

SkyLine Pro Electric Combi Oven 6GN2/1, Marine

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


227917 (ECO62C3E30)

SkyLine Pro Combi Boilerless Oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning, 3-glass door - Marine 400V

227925 (ECO62C3D30)

SkyLine Pro Combi Boilerless Oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning, 3-glass door - Marine 440V

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.
- 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).

Main Features

- 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.
- 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.
- 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: _____

- 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.

<i>(*Forest Stewardship Council is the world's leading organization for sustainable forest management).</i>

- Triple-glass door minimize your energy loss.*

*<i>Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20</i>

- 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

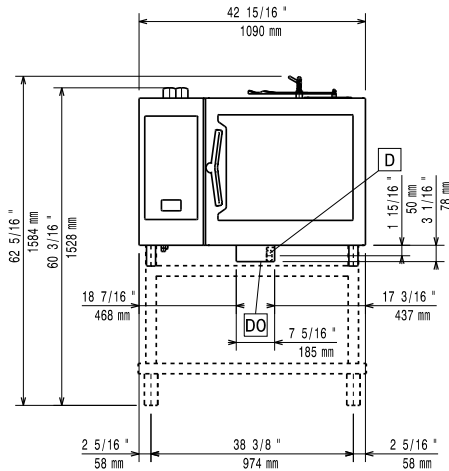
- 1 of 4 flanged feet for 6 & 10 GN , 2", PNC 922351
100-130mm
- 1 of Door stopper for 6 & 10 GN Oven - PNC 922775
Marine

Optional Accessories

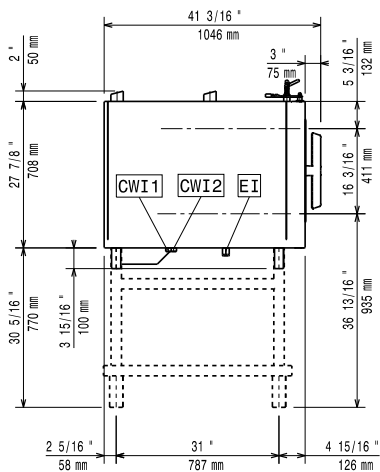
- Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) PNC 920004
- Water filter with cartridge and flow meter for medium steam usage PNC 920005
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- Pair of AISI 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
- Volcano Smoker for lengthwise and crosswise oven PNC 922338
- 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
- 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 (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
- Stacking kit for 6 GN 2/1 oven on electric 6&10 GN 2/1 oven, h=150mm - Marine PNC 922423
- Wall sealing kit for stacked electric ovens 6 GN 2/1 on 6 GN 2/1 - Marine PNC 922426
- Wall sealing kit for stacked electric ovens 6 GN 2/1 on 10 GN 2/1 - Marine PNC 922427
- 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
- Grease collection kit for stacked ovens 6 GN on 6 GN 1/1 - 2/1, with riser PNC 922453
- Slide-in rack with handle for 6 & 10 GN 2/1 oven PNC 922605
- Tray rack with wheels, 5 GN 2/1, 80mm pitch PNC 922611
- 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
- Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays PNC 922617
- 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
- Riser on feet for stacked 2x6 GN 1/1 ovens PNC 922633
- Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm PNC 922634

Front

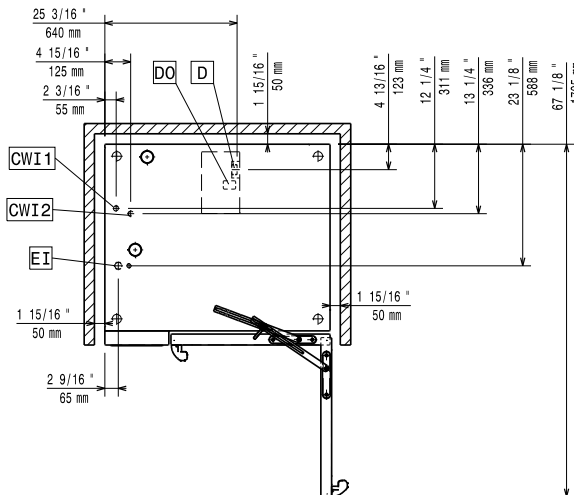


Side



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

Top



Electric

Supply voltage:

227917 (ECO E62C3E30)	380-415 V/3 ph/50-60 Hz
227925 (ECO E62C3D30)	440 V/3 ph/50-60 Hz

Electrical power, max:

227917 (ECO E62C3E30)	22.9 kW
227925 (ECO E62C3D30)	22.3 kW

Electrical power, default:

21.4 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:	6 (GN 2/1)
Max load capacity:	60 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	808 mm
Weight:	163 kg
Net weight:	140 kg
Shipping weight:	163 kg
Shipping volume:	1.28 m ³

ISO Certificates

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