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).

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"/>
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	<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"/>
• 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"/>
• USB probe for sous-vide cooking	PNC 922281	<input type="checkbox"/>
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>
• 4 long skewers	PNC 922327	<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"/>
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>
• Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	<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"/>
• Tray rack with wheels, 10 GN 1/1, 65mm pitch (included)	PNC 922601	<input type="checkbox"/>

• Tray rack with wheels 8 GN 1/1, 80mm pitch	PNC 922602	<input type="checkbox"/>	• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>
• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922608	<input type="checkbox"/>	• Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	<input type="checkbox"/>
• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	<input type="checkbox"/>	• Mesh grilling grid	PNC 922713	<input type="checkbox"/>
• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	<input type="checkbox"/>	• Probe holder for liquids	PNC 922714	<input type="checkbox"/>
• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>	• Odourless hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	<input type="checkbox"/>
• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm	PNC 922615	<input type="checkbox"/>	• Odourless hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722	<input type="checkbox"/>
• External connection kit for detergent and rinse aid	PNC 922618	<input type="checkbox"/>	• Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	<input type="checkbox"/>
• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain)	PNC 922619	<input type="checkbox"/>	• Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens	PNC 922727	<input type="checkbox"/>
• Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens	PNC 922620	<input type="checkbox"/>	• Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	<input type="checkbox"/>
• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>	• Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	<input type="checkbox"/>
• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	<input type="checkbox"/>	• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>	• Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	<input type="checkbox"/>
• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>	• Fixed tray rack, 8 GN 1/1, 85mm pitch	PNC 922741	<input type="checkbox"/>
• Trolley with 2 tanks for grease collection	PNC 922638	<input type="checkbox"/>	• Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742	<input type="checkbox"/>
• Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	<input type="checkbox"/>	• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>
• Wall support for 10 GN 1/1 oven	PNC 922645	<input type="checkbox"/>	• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>
• Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
• Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 922752	<input type="checkbox"/>
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 922773	<input type="checkbox"/>
• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 922774	<input type="checkbox"/>
• Open base for 6 & 10 GN 1/1 oven, disassembled	PNC 922653	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 922776	<input type="checkbox"/>
• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>
• Heat shield for 10 GN 1/1 oven	PNC 922663	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>
• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>	• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 open base	PNC 922690	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm	PNC 922693	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch	PNC 922694	<input type="checkbox"/>	• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	<input type="checkbox"/>
		<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	<input type="checkbox"/>
		<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>
		<input type="checkbox"/>	• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>
		<input type="checkbox"/>	Recommended Detergents		
		<input type="checkbox"/>	• *NOT TRANSLATED*	PNC 0S2394	<input type="checkbox"/>
		<input type="checkbox"/>	• C22-CLEANING TAB;100 BAGS; 1 TAB = 65GR ADR & IMDG Limited Quantity	PNC 0S2395	<input type="checkbox"/>

Front

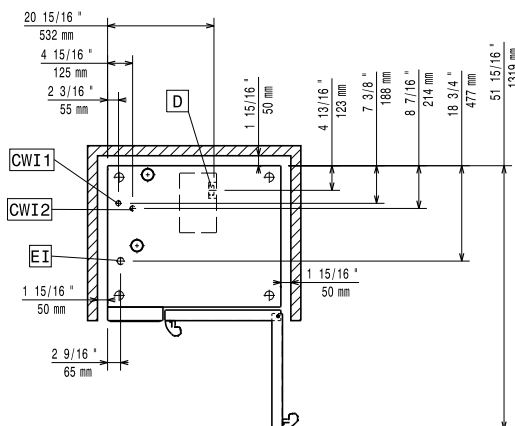


Side



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

Top



Electric

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

Circuit breaker required

Supply voltage: 380-415 V/3N ph/50-60 Hz
Electrical power max.: 20.3 kW
Electrical power, default: 19 kW

Water:

Max inlet water supply temperature: 30 °C
Water inlet connections "CWI1-CWI2": 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: Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access: 50 cm left hand side.

Capacity:

Trays type: 10 (GN 1/1)
Max load capacity: 50 kg

Key Information:

Door hinges: Right Side
External dimensions, Width: 867 mm
External dimensions, Depth: 775 mm
External dimensions, Height: 1058 mm
Weight: 141 kg
Net weight: 141 kg
Shipping weight: 159 kg
Shipping volume: 1.11 m³

ISO Certificates

ISO Standards: ISO 9001; ISO 14001; ISO 45001; ISO 50001