

SkyLine Premium Electric Combi Oven 6GN1/1 with IOT Module

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217816 (ECOE61B2AT)

SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning and IOT module

Short Form Specification

Item No. _____

Combi oven with digital interface with guided selection.

- Built-in steam generator 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. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 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 ready.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.
- Connectivity ready: enables real time to the appliance, possibility to share recipes and monitor information, such as status, statistics, HACCP data and consumptions, and receive service alerts.

Main Features

- Single sensor core temperature probe included.
- Capacity: 6 GN 1/1 trays.
- Digital interface with LED backlight buttons with guided selection.
- 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.
- 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 (25 °C - 130 °C).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (connectivity accessory kit included).
- 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 evenness 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.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.

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.
- Hygienic internal chamber with all rounded corners for easy cleaning.

APPROVAL: _____

- 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 n.1 tray rack 1/1 GN, 67 mm pitch.

User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in 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).
- Reduced powerfunction for customized slow cooking cycles.

Included Accessories

- 1 of IoT module for OnE Connected and PNC 922421 SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).

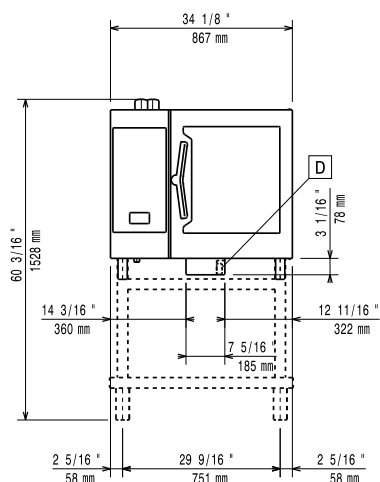
Optional Accessories

- | | | |
|------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens | PNC 864388 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) | PNC 920004 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for medium steam usage | PNC 920005 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) | PNC 922003 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 | PNC 922086 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm | PNC 922321 | <input type="checkbox"/> |

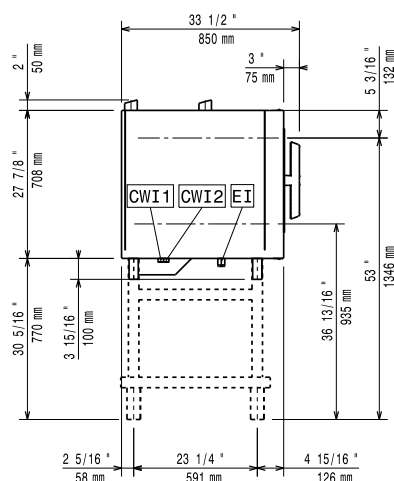
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| • Kit universal skewer rack and 4 long skewers for Lenghtwise ovens | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> |
| • 4 long skewers | PNC 922327 | <input type="checkbox"/> |
| • Volcano Smoker for lengthwise and crosswise oven | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm | PNC 922351 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base | PNC 922382 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> |
| • USB single point probe | PNC 922390 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN) | PNC 922435 | <input type="checkbox"/> |
| • Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) | PNC 922438 | <input type="checkbox"/> |
| • Tray rack with wheels, 6 GN 1/1, 65mm pitch | PNC 922600 | <input type="checkbox"/> |
| • Tray rack with wheels, 5 GN 1/1, 80mm pitch | PNC 922606 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) | PNC 922607 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 1/1 oven | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven | PNC 922614 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays | PNC 922615 | <input type="checkbox"/> |
| • External connection kit for liquid detergent and rinse aid | PNC 922618 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens | PNC 922620 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser | PNC 922628 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens | PNC 922630 | <input type="checkbox"/> |
| • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base | PNC 922632 | <input type="checkbox"/> |
| • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm | PNC 922635 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 6 GN 1/1 oven | PNC 922643 | <input type="checkbox"/> |

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|--------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|--------------------------------------------------------------------|------------|--------------------------|
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 | PNC 922653 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> |
| • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch | PNC 922655 | <input type="checkbox"/> | • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> |
| • Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise | PNC 922657 | <input type="checkbox"/> | • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 | PNC 922660 | <input type="checkbox"/> | • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | <input type="checkbox"/> | • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> |
| • Heat shield for 6 GN 1/1 oven | PNC 922662 | <input type="checkbox"/> | • Baking tray for 4 baguettes, GN 1/1 | PNC 925007 | <input type="checkbox"/> |
| • Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed) | PNC 922679 | <input type="checkbox"/> | • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> |
| • Fixed tray rack for 6 GN 1/1 and 400x600mm grids | PNC 922684 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=20mm | PNC 925009 | <input type="checkbox"/> |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=40mm | PNC 925010 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 oven base | PNC 922690 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=60mm | PNC 925011 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm | PNC 922693 | <input type="checkbox"/> | • Compatibility kit for installation on previous base GN 1/1 | PNC 930217 | <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"/> | | | |
| • Mesh grilling grid, GN 1/1 | PNC 922713 | <input type="checkbox"/> | | | |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> | | | |
| • Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens | PNC 922718 | <input type="checkbox"/> | | | |
| • Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens | PNC 922722 | <input type="checkbox"/> | | | |
| • Condensation hood with fan for 6 & 10 GN 1/1 electric oven | PNC 922723 | <input type="checkbox"/> | | | |
| • Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens | PNC 922727 | <input type="checkbox"/> | | | |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens | PNC 922728 | <input type="checkbox"/> | | | |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922732 | <input type="checkbox"/> | | | |
| • Exhaust hood without fan for 6&10 1/1GN ovens | PNC 922733 | <input type="checkbox"/> | | | |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922737 | <input type="checkbox"/> | | | |
| • Fixed tray rack, 5 GN 1/1, 85mm pitch | PNC 922740 | <input type="checkbox"/> | | | |
| • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm | PNC 922745 | <input type="checkbox"/> | | | |
| • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> | | | |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> | | | |
| • Trolley for grease collection kit | PNC 922752 | <input type="checkbox"/> | | | |
| • Water inlet pressure reducer | PNC 922773 | <input type="checkbox"/> | | | |
| • Kit for installation of electric power peak management system for 6 & 10 GN Oven | PNC 922774 | <input type="checkbox"/> | | | |
| • Extension for condensation tube, 37cm | PNC 922776 | <input type="checkbox"/> | | | |

Front

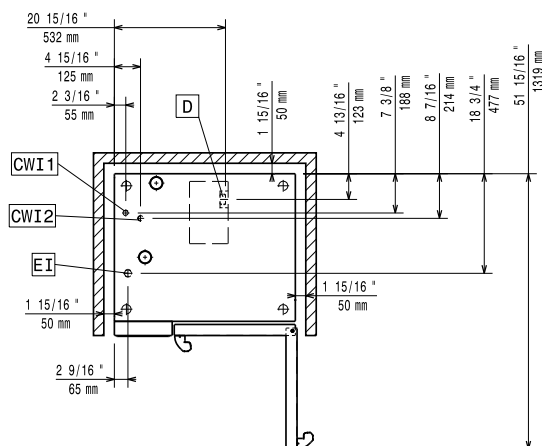


Side



CWI1 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
 CWI2 = Cold Water Inlet 2 (steam
 generator)
 D = Drain
 DO = Overflow drain pipe

Top



Electric

Default power corresponds to factory test conditions.
When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

Circuit breaker required

| | |
|----------------------------|--------------------------|
| Supply voltage: | 380-415 V/3N ph/50-60 Hz |
| Electrical power, max: | 11.8 kW |
| Electrical power, default: | 11.1 kW |

Water:

| | |
|-----------------------------------------------------------------------------------------------------------------------|-----------|
| Inlet water temperature, max: | 30 °C |
| Inlet water pipe size (CW1, CW12): | 3/4" |
| Pressure, min-max: | 1-6 bar |
| Chlorides: | <45 ppm |
| Conductivity: | >50 µS/cm |
| Drain "D": | 50mm |
| Electrolux Professional recommends the use of treated water, based on testing of specific water conditions. | |
| Please refer to user manual for detailed water quality information. | |

Installation:

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|------------------------------------------------|--------------------------------------------|
| Clearance: | Clearance: 5 cm rear and right hand sides. |
| Suggested clearance for service access: | 50 cm left hand side. |

Capacity:

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|--------------------|------------|
| Trays type: | 6 (GN 1/1) |
| Max load capacity: | 30 kg |

Key Information:

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|-------------------------------------|------------|
| Door hinges: | Right Side |
| External dimensions, Width: | 867 mm |
| External dimensions, Depth: | 775 mm |
| External dimensions, Height: | 808 mm |
| Weight: | 114 kg |
| Net weight: | 114 kg |
| Shipping weight: | 129 kg |
| Shipping volume: | 0.89 m³ |