



Electrolux
PROFESSIONAL

SkyLine ProS SkyLine ProS Combi Boilerless Oven - Electric 480V

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



219609
(ECO101K3130)

SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, spray gun, 6-sensor probe, 3-glass door and IoT module - 480V US

Short Form Specification

Item No. _____

Replaces 219642

- Combi oven with high resolution full touch screen interface, multilanguage.
- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings
- Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional)
- Single sensor core temperature probe.
- Triple-glass door with double LED lights line.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Main Features

- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener (11 settings)
- Dry, hot convection cycle (77 °F - 575 °F/25°C - 300 °C): ideal for convection cooking.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer: Special feature to manage up to 60 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic cool-down and pre-heat function
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.

Construction

- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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.

Sustainability

- Human centered design: with 4-star certification for ergonomics and usability.
- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays

APPROVAL: _____

Electrolux Professional, Inc.
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4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

management (Registered Design at EPO).

- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility (*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.*

*Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20

- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- Plan-n-Save: the oven organizes the sequence of the chosen cooking cycles to optimize the processes in the kitchen reducing time and energy consumption.

Included Accessories

- 5 of Single 304 stainless steel grid PNC 922062 (12" x 20")

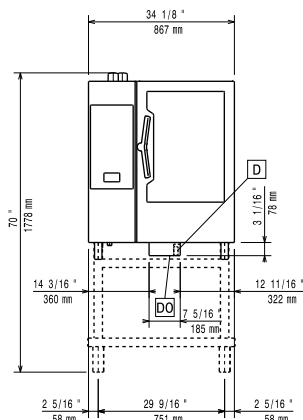
Optional Accessories

- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920004 ☐
- Water filter with cartridge and flow meter for medium steam usage PNC 920005 ☐
- Caster kit for base for 61, 62, 101 and 102 oven bases only PNC 922003 ☐
- Pair of half size oven racks, type 304 stainless steel PNC 922017 ☐
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ☐
- Single 304 stainless steel grid (12" x 20") PNC 922062 ☐
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086 ☐
- External side spray unit PNC 922171 ☐
- Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" PNC 922189 ☐
- Perforated baking tray, made of perforated aluminum, 16" x 24" PNC 922190 ☐
- Baking tray, made of aluminum 16" x 24" PNC 922191 ☐
- Pair of frying baskets PNC 922239 ☐
- Pastry grid 16" x 24" PNC 922264 ☐
- Double-click closing catch for oven door PNC 922265 ☐
- Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) PNC 922266 ☐
- USB Probe for sous-vide cooking (only for Touchline ovens) PNC 922281 ☐

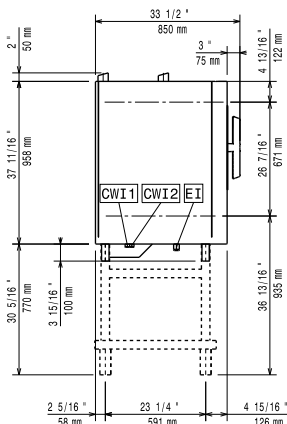
- Grease collection tray (4") for 61 and 101 ovens PNC 922321 ☐
- Kit universal skewer rack & (4) long skewer ovens (TANDOOR) PNC 922324 ☐
- Universal skewer pan for ovens (TANDOOR) PNC 922326 ☐
- Skewers for ovens, (4) 24" long (TANDOOR) PNC 922327 ☐
- Grease collection tray (1 1/2") for 61 and 101 ovens PNC 922329 ☐
- Multipurpose hook PNC 922348 ☐
- 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM PNC 922351 ☐
- Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1 PNC 922362 ☐
- Thermal blanket for 101 oven (trolley not included) PNC 922364 ☐
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386 ☐
- USB SINGLE POINT PROBE PNC 922390 ☐
- IoT module for SkyLine ovens and blast chiller/freezers PNC 922421 ☐
- Connectivity router (WiFi and LAN) PNC 922435 ☐
- STEAM OPTIMIZER PNC 922440 ☐
- Grease Collection Kit for Oven Cupboard Base GN 1/1-2/1 (trolley with 2 tanks, open/close device for drain) PNC 922450 ☐
- GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN) PNC 922451 ☐
- GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN) PNC 922452 ☐
- 10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers PNC 922601 ☐
- 8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers PNC 922602 ☐
- Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) PNC 922608 ☐
- Slide-in rack with handle for 61 and 101 combi oven PNC 922610 ☐
- Open base with tray support for 61 & 101 combi oven PNC 922612 ☐
- Cupboard base with tray support for 61 & 101 combi oven PNC 922614 ☐
- HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 61 AND 101 OVEN HALF SHEET PANS (12" X 20") PNC 922615 ☐
- External connection kit for detergent and rinse aid PNC 922618 ☐
- Stacking kit for electric 61/61 combi ovens or electric 61/101 combi ovens PNC 922620 ☐

• Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>	• TROLLEY FOR GREASE COLLECTION KIT	PNC 922752	<input type="checkbox"/>
• Trolley for mobile rack for 61 on 61 or 101 combi ovens	PNC 922630	<input type="checkbox"/>	• WATER INLET PRESSURE REDUCER	PNC 922773	<input type="checkbox"/>
• Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2")	PNC 922636	<input type="checkbox"/>	• KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS	PNC 922774	<input type="checkbox"/>
• Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")	PNC 922637	<input type="checkbox"/>	• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>
• Wall support for 101 oven	PNC 922645	<input type="checkbox"/>	• Non-stick universal pan (12" x 20" x 3/4")	PNC 925000	<input type="checkbox"/>
• Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")	PNC 922648	<input type="checkbox"/>	• Non-stick universal pan (12" x 20" x 1 1/2")	PNC 925001	<input type="checkbox"/>
• Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch	PNC 922649	<input type="checkbox"/>	• Non-stick universal pan (12" x 20" x 2 1/2")	PNC 925002	<input type="checkbox"/>
• Dehydration tray, (12" x 20"), H=2/3"	PNC 922651	<input type="checkbox"/>	• Frying griddle double sided (ribbed/smooth) 12" x 20"	PNC 925003	<input type="checkbox"/>
• Flat dehydration tray, (12" x 20")	PNC 922652	<input type="checkbox"/>	• Aluminum combi oven grill (12" x 20")	PNC 925004	<input type="checkbox"/>
• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	<input type="checkbox"/>	• Egg fryer for 8 eggs (12" X 20")	PNC 925005	<input type="checkbox"/>
• Heat shield for stacked ovens 61 on 101 combi ovens	PNC 922661	<input type="checkbox"/>	• Flat baking tray with 2 edges (12" x 20")	PNC 925006	<input type="checkbox"/>
• Heat shield for 101 combi oven	PNC 922663	<input type="checkbox"/>	• Baking tray for (4) baguettes (12" x 20")	PNC 925007	<input type="checkbox"/>
• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>	• Potato baker GN 1/1 for 28 potatoes (12"X20")	PNC 925008	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>	• Non-stick U-pan (12" x 10" x 3/4")	PNC 925009	<input type="checkbox"/>
• Tray support for 61 & 101 oven base	PNC 922690	<input type="checkbox"/>	• Non-stick U-pan (12" x 10" x 1 1/2")	PNC 925010	<input type="checkbox"/>
• 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in - 7 9/16in)	PNC 922693	<input type="checkbox"/>	• Non-stick U-pan (12" x 10" x 2 1/2")	PNC 925011	<input type="checkbox"/>
• Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 101 oven pitch: 2 1/2"	PNC 922694	<input type="checkbox"/>	• 6 NON-STICK U-PAN (12" X 20" X 3/4")	PNC 925012	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>	• 6 NON-STICK U-PAN (12"X20"X1 1/2")	PNC 925013	<input type="checkbox"/>
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>	• 6 NON-STICK U-PAN (12"X20"X2 1/2")	PNC 925014	<input type="checkbox"/>
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>			
• Spit for lamb or suckling pig (up to 26lbs) for 61,101,201	PNC 922709	<input type="checkbox"/>			
• Mesh grilling grid (12" x 20")	PNC 922713	<input type="checkbox"/>			
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>			
• 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in)	PNC 922745	<input type="checkbox"/>			
• Tray for traditional static cooking, H=100mm (12" x 20")	PNC 922746	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>			
• Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor	PNC 922751	<input type="checkbox"/>			

Front



Side



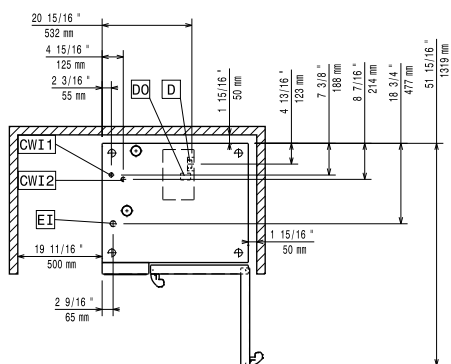
CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top



5

Electric

Supply voltage:	480 V/3 ph/60 Hz
Electrical power, max:	19 kW
Electrical power, default:	19 kW
Maximum Over-Current Protection (MOP):	30A

Water:

Water Cold Supply Connection	unfiltered
Water inlet cold 2	filtered
Pressure:	15-87 psi (1-6 bar)
Max inlet water supply temperature:	30 °C
Water inlet "FCW" connection:	3/4"
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Water inlet "CW" connection:	3/4"

Capacity:

Max load capacity:	50 kg
Number and type of grids:	10 (GN 1/1)
Shelf capacity:	10 Grids

Key Information:

Door hinges:	Right Side
External dimensions, Width:	34 1/8" (867 mm)
External dimensions, Depth:	30 1/2" (775 mm)
External dimensions, Height:	41 5/8" (1058 mm)
Net weight:	290 lbs (131.5 kg)
Shipping width:	36 5/8" (930 mm)
Shipping depth:	36 5/8" (930 mm)
Shipping height:	50 3/8" (1280 mm)
Shipping weight:	397 lbs (149.5 kg)
Shipping volume:	39.09 ft³ (1.11 m³)

Approvals

ETL C&US; ETL SANITATION;
ErgoCert 4*

ISO Certificates

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

Current consumption:	22.9 Amps
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