

## SkyLine Premium Electric Combi Oven 6GN2/1

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

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

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

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

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


**217851 (ECOE62B2A1)**

SkyLine Premium combi boiler oven with digital control, 6x2/1GN, 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: 6 GN 2/1 or 12 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 cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

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

## 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.

## Optional Accessories

### Recommended Detergents

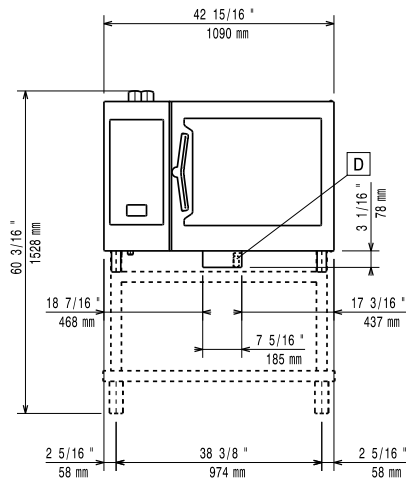
- \*NOT TRANSLATED\* PNC 0S2394 ☐
- C22-CLEANING TAB;100 BAGS; 1 TAB = PNC 0S2395 ☐  
65GR ADR & IMDG  
Limited Quantity



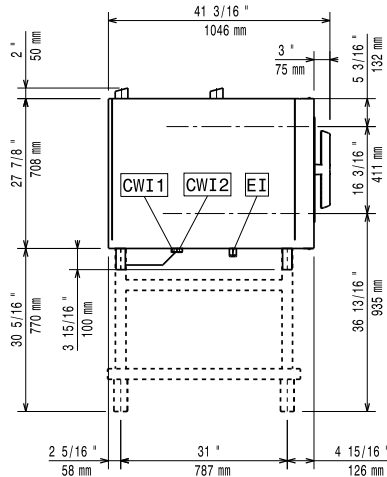
**Electrolux**  
PROFESSIONAL

## SkyLine Premium Electric Combi Oven 6GN2/1

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.: 22.9 kW  
Electrical power, default: 21.4 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: 6 (GN 2/1)  
Max load capacity: 60 kg

### Key Information:

Door hinges: Right Side  
External dimensions, Width: 1090 mm  
External dimensions, Depth: 971 mm  
External dimensions, Height: 808 mm  
Weight: 155 kg  
Net weight: 155 kg  
Shipping weight: 178 kg  
Shipping volume: 1.27 m<sup>3</sup>

### ISO Certificates

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



SkyLine Premium  
Electric Combi Oven 6GN2/1

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

2025.06.10