SkyLine Pro Electric Boilerless Combi Oven 62 208V

ITEM #		
MODEL #		
NAME #		
SIS #		



219931 (ECOE62C2L0)

SKYLINE Pro DIGITAL OVEN 6 FULL SHEET PANS (18" X 26")ELECTRIC 208V -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 5 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 2 Cooking modes: Programs, Manual
- automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- Single sensor core temperature probe
- Double-glass door with double LED lights line
- Retractable hand-shower
- Includes (3) 922076 stainless steel grids

Main Features

AIA#

- 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: 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.
- 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
- 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.
- 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: 6 full sheet pans or 12 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

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- 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.
- Supplied with 6 tray rack for full size pans, 2 2/3" pitch.

User Interface & Data Management

- Digital screen: interface with LED backlight buttons with guided selection.
- 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).

Sustainability



Electric Boilerless Combi Oven 62 208V

APPROVAL:



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- 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).

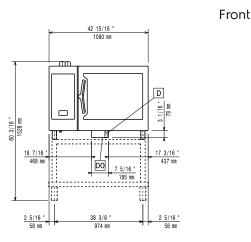
Included Accessories

• 3 of Aisi 304 stainless steel PNC 922076 grid (18" x 26")

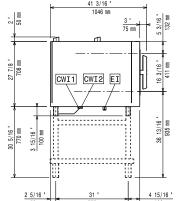
Optional Accessories



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Side



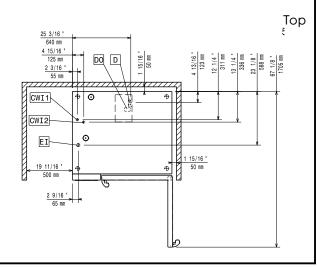
CWI1 = Cold Water inlet

EI = **Electrical connection**

CWI2 = Cold Water Inlet 2

= Drain

DO = Overflow drain pipe



Electric

Supply voltage: 208 V/3 ph/60 Hz

21.4 kW Electrical power, max: Electrical power, default: 21.4 kW

Water:

Water Cold Supply

Connection:

219931 (ECOE62C2L0) 3/4" **Cold Water Inlet Connection:** 3/4" GHT Drain "D": 2" (50 mm)

Max inlet water supply

temperature: 86°F (30°C) 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

Pressure: 15-87 psi (1-6 bar) Chlorides: <10 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:

Max load capacity: 132 lbs (60 kg) Full-size sheet pans: 6 - 18" X 26"

Key Information:

Door hinges: Right Side

External dimensions, Width: 42 15/16" (1090 mm) External dimensions, Depth: 38 1/4" (971 mm) External dimensions, Height: 31 13/16" (808 mm) Net weight: 319 lbs (144.5 kg) Shipping width: 44 1/2" (1130 mm) Shipping depth: 43 5/16" (1100 mm) 40 9/16" (1030 mm) Shipping height: Shipping weight: 369 lbs (167.5 kg)

Shipping volume: **ISO Certificates**

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001

45.21 ft3 (1.28 m3)

Sustainability

Current consumption: 60.1 Amps





