



SkyLine ProS Electric Combi Oven 10GN1/1, Marine



227618 (ECOE101K3E30)

SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - Marine 400V

227626 (ECOE101K3D30)

SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - Marine 440V

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage.
- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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.
- Double-glass door with LED lights and double-step opening.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch, with tray stopper.
- Flanged feet, door stopper (to be installed on site).

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

Main Features

- Single sensor core temperature probe included.
- 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).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- 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 7 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Make-it-mine feature to allow full personalization or locking of the user interface.

APPROVAL:



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- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Pictures upload for full customization of cooking cycles.
- Automatic consumption visualization at the end of the cycle.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires 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

- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- 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 powerfunction for customized slow cooking cycles.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

Included Accessories

- 1 of 4 flanged feet for 6 & 10 GN , 2", PNC 922351 100-130mm
- 1 of Door stopper for 6 & 10 GN Oven - PNC 922775 Marine

Optional Accessories

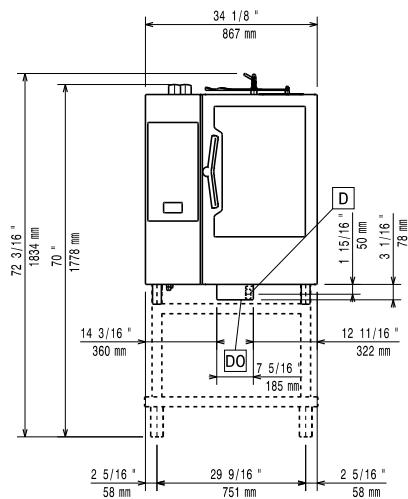
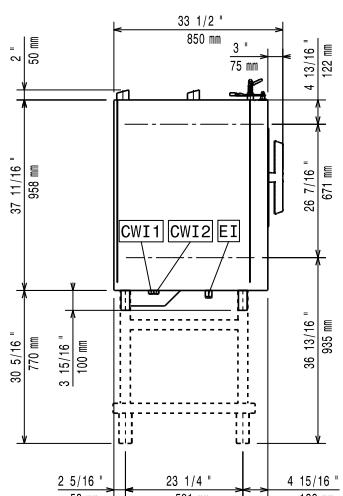
• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	<input type="checkbox"/>
• Water filter with cartridge and flow meter for medium steam usage	PNC 920005	<input type="checkbox"/>
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1		
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1		
• AISI 304 stainless steel grid, GN 1/1		
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2		
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)		
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm		
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm		
• Baking tray with 4 edges in aluminum, 400x600x20mm		
• Pair of frying baskets		
• AISI 304 stainless steel bakery/pastry grid 400x600mm		
• Double-step door opening kit		
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1		
• USB probe for sous-vide cooking		
• Grease collection tray, GN 1/1, H=100 mm		
• Kit universal skewer rack and 4 long skewers for Lengthwise ovens		
• Universal skewer rack		
• 4 long skewers		
• Grease collection tray, GN 1/1, H=40 mm		
• Multipurpose hook		
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm		
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1		
• Thermal cover for 10 GN 1/1 oven and blast chiller freezer		
• Tray support for 6 & 10 GN 1/1 disassembled open base		
• Wall mounted detergent tank holder		
• USB single point probe		
• 4 service feet for 6 & 10 GN Oven, 100mm - Marine		
• 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).		
• Stacking kit for 6 GN 1/1 oven on electric 6&10 GN 1/1 oven, h=150mm - Marine		
• Wall sealing kit for stacked electric ovens 6 GN 1/1 on 10 GN 1/1 - Marine		
• Connectivity router (WiFi and LAN)		
• Steam optimizer		
• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)		
• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)		



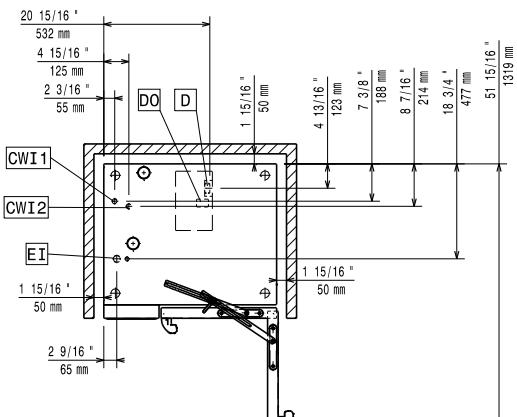
• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922452	<input type="checkbox"/>	• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>
• Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	<input type="checkbox"/>	• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>
• Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602	<input type="checkbox"/>	• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>
• Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922608	<input type="checkbox"/>	• Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	<input type="checkbox"/>
• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	<input type="checkbox"/>	• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>
• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	<input type="checkbox"/>	• Probe holder for liquids	PNC 922714	<input type="checkbox"/>
• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>	• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	<input type="checkbox"/>
• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615	<input type="checkbox"/>	• Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	<input type="checkbox"/>
• External connection kit for liquid detergent and rinse aid	PNC 922618	<input type="checkbox"/>	• Exhaust hood with fan for 6 & 10 GN 1/1 oven	PNC 922728	<input type="checkbox"/>
• Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	<input type="checkbox"/>	• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>
• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>	• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>
• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	<input type="checkbox"/>	• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
• Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	<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"/>
• Wall support for 10 GN 1/1 oven	PNC 922645	<input type="checkbox"/>	• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>
• Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	<input type="checkbox"/>	• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>
• Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	<input type="checkbox"/>	• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<input type="checkbox"/>
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>	• Door stopper for 6 & 10 GN Oven - Marine	PNC 922775	<input type="checkbox"/>
• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>	• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>
• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>
• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>
• Heat shield for 10 GN 1/1 oven	PNC 922663	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>
• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>	• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine	PNC 922691	<input type="checkbox"/>	• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>	• Potato baker for 28 potatoes, GN 1/1, H=20mm	PNC 925008	<input type="checkbox"/>
• Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch	PNC 922694	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=40mm	PNC 925009	<input type="checkbox"/>
• Open Base with tray support for 6 & 10 GN 1/1 Oven - Marine	PNC 922698	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=60mm	PNC 925010	<input type="checkbox"/>
		<input type="checkbox"/>	• Kit of 6 non-stick universal pans, GN 1/1, PNC 925012 H=20mm	PNC 925011	<input type="checkbox"/>
		<input type="checkbox"/>	• Kit of 6 non-stick universal pans, GN 1/1, PNC 925013 H=40mm	PNC 925012	<input type="checkbox"/>
		<input type="checkbox"/>	• Kit of 6 non-stick universal pan GN 1/1, PNC 925014 H=60mm	PNC 925013	<input type="checkbox"/>

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


Front

Side

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

Top

Electric
Supply voltage:

227618 (ECOE101K3E30) 380-415 V/3 ph/50-60 Hz
227626 (ECOE101K3D30) 440 V/3 ph/50-60 Hz

Electrical power, max:

227618 (ECOE101K3E30) 20.3 kW
227626 (ECOE101K3D30) 19.8 kW

Electrical power, default:

19 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 1/1)

Max load capacity:

50 kg

Key Information:

Door hinges: Right Side
External dimensions, Width: 867 mm
External dimensions, Depth: 775 mm
External dimensions, Height: 1058 mm
Weight: 144 kg
Net weight: 127 kg
Shipping weight: 144 kg
Shipping volume: 1.11 m³

ISO Certificates

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