

SkyLine ProS Electric Combi Oven 10GN1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217602 (ECOE101K2A2)

SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, pitch 67mm

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. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) 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 16 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 readv.
- 6-sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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 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.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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).
- OptiFlow air distribution system to achieve

APPROVAL:





SkyLine ProS Electric Combi Oven 10GN1/1

PNC 922266

PNC 922281

PNC 922321

PNC 922324

PNC 922326

PNC 922327

PNC 922348

PNC 922351

PNC 922362

PNC 922364

PNC 922382

PNC 922386

PNC 922390

PNC 922601

PNC 922602

PNC 922608

PNC 922610

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• Grid for whole chicken (8 per grid -

• USB probe for sous-vide cooking

• Grease collection tray, GN 1/1, H=100

• Kit universal skewer rack and 4 long

skewers for Lenghtwise ovens

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

Tray support for 6 & 10 GN 1/1

disassembled open base

USB single point probe

chiller/freezers

pitch (8 runners)

pitch

pitch

1/1 oven

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

Thermal cover for 10 GN 1/1 oven and

Wall mounted detergent tank holder

Tray rack with wheels 10 GN 1/1, 65mm

• Tray rack with wheels, 8 GN 1/1, 80mm

Bakery/pastry tray rack with wheels

oven and blast chiller freezer, 80mm

holding 400x600mm grids for 10~GN~1/1

Slide-in rack with handle for 6 & 10 GN

IoT module for SkyLine ovens and blast PNC 922421

1,2kg each), GN 1/1

Universal skewer rack

Multipurpose hook

blast chiller freezer

• 4 long skewers

100-130mm

each), GN 1/1

maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- 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.
- 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. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) 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.

Optional Accessories

	Water softener with cartridge and flow meter (high steam usage)	PNC 920003	 Open base with tray support for 6 & 10 PN GN 1/1 oven 	NC 922612
	Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-	PNC 920004	 Cupboard base with tray support for 6 PN & 10 GN 1/1 oven 	NC 922614
	medium steam usage - less than 2hrs per day full steam)	DVIC 001705	for 6 & 10 GN 1/1 oven holding GN 1/1 or	NC 922615
	Water softener with salt for ovens with automatic regeneration of resin	PNC 921305	400x600mm trays • External connection kit for liquid PN	NC 922618
	Wheel kit for 6 & 10 GN 1/1 and 2/1 GN	PNC 922003	detergent and rinse aid	10 922010
	oven base (not for the disassembled one)	DVIC 000017	cupboard base (trolley with 2 tanks,	NC 922619
	Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	open/close device for drain)	NC 922620
	Pair of grids for whole chicken (8 per	PNC 922036	 Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens 	10 922020
	grid - 1,2kg each), GN 1/1		• Trolley for slide-in rack for 6 & 10 GN 1/1 PN	NC 922626
	AISI 304 stainless steel grid, GN 1/1	PNC 922062	oven and blast chiller freezer	
	Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	 Trolley for mobile rack for 6 GN 1/1 on 6 PN or 10 GN 1/1 ovens 	NC 922630
	External side spray unit (needs to be mounted outside and includes support	PNC 922171	 Stainless steel drain kit for 6 & 10 GN PN oven, dia=50mm 	NC 922636
	to be mounted on the oven)	D. 10 000100		NC 922637
•	Baking tray for 5 baguettes in perforated aluminum with silicon	PNC 922189	dia=50mm	10 000 (7.0
	coating, 400x600x38mm		 Trolley with 2 tanks for grease PN collection 	NC 922638
	Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190		NC 922639
	Baking tray with 4 edges in aluminum,	PNC 922191	for drain)	
	400x600x20mm	DNC 000070		NC 922645
	Pair of frying baskets	PNC 922239		NC 922648
	AISI 304 stainless steel bakery/pastry arid 400x600mm	PNC 922264	plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	
	Double-step door opening kit	PNC 922265	55 pice	











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•	Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer,	PNC 922649		 Non-stick universal pan, GN 1/1, H=20mm PNC 925000	
	85mm pitch	PNC 922651		 Non-stick universal pan, GN 1/1, PNC 925001 H=40mm 	
	Dehydration tray, GN 1/1, H=20mmFlat dehydration tray, GN 1/1	PNC 922652	٥	• Non-stick universal pan, GN 1/1, PNC 925002	
•	 Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 	PNC 922653		 H=60mm Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1 	
•	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656		 Aluminum grill, GN 1/1 PNC 925004 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	
•		PNC 922661		 Flat baking tray with 2 edges, GN 1/1 Baking tray for 4 baguettes, GN 1/1 PNC 925006 PNC 925007 	
	Heat shield for 10 GN 1/1 oven	PNC 922663		• Potato baker for 28 potatoes, GN 1/1 PNC 925008	ū
	Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685		• Non-stick universal pan, GN 1/2, PNC 925009 H=20mm	
•	Kit to fix oven to the wall	PNC 922687		• Non-stick universal pan, GN 1/2, PNC 925010	
•	 Tray support for 6 & 10 GN 1/1 oven base 	PNC 922690		H=40mm	_
,	• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		 Non-stick universal pan, GN 1/2, H=60mm Compatibility kit for installation on PNC 930217 	
(Reinforced tray rack with wheels, lowest	PNC 922694		previous base GN 1/1	_
	support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch			Recommended Detergents	
	•	DNC 022400		 C25 Rinse & Descale tab 2in1 rinse aid PNC 0S2394 and descaler in disposable tablets for 	
	Detergent tank holder for open base	PNC 922699		Skyline ovens Professional 2in1 rinse aid	
	 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base 	PNC 922702		and descaler in disposable tablets for new generation ovens with automatic	
•	 Wheels for stacked ovens 	PNC 922704		washing system. Suitable for all types of	
•	 Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens 	PNC 922709		water. Packaging: 1 drum of 50 30g tablets. each	
(Mesh grilling grid, GN 1/1	PNC 922713		• C22 Cleaning Tab Disposable PNC 0S2395	
•	Probe holder for liquids	PNC 922714		detergent tablets for SkyLine ovens	
•	Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718		Professional detergent for new generation ovens with automatic washing system. Suitable for all types of	
•	Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722		washing system. Suitable for all types of water. Packaging: 1 drum of 100 65g tablets, each	
•	• 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, 8 GN 1/1, 85mm pitch	PNC 922741			
•	Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742			
•	 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			
•	 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			
	Extension for condensation tube, 37cm	PNC 922776			





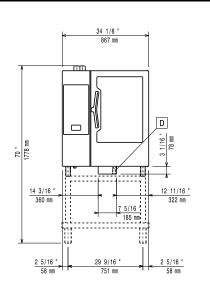








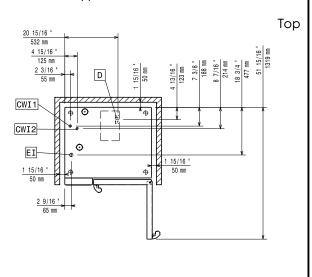
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33 1/2 1 37 11/16 328 WI1 CWI2 EI 13/16 ^a 3 15/16 " 100 mm 23 1/4 ' 4 15/16 "

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

DO Overflow drain pipe



Electric

Front

Side

Supply voltage:

217602 (ECOE101K2A2) 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 Hardness: 5 °fH / 2.8 °dH Chlorides:

<10 ppm Conductivity: >50 µS/cm

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

50 cm left hand side. service access:

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 1058 mm External dimensions, Height: 127 kg Net weight: 144 kg Shipping weight: Shipping volume: 1.11 m³

ISO Certificates

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









= Electrical inlet (power)

