![Electrolux Professional logo]

SkyLine ProS
SkyLine ProS Electric Boilerless Combi Oven 201 208V

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**219626
(ECOE201K3L30)**

SkyLine ProS Combi Boilerless Oven with touch screen control, 20x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, spray gun, 6-sensor probe, 3-glass door and IoT module - 208V US

Short Form Specification

Item No. _____

**Replaces 219654

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, 63 mm pitch. Adjustable levelling feet.

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 eveness 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: _____

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 , 43% less detergent and 25% less energy with the new washing cycles.*

*Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine 20 GN1/1 electric combi oven with boiler vs the previous version.

- 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 reduxing time and energy consumption.

Included Accessories

- 10 of Single 304 stainless steel grid (12 " x 20") PNC 922062
- 1 of 20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers PNC 922753

Optional Accessories

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	❏
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	❏

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Grease collection tray (1 1/2") for 61 and 101 ovens	PNC 922329	❏
Smoker for ovens	PNC 922338	❏
Multipurpose hook	PNC 922348	❏
Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1	PNC 922362	❏
Thermal blanket for 201 oven (trolley not included)	PNC 922365	❏
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	❏
ELEVATING KIT WITH TROLLEY HEIGHT EXTENSION FOR 20GN1/1 OVEN	PNC 922446	❏
External connection kit for detergent and rinse aid	PNC 922618	❏
Dehydration tray, (12" x 20"), H=2/3"	PNC 922651	❏
Flat dehydration tray, (12" x 20")	PNC 922652	❏
Heat shield for 201 combi oven	PNC 922659	❏
Trolley with tray rack, 201 combi oven, h=80mm (3 1/6")	PNC 922683	❏
Kit to fix oven to the wall	PNC 922687	❏
4 flanged feet for 201 and 202 combi ovens , 2", 100-130mm (4"-5")	PNC 922707	❏
Mesh grilling grid (12" x 20")	PNC 922713	❏
Probe holder for liquids	PNC 922714	❏
Stainless steel drain kit for 201 & 202 oven, d=50mm (2")	PNC 922738	❏
Plastic drain kit for 201 & 202 combi oven, d=50mm (2")	PNC 922739	❏
Holder for trolley handle (when trolley is in the oven) for 201 and 202 combi ovens	PNC 922743	❏
Tray for traditional static cooking, H=100mm (12' x 20")	PNC 922746	❏
Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	❏
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	❏
20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers	PNC 922753	❏
16 Tray Rack Trolley, Half Sheet Pans, 3" (80mm) pitch for 201 ovens and blast chillers	PNC 922754	❏
201 Banquet trolley for oven and blast chiller for 54 plates holding, 3" (74mm) pitch	PNC 922756	❏
201 Banquet trolley for combi and blast chiller for 45 plates holding, 3.5 " (90mm) pitch	PNC 922763	❏
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven	PNC 922769	❏
KIT COMPATIBILITY FOR AOS/ EASYLINE OVENS 20GN WITH SKYLINE/MAGISTAR TROLLEYS	PNC 922771	❏
WATER INLET PRESSURE REDUCER	PNC 922773	❏
Extension for condensation tube, 37cm	PNC 922776	❏

- Kit for installation of electric power peak management system for 20 GN Oven — PNC 922778 ❏
- Non-stick universal pan (12" x 20" x 1 1/2") — PNC 925001 ❏
- Non-stick universal pan (12" x 20" x 2 1/2") — PNC 925002 ❏
- Frying griddle double sided (ribbed/ smooth) 12" x 20" — PNC 925003 ❏
- Aluminum combi oven grill (12" x 20") — PNC 925004 ❏
- Egg fryer for 8 eggs (12" X 20") — PNC 925005 ❏
- Flat baking tray with 2 edges (12" x 20") — PNC 925006 ❏
- Baking tray for (4) baguettes (12" x 20") — PNC 925007 ❏
- Potato baker GN 1/1 for 28 potatoes (12"X20") — PNC 925008 ❏
- Non-stick U-pan (12" x 10" x 3/4") — PNC 925009 ❏
- Non-stick U-pan (12" x 10" x 1 1/2") — PNC 925010 ❏
- Non-stick U-pan (12" x 10" x 2 1/2") — PNC 925011 ❏
- 6 NON-STICK U-PAN (12" X 20" X 3/4") — PNC 925012 ❏
- 6 NON-STICK U-PAN (12"X20"X1 1/2") — PNC 925013 ❏
- 6 NON-STICK U-PAN (12"X20"X2 1/2") — PNC 925014 ❏

Front

Side

Top
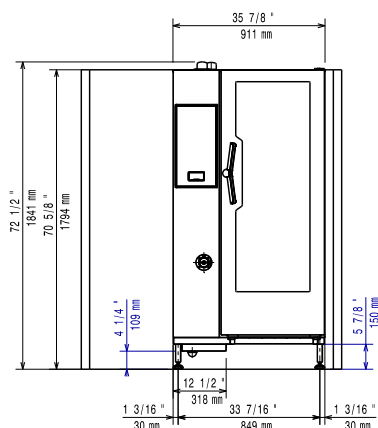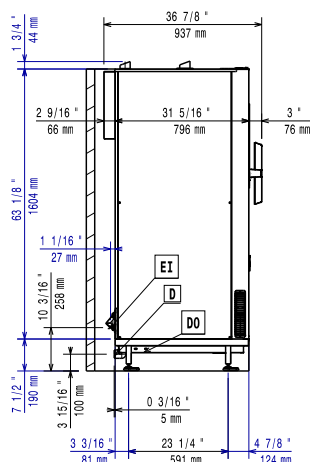
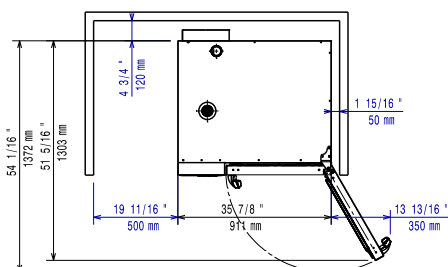CWI1 = Cold Water inlet   EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain
DO = Overflow drain pipe

Electric

Supply voltage:	208 V/3 ph/60 Hz
Electrical power, max:	37.7 kW
Electrical power, default:	37.7 kW
Maximum Over-Current Protection (MOP):	150A

Water:

Water inlet cold 1	unfiltered
Water inlet cold 2	filtered
Pressure:	15-87 psi (1-6 bar)
Water inlet "FCW" connection:	3/4"
Chlorides:	<17 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Incoming Cold/hot Water line size:	3/4"

Capacity:

Max load capacity:	100 kg
Number and type of grids:	20 (GN 1/1)
Shelf capacity:	20 Grids

Key Information:

Door hinges:	Right Side
External dimensions, Width:	35 7/8" (911 mm)
External dimensions, Depth:	34 1/32" (864 mm)
External dimensions, Height:	70 5/8" (1794 mm)
Net weight:	592 lbs (268.5 kg)
Shipping width:	37 3/8" (950 mm)
Shipping depth:	37 13/16" (960 mm)
Shipping height:	79 1/8" (2010 mm)
Shipping weight:	898 lbs (301.5 kg)
Shipping volume:	64.73 ft³ (1.83 m³)
Approvals	ETL C&US;ETL SANITATION; ErgoCert 4*

ISO Certificates

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

Sustainability

Current consumption:	104.4 Amps
Water consumption:	24.4 lt/hr

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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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