

## SkyLine Premium Electric Combi Oven 20GN2/1

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

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

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

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

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



217855 (ECOE202B2A1)

SkyLine Premium combi boiler oven with digital control, 20x2/1GN, electric, programmable, 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 (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: 20 GN 2/1 or 40 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: \_\_\_\_\_

## 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 trolley rack 2/1 GN, 63 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 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.

## Included Accessories

- 1 of - NOT TRANSLATED - PNC 922757

## Optional Accessories

- - NOT TRANSLATED - PNC 922757 ☐

## Recommended Detergents

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

## 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

<b>Supply voltage:</b>	380-415 V/3N ph/50-60 Hz
<b>Electrical power max.:</b>	70.2 kW
<b>Electrical power, default:</b>	65.4 kW

## Water:

<b>Max inlet water supply temperature:</b>	30 °C
<b>Water inlet connections "CW11-CW12":</b>	3/4"
<b>Pressure, bar min/max:</b>	1-6 bar
<b>Chlorides:</b>	<85 ppm
<b>Conductivity:</b>	>50 µS/cm
<b>Drain "D":</b>	50mm
<b>Electrolux Professional</b> recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information.	

## Installation:

<b>Clearance:</b>	Clearance: 5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

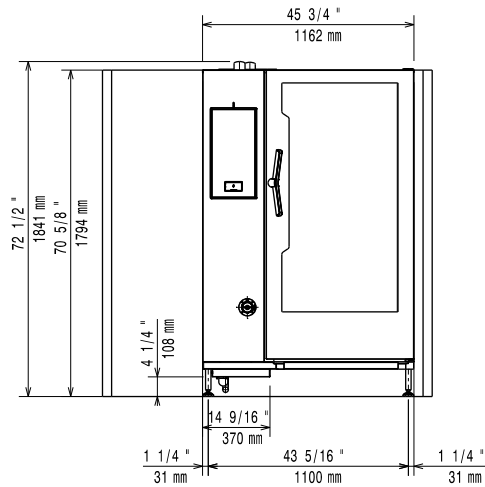
## Capacity:

<b>Trays type:</b>	20 (GN 2/1)
<b>Max load capacity:</b>	200 kg

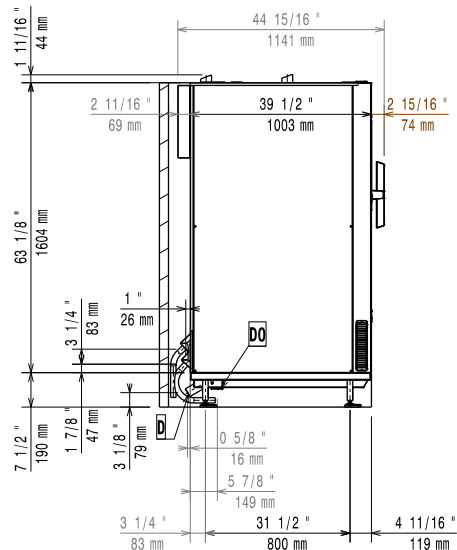
## Key Information:

<b>Door hinges:</b>	Right Side
<b>External dimensions, Width:</b>	1162 mm
<b>External dimensions, Depth:</b>	1066 mm
<b>External dimensions, Height:</b>	1794 mm
<b>Weight:</b>	348 kg
<b>Net weight:</b>	348 kg
<b>Shipping weight:</b>	381 kg
<b>Shipping volume:</b>	2.77 m <sup>3</sup>

Front

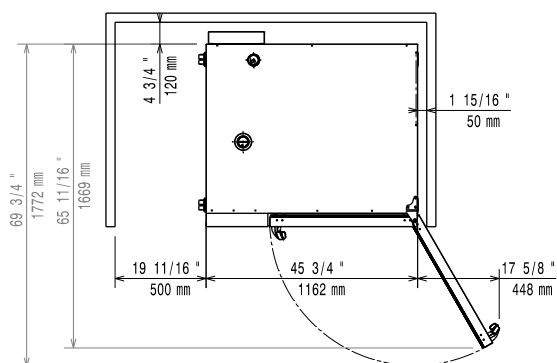


Side

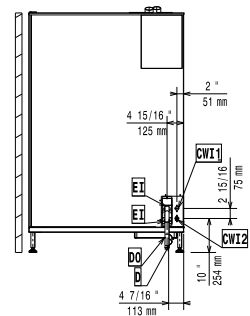


- CWI1 = Cold Water inlet 1 (cleaning)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 DO = Overflow drain pipe
- EI = Electrical inlet (power)

Top



Distances



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