

### **SkyLine PremiumS** Electric Combi Oven 10GN1/1, **Green Version - SKYDUO**

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



### 267268 (ECOE101T3AP)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door - For SKYDUO direct ethernet connection

### **Short Form Specification**

### Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1GN, 67mm pitch FOR SKYDUO

### **Main Features**

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Combination cycle (25  $^{\circ}\text{C}$  300  $^{\circ}\text{C}$ ): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cookina.
  - Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants perfamily.
- Cycles+:
- Regeneration (ideal for banqueting on plate or rethermalizing on tray),
- Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,
- Proving cycle,
- EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
- Sous-vide cooking,
- Static Combi (to reproduce traditional cooking from static oven),
- Pasteurization of pasta,
  Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),
- Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family,
- Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- 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 group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 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.

### APPROVAL:





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- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- Make-it-mine feature to allow full personalization or locking of the user interface.
- 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.
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- USB port to download HACCP data, share cooking programs and configurations.
   USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.
- Capacity: 10 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- Energy Star 2.0 certified product.
- Predisposed for SkyDuo direct ethernet connection only if used with 725076, 725077.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

### Construction

- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### 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 powerfunction for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- 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.

 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).

### Optional Accessories

Optional Accessories		
<ul> <li>External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens</li> </ul>	PNC 864388	
Water softener with cartridge and flow meter (high steam usage)	PNC 920003	
<ul> <li>Water filter with cartridge and flow meter for 6 &amp; 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs per day full steam)</li> </ul>	PNC 920004	
<ul> <li>Water softener with salt for ovens with automatic regeneration of resin</li> </ul>	PNC 921305	
<ul> <li>Wheel kit for 6 &amp; 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)</li> </ul>	PNC 922003	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017	
<ul> <li>Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922036	
<ul> <li>AISI 304 stainless steel grid, GN 1/1</li> </ul>	PNC 922062	
<ul> <li>Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2</li> </ul>	PNC 922086	
<ul> <li>External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)</li> </ul>	PNC 922171	
<ul> <li>Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm</li> </ul>	PNC 922189	
<ul> <li>Baking tray with 4 edges in perforated aluminum, 400x600x20mm</li> </ul>	PNC 922190	
<ul> <li>Baking tray with 4 edges in aluminum, 400x600x20mm</li> </ul>	PNC 922191	
<ul> <li>Pair of frying baskets</li> </ul>	PNC 922239	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264	
<ul> <li>Double-step door opening kit</li> </ul>	PNC 922265	
<ul> <li>Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922266	
<ul> <li>USB probe for sous-vide cooking</li> </ul>	PNC 922281	
<ul> <li>Grease collection tray, GN 1/1, H=100 mm</li> </ul>	PNC 922321	
<ul> <li>Kit universal skewer rack and 4 long skewers for Lenghtwise ovens</li> </ul>	PNC 922324	
<ul> <li>Universal skewer rack</li> </ul>	PNC 922326	
<ul> <li>4 long skewers</li> </ul>	PNC 922327	
<ul> <li>Multipurpose hook</li> </ul>	PNC 922348	
<ul> <li>4 flanged feet for 6 &amp; 10 GN, 2", 100-130mm</li> </ul>	PNC 922351	
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> </ul>	PNC 922362	
<ul> <li>Thermal cover for 10 GN 1/1 oven and blast chiller freezer</li> </ul>	PNC 922364	
<ul> <li>Tray support for 6 &amp; 10 GN 1/1 disassembled open base</li> </ul>	PNC 922382	_
<ul> <li>Wall mounted detergent tank holder</li> </ul>	PNC 922386	
<ul> <li>USB single point probe</li> </ul>	PNC 922390	

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# SkyLine PremiumS Electric Combi Oven 10GN1/1, Green Version - SKYDUO

•	IoT module for SkyLine ovens and blast chiller/freezers	PNC 922421		<ul> <li>Reinforced tray rack with wheels, lowest PNC 922694 support dedicated to a grease</li> </ul>	
•	Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601		collection tray for 10 GN 1/1 oven, 64mm pitch	
•	Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602		<ul> <li>Detergent tank holder for open base</li> <li>Bakery/pastry runners 400x600mm for</li> <li>PNC 922699</li> <li>PNC 922702</li> </ul>	
•	Bakery/pastry tray rack with wheels	PNC 922608		6 & 10 GN 1/1 oven base	
	holding 400x600mm grids for 10 GN 1/1			Wheels for stacked ovens     PNC 922704     Sait for lamb or supplies pig (up to PNC 922709)	
	oven and blast chiller freezer, 80mm pitch (8 runners)			• Spit for lamb or suckling pig (up to PNC 922709 12kg) for GN 1/1 ovens	
•	Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610		<ul> <li>Mesh grilling grid, GN 1/1</li> <li>Probe holder for liquids</li> <li>PNC 922713</li> <li>PNC 922714</li> </ul>	
•	Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612		<ul> <li>Odour reduction hood with fan for 6 &amp; PNC 922718 10 GN 1/1 electric ovens</li> </ul>	
•	Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614		Odour reduction hood with fan for 6+6 PNC 922722 or 6+10 GN 1/1 electric ovens	
•	Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or	PNC 922615		<ul> <li>Condensation hood with fan for 6 &amp; 10 PNC 922723 GN 1/1 electric oven</li> </ul>	
•	400x600mm trays External connection kit for liquid detergent and rinse aid	PNC 922618		Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens     PNC 922727	
•	Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks,	PNC 922619		<ul> <li>Exhaust hood with fan for 6 &amp; 10 GN 1/1 PNC 922728 ovens</li> </ul>	
•	open/close device for drain) Stacking kit for 6+6 GN 1/1 ovens on	PNC 922620		<ul> <li>Exhaust hood with fan for stacking 6+6 PNC 922732 or 6+10 GN 1/1 ovens</li> </ul>	
•	electric 6+10 GN 1/1 GN ovens Trolley for slide-in rack for 6 & 10 GN 1/1	PNC 922626		• Exhaust hood without fan for 6&10 PNC 922733 1/1GN ovens	
•	oven and blast chiller freezer Trolley for mobile rack for 6 GN 1/1 on 6	PNC 922630		• Exhaust hood without fan for stacking PNC 922737 6+6 or 6+10 GN 1/1 ovens	
	or 10 GN 1/1 ovens	DNC 000/7/		• Fixed tray rack, 8 GN 1/1, 85mm pitch PNC 922741	
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		• Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		<ul> <li>4 high adjustable feet for 6 &amp; 10 GN PNC 922745 ovens, 230-290mm</li> </ul>	
•	Trolley with 2 tanks for grease collection	PNC 922638		• Tray for traditional static cooking, H=100mm PNC 922746	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639		<ul> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> </ul>	
	for drain)			• Trolley for grease collection kit PNC 922752	
•	Wall support for 10 GN 1/1 oven	PNC 922645		Water inlet pressure reducer     PNC 922773	
•	Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648		<ul> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> </ul>	
•	Banquet rack with wheels 23 plates for	PNC 922649		• Extension for condensation tube, 37cm PNC 922776	
	10 GN 1/1 oven and blast chiller freezer, 85mm pitch			• Non-stick universal pan, GN 1/1, H=20mm	
	Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1	PNC 922651 PNC 922652		<ul> <li>Non-stick universal pan, GN 1/1, H=40mm</li> </ul> PNC 925001	
	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be	PNC 922653		• Non-stick universal pan, GN 1/1, PNC 925002 H=60mm	
•	fitted with the exception of 922382 Bakery/pastry rack kit for 10 GN 1/1	PNC 922656		<ul> <li>Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1</li> </ul>	
	oven with 8 racks 400x600mm and	1110 722000	_	• Aluminum grill, GN 1/1 PNC 925004	
	80mm pitch	DNIC 000//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  • Flat baking tray with 2 edges, GN 1/1  PNC 925006	
	Heat shield for 10 GN 1/1 oven	PNC 922663		Baking tray for 4 baguettes, GN 1/1     PNC 925007	
•	Fixed tray rack for 10 GN 1/1 and	PNC 922685		• Potato baker for 28 potatoes, GN 1/1 PNC 925008	
•	400x600mm grids Kit to fix oven to the wall	PNC 922687		• Non-stick universal pan, GN 1/2, PNC 925009	
	Tray support for 6 & 10 GN 1/1 oven	PNC 922690		<ul><li>H=20mm</li><li>Non-stick universal pan, GN 1/2, PNC 925010</li></ul>	
	base 4 adjustable feet with black cover for 6	PNC 922693		H=40mm	
•	& 10 GN ovens, 100-115mm	1110 /220/3	_		

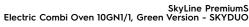














## SkyLine PremiumS Electric Combi Oven 10GN1/1, **Green Version - SKYDUO**

•	Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	
•	Compatibility kit for installation on previous base GN 1/1	PNC 930217	

### **Recommended Detergents**

- C25 Rinse & Descale tab 2in1 rinse aid and descaler in disposable tablets for Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for new generation ovens with automatic washing system. Suitable for all types of water. Packaging:
- C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 100 65g tablets. each

PNC 0S2395 















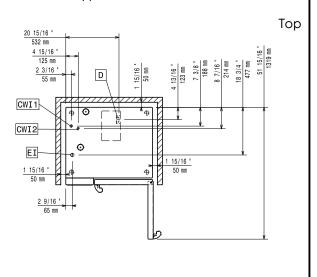
### SkyLine PremiumS Electric Combi Oven 10GN1/1, **Green Version - SKYDUO**

## D 0/2 14 3/16 " 12 11/16 " 2 5/16

33 1/2 1 37 11/16 328 WI1 CWI2 EI 13/16 <sup>a</sup> 3 15/16 " 100 mm 4 15/16 "

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

DO Overflow drain pipe



### **Electric**

Front

Side

Supply voltage:

267268 (ECOE101T3AP) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 19 kW

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

20.3 kW Electrical power max.:

Circuit breaker required

#### Water:

Water inlet connections "CWI1-

3/4" CWI2": 1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

temperature: 30 °C Chlorides: <20 ppm >50 µS/cm Conductivity:

Electrolux Professional recommends the use of treated water,

based on testing of specific water conditions.

Please refer to user manual for detailed water quality

information.

### Installation:

Clearance: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

Trays type: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

### **Key Information:**

Door hinges:

External dimensions, Width: 867 mm External dimensions, Depth: 775 mm External dimensions, Height: 1058 mm Net weight: 147 kg Shipping weight: 165 kg Shipping volume: 1.11 m<sup>3</sup>











= Electrical inlet (power)

