SkyLine ProS
Electric Boilerless Combi Oven 202 480V

ITEM #

MODEL #

NAME #

SIS #

AIA #

219645 (ECOE202K3I0)   SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V -BOILERLESS

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage, IPX5, ETL, EnergyStar, Ergocert

- BOILERLESS
- OptiFlow: air distribution system with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 2 Cooking modes: Programs, Manual
- Special functions: MultiTimer cooking, Plan-n-Save, SkyHub homepage, agenda MyPlanner, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Includes (10) 922076 stainless steel grids
- Includes (1) 922757 trolley

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.
- 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 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- 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.
- Picture Management: upload full customized images of cooking cycles or food items
- Automatic cool-down and pre-heat function
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operations (dedicated base as optional accessory).
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 20 full sheet pans or 40 half sheet/hotel pans.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

Construction

- 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.
- Supplied with one full-size sheet trolley, 2 1/2" pitch.
- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.

User Interface & Data Management

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible

APPROVAL:

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on screen

- SkyHub:customizable homepageto allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- 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).
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Data Analytics: automatic consumption visualization at the end of the cycle.

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 management (Registered Design at EPO).
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- SkyClean: Automatic self cleaning system with integrated descaling of the steam boiler. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- 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 Aisi 304 stainless steel grid (18" x 26") PNC 922076
- 1 of 20 Tray Rack Trolley, Full Sheet Pans, 2 ½" (63mm) pitch for 202 ovens and blast chillers PNC 922757

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	❏
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	❏
Universal skewer pan for ovens (TANDOOR)	PNC 922326	❏

Skewers for ovens, (6) 14" short (TANDOOR)	PNC 922328	❏
Smoker for ovens	PNC 922338	❏
Multipurpose hook	PNC 922348	❏
Grease collection tray (2 2/5") for 62 and 102 ovens	PNC 922357	❏
Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1	PNC 922362	❏
Thermal blanket for 202 oven (trolley not included)	PNC 922367	❏
HOLDER FOR DETERGENT TANK - WALL MOUNTED	PNC 922386	❏
USB SINGLE POINT PROBE	PNC 922390	❏
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	❏
Trolley with tray rack, 202 combi oven, h=85mm (3 1/3")	PNC 922686	❏
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	❏
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	❏
20 Tray Rack Trolley, Full Sheet Pans, 2 ½" (63mm) pitch for 202 ovens and blast chillers	PNC 922757	❏
16 Tray Rack Trolley, Full Sheet Pans, 3" (80mm) pitch for 202 ovens and blast chillers	PNC 922758	❏
202 Banquet trolley for oven and blast chiller for 92 plates holding , 3.3 " (85mm) pitch	PNC 922760	❏
BAKERY/PASTRY TROLLEY FOR 20 GN 2/1 OVEN - 16 RACKS 400X600MM - 80MM PITCH	PNC 922762	❏
201 Banquet trolley for combi and blast chiller for 116 plates holding, 2.5" 66mm pitch	PNC 922764	❏
KIT COMPATIBILITY FOR AOS/ EASYLINE TROLLEYS (PRODUCED TILL 2019) WITH SKYLINE/MAGISTAR COMBI OVENS 20GN2/1	PNC 922770	❏
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	❏

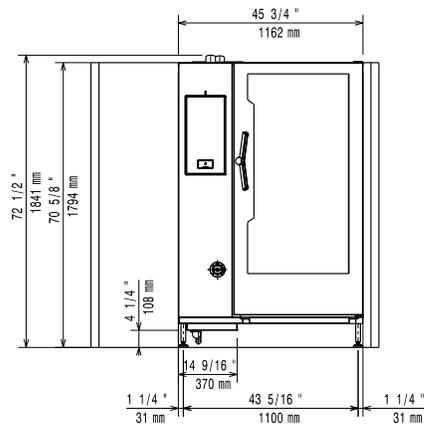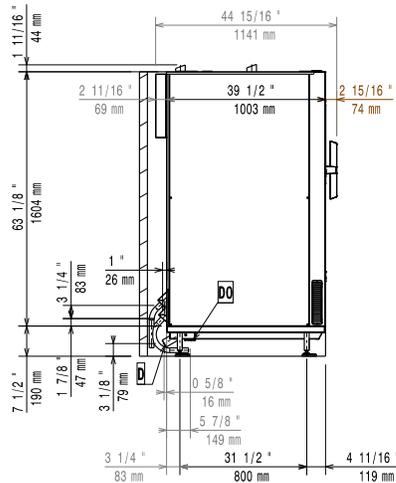- Aluminum combi oven grill (12" x 20")   PNC 925004   ❏
- Egg fryer for 8 eggs (12" X 20")   PNC 925005   ❏
- Flat baking tray with 2 edges (12" x 20") PNC 925006   ❏
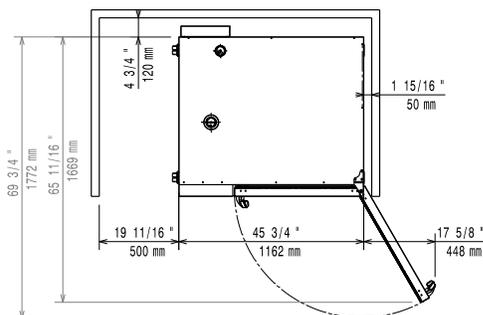- Potato baker GN 1/1 for 28 potatoes   PNC 925008   ❏
  (12"X20")

Front

45 3/4 "
1162 mm

72 1/2 "
1841 mm
70 5/8 "
1794 mm

4 1/4 "
108 mm

14 9/16 "
370 mm

1 1/4 "
31 mm

43 5/16 "
1100 mm

1 1/4 "
31 mm

Side

1 11/16 "
44 mm

44 15/16 "
1141 mm

2 11/16 "
69 mm

39 1/2 "
1003 mm

2 15/16 "
74 mm

63 1/8 "
1604 mm

1 "
26 mm

3 1/4 "
83 mm

DO

7 1/2 "
190 mm

1 7/8 "
47 mm

3 1/8 "
79 mm

0 5/8 "
16 mm

5 7/8 "
149 mm

3 1/4 "
83 mm

31 1/2 "
800 mm

4 11/16 "
119 mm

CWI1 = Cold Water inlet　　　**EI = Electrical connection**

CWI2 = Cold Water Inlet 2

D = Drain
DO = Overflow drain pipe

Top

4 3/4 "
120 mm

1 15/16 "
50 mm

69 3/4 "
1772 mm

65 11/16 "
1669 mm

19 11/16 "
500 mm

45 3/4 "
1162 mm

17 5/8 "
448 mm

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:	480 V/3 ph/60 Hz
Electrical power, max:	65.4 kW
Electrical power, default:	65.4 kW

Water:

Max inlet water supply temperature:	30 °C
Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-6 bar
Chlorides:	<17 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:

GN:	20 (GN 2/1)
Max load capacity:	200 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1162 mm
External dimensions, Depth:	1066 mm
External dimensions, Height:	1794 mm
External dimensions, Weight:	348.5 kg
Net weight:	348.5 kg
Shipping weight:	386.5 kg
Shipping volume:	2.8 m³

ISO Certificates

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

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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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