SkyLine ProS
Stacked SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN on 10x1/1GN, electric, 2 cooking modes, automatic cleaning, 3-glass door

ITEM #

MODEL #

NAME #

SIS #

AIA #

240049 (ECOE611K3T30)

Stacked SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN on 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - COOP

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 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.
- 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.
- 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.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).

Construction

- 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.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.

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:

- 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.
- Automatic consumption visualization at the end of the cycle.
- Pictures upload for full customization of cooking cycles.
- 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).
- Reduced power function 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.
- 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.
- 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.

Included Accessories

- 1 of Stacking kit for 6+6 GN 1/1 ovens on PNC 922620 electric 6+10 GN 1/1 GN ovens

Optional Accessories

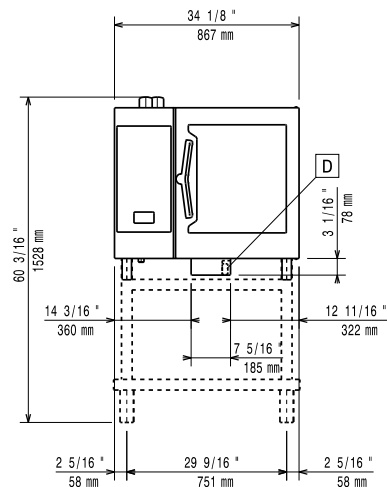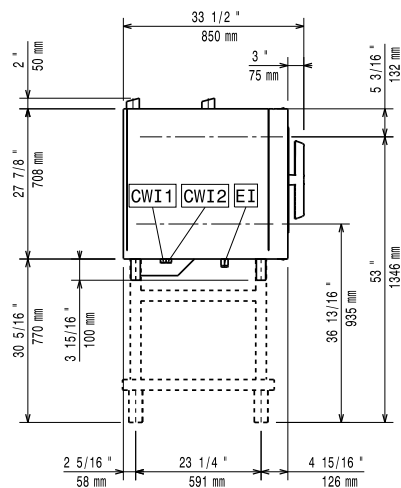|		
Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	❏
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	❏
Grease collection tray, GN 1/1, H=40 mm	PNC 922329	❏
4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❏
USB single point probe	PNC 922390	❏
4 service feet for 6 & 10 GN Oven, 100mm - Marine	PNC 922394	❏
Connectivity router (WiFi and LAN)	PNC 922435	❏
Riser on feet (h=250mm) for 2x6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922436	❏
Steam optimizer	PNC 922440	❏
Mesh grilling grid, GN 1/1	PNC 922713	❏
Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	❏
Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	❏
Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	❏
Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	❏
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	❏
Trolley for grease collection kit	PNC 922752	❏
Water inlet pressure reducer	PNC 922773	❏
Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	❏
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	❏

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2025.10.03

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touch screen control, 6x1/1GN on 10x1/1GN, electric,
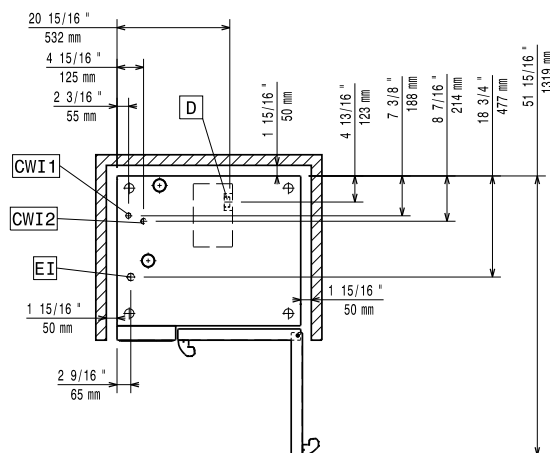**2 cooking modes, automatic cleaning, 3-glass door**

Front

Side

CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
EI = Electrical inlet (power)

Top

Electric

Supply voltage:	380-415 V/3N ph/50-60 Hz
Electrical power, max:	20.3 kW
Electrical power, default:	19 kW

Water:

Inlet water temperature, max:	0 °C
Inlet water pipe size (CWI1, CWI2):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	
Conductivity:	0 µS/cm

Capacity:

Trays type:	(GN 1/1)
Pitch:	67 mm
Max load capacity:	0 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	1986 mm
Weight:	271 kg
Shipping weight:	165 kg
Shipping volume:	1.9 m³

ISO Certificates

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

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