ITEM #

MODEL #

NAME #

SIS #

AIA #

SkyLine Pro
Electric Combi Oven 10GN1/1

217912 (ECOE101C2C0)   SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

217922 (ECOE101C2A0)   SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

Main Features

- 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.
- 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).
- 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 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 cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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

APPROVAL:

ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).

Optional Accessories
- External connection kit for detergent and rinse aid   PNC 922618   ❏

Recommended Detergents
- *NOT TRANSLATED*   PNC 0S2394   ❏
- C22-CLEANING TAB;100 BAGS; 1 TAB = PNC 0S2395   ❏
  65GR   ADR & IMDG
  Limited Quantity

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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.

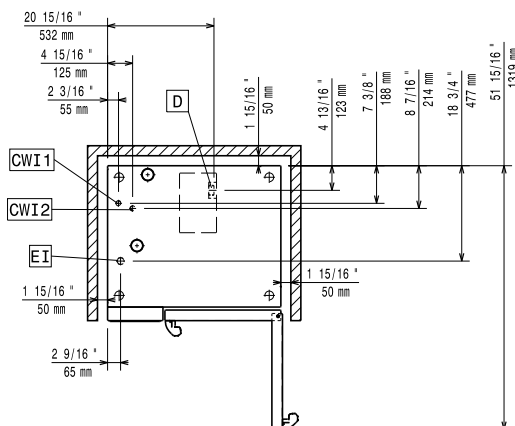2025.06.14

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

Circuit breaker required	
Supply voltage:	
217912 (ECOE101C2C0)	220–240 V/3 ph/50-60 Hz
217922 (ECOE101C2A0)	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:	<10 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:	127 kg
Net weight:	127 kg
Shipping weight:	144 kg
Shipping volume:	
217912 (ECOE101C2C0)	1.06 m³
217922 (ECOE101C2A0)	1.11 m³

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