



SkyLine Pro Electric Combi Oven 20GN1/1, 230V

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



217917 (ECOE201C3C30)

SkyLine Pro Combi Boilerless
Oven with digital control,
20x1/1GN, 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 1/1 GN, 63 mm pitch.
- Adjustable levelling feet.

Main Features

- Single sensor core temperature probe included.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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.
- 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).
- 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.
- 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 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

- 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



APPROVAL:



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- 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

- Uses 33% less water, 43% less detergent and 25% less energy with the new washing cycles.*

*Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine 20 GN1/1 electric combi oven with boiler vs the previous version.

- 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.

Included Accessories

- 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch PNC 922753

Optional Accessories

• Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)	PNC 920003	<input type="checkbox"/>	• 4 long skewers PNC 922327	<input type="checkbox"/>
• Water filter with cartridge and flow meter for medium steam usage	PNC 920005	<input type="checkbox"/>	• Grease collection tray, GN 1/1, H=40 mm PNC 922329	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>	• Volcano Smoker for lengthwise and crosswise oven PNC 922338	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>	• Multipurpose hook PNC 922348	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>	• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362	<input type="checkbox"/>
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	<input type="checkbox"/>	• Thermal cover for 20 GN 1/1 oven and blast chiller freezer PNC 922365	<input type="checkbox"/>
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	<input type="checkbox"/>	• Wall mounted detergent tank holder PNC 922386	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>	• USB single point probe PNC 922390	<input type="checkbox"/>
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	<input type="checkbox"/>	• 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	<input type="checkbox"/>
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	<input type="checkbox"/>	• Connectivity router (WiFi and LAN) PNC 922435	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<input type="checkbox"/>	• Elevating kit with trolley height extension for 20 GN 1/1 oven PNC 922446	<input type="checkbox"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>	• External connection kit for liquid detergent and rinse aid PNC 922618	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<input type="checkbox"/>	• Dehydration tray, GN 1/1, H=20mm PNC 922651	<input type="checkbox"/>
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	<input type="checkbox"/>	• Flat dehydration tray, GN 1/1 PNC 922652	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for Lengthwise ovens	PNC 922324	<input type="checkbox"/>	• Heat shield for 20 GN 1/1 oven PNC 922659	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>	• Trolley with tray rack, 15 GN 1/1, 84mm pitch PNC 922683	<input type="checkbox"/>
			• Kit to fix oven to the wall PNC 922687	<input type="checkbox"/>
			• 4 flanged feet for 20 GN 1/1, 100-130mm PNC 922707	<input type="checkbox"/>
			• Mesh grilling grid, GN 1/1 PNC 922713	<input type="checkbox"/>
			• Probe holder for liquids PNC 922714	<input type="checkbox"/>
			• Levelling entry ramp for 20 GN 1/1 oven PNC 922715	<input type="checkbox"/>
			• Condensation hood with fan for 20 GN 1/1 electric oven PNC 922725	<input type="checkbox"/>
			• Exhaust hood with fan for 20 GN 1/1 oven PNC 922730	<input type="checkbox"/>
			• Exhaust hood without fan for 20 GN 1/1 oven PNC 922735	<input type="checkbox"/>
			• Stainless steel drain kit for 20 GN oven, dia=50mm PNC 922738	<input type="checkbox"/>
			• Plastic drain kit for 20 GN oven, dia=50mm PNC 922739	<input type="checkbox"/>
			• Holder for trolley handle (when trolley is in the oven) for 20 GN oven PNC 922743	<input type="checkbox"/>
			• Tray for traditional static cooking, H=100mm PNC 922746	<input type="checkbox"/>
			• Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747	<input type="checkbox"/>
			• 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	<input type="checkbox"/>
			• Trolley with tray rack, 20 GN 1/1, 63mm pitch PNC 922753	<input type="checkbox"/>
			• Trolley with tray rack, 16 GN 1/1, 80mm pitch PNC 922754	<input type="checkbox"/>
			• Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch PNC 922756	<input type="checkbox"/>



- Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922761
- Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch PNC 922763
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven PNC 922769
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys PNC 922771
- Water inlet pressure reducer PNC 922773
- Extension for condensation tube, 37cm PNC 922776
- Kit for installation of electric power peak management system for 20 GN Oven PNC 922778
- 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
- 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

Electric

Supply voltage: 220-240 V/3 ph/50-60 Hz
Electrical power, max: 40.4 kW
Electrical power, default: 37.7 kW

Water:

Inlet water temperature, max: 30 °C
Inlet water pipe size (CW11, CW12): 3/4"
Pressure, min-max: 1-6 bar
Chlorides: <10 ppm
Conductivity: >50 µS/cm
Drain "D": 50mm

Capacity:

Trays type: 20 (GN 1/1)
Max load capacity: 100 kg

Key Information:

Door hinges: Right Side
External dimensions, Width: 911 mm
External dimensions, Depth: 864 mm
External dimensions, Height: 1794 mm
Weight: 282 kg
Net weight: 249 kg
Shipping weight: 282 kg
Shipping volume: 1.83 m³

ISO Certificates

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

Recommended Detergents

- C25 Rinse & Descaling 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



