

## SkyLine Premium Electric Combi Oven 6GN1/1

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

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

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

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

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



217850 (ECOE61B2A1)

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, 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: 6 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.
- IPX 5 spray water protection certification for easy

APPROVAL: \_\_\_\_\_

cleaning.

- Supplied with n.1 tray rack 1/1 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 | <input type="checkbox"/> | • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 920004 | <input type="checkbox"/> | • Tray support for 6 & 10 GN 1/1 disassembled open base   | PNC 922382 | <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"/> | • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> | • - NOT TRANSLATED -  | PNC 922390 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> | • - NOT TRANSLATED -  | PNC 922421 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> | • Tray rack with wheels, 6 GN 1/1, 65mm pitch (included)  | PNC 922600 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2  | PNC 922086 | <input type="checkbox"/> | • Tray rack with wheels 5 GN 1/1, 80mm pitch  | PNC 922606 | <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"/> | • Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) | PNC 922607 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                 | PNC 922189 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 1/1 oven  | PNC 922610 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 1/1 oven  | PNC 922612 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 1/1 oven  | PNC 922614 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <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"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> | • External connection kit for detergent and rinse aid   | PNC 922618 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <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"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <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"/> |
| • Grease collection tray, GN 1/1, H=100 mm  | PNC 922321 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer  | PNC 922626 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lengthwise ovens                                     | PNC 922324 | <input type="checkbox"/> | • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser   | PNC 922628 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <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"/> |
| • 4 long skewers  | PNC 922327 | <input type="checkbox"/> | • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base   | PNC 922632 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)      | PNC 922338 | <input type="checkbox"/> | • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm  | PNC 922635 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922636 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922637 | <input type="checkbox"/> |
|   |            |                          | • Trolley with 2 tanks for grease collection  | PNC 922638 | <input type="checkbox"/> |
|   |            |                          | • Grease collection kit for open base (2 tanks, open/close device and drain)  | PNC 922639 | <input type="checkbox"/> |
|   |            |                          | • Wall support for 6 GN 1/1 oven  | PNC 922643 | <input type="checkbox"/> |
|   |            |                          | • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> |
|   |            |                          | • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> |
|   |            |                          | • Open base for 6 & 10 GN 1/1 oven, disassembled  | PNC 922653 | <input type="checkbox"/> |
|   |            |                          | • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch  | PNC 922655 | <input type="checkbox"/> |
|   |            |                          | • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer                                       | PNC 922657 | <input type="checkbox"/> |
|   |            |                          | • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1  | PNC 922660 | <input type="checkbox"/> |
|   |            |                          | • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1   | PNC 922661 | <input type="checkbox"/> |



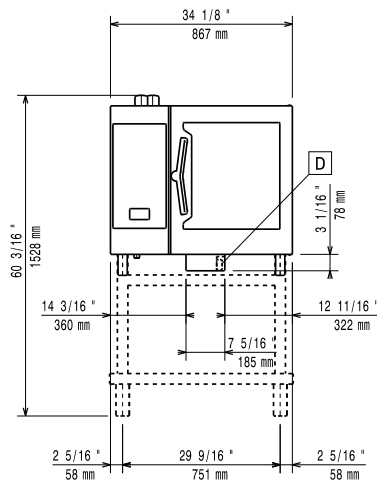
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|---|------------|--------------------------|--|------------|--------------------------|
| • Heat shield for 6 GN 1/1 oven   | PNC 922662 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=60mm                    | PNC 925011 | <input type="checkbox"/> |
| • Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven | PNC 922679 | <input type="checkbox"/> | • Compatibility kit for installation on previous base GN 1/1 | PNC 930217 | <input type="checkbox"/> |
| • Fixed tray rack for 6 GN 1/1 and 400x600mm grids  | PNC 922684 | <input type="checkbox"/> | <b>Recommended Detergents</b>                                |            |                          |
| • Kit to fix oven to the wall   | PNC 922687 | <input type="checkbox"/> | • *NOT TRANSLATED*   | PNC 0S2394 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 open base  | PNC 922690 | <input type="checkbox"/> | • C22-CLEANING TAB;100 BAGS; 1 TAB = 65GR                    | PNC 0S2395 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm                               | PNC 922693 | <input type="checkbox"/> | ADR & IMDG Limited Quantity                                  |            |                          |
| • Detergent tank holder for open base   | PNC 922699 | <input type="checkbox"/> |  |            |                          |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base                                     | PNC 922702 | <input type="checkbox"/> |  |            |                          |
| • Wheels for stacked ovens  | PNC 922704 | <input type="checkbox"/> |  |            |                          |
| • 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 1/1 electric ovens  | PNC 922718 | <input type="checkbox"/> |  |            |                          |
| • Odourless hood with fan for 6+6 or 6+10 GN 1/1 electric ovens                                   | PNC 922722 | <input type="checkbox"/> |  |            |                          |
| • Condensation hood with fan for 6 & 10 GN 1/1 electric oven                                      | PNC 922723 | <input type="checkbox"/> |  |            |                          |
| • Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens                       | PNC 922727 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens   | PNC 922728 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens                                     | PNC 922732 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood without fan for 6&10 1/1GN ovens   | PNC 922733 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens                                  | PNC 922737 | <input type="checkbox"/> |  |            |                          |
| • Fixed tray rack, 5 GN 1/1, 85mm pitch   | PNC 922740 | <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"/> |  |            |                          |
| • Baking tray for 4 baguettes, GN 1/1   | PNC 925007 | <input type="checkbox"/> |  |            |                          |
| • Potato baker for 28 potatoes, GN 1/1  | PNC 925008 | <input type="checkbox"/> |  |            |                          |
| • Non-stick universal pan, GN 1/2, H=20mm   | PNC 925009 | <input type="checkbox"/> |  |            |                          |
| • Non-stick universal pan, GN 1/2, H=40mm   | PNC 925010 | <input type="checkbox"/> |  |            |                          |



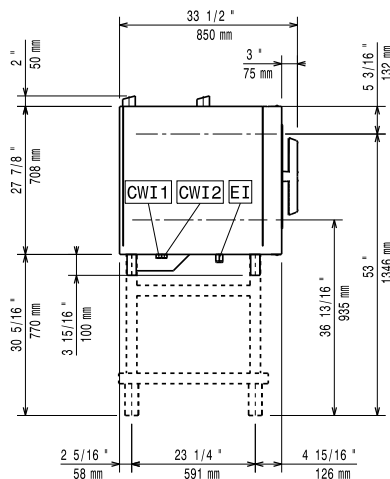
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## SkyLine Premium Electric Combi Oven 6GN1/1

Front

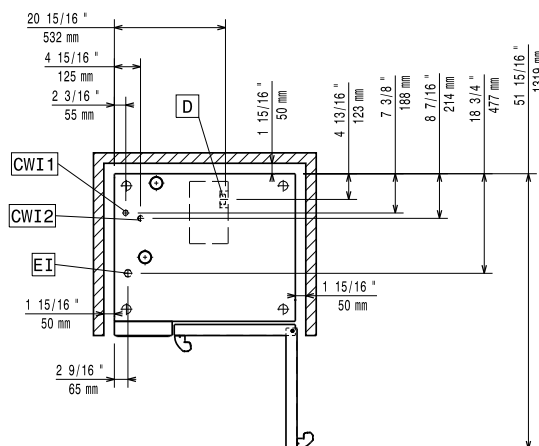


Side



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.: 11.8 kW  
Electrical power, default: 11.1 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: 6 (GN 1/1)  
Max load capacity: 30 kg

### Key Information:

Door hinges: Right Side  
External dimensions, Width: 867 mm  
External dimensions, Depth: 775 mm  
External dimensions, Height: 808 mm  
Weight: 114 kg  
Net weight: 114 kg  
Shipping weight: 131 kg  
Shipping volume: 0.85 m<sup>3</sup>

### ISO Certificates

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



**SkyLine Premium**  
Electric Combi Oven 6GN1/1

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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