Electrolux PROFESSIONAL

SkyLine Premium
Electric Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

217838 (ECOE62B3A31) SkyLine Premium Combi Boiler Oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning, boiler in AISI 316L, 3-glass door

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 tray rack 2/1 GN, 67 mm pitch.

APPROVAL: _____

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.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).

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 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).
- 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.
- Reduced power function for customized slow cooking cycles.
- Energy Star 2.0 certified product.

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	❑
• AISI 304 stainless steel grid, GN 2/1	PNC 922076	❑
• 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	❑
• 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	❑
• 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	❑
• 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	❑
• 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 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	❑
• Grease collection kit for stacked ovens 6 GN on 6 GN 1/1 - 2/1, with riser	PNC 922453	❑
• Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	❑
• Tray rack with wheels, 5 GN 2/1, 80mm pitch	PNC 922611	❑
• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	❑
• Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616	❑
• Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays	PNC 922617	❑
• External connection kit for liquid detergent and rinse aid	PNC 922618	❑
• Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621	❑

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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- Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer — PNC 922627 ❑
- Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens — PNC 922631 ❑
- Riser on feet for stacked 2x6 GN 1/1 ovens — PNC 922633 ❑
- Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm — PNC 922634 ❑
- 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 ❑
- Wall support for 6 GN 2/1 oven — PNC 922644 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384 — PNC 922654 ❑
- Heat shield for 6 GN 2/1 oven — PNC 922665 ❑
- Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1 — PNC 922666 ❑
- Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 — PNC 922667 ❑
- 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 ❑
- Tray rack with wheels, 6 GN 2/1, 65mm pitch — PNC 922700 ❑
- 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 ❑
- 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 ❑
- Potato baker for 28 potatoes, GN 1/1 — PNC 925008 ❑
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm — PNC 925012 ❑
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm — PNC 925013 ❑
- Kit of 6 non-stick universal pan GN 1/1, H=60mm — PNC 925014 ❑

Recommended Detergents

- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket — PNC 0S2394 ❑
- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket — PNC 0S2395 ❑

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Electric	
Supply voltage:	380-415 V/3N ph/50-60 Hz
Electrical power, max:	22.9 kW
Electrical power, default:	21.4 kW
Water:	
Inlet water temperature, max:	30 °C
Inlet water pipe size (CWI1, CWI2):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	<85 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Capacity:	
Trays type:	6 (GN 2/1)
Max load capacity:	60 kg
Key Information:	
Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	808 mm
Weight:	178 kg
Net weight:	155 kg
Shipping weight:	178 kg
Shipping volume:	1.28 m^3
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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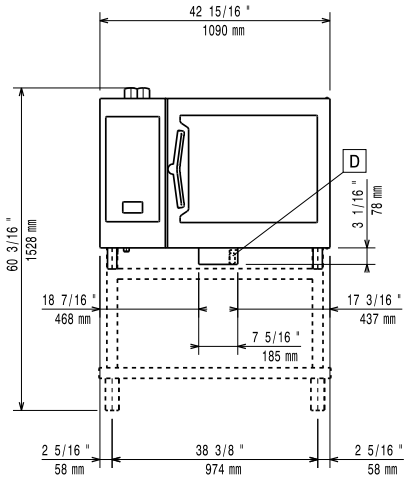
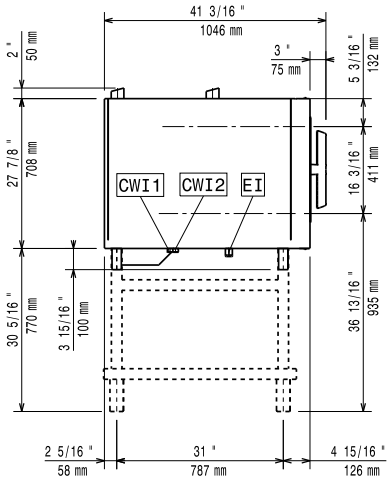
Front

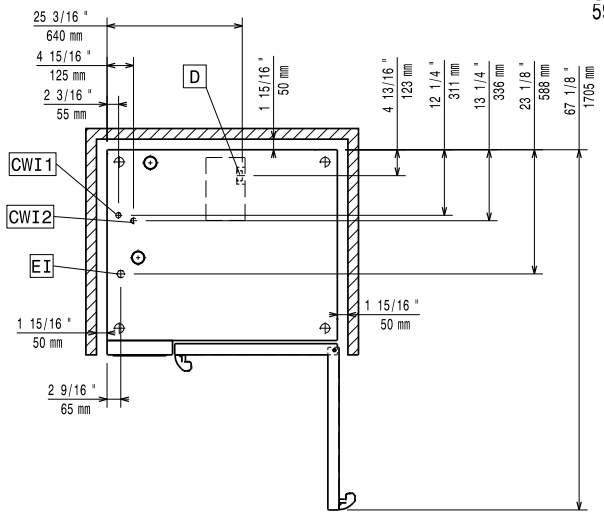


Side



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

Top



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