



Electrolux
PROFESSIONAL

SkyLine PremiumS SkyLine PremiumS Electric Boiler Combi Oven 101 208V

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



**219757
(ECOE101T3L30)**

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, spray gun, 6-sensor probe, boiler in AISI 316L, 3-glass door and IoT module - 2080V US

Short Form Specification

Item No.

**Replaces 219752

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda Sensor.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, 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)
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1GN, 67mm pitch

Main Features

- 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
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- 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.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Steam cycle (213.8 °F - 266°F/101 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 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 banquetting 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

APPROVAL: _____

Electrolux Professional, Inc.
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SkyLine PremiumS Electric Boiler Combi Oven 101 208V

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
- Automatic cool-down and pre-heat function
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).
- 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.
- Boiler in 316L to protect against corrosion.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.

Sustainability



- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO).
- Energy Star 2.0 certified product.
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- 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

- [NOT TRANSLATED]
- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- 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.
- Zero Waste provides chefs with useful tips for minimizing food waste.
Zero Waste is a library of Automatic recipes that aims to:
give a second life to raw food close to expiration date (e. g.: from milk to yogurt)
obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale)
promote the use of typically discarded food items (e.g.: carrot peels).
- 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.

Included Accessories

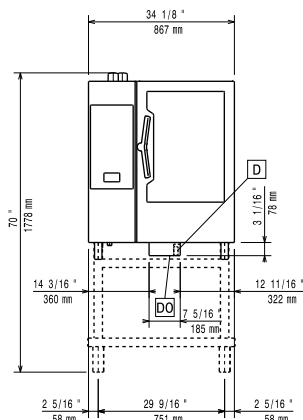
- 5 of Single 304 stainless steel grid 12" x 20" PNC 922062

Optional Accessories

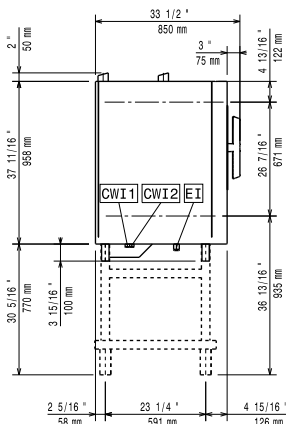
- Pair of half size oven racks, type 304 stainless steel PNC 922017 ☐
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ☐
- Single 304 stainless steel grid (12" x 20") PNC 922062 ☐
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086 ☐
- External side spray unit PNC 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 ☐
- 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 ☐
- GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN) PNC 922451 ☐

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|---|------------|--------------------------|--|------------|--------------------------|
| • GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN) | PNC 922452 | <input type="checkbox"/> | • Spit for lamb or suckling pig (up to 26lbs) for 61,101,201 | PNC 922709 | <input type="checkbox"/> |
| • 10 Tray Rack with wheels, Half Sheet Pans, 2 1/2" (65mm) pitch for 101 ovens and blast chillers | PNC 922601 | <input type="checkbox"/> | • Mesh grilling grid (12" x 20") | PNC 922713 | <input type="checkbox"/> |
| • 8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers | PNC 922602 | <input type="checkbox"/> | • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid | PNC 922618 | <input type="checkbox"/> | • Fixed tray rack, 101 combi oven, h=85mm (3 1/3") | PNC 922741 | <input type="checkbox"/> |
| • Stacking kit for electric 61/61 combi ovens or electric 61/101 combi ovens | PNC 922620 | <input type="checkbox"/> | • Fixed tray rack, 102 combi oven, h=85mm (3 1/3") | PNC 922742 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer | PNC 922626 | <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"/> |
| • Trolley for mobile rack for 61 on 61 or 101 combi ovens | PNC 922630 | <input type="checkbox"/> | • Tray for traditional static cooking, H=100mm (12' x 20") | PNC 922746 | <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"/> | • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> |
| • Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2") | PNC 922637 | <input type="checkbox"/> | • TROLLEY FOR GREASE COLLECTION KIT | PNC 922752 | <input type="checkbox"/> |
| • Wall support for 101 oven | PNC 922645 | <input type="checkbox"/> | • WATER INLET PRESSURE REDUCER | PNC 922773 | <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"/> | • KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS | PNC 922774 | <input type="checkbox"/> |
| • Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch | PNC 922649 | <input type="checkbox"/> | • Extension for condensation tube, 37cm | PNC 922776 | <input type="checkbox"/> |
| • Dehydration tray, (12" x 20"), H=2/3" | PNC 922651 | <input type="checkbox"/> | • Non-stick universal pan (12" x 20" x 3/4") | PNC 925000 | <input type="checkbox"/> |
| • Flat dehydration tray, (12" x 20") | PNC 922652 | <input type="checkbox"/> | • Non-stick universal pan (12" x 20" x 1 1/2") | PNC 925001 | <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"/> | • Non-stick universal pan (12" x 20" x 2 1/2") | PNC 925002 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 61 on 101 combi ovens | PNC 922661 | <input type="checkbox"/> | • Frying griddle double sided (ribbed/smooth) 12" x 20" | PNC 925003 | <input type="checkbox"/> |
| • Heat shield for 101 combi oven | PNC 922663 | <input type="checkbox"/> | • Aluminum combi oven grill (12" x 20") | PNC 925004 | <input type="checkbox"/> |
| • Fixed tray rack for 10 GN 1/1 and 400x600mm grids | PNC 922685 | <input type="checkbox"/> | • Egg fryer for 8 eggs (12" X 20") | PNC 925005 | <input type="checkbox"/> |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> | • Flat baking tray with 2 edges (12" x 20") | PNC 925006 | <input type="checkbox"/> |
| • 4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in - 7 9/1in) | PNC 922688 | <input type="checkbox"/> | • Baking tray for (4) baguettes (12" x 20") | PNC 925007 | <input type="checkbox"/> |
| • Tray support for 61 & 101 oven base | PNC 922690 | <input type="checkbox"/> | • Potato baker GN 1/1 for 28 potatoes (12"X20") | PNC 925008 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in - 7 9/1in) | PNC 922693 | <input type="checkbox"/> | • Non-stick U-pan (12" x 10" x 3/4") | PNC 925009 | <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"/> | • Non-stick U-pan (12" x 10" x 1 1/2") | PNC 925010 | <input type="checkbox"/> |
| • Detergent tank holder for open base | PNC 922699 | <input type="checkbox"/> | • Non-stick U-pan (12" x 10" x 2 1/2") | PNC 925011 | <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" X 20" X 3/4") | PNC 925012 | <input type="checkbox"/> |
| • Wheels for stacked ovens | PNC 922704 | <input type="checkbox"/> | • 6 NON-STICK U-PAN (12"X20"X1 1/2") | PNC 925013 | <input type="checkbox"/> |
| | | | • 6 NON-STICK U-PAN (12"X20"X2 1/2") | PNC 925014 | <input type="checkbox"/> |
| | | | • Compatibility kit for installation on previous base 61,101 | PNC 930217 | <input type="checkbox"/> |

Front



Side



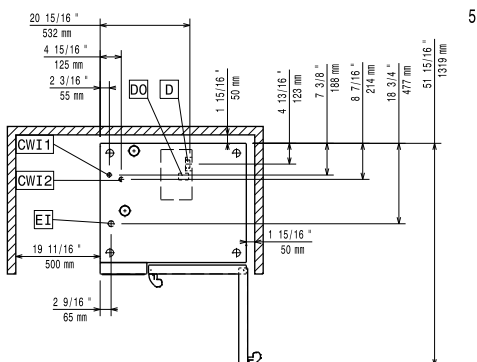
CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top



5

Electric

| | |
|--|------------------|
| Supply voltage: | 208 V/3 ph/60 Hz |
| Electrical power, default: | 19 kW |
| Maximum Over-Current Protection (MOP): | 70A |

Water:

| | |
|-------------------------------------|---------------------|
| Pressure: | 15-87 psi (1-6 bar) |
| Max inlet water supply temperature: | 30 °C |
| Chlorides: | <85 ppm |
| Conductivity: | >50 µS/cm |
| Drain "D": | 50mm |
| Incoming Cold/hot Water line size: | 3/4" |

Capacity:

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

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: | 334 lbs (151.5 kg) |
| Shipping width: | 36 5/8" (930 mm) |
| Shipping depth: | 36 5/8" (930 mm) |
| Shipping height: | 50 3/8" (1280 mm) |
| Shipping weight: | 337 lbs (169.5 kg) |
| Shipping volume: | 39.09 ft³ (1.11 m³) |
| Approvals | ETL C&US;ENERGY STAR;ETL SANITATION;ErgoCert 4* |

ISO Certificates

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

Sustainability

| | |
|----------------------|------------|
| Current consumption: | 52.9 Amps |
| Water consumption: | 18.6 lt/hr |