

SkyLine ProS Electric Combi Oven 10GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217638 (ECOIE102K3A30)

SkyLine ProS Combi
Boilerless Oven with touch
screen control, 10x2/1GN,
electric, 2 cooking modes
(recipe program, manual),
automatic cleaning, 3-glass
door

Short Form Specification

Item No. _____

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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 2/1 GN, 67 mm pitch.

Main Features

- Single sensor core temperature probe included.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- 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).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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 grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Automatic fast cool down and pre-heat function.
- Back-up mode with 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.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX5 spray water protection certification for easy cleaning.

User Interface & Data Management

- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- High resolution full touch screen interface

APPROVAL: _____

(translated in more than 30 languages) - color-blind friendly panel.

- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- Pictures upload for full customization of cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

Sustainability



- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- 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

- 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.

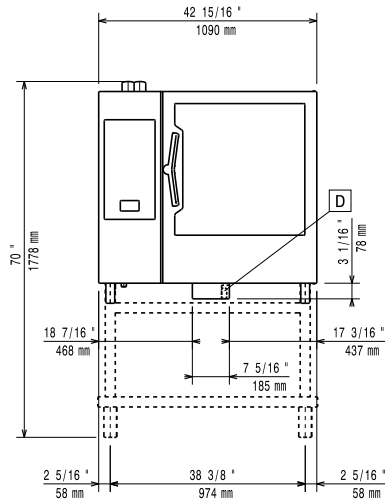
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) | PNC 920003 | ☐ |
| • Water filter with cartridge and flow meter for medium steam usage | PNC 920005 | ☐ |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) | PNC 922003 | ☐ |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | ☐ |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | ☐ |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | ☐ |
| • AISI 304 stainless steel grid, GN 2/1 | PNC 922076 | ☐ |

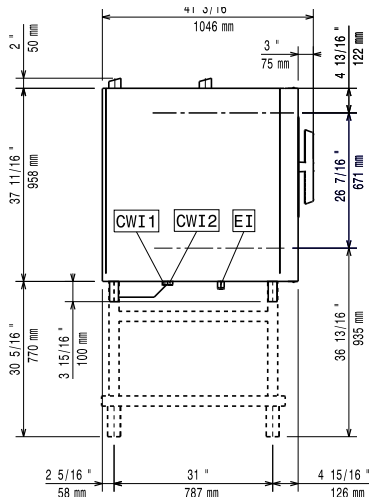
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|--|------------|--------------------------|
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | ☐ |
| • Pair of AISI 304 stainless steel grids, GN 2/1 | PNC 922175 | ☐ |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm | PNC 922189 | ☐ |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm | PNC 922190 | ☐ |
| • Baking tray with 4 edges in aluminum, 400x600x20mm | PNC 922191 | ☐ |
| • Pair of frying baskets | PNC 922239 | ☐ |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | ☐ |
| • Double-step door opening kit | PNC 922265 | ☐ |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | ☐ |
| • USB probe for sous-vide cooking | PNC 922281 | ☐ |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens | PNC 922325 | ☐ |
| • Universal skewer rack | PNC 922326 | ☐ |
| • 6 short skewers | PNC 922328 | ☐ |
| • Multipurpose hook | PNC 922348 | ☐ |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm | PNC 922351 | ☐ |
| • Grease collection tray, GN 2/1, H=60 mm | PNC 922357 | ☐ |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | ☐ |
| • Thermal cover for 10 GN 2/1 oven and blast chiller freezer | PNC 922366 | ☐ |
| • Tray support for 6 & 10 GN 2/1 disassembled open base | PNC 922384 | ☐ |
| • Wall mounted detergent tank holder | PNC 922386 | ☐ |
| • USB single point probe | PNC 922390 | ☐ |
| • IoT module for OnE Connected (Combi Ovens, Blast chiller/freezers, Rack Type DW) and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). | PNC 922421 | ☐ |
| • Connectivity router (WiFi and LAN) | PNC 922435 | ☐ |
| • Steam optimizer | PNC 922440 | ☐ |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) | PNC 922450 | ☐ |
| • Grease collection kit for GN 1/1-2/1 open base (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 | ☐ |
| • Tray rack with wheels 10 GN 2/1, 65mm pitch | PNC 922603 | ☐ |
| • Tray rack with wheels, 8 GN 2/1, 80mm pitch | PNC 922604 | ☐ |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven | PNC 922605 | ☐ |
| • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922609 | ☐ |

• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	☐	• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	☐
• Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616	☐	• Extension for condensation tube, 37cm	PNC 922776	☐
• External connection kit for liquid detergent and rinse aid	PNC 922618	☐	• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	☐
• Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621	☐	• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	☐
• Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627	☐	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	☐
• Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	☐	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	☐
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	☐	• Aluminum grill, GN 1/1	PNC 925004	☐
• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	☐	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	☐
• Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650	☐	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	☐
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	☐	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	☐
• Flat dehydration tray, GN 1/1	PNC 922652	☐	• Kit of 6 non-stick universal pans, GN 1/1, H=20mm	PNC 925012	☐
• Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384	PNC 922654	☐	• Kit of 6 non-stick universal pans, GN 1/1, H=40mm	PNC 925013	☐
• Heat shield for 10 GN 2/1 oven	PNC 922664	☐	• Kit of 6 non-stick universal pan GN 1/1, H=60mm	PNC 925014	☐
• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	☐	• Compatibility kit for installation on previous base GN 2/1	PNC 930218	☐
• Kit to fix oven to the wall	PNC 922687	☐			
• Tray support for 6 & 10 GN 2/1 oven base	PNC 922692	☐			
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	☐			
• Detergent tank holder for open base	PNC 922699	☐			
• Mesh grilling grid, GN 1/1	PNC 922713	☐			
• Probe holder for liquids	PNC 922714	☐			
• Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719	☐			
• Odour reduction hood with fan for 6+6 or 6+10 GN 2/1 electric ovens	PNC 922721	☐			
• Condensation hood with fan for 6 & 10 GN 2/1 electric oven	PNC 922724	☐			
• Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens	PNC 922726	☐			
• Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922729	☐			
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922731	☐			
• Exhaust hood without fan for 6&10x2/1 GN oven	PNC 922734	☐			
• Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922736	☐			
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	☐			
• Tray for traditional static cooking, H=100mm	PNC 922746	☐			
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	☐			
• Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor	PNC 922751	☐			
• Trolley for grease collection kit	PNC 922752	☐			
• Water inlet pressure reducer	PNC 922773	☐			

Front

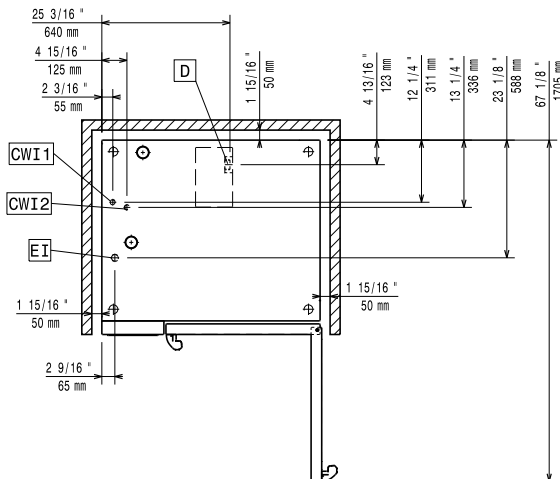


Side



CW1 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
 CW2 = Cold Water inlet 2 (steam generator)
 D = Drain
 DO = Overflow drain pipe

Top



Electric

Supply voltage: 380-415 V/3N ph/50-60 Hz
 Electrical power, max: 37.9 kW
 Electrical power, default: 35.4 kW

Water:

Inlet water temperature, max: 30 °C
 Inlet water pipe size (CW1, CW2): 3/4"
 Pressure, min-max: 1-6 bar
 Chlorides: <10 ppm
 Conductivity: >50 µS/cm
 Drain "D": 50mm

Capacity:

Trays type: 10 (GN 2/1)
 Max load capacity: 100 kg

Key Information:

Door hinges: Right Side
 External dimensions, Width: 1090 mm
 External dimensions, Depth: 971 mm
 External dimensions, Height: 1058 mm
 Weight: 188 kg
 Net weight: 163 kg
 Shipping weight: 188 kg
 Shipping volume: 1.59 m³

ISO Certificates

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