![Electrolux Professional logo]

ITEM #

MODEL #

NAME #

SIS #

AIA #

219908 (ECOE101C3L30)   SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, spray gun, 3-glass door and IoT module - 208V US

Short Form Specification

Item No.

**Replaces 219932
Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
- 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

- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: up to 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- 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: 5 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 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

APPROVAL:

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

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.

Included Accessories

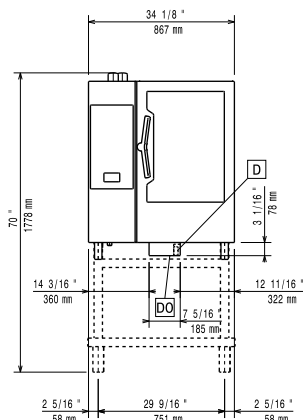• 5 of Single 304 stainless steel grid (12 " x 20") — PNC 922062

Optional Accessories

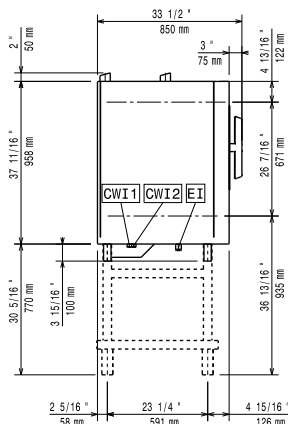|		
• Kit universal skewer rack & (4) long skewer ovens (TANDOOR)	PNC 922324	❏
• Universal skewer pan for ovens (TANDOOR)	PNC 922326	❏
• Skewers for ovens, (4) 24" long (TANDOOR)	PNC 922327	❏
• Grease collection tray (1 1/2") for 61 and 101 ovens	PNC 922329	❏
• Multipurpose hook	PNC 922348	❏
• 4 FLANGED 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	❏
• Trolley for mobile rack for 61 on 61 or 101 combi ovens	PNC 922630	❏
• Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)-dia=50mm (2")	PNC 922636	❏
• Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")	PNC 922637	❏
• Wall support for 101 oven	PNC 922645	❏
• Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")	PNC 922648	❏
• Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch	PNC 922649	❏
• Dehydration tray, (12" x 20"), H=2/3"	PNC 922651	❏
• Flat dehydration tray, (12" x 20")	PNC 922652	❏
• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	❏
• Heat shield for stacked ovens 61 on 101 combi ovens	PNC 922661	❏
• Heat shield for 101 combi oven	PNC 922663	❏
• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	❏
• Kit to fix oven to the wall	PNC 922687	❏
• 4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in)	PNC 922688	❏
• Tray support for 61 & 101 oven base	PNC 922690	❏
• 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in)	PNC 922693	❏
• 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 6 & 10 GN 1/1 oven base	PNC 922702	❏
• Wheels for stacked ovens	PNC 922704	❏
• Spit for lamb or suckling pig (up to 26lbs) for 61,101,201	PNC 922709	❏
• Mesh grilling grid (12" x 20")	PNC 922713	❏
• Probe holder for liquids	PNC 922714	❏
• Fixed tray rack, 101 combi oven, h= h=85mm (3 1/3")	PNC 922741	❏
• Fixed tray rack, 102 combi oven, h= h=85mm (3 1/3")	PNC 922742	❏
• 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in)	PNC 922745	❏
• 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 ❑
- TROLLEY FOR GREASE COLLECTION KIT — PNC 922752 ❑
- WATER INLET PRESSURE REDUCER — PNC 922773 ❑
- KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS — PNC 922774 ❑
- Extension for condensation tube, 37cm — PNC 922776 ❑
- Non-stick universal pan (12" x 20" x 3/4 ") — PNC 925000 ❑
- 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 ❑
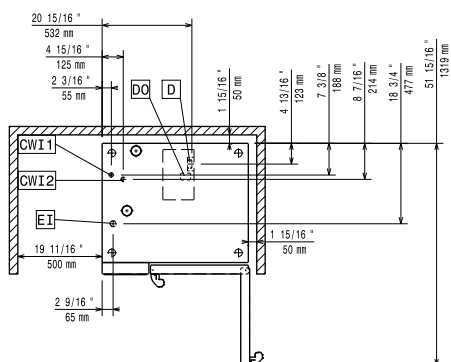- Compatibility kit for installation on previous base 61,101 — PNC 930217 ❑

Front

Side

CWI1 = Cold Water inlet   EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top

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:	<10 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Incoming Cold/hot Water line size:	3/4"

Capacity:

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:	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:	359 lbs (149.5 kg)
Shipping volume:	39.09 ft³ (1.11 m³)

ISO Certificates

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

Sustainability

Current consumption:	52.9 Amps
Water consumption:	13.8 lt/hr

SkyLine Pro
SkyLine Pro Electric Boilerless Combi Oven 101 208V

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.11.28