### SkyLine PremiumS Electric Boiler Combi Oven 101 208V

ITEM #	
MODEL #	
NAME #	
SIS #	



219752 (ECOE101T3L0)

SKYLINE PremiumS 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12 "X 20") TOUCH-ELECTRIC 208V-BOILER

### **Short Form Specification**

#### Item No.

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

- Built-in BOILER (in s/s 316L) with Lambda Sensor
- OptiFlow: air distribution system with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 3 Cooking modes: Automatic, Programs, Manual
- Special functions: MultiTimer cooking, Plan-n-Save, SkyHub homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, 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 (5) 922062 stainless steel grids

#### **Main Features**

AIA#

- Built-in steam generator: Boiler in AISI 316 steel for highly precise humidity and temperature control according to the chosen settings.
- Lambda Sensor: Real humidity control of +-1% for automatic quantity and size of food recognition to guarantee consistent cooking results
- Dry, hot convection cycle (77 °F 575 °F/25 °C 300 °C): ideal for convection cooking.
- Combi cycle (77 °F 575 °F/25 °C 300 °C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- Steam cycle (77 °F 266°F/25 °C 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Automatic Cooking Mode: includes 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert) with 100+ different pre-installed variations. The Automatic Sensory Phase of the oven optimizes the cooking process according to the size, quantity and type of food loaded in the oven. Real-time monitoring of cooking parameters. Personalize and save up to 70 variations per food family.
- Cycles+: Regeneration (ideal for banqueting on plate or rethermalizing on tray
- -Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family
- Proving cycle
- EcoDelta cooking, cooking with the difference between the food probe core temperature of the food and the cooking cavity
- Sous-vide cooking
- Static Combi (to reproduce traditional cooking from static oven)
- Pasteurization of pasta
- Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood)
- -Food safe Control and Advanced Food Safe Control: to automatically monitor safely the cooking process in compliance with HACCP hygienic standards or drive cooking with pasteurization factor Patented US6818865B2 and related family
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Picture Management: upload full customized images of cooking cycles or food items





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- Automatic cool-down and pre-heat function
- Different chemical options available: solid (phosphatefree), 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: 10 half sheet/hotel pans.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

#### 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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with 6 tray rack for hotel pans, 22/3" pitch (67 mm).

#### User Interface & Data Management

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) color-blind friendly panel.
- SkyDuo: Oven and Blast Chiller automatic communication to guide the user through the cook&chill process by creating a safe controlled environment to optimize time and efficiency (requires optional accessory).
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible 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 plugin 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



not included)

WALL MOUNTED

and blast chillers

USB SINGLE POINT PROBE

HOLDER FOR DETERGENT TANK -

• 10 Tray Rack with wheels, Half Sheet

Pans,  $2 \frac{1}{2}$ " (65mm) pitch for 101 ovens

PNC 922386

PNC 922390

PNC 922601

- Human centered design: with 4-star certification for ergonomics and usability.
- Door handle: ergonomic wing-shaped design for handsfree 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.
- Energy Star 2.0 certified product.

#### **Included Accessories**

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

Optional Accessories • External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens • Water filter with cartridge and flow PNC 920004 meter for 6 & 10 GN 1/1 ovens (lowmedium steam usage - less than 2hrs per day full steam) • Caster kit for base for 61, 62, 101 and PNC 922003 102 oven bases only Pair of half size oven racks, type 304 PNC 922017 stainless steel • Chicken racks, pair (2) (fits 8 chickens PNC 922036 per rack) • Single 304 stainless steel grid (12" x PNC 922062 20") • Stainless steel 304 grids (GN ½) with PNC 922086 spikes, fits 4 chickens PNC 922171 External side spray unit • Baguette tray, made of perforated PNC 922189 aluminum, silicon coated, 16" x 24" • Perforated baking tray, made of PNC 922190 perforated aluminum, 16" x 24" Baking tray, made of aluminum 16" x PNC 922191 PNC 922239 • Pair of frying baskets PNC 922264 Pastry grid 16" x 24" • Double-click closing catch for oven PNC 922265 door • Grid for whole chicken 1/1GN (8 per PNC 922266 grid - 2.6 lbs each) USB Probe for sous-vide cooking (only PNC 922281 for Touchline ovens) Grease collection tray (4") for 61 and PNC 922321 101 ovens • Kit universal skewer rack & (4) long PNC 922324 skewer ovens (TANDOOR) • Universal skewer pan for ovens PNC 922326 (TANDOOR) Skewers for ovens, (4) 24" long PNC 922327 (TANDOOR) PNC 922348 Multipurpose hook • 4 FLANGED FEET FOR 61,62,101,102 PNC 922351 OVENS - 2" 100-130MM • Grid for 8 whole ducks (1.8KG, 4LBS) -PNC 922362 GN 1/1 Thermal blanket for 101 oven (trolley PNC 922364 

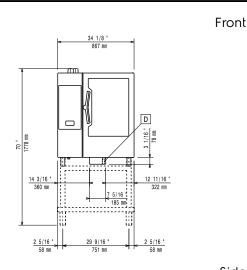


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•	8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens	PNC 922602		<ul> <li>Spit for lamb or suckling pig (up to 26lbs) for 61,101,201</li> </ul>	PNC 922709	
	and blast chillers			<ul> <li>Mesh grilling grid (12" x 20")</li> </ul>	PNC 922713	
•	Bakery/pastry tray rack with wheels	PNC 922608		<ul> <li>Probe holder for liquids</li> </ul>	PNC 922714	
	holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)			<ul> <li>Fixed tray rack, 101 combi oven, h= h=85mm (3 1/3")</li> </ul>	PNC 922741	
•	Slide-in rack with handle for 61 and 101 combi oven	PNC 922610		<ul> <li>Fixed tray rack, 102 combi oven, h= h=85mm (3 1/3")</li> </ul>	PNC 922742	
•	Open base with tray support for 61 & 101 combi oven	PNC 922612		101,102 combi ovens, 230-290mm (9in -	PNC 922745	
•	Cupboard base with tray support for 61 & 101 combi oven	PNC 922614		11 2/5in)  • Tray for traditional static cooking, H=100mm (12' x 20")	PNC 922746	
•	HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 61 AND 101 OVEN HALF SHEET PANS (12" X 20")	PNC 922615			PNC 922747	
•	External connection kit for detergent and rinse aid	PNC 922618		KIT	PNC 922752	
•	Grease collection kit for 61,62,101,102	PNC 922619		<ul> <li>WATER INLET PRESSURE REDUCER</li> </ul>	PNC 922773	
	cupboard base (trolley with 2 tanks, open/close device and drain)	7110 722017	_	POWER PEAK MANAGEMENT	PNC 922774	
•	Stacking kit for electric 61/61 combi	PNC 922620		<ul><li>SYSTEM-6-10 GN OVENS</li><li>Extension for condensation tube, 37cm</li></ul>	DNIC 022776	
•	ovens or electric 61/101 combi ovens Trolley for slide-in rack for 61 and 101	PNC 922626		• Non-stick universal pan (12" x 20" x 3/4		
•	combi oven and blast chiller freezer Trolley for mobile rack for 61 on 61 or 101 combi ovens	PNC 922630		Non-stick universal pan (12" x 20" x 1 1/2")	PNC 925001	
•	Stainless steel drain kit for all oven	PNC 922636		• Non-stick universal pan (12" x 20" x 2	PNC 925002	
	sizes (61, 62, 101,102, 201,202)- dia=50mm (2")			<ul><li>1/2")</li><li>Frying griddle double sided (ribbed/</li></ul>	PNC 925003	
•	Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")	PNC 922637		smooth) 12" x 20"  • Aluminum combi oven grill (12" x 20")	PNC 925004	
•	Trolley with 2 tanks for grease collection	PNC 922638		• Egg fryer for 8 eggs (12" X 20")	PNC 925005	
•	Grease collection kit for open base (2	PNC 922639		<b>3</b> , <b>3</b> , ,	PNC 925006 PNC 925007	
_	tanks, open/close device and drain) Wall support for 101 oven	PNC 922645			PNC 925008	
	Banquet rack with wheels holding 30	PNC 922648		(12"X20")		_
•	plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")	FINC 922040	_	• Non-stick U-pan (12" x 10" x 1 1/2")	PNC 925009 PNC 925010	
•	Banquet rack with wheels 23 plates for	PNC 922649		<ul> <li>Non-stick U-pan (12" x 10" x 2 1/2")</li> </ul>	PNC 925011	
	101 oven and blast chiller freezer, 85mm pitch			<ul> <li>Compatibility kit for installation on previous base 61,101</li> </ul>	PNC 930217	
	Dehydration tray, (12" x 20"), H=2/3"	PNC 922651		Recommended Detergents		
	Flat dehydration tray, (12" x 20")	PNC 922652		•	PNC 0S2394	
•	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and	PNC 922656		bucket	PNC 0S2395	
•	80mm pitch Heat shield for stacked ovens 61 on 101 combi ovens	PNC 922661		100 bags bučket		
	Heat shield for 101 combi oven	PNC 922663				
	Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	ū			
•	Kit to fix oven to the wall	PNC 922687				
	Tray support for 61 & 101 oven base	PNC 922690				
	4 adjustable feet with black cover for	PNC 922693				
	61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in)		_			
	Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 101 oven pitch: 2 1/2"	PNC 922694				
	Detergent tank holder for open base	PNC 922699				
•	Bakery/pastry runners 400x600mm for	PNC 922702				
	6 & 10 GN 1/1 oven base Wheels for stacked ovens	PNC 922704				



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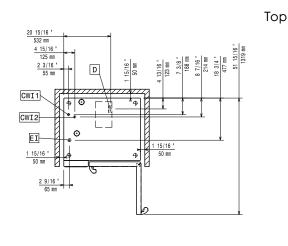
958 mm CWI1 CWI2 EI

CWI1 = Cold Water inlet

FI = **Electrical connection** 

CWI2 = Cold Water Inlet 2

DO Overflow drain pipe



**Electric** 

Supply voltage: 208 V/3 ph/60 Hz

19 kW Electrical power, max: Electrical power, default: 19 kW

Water:

Water Cold Supply

Connection:

219752 (ECOE101T3L0) 3/4" **Cold Water Inlet Connection:** 3/4" GHT

Max inlet water supply

86°F (30°C) temperature: Water inlet cold 1: unfiltered Water inlet cold 2: filtered

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions. Refer to manual

for details

Side

15-87 psi (1-6 bar) Pressure:

Chlorides: <85 ppm Conductivity: >50 µS/cm

Installation:

Clearance: 2 in (5 cm) rear Clearance: and right hand sides.

Suggested clearance for

service access: 20 in (50 cm) left hand side.

Capacity:

Drain "D": 2" (50 mm) Max load capacity: 110 lbs (50 kg) Hotel pans: 10 - 12" X 20" Half-size sheet pans: 10 - 13" X 18"

**Key Information:** 

Door hinges: Riaht 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: 334 lbs (151.5 kg) Shipping width: 36 5/8" (930 mm) Shipping depth: 36 5/8" (930 mm) 50 3/8" (1280 mm) Shipping height: Shipping weight: 374 lbs (169.5 kg)

Shipping volume: **ISO Certificates** 

ISO 9001: ISO 14001: ISO

ISO Standards: 45001; ISO 50001

Sustainability

Current consumption: 52.9 Amps







39.09 ft3 (1.11 m3)