

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

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

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

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

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

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


**217916 (ECO61C2AT)**

 SkyLine Pro Combi Boilerless  
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.

- 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. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 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 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

- 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.
- SkyClean: Automatic and built-in self cleaning system. 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.
- Capacity: 6 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (connectivity accessory kit included).

### 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.
- 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.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

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



### 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).

### 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 ☐



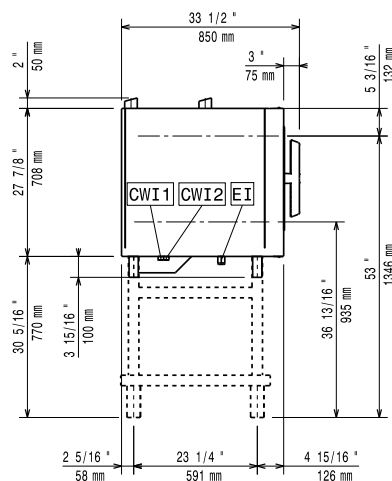
**Electrolux**  
PROFESSIONAL

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

Front

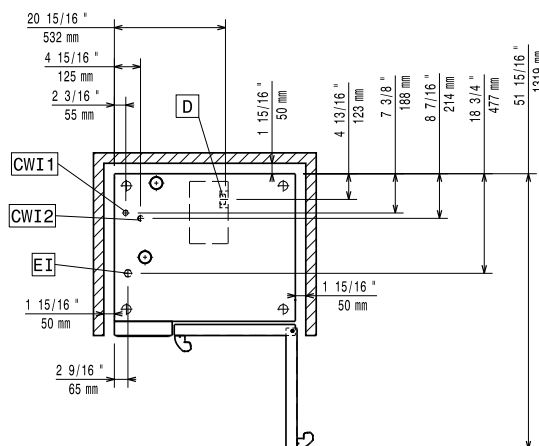


Side



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 (CWI1, CWI2):** 3/4"  
**Pressure, min-max:** 1-6 bar  
**Chlorides:** <10 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:** 107 kg  
**Net weight:** 107 kg  
**Shipping weight:** 124 kg  
**Shipping volume:** 0.89 m<sup>3</sup>



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

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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