

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

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

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

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

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

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


**217816 (ECO61B2AT)**

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.
  - 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.
  - 304 AISI stainless steel construction throughout.
  - Front access to control board for easy service.

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

- 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

- Digital interface with LED backlight buttons with guided selection.
- 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.

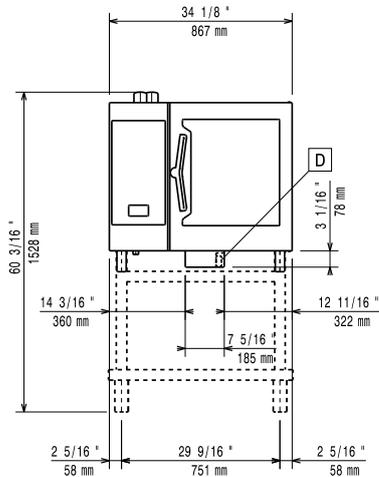
### Included Accessories

- 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).

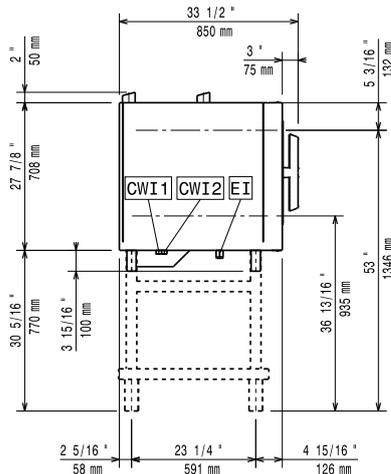
### Optional Accessories

- Connectivity router (WiFi and LAN) PNC 922435

Front

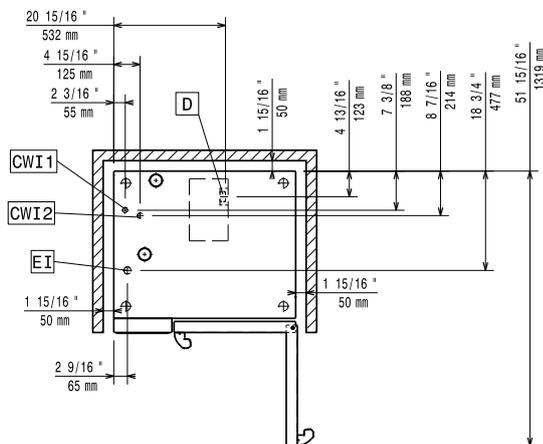


Side



- 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

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

### Water:

<b>Inlet water temperature, max:</b>	30 °C
<b>Inlet water pipe size (CWI1, CWI2):</b>	3/4"
<b>Pressure, min-max:</b>	1-6 bar
<b>Chlorides:</b>	<45 ppm
<b>Conductivity:</b>	>50 µS/cm
<b>Drain "D":</b>	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:

<b>Clearance:</b>	Clearance: 5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

### Capacity:

<b>Trays type:</b>	6 (GN 1/1)
<b>Max load capacity:</b>	30 kg

### Key Information:

<b>Door hinges:</b>	Right Side
<b>External dimensions, Width:</b>	867 mm
<b>External dimensions, Depth:</b>	775 mm
<b>External dimensions, Height:</b>	808 mm
<b>Weight:</b>	114 kg
<b>Net weight:</b>	114 kg
<b>Shipping weight:</b>	129 kg
<b>Shipping volume:</b>	0.89 m <sup>3</sup>