**SkyLine Pro
Electric Combi Oven 10GN2/1,
230V**

ITEM #

MODEL #

NAME #

SIS #

AIA #

217909 (ECOE102C3C30) SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning, 3-glass door - 230V

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings
- Connectivity for real time access, remote software update, 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.

Main Features

- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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.
- 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.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- 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.

Construction

- 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.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.

User Interface & Data Management

- 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).
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

Sustainability

APPROVAL:

- 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.

Optional Accessories

- Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) — PNC 920003 ❏
- 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 ❏
- 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 ❏
- Thermal cover for 10 GN 2/1 oven and blast chiller freezer — PNC 922366 ❏
- 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 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 cupboard base (trolley with 2 tanks, open/close device for drain) — PNC 922450 ❏
- 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 ❏
- Tray rack with wheels 10 GN 2/1, 65mm pitch — PNC 922603 ❏
- Tray rack with wheels, 8 GN 2/1, 80mm pitch — PNC 922604 ❏
- Slide-in rack with handle for 6 & 10 GN 2/1 oven — PNC 922605 ❏
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) — PNC 922609 ❏
- 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 ❏
- 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 ❏
- 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 ❏
- 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 ❏
- Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch — PNC 922650 ❏
- 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 10 GN 2/1 oven — PNC 922664 ❏
- Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 — PNC 922667 ❏
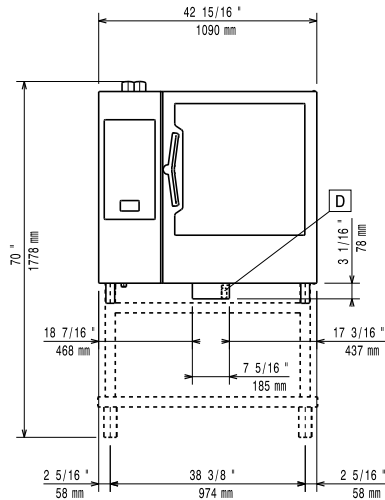- Kit to fix oven to the wall — PNC 922687 ❏

- 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 | ❏
- 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 | ❏
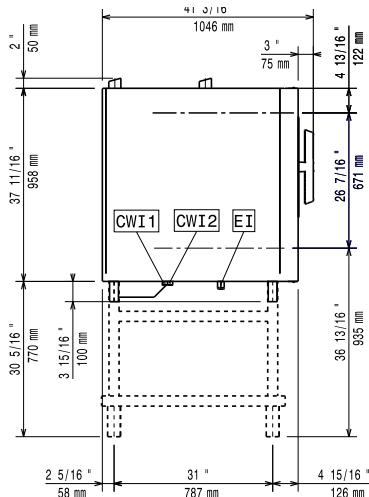- Compatibility kit for installation on previous base GN 2/1 | PNC 930218 | ❏

SkyLine Pro
Electric Combi Oven 10GN2/1, 230V

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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Front

42 15/16 "
1090 mm

70 "
1778 mm

D

3 1/16 "
78 mm

18 7/16 "
468 mm

17 3/16 "
437 mm

7 5/16 "
185 mm

2 5/16 "
58 mm

38 3/8 "
974 mm

2 5/16 "
58 mm

Side

41 3/16
1046 mm

2 "
50 mm

3 "
75 mm

4 13/16 "
122 mm

37 11/16 "
958 mm

26 7/16 "
671 mm

CWI1 CWI2 EI

30 5/16 "
770 mm

3 15/16 "
100 mm

36 13/16 "
935 mm

2 5/16 "
58 mm

31 "
787 mm

4 15/16 "
126 mm

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

Top

25 3/16 "
640 mm

4 15/16 "
125 mm

2 3/16 "
55 mm

D

1 15/16 "
50 mm

4 13/16 "
123 mm

12 1/4 "
311 mm

13 1/4 "
336 mm

23 1/8 "
588 mm

67 1/8 "
1705 mm

CWI1

CWI2

EI

1 15/16 "
50 mm

1 15/16 "
50 mm

2 9/16 "
65 mm

Electric

Supply voltage:	220-240 V/3 ph/50-60 Hz
Electrical power, max:	37.9 kW
Electrical power, default:	35.4 kW

Water:

Inlet water temperature, max:	30 °C
Inlet water pipe size (CWI1, CWI2):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm

Capacity:

Trays type:	10 (GN 2/1)
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	1058 mm
Weight:	163 kg
Net weight:	163 kg
Shipping weight:	304.5 kg
Shipping volume:	1.59 m³

ISO Certificates

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

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