

SkyLine Pro Electric Combi Oven 6GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



217935 (ECOE61C3A30)

SkyLine Pro Combi Boilerless Oven with digital control, 6x1/IGN, electric, programmable, automatic cleaning, 3-glass door

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, 67 mm pitch.

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 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.
- 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









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Multipurpose hook

100-130mm

each), GN 1/1

4 flanged feet for 6 & 10 GN , 2",

• Tray support for 6 & 10 GN 1/1

disassembled open base

• USB single point probe

100mm - Marine

• Steam optimizer

• Grid for whole duck (8 per grid - 1,8kg

Wall mounted detergent tank holder

Ovens, Blast chiller/freezers, Rack Type

DW) and SkyDuo (one IoT board per appliance - to connect oven to blast

• Riser on feet (h=250mm) for 2x6 GN 1/1

IoT module for OnE Connected (Combi PNC 922421

4 service feet for 6 & 10 GN Oven,

chiller for Cook&Chill process).

• Connectivity router (WiFi and LAN)

ovens or a 6 GN 1/1 oven on base

PNC 922348

PNC 922351

PNC 922362

PNC 922382

PNC 922386

PNC 922390

PNC 922394

PNC 922435

PNC 922436

PNC 922440

- Human centered design with 4-star certification for ergonomics and usability.
- $\bullet \ \ Wing\text{-shaped handle with ergonomic design and hands-free}$ opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related
- 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.

	and buosphores (CS2 is also indigic acid		CIII	• Steam Optimizer Five 722440	_
	safe for both the environment and human health.			cupboard base (trolley with 2 tanks,	
(Optional Accessories			open/close device for drain)	
•	Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004		open base (2 tanks, open/close device for drain)	
	Water filter with cartridge and flow meter for medium steam usage	PNC 920005		 Grease collection kit for ovens GN 1/1 & PNC 922452 2/1 (2 plastic tanks, connection valve with pipe for drain) 	
•	Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003		 Grease collection kit for stacked ovens PNC 922453 6 GN on 6 GN 1/1 - 2/1, with riser 	_
•	Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017		pitch	
•	Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036		pitch	_
•	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		400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)	
•	External side spray unit (needs to be mounted outside and includes support	PNC 922171		 Slide-in rack with handle for 6 & 10 GN PNC 922610 1/1 oven 	
•	to be mounted on the oven) Baking tray for 5 baguettes in	PNC 922189		 Open base with tray support for 6 & 10 PNC 922612 GN 1/1 oven 	
	perforated aluminum with silicon coating, 400x600x38mm	D. I.O. 000100		 Cupboard base with tray support for 6 PNC 922614 & 10 GN 1/1 oven 	
	Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	_	for 6 & 10 GN 1/1 oven holding GN 1/1 or	
	Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191		 400x600mm trays External connection kit for liquid PNC 922618 	
	Pair of frying baskets	PNC 922239		detergent and rinse aid	
	AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264		 Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens 	
	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		GN 1/1 oven on base	
•	4 long skewers	PNC 922327			
•	Grease collection tray, GN 1/1, H=40	PNC 922329		ovens, height 250mm	_
•	mm Volcano Smoker for lengthwise and crosswise oven	PNC 922338		 Stainless steel drain kit for 6 & 10 GN PNC 922636 oven, dia=50mm 	















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,	Plastic drain kit for 6 &10 GN oven,	PNC 922637		•	Trolley for grease collection kit	PNC 922752	
	dia=50mm				·	PNC 922773	
	Wall support for 6 GN 1/1 oven	PNC 922643				PNC 922774	
	Dehydration tray, GN 1/1, H=20mm	PNC 922651			peak management system for 6 & 10 GN Oven		
	Flat dehydration tray, GN 1/1	PNC 922652			Extension for condensation tube, 37cm	PNC 922776	
•	• Open base for 6 & 10 GN 1/1 oven,	PNC 922653				PNC 925000	
	disassembled - NO accessory can be fitted with the exception of 922382			-	H=20mm	1110 720000	_
•	 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm 	PNC 922655			H=40mm	PNC 925001	
	pitch			•		PNC 925002	
•	 Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise 	PNC 922657			H=60mm Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
	 Heat shield for stacked ovens 6 GN 1/1 	PNC 922660				PNC 925004	
	on 6 GN 1/1			•	Frying pan for 8 eggs, pancakes,	PNC 925005	
	 Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 	PNC 922661			hamburgers, GN 1/1	PNC 925006	
	Heat shield for 6 GN 1/1 oven	PNC 922662		•	Baking tray for 4 baguettes, GN 1/1	PNC 925007	
,	• Compatibility kit for installation of 6 GN	PNC 922679		•	Potato baker for 28 potatoes, GN 1/1	PNC 925008	
	1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed)			•	Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	
(Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684		•	Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	
	Kit to fix oven to the wall	PNC 922687		•	1 ' '	PNC 925011	
	Tray support for 6 & 10 GN 1/1 oven	PNC 922690			H=60mm		_
	base 4 adjustable feet with black cover for 6	PNC 922693	_		Kit of 6 non-stick universal pans, GN 1/1, H=20mm		
	& 10 GN ovens, 100-115mm	FINC 722073	_	•	Kit of 6 non-stick universal pans, GN 1/1, H=40mm	PNC 925013	
	 Detergent tank holder for open base 	PNC 922699				PNC 925014	
(Bakery/pastry runners 400x600mm for 	PNC 922702			H=60mm	1110 725014	_
	6 & 10 GN 1/1 oven base			•	Compatibility kit for installation on	PNC 930217	
	Wheels for stacked ovens	PNC 922704			previous base GN 1/1		
	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					
	 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					





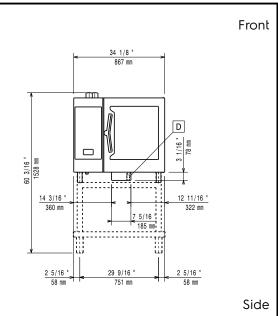


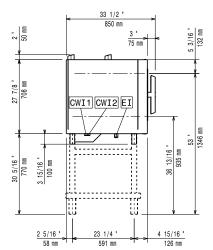






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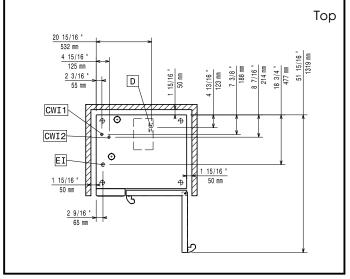


Cold Water inlet 1 (cleaning) Cold Water Inlet 2 (steam CWII CWI2

generator)

Drain

DO Overflow drain pipe



Electric

Water:

Supply voltage: 380-415 V/3N ph/50-60 Hz

30 °C

Electrical power, max: 11.8 kW Electrical power, default: 11.1 kW

Inlet water temperature, max:

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: 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: 124 kg Net weight: 107 kg Shipping weight: 124 kg Shipping volume: 0.89 m³

ISO Certificates

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













Electrical inlet (power)