

## SkyLine Pro

### Electric Boilerless Combi Oven 101 208V

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**219932 (ECOE101C2L0)**

SKYLINE Pro DIGITAL  
OVEN 10 HALF SHEET  
PANS (13" X 18") OR 10  
HOTEL PANS (12" X 20")  
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 (5) 922062 stainless steel grids

### Main Features

- Digital screen: interface with LED backlight buttons with guided selection.
- 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 (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: 10 half sheet/hotel pans.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness 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 hotel pans, 2 2/3" pitch (67 mm).

### User Interface & Data Management

- 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).

APPROVAL: \_\_\_\_\_



### 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).

### Included Accessories

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

### Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • Caster kit for base for 61, 62, 101 and 102 oven bases only  | PNC 922003 | <input type="checkbox"/> |
| • Pair of half size oven racks, type 304 stainless steel   | PNC 922017 | <input type="checkbox"/> |
| • Chicken racks, pair (2) (fits 8 chickens per rack)   | PNC 922036 | <input type="checkbox"/> |
| • Single 304 stainless steel grid (12" x 20")  | PNC 922062 | <input type="checkbox"/> |
| • Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens  | PNC 922086 | <input type="checkbox"/> |
| • External side spray unit   | PNC 922171 | <input type="checkbox"/> |
| • Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"  | PNC 922189 | <input type="checkbox"/> |
| • Perforated baking tray, made of perforated aluminum, 16" x 24"   | PNC 922190 | <input type="checkbox"/> |
| • Baking tray, made of aluminum 16" x 24"  | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets   | PNC 922239 | <input type="checkbox"/> |
| • Pastry grid 16" x 24"  | PNC 922264 | <input type="checkbox"/> |
| • Double-click closing catch for oven door   | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)   | PNC 922266 | <input type="checkbox"/> |
| • Grease collection tray (4") for 61 and 101 ovens   | PNC 922321 | <input type="checkbox"/> |
| • Kit universal skewer rack & (4) long skewer ovens (TANDOOR)  | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer pan for ovens (TANDOOR)   | PNC 922326 | <input type="checkbox"/> |
| • Skewers for ovens, (4) 24" long (TANDOOR)  | PNC 922327 | <input type="checkbox"/> |
| • Multipurpose hook  | PNC 922348 | <input type="checkbox"/> |
| • 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM  | PNC 922351 | <input type="checkbox"/> |
| • Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1  | PNC 922362 | <input type="checkbox"/> |
| • Thermal blanket for 101 oven (trolley not included)  | PNC 922364 | <input type="checkbox"/> |
| • HOLDER FOR DETERGENT TANK - WALL MOUNTED   | PNC 922386 | <input type="checkbox"/> |
| • USB SINGLE POINT PROBE   | PNC 922390 | <input type="checkbox"/> |
| • 10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers                                    | PNC 922601 | <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"/> |
| • 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 | <input type="checkbox"/> |
| • Slide-in rack with handle for 61 and 101 combi oven  | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 61 & 101 combi oven  | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 61 & 101 combi oven  | PNC 922614 | <input type="checkbox"/> |
| • HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 61 AND 101 OVEN HALF SHEET PANS (12" X 20")  | PNC 922615 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid  | PNC 922618 | <input type="checkbox"/> |
| • Grease collection kit for 61,62,101,102 cupboard base (trolley with 2 tanks, open/close device and drain)                        | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for electric 61/61 combi ovens or electric 61/101 combi ovens   | PNC 922620 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer  | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 61 on 61 or 101 combi ovens  | PNC 922630 | <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"/> |
| • Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")   | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for open base (2 tanks, open/close device and drain)   | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 101 oven  | PNC 922645 | <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"/> |
| • Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch  | PNC 922649 | <input type="checkbox"/> |
| • Dehydration tray, (12" x 20"), H=2/3"  | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, (12" x 20")   | PNC 922652 | <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"/> |
| • Heat shield for stacked ovens 61 on 101 combi ovens  | PNC 922661 | <input type="checkbox"/> |
| • Heat shield for 101 combi oven   | PNC 922663 | <input type="checkbox"/> |
| • Fixed tray rack for 10 GN 1/1 and 400x600mm grids  | PNC 922685 | <input type="checkbox"/> |
| • Kit to fix oven to the wall  | PNC 922687 | <input type="checkbox"/> |
| • Tray support for 61 & 101 oven base  | PNC 922690 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/16in)                               | PNC 922693 | <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"/> |
| • Detergent tank holder for open base  | PNC 922699 | <input type="checkbox"/> |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base  | PNC 922702 | <input type="checkbox"/> |
| • Wheels for stacked ovens   | PNC 922704 | <input type="checkbox"/> |
| • Spit for lamb or suckling pig (up to 26lbs) for 61,101,201   | PNC 922709 | <input type="checkbox"/> |
| • Mesh grilling grid (12" x 20")   | PNC 922713 | <input type="checkbox"/> |
| • Probe holder for liquids   | PNC 922714 | <input type="checkbox"/> |
| • Fixed tray rack, 101 combi oven, h=85mm (3 1/3")   | PNC 922741 | <input type="checkbox"/> |

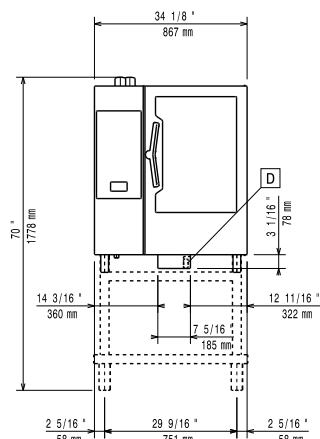


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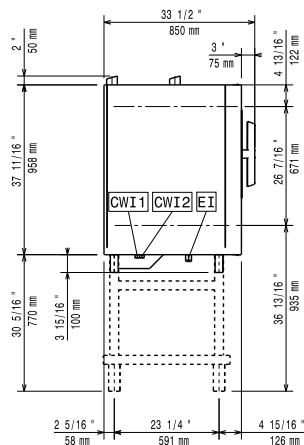
**SkyLine Pro**  
**Electric Boilerless Combi Oven 101**  
**208V**

- 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 ☐
- Compatibility kit for installation on previous base 61,101 PNC 930217 ☐

Front



Side



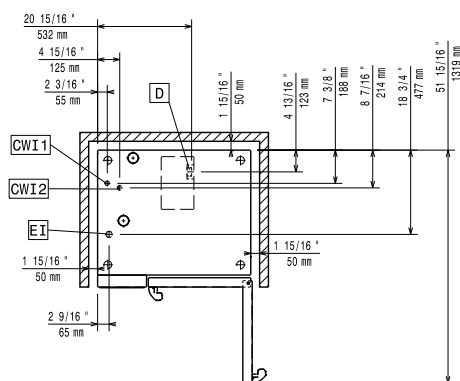
CWI1 = Cold Water inlet      EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top



### Electric

Supply voltage:	208 V/3 ph/60 Hz
Electrical power, max:	19 kW
Electrical power, default:	19 kW

### Water:

#### Water Cold Supply Connection:

219932 (ECO E101C2L0)	3/4"
Cold Water Inlet Connection:	3/4" GHT
Drain "D":	2" (50 mm)

Max inlet water supply temperature: 86°F (30°C)

Water drain outlet: 1 15/16" (50mm)

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:	Clearance: 2 in (5 cm) rear and right hand sides.
Suggested clearance for service access:	20 in (50 cm) left hand side.

### Capacity:

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:	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:	330 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