

ITEM #	
MODEL #	
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217805 (ECOE201B3A32)

SkyLine Premium Combi Boiler Oven with digital control, 15x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 316L, 3-glass door, pitch 84mm

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- 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 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. metterei 4 automatic cycles (short, medium, intensive rinse)
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings
- Connectivity for real time access, 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 trolley rack 1/1 GN, 84 mm pitch.

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- Combination cycle (25 °C 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables. High temperature steam (101 °C 130 °C).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- 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.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 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.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- Back-up mode with 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.

APPROVAL:





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Construction

- Boiler in 316L AISI to protect against corrosion.
- 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).
- Digital interface with LED backlight buttons with guided selection.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plugin sous-vide probe (optional accessory).

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).
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with ecofriendly, 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.
- Reduced power function for customized slow cooking cycles.

Included Accessories

 1 of Trolley with tray rack, 15 GN 1/1, PNC 922683 84mm pitch

Optional Accessories

- External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens
 Water filter with cartridge and flow PNC 920003
- Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)
- Water filter with cartridge and flow meter for medium steam usage
 Pair of AISI 304 stainless steel grids,
 PNC 920005
 PNC 922017
- GN 1/1
 Pair of grids for whole chicken (8 per PNC 922036 grid 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN 1/1 PNC 922062

	Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086
•	External side spray unit (needs to be	PNC 922171

- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm

 Paling tray with 4 advancing a perforated PNC 922100

 Baking tray with 4 advancing a perforated PNC 922100

 Baking tray for 5 baguettes in PNC 922189

 Baking tray for 5 baguettes in PNC 92218
- Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm
- Baking tray with 4 edges in aluminum, 400x600x20mm
 Pair of frying baskets
 PNC 922191
 PNC 922239
- Pair of frying baskets
 AISI 304 stainless steel bakery/pastry grid 400x600mm
 PNC 922239
 PNC 922264
- Grid for whole chicken (8 per grid PNC 922266 1,2kg each), GN 1/1
- Grease collection tray, GN 1/1, H=100 PNC 922321 mm

 PNC 922321
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens
 Universal skewer rack
 PNC 922324
 PNC 922326
- 4 long skewers
 Grease collection tray, GN 1/1, H=40
 PNC 922327
 PNC 922329
- Volcano Smoker for lengthwise and
 PNC 922338
- crosswise oven

 Multipurpose hook

 PNC 922348
- Multipurpose nook
 Grid for whole duck (8 per grid 1,8kg each), GN 1/1
- Thermal cover for 20 GN 1/1 oven and PNC 922365 blast chiller freezer
- Wall mounted detergent tank holder
 USB single point probe
 Quenching system update for Skyl ine
 PNC 922386
 PNC 922390
 PNC 922420
- Quenching system update for SkyLine Ovens 20GN
 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).
 Connectivity router (WiFi and LAN)
 PNC 922435
- Elevating kit with trolley height extension for 20 GN 1/1 oven

 Subgraph compaction kit for liquid.

 PNC 922446
- External connection kit for liquid detergent and rinse aid
 Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1
 Heat shield for 20 GN 1/1 oven
 Trolley with tray rack, 15 GN 1/1, 84mm
 PNC 922652
 PNC 922659
 PNC 922683
- pitchKit to fix oven to the wallPNC 922687
- Adjustable wheels for 20 GN 1/1 and 20 PNC 922701 GN 2/1 ovens
- 4 flanged feet for 20 GN , 2", PNC 922707 □ 100-130mm
 Mesh grilling grid, GN 1/1 PNC 922713 □
- Mesh grilling grid, GN 1/1
 Probe holder for liquids
 Levelling entry ramp for 20 GN 1/1 oven
 PNC 922714
 □
 □
 □
 PNC 922715
 □
- Levelling entry ramp for 20 GN 1/1 oven PNC 922715
 Odour reduction hood with fan for 20 PNC 922720 GN 1/1 electric oven













SkyLine Premium Electric Combi Oven 15GN1/1



•	Condensation hood with fan for 20 GN	PNC 922725	 Kit of 6 non-stick universal pans, GN 1/1, PNC 925013 H=40mm
•	1/1 electric oven Exhaust hood with fan for 20 GN 1/1	PNC 922730	• Kit of 6 non-stick universal pan GN 1/1, PNC 925014
_	oven	PNC 922735	H=60mm
•	Exhaust hood without fan for 20 1/1GN oven	PNC 922733	
•	Stainless steel drain kit for 20 GN oven, dia=50mm	PNC 922738	
•	Plastic drain kit for 20 GN oven, dia=50mm	PNC 922739	
•	Holder for trolley handle (when trolley is in the oven) for 20 GN oven	PNC 922743	
•	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 with tray rack, 20 GN 1/1, 63mm pitch	PNC 922753	
•	Trolley with tray rack, 16 GN 1/1, 80mm pitch	PNC 922754	
•	Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch	PNC 922756	
•	Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)	PNC 922761	
•	Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch	PNC 922763	
•	Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven	PNC 922769	
•	Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys	PNC 922771	
	Water inlet pressure reducer	PNC 922773	
•	Extension for condensation tube, 37cm	PNC 922776	
•	Kit for installation of electric power peak management system for 20 GN Oven	PNC 922778	
•	Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	
•	Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	
•	Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
•	Aluminum grill, GN 1/1	PNC 925004	
•	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	
•	Flat baking tray with 2 edges, GN 1/1	PNC 925006	
	Baking tray for 4 baguettes, GN 1/1	PNC 925007	
•	Potato baker for 28 potatoes, GN 1/1	PNC 925008	
	Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	
•	Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	
•	Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	
•	Kit of 6 non-stick universal pans, GN 1/1, H=20mm	PNC 925012	





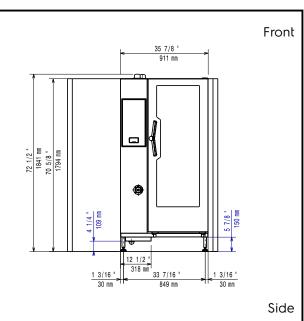


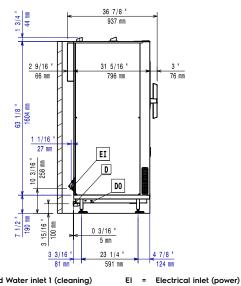








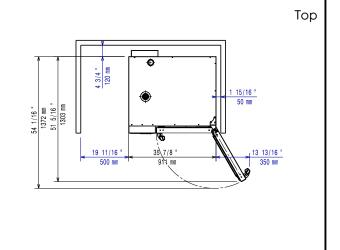




CWII Cold Water inlet 1 (cleaning) CWI2

= Cold Water Inlet 2 (steam generator)

DO Overflow drain pipe



Electric

380-415 V/3N ph/50-60 Hz Supply voltage:

40.4 kW Electrical power, max: Electrical power, default: 37.7 kW

Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWII,

CWI2): 3/4" Pressure, min-max: 1-6 bar Chlorides: <85 ppm Conductivity: >50 µS/cm Drain "D": 50mm

Capacity:

Trays type: 15 (GN 1/1) Max load capacity: 100 kg

Key Information:

Door hinges: Right Side External dimensions, Width: 911 mm External dimensions, Depth: 864 mm External dimensions, Height: 1794 mm 268 kg Weight: Net weight: 268 kg Shipping weight: 301 kg Shipping volume: 2.18 m³

ISO Certificates

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













