

SkyLine ProS Electric Combi Oven 10GN1/1 (Marine)

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



227612 (ECOE101K2E0)

SkyLine ProS combi boilerless oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine

227622 (ECOE101K2D0)

SkyLine ProS combi boilerless oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine

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 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.
- 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

- 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.
- Single sensor core temperature probe included.
- 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).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 GN 1/1 trays.
- OptiFlow air distribution system to achieve 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.
- 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.
- Delivered with door stopper to be installed on site, predisposed for door opening 110°.

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.
- SkyHub lets the user group the favorite functions







SkyLine ProS Electric Combi Ovén 10GN1/1 (Marine)

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 plugin 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.
- Automatic consumption visualization at the end of the cycle.

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.

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

hours of full steam per day)

1,2kg each), GN 1/2

• Water filter with cartridge and flow

meter for low steam usage (less than 2

•	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
•	Grid for whole chicken (4 per grid -	PNC 922086

- External side spray unit (needs to be PNC 922171 mounted outside and includes support to be mounted on the oven) PNC 922189 • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm • Baking tray with 4 edges in aluminum, PNC 922191
- 400x600x20mm PNC 922239 • Pair of frying baskets • AISI 304 stainless steel bakery/pastry PNC 922264
- grid 400x600mm Double-step door opening kit

EDCOOFDY	
Enducint	
\mathcal{M}	
ERSONOMIOS CERTIFIED	

PNC 922265

PNC 920004

• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
Grease collection tray, GN 1/1, H=100 mm	PNC 922321	
Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	
Universal skewer rack	PNC 922326	
 4 long skewers 	PNC 922327	
Multipurpose hook	PNC 922348	
 4 flanged feet for 6 & 10 GN, 2", 100-130mm 	PNC 922351	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
 Thermal cover for 10 GN 1/1 oven and blast chiller freezer 	PNC 922364	
 Tray support for 6 & 10 GN 1/1 disassembled open base 	PNC 922382	
 Wall mounted detergent tank holder 	PNC 922386	
 USB single point probe 	PNC 922390	
 IoT module for OnE Connected and 	PNC 922421	
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	PNC 922422	
Wall sealing kit for stacked electric ovens 6 GN 1/1 on 10 GN 1/1 - Marine	PNC 922425	
Connectivity router (WiFi and LAN)	PNC 922435	
• Grease collection kit for ovens GN 1/1 &		
2/1 (2 plastic tanks, connection valve with pipe for drain)	722 100	_
SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected	PNC 922439	
• Tray rack with wheels 10 GN 1/1, 65mm	PNC 922601	
pitch • Tray rack with wheels, 8 GN 1/1, 80mm	PNC 922602	
pitchBakery/pastry tray rack with wheels	PNC 922608	
holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	FINC 722000	J
• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	
Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	
Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	
 Hot cupboard base with tray support 	PNC 922615	
for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays		
 External connection kit for liquid detergent and rinse aid 	PNC 922618	
 Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) 	PNC 922619	
Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	













SkyLine ProS Electric Combi Oven 10GN1/1 (Marine)

•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630		 Tray for traditional static cooking, H=100mm 	PNC 922746
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747
•	Plastic drain kit for 6 &10 GN oven,	PNC 922637		, 5	PNC 922752
	dia=50mm			 Water inlet pressure reducer 	PNC 922773
•	Trolley with 2 tanks for grease collection	PNC 922638		peak management system for 6 & 10	PNC 922774
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639		GN OvenDoor stopper for 6 & 10 GN Oven -	PNC 922775
	for drain)			Marine	
•	Wall support for 10 GN 1/1 oven	PNC 922645		• Extension for condensation tube, 37cm	PNC 922776
	Banquet rack with wheels holding 30	PNC 922648			PNC 925000
	plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch		_	H=20mm	PNC 925001
•	Banquet rack with wheels 23 plates for	PNC 922649		H=40mm	
	10 GN 1/1 oven and blast chiller freezer, 85mm pitch			 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651		Double-face griddle, one side ribbed	PNC 925003
•	Flat dehydration tray, GN 1/1	PNC 922652		and one side smooth, GN 1/1	
•	Open base for 6 & 10 GN 1/1 oven,	PNC 922653		Aluminum grill, GN 1/1	PNC 925004
	disassembled - NO accessory can be fitted with the exception of 922382			•	PNC 925005
•	Bakery/pastry rack kit for 10 GN 1/1	PNC 922656		<u> </u>	PNC 925006
	oven with 8 racks 400x600mm and				PNC 925007
	80mm pitch				PNC 925008
	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661			PNC 925009
•	Heat shield for 10 GN 1/1 oven	PNC 922663			PNC 925010
•	Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685		H=40mm	
•	Kit to fix oven to the wall	PNC 922687		 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690			PNC 930217
•	Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine	PNC 922691		Recommended Detergents	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		C25 Rinse & Descale Tabs, phosphate- free, phosphorous-free, maleic acid-	PNC 0S2394
•	Reinforced tray rack with wheels, lowest support dedicated to a grease	PNC 922694		free, 50 tabs bucket	PNC 0S2395
	collection tray for 10 GN 1/1 oven, 64mm pitch			 C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket 	PNC 032393
•	Open Base with tray support for 6 & 10 GN 1/1 Oven - Marine	PNC 922698			
•	Detergent tank holder for open base	PNC 922699			
•	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702			
•	Wheels for stacked ovens	PNC 922704			
•	Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709			
•	Mesh grilling grid, GN 1/1	PNC 922713			
	Probe holder for liquids	PNC 922714			
	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			
	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	PNC 922745			
•	ovens, 230-290mm	1110 /22/40	_		













SkyLine ProS Electric Combi Ovén 10GN1/1 (Marine)

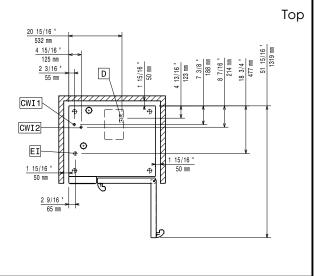
D - 02 12 11/16 ' 14 3/16 322 mm 185 mm 2 5/16 29 9/16 2 5/16 "

958 CWI1 CWI2 EI 13/16 " 935 mm 3 15/16 " 100 mm

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

C E IEC TECEE

DO Overflow drain pipe



Electric

Front

Side

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.

Circuit breaker required

Supply voltage:

227612 (ECOE101K2E0) 380-415 V/3 ph/50-60 Hz 227622 (ECOE101K2D0) 440 V/3 ph/50-60 Hz

Electrical power max.:

227612 (ECOE101K2E0) 20.3 kW 227622 (ECOE101K2D0) 19.8 kW 19 kW Electrical power, default:

Water:

Max inlet water supply temperature:

30 °C 5 °fH / 2.8 °dH Hardness: Chlorides: <10 ppm Conductivity: >50 µS/cm Drain "D": 50mm

Water inlet connections "CWI1-

3/4" CW12": 1-6 bar Pressure, bar min/max:

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

right hand sides. Clearance:

Suggested clearance for service access:

50 cm left hand side.

Capacity:

10 - 1/1 Gastronorm Trays type:

Max load capacity: 50 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm 775 mm External dimensions, Depth: 127 kg External dimensions, Height: 1058 mm Net weight: 127 kg 144 kg Shipping weight: Shipping volume: 1.04 m³

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001



