



Electrolux
PROFESSIONAL

SkyLine Premium Electric Combi Oven 10GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



217853 (ECOIE102B2A1)

SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning, boiler in AISI 316

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 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 (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: 10 GN 2/1 or 20 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.

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

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 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 power function for customised slow cooking cycles.

Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388 ☐
- Water softener with cartridge and flow meter (high steam usage) PNC 920003 ☐
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003 ☐
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017 ☐
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036 ☐
- AISI 304 stainless steel grid, GN 1/1 PNC 922062 ☐
- AISI 304 stainless steel grid, GN 2/1 PNC 922076 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171 ☐
- Pair of AISI 304 stainless steel grids, GN 2/1 PNC 922175 ☐
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189 ☐
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190 ☐
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191 ☐
- Pair of frying baskets PNC 922239 ☐
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264 ☐
- Double-step door opening kit PNC 922265 ☐
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266 ☐
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325 ☐

- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- Multipurpose hook PNC 922348 ☐
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351 ☐
- Grease collection tray, GN 2/1, H=60 mm PNC 922357 ☐
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362 ☐
- Thermal cover for 10 GN 2/1 oven and blast chiller freezer PNC 922366 ☐
- Tray support for 6 & 10 GN 2/1 disassembled open base PNC 922384 ☐
- Wall mounted detergent tank holder PNC 922386 ☐
- - NOT TRANSLATED - PNC 922390 ☐
- - NOT TRANSLATED - PNC 922421 ☐
- Tray rack with wheels, 10 GN 2/1, 65mm pitch (included) PNC 922603 ☐
- Tray rack with wheels 8 GN 2/1, 80mm pitch PNC 922604 ☐
- Slide-in rack with handle for 6 & 10 GN 2/1 oven PNC 922605 ☐
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) PNC 922609 ☐
- Open base with tray support for 6 & 10 GN 2/1 oven PNC 922613 ☐
- Cupboard base with tray support for 6 & 10 GN 2/1 oven PNC 922616 ☐
- External connection kit for detergent and rinse aid PNC 922618 ☐
- Stacking kit for gas 6 GN 2/1 oven placed on gas 10 GN 2/1 oven PNC 922621 ☐
- Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer PNC 922627 ☐
- Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens PNC 922631 ☐
- 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 ☐
- Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch PNC 922650 ☐
- Dehydration tray, GN 1/1, H=20mm PNC 922651 ☐
- Flat dehydration tray, GN 1/1 PNC 922652 ☐
- Open base for 6 & 10 GN 2/1 oven, disassembled PNC 922654 ☐
- Heat shield for 10 GN 2/1 oven PNC 922664 ☐
- Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 PNC 922667 ☐
- Kit to fix oven to the wall PNC 922687 ☐
- Tray support for 6 & 10 GN 2/1 open base PNC 922692 ☐
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm PNC 922693 ☐
- Detergent tank holder for open base PNC 922699 ☐

- | | | |
|---|------------|--------------------------|
| • 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 | <input type="checkbox"/> |
| • Odourless hood with fan for 6+6 or 6+10 GN 2/1 electric ovens | PNC 922721 | <input type="checkbox"/> |
| • Condensation hood with fan for 6 & 10 GN 2/1 electric oven | PNC 922724 | <input type="checkbox"/> |
| • Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens | PNC 922726 | <input type="checkbox"/> |
| • Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens | PNC 922729 | <input type="checkbox"/> |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens | PNC 922731 | <input type="checkbox"/> |
| • Exhaust hood without fan for 10x2/1 GN oven | PNC 922734 | <input type="checkbox"/> |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens | PNC 922736 | <input type="checkbox"/> |
| • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm | PNC 922745 | <input type="checkbox"/> |
| • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922752 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922773 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922774 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922776 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> |
| • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> |
| • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> |
| • Compatibility kit for installation on previous base GN 2/1 | PNC 930218 | <input type="checkbox"/> |

Recommended Detergents

- | | | |
|---|------------|--------------------------|
| • *NOT TRANSLATED* | PNC 0S2394 | <input type="checkbox"/> |
| • C22-CLEANING TAB;100 BAGS; 1 TAB = 65GR
ADR & IMDG
Limited Quantity | PNC 0S2395 | <input type="checkbox"/> |



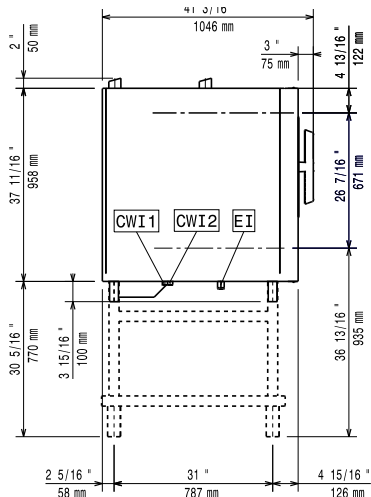
Electrolux
PROFESSIONAL

SkyLine Premium Electric Combi Oven 10GN2/1

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.: 40.1 kW
Electrical power, default: 37.4 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 2/1)
Max load capacity: 100 kg

Key Information:

Door hinges: Right Side
External dimensions, Width: 1090 mm
External dimensions, Depth: 971 mm
External dimensions, Height: 1058 mm
Weight: 179 kg
Net weight: 179 kg
Shipping weight: 201 kg
Shipping volume: 1.59 m³

ISO Certificates

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



SkyLine Premium
Electric Combi Oven 10GN2/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.05.07