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.

APPROVAL:

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 (101 °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 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.
- 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.

- IPX5 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 power function 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).
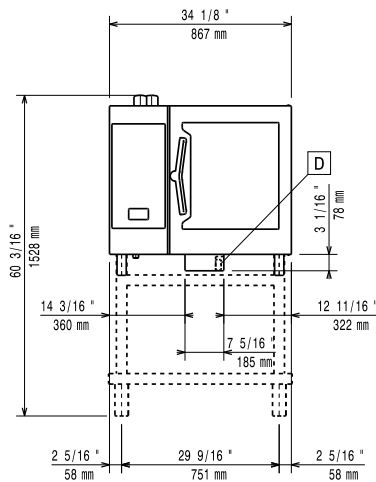
Optional Accessories

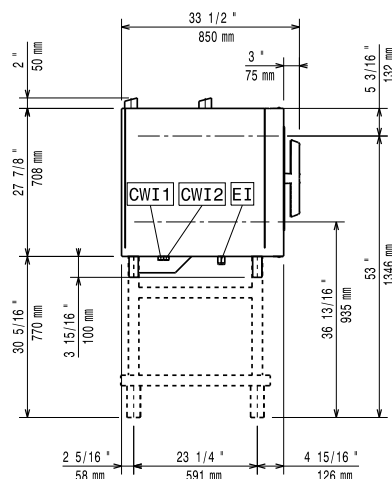|		
External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	❏
Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	❏
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	❏
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	❏
Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	❏
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❏
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	❏
Grease collection tray, GN 1/1, H=100 mm	PNC 922321	❏

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

- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❏
- Flat dehydration tray, GN 1/1 — PNC 922652 ❏
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 — PNC 922653 ❏
- Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch — PNC 922655 ❏
- Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise — PNC 922657 ❏
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 — PNC 922660 ❏
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 — PNC 922661 ❏
- Heat shield for 6 GN 1/1 oven — PNC 922662 ❏
- 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 ❏
- Fixed tray rack for 6 GN 1/1 and 400x600mm grids — PNC 922684 ❏
- Kit to fix oven to the wall — PNC 922687 ❏
- Tray support for 6 & 10 GN 1/1 oven base — PNC 922690 ❏
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm — PNC 922693 ❏
- Detergent tank holder for open base — PNC 922699 ❏
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base — PNC 922702 ❏
- Wheels for stacked ovens — PNC 922704 ❏
- Mesh grilling grid, GN 1/1 — PNC 922713 ❏
- Probe holder for liquids — PNC 922714 ❏
- Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens — PNC 922718 ❏
- Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens — PNC 922722 ❏
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven — PNC 922723 ❏
- Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens — PNC 922727 ❏
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens — PNC 922728 ❏
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens — PNC 922732 ❏
- Exhaust hood without fan for 6&10 1/1GN ovens — PNC 922733 ❏
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens — PNC 922737 ❏
- Fixed tray rack, 5 GN 1/1, 85mm pitch — PNC 922740 ❏
- 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 ❏
- Trolley for grease collection kit — PNC 922752 ❏
- Water inlet pressure reducer — PNC 922773 ❏
- Kit for installation of electric power peak management system for 6 & 10 GN Oven — PNC 922774 ❏
- Extension for condensation tube, 37cm — PNC 922776 ❏

- Non-stick universal pan, GN 1/1, H=20mm — PNC 925000 ❏
- 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 ❏
- Compatibility kit for installation on previous base GN 1/1 — PNC 930217 ❏

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 (CWI1, CWI2):	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:

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

Capacity:

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

Key Information:

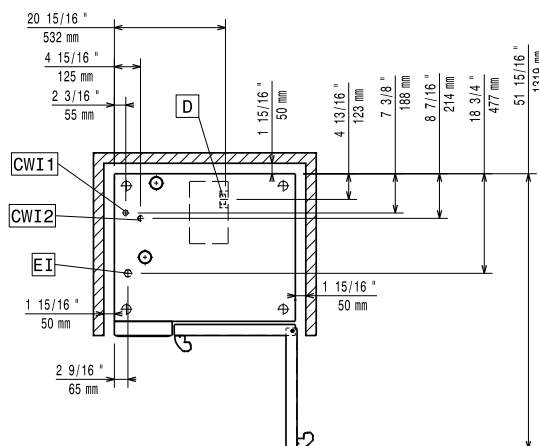|	
Door hinges:	Right Side
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	808 mm
Weight:	114 kg
Net weight:	114 kg
Shipping weight:	129 kg
Shipping volume:	0.89 m³

Front

Side

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

Top