**ITEM #**

**MODEL #**

**NAME #**

**SIS #**

**AIA #**

## SkyLine Premium
## Electric Combi Oven 10GN1/1 (Marine)

**227812 – 227822 – 227832**

## Short Form Specification

### Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.

- OptiFlow air distribution system to achieve maximum performance with 5 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, rinse-only).

- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.

- Automatic backup mode to avoid downtime.

- USB port to download HACCP data, programs and settings. Connectivity ready.

- 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

- Digital interface with LED backlight buttons with guided selection.
- 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 °C - 300 °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 cooking.
  Steam cycle (100 °C): seafood and vegetables.
  High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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.
- 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.
- 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).
- 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).
- USB port to download HACCP data, share cooking programs and configurations.
  USB port also allows to plug-in sous-vide probe (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

**APPROVAL:**

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

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).

## 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.

**SkyLine Premium**
**Electric Combi Oven 10GN1/1 (Marine)**

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## Included Accessories

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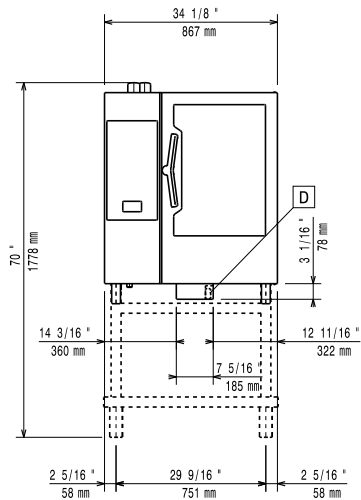- 1 of Door stopper for 6 & 10 GN Oven - Marine — PNC 922775

## Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens — PNC 864388 ❑
- Water softener with cartridge and flow meter (high steam usage) — PNC 920003 ❑
- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) — PNC 920004 ❑
- Water softener with salt for ovens with automatic regeneration of resin — PNC 921305 ❑
- 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 - 1,2kg each), GN 1/2 — PNC 922086 ❑
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) — PNC 922171 ❑
- 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 ❑
- 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 ❑
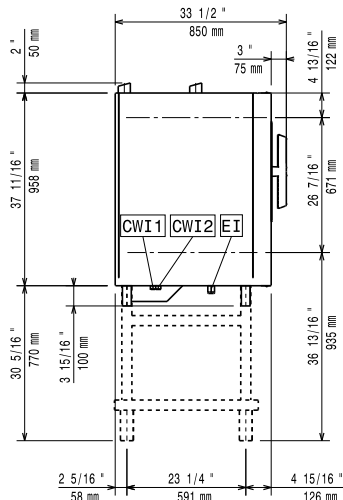- USB single point probe — PNC 922390 ❑

- IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). — PNC 922421 ❑
- 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 ❑
- Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) — PNC 922438 ❑
- Tray rack with wheels 10 GN 1/1, 65mm pitch — PNC 922601 ❑
- Tray rack with wheels, 8 GN 1/1, 80mm pitch — PNC 922602 ❑
- Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) — PNC 922608 ❑
- 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 for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays — PNC 922615 ❑
- 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 ❑
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens — PNC 922630 ❑
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm — PNC 922636 ❑
- Plastic drain kit for 6 &10 GN oven, dia=50mm — PNC 922637 ❑
- Trolley with 2 tanks for grease collection — PNC 922638 ❑
- Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) — PNC 922639 ❑
- Wall support for 10 GN 1/1 oven — PNC 922645 ❑
- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch — PNC 922648 ❑
- Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch — PNC 922649 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 — PNC 922653 ❑
- Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch — PNC 922656 ❑

- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1   PNC 922661   ❑
- Heat shield for 10 GN 1/1 oven   PNC 922663   ❑
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids   PNC 922685   ❑
- Kit to fix oven to the wall   PNC 922687   ❑
- Tray support for 6 & 10 GN 1/1 oven base   PNC 922690   ❑
- Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine   PNC 922691   ❑
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm   PNC 922693   ❑
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch   PNC 922694   ❑
- 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 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   ❑
- Door stopper for 6 & 10 GN Oven - Marine   PNC 922775   ❑
- Extension for condensation tube, 37cm   PNC 922776   ❑
- Non-stick universal pan, GN 1/1, H=20mm   PNC 925000   ❑
- Non-stick universal pan, GN 1/1, H=40mm   PNC 925001   ❑
- Non-stick universal pan, GN 1/1, H=60mm   PNC 925002   ❑
- Double-face griddle, one side ribbed and one side smooth, GN 1/1   PNC 925003   ❑
- Aluminum grill, GN 1/1   PNC 925004   ❑
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1   PNC 925005   ❑
- Flat baking tray with 2 edges, GN 1/1   PNC 925006   ❑
- Baking tray for 4 baguettes, GN 1/1   PNC 925007   ❑

- Potato baker for 28 potatoes, GN 1/1   PNC 925008   ❑
- Non-stick universal pan, GN 1/2, H=20mm   PNC 925009   ❑
- Non-stick universal pan, GN 1/2, H=40mm   PNC 925010   ❑
- 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 Tabs, 50 tabs bucket   PNC 0S2394   ❑
- C22 Cleaning Tabs, phosphate-free, 100 bags bucket   PNC 0S2395   ❑

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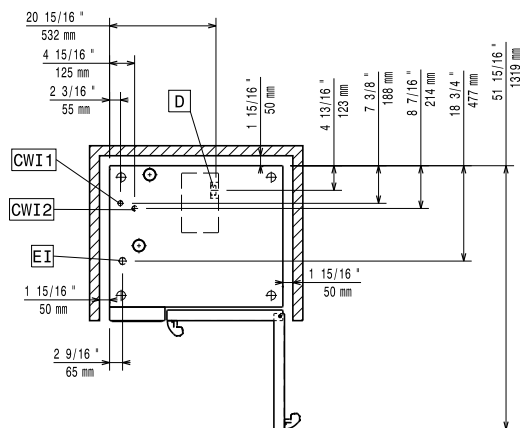
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## Front

## Side

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

## Top

## Electric

**Supply voltage:**

| | |
|---|---|
| **227812 (ECOE101B2E0)** | 380-415 V/3 ph/50-60 Hz |
| **227822 (ECOE101B2D0)** | 440 V/3 ph/50-60 Hz |
| **227832 (ECOE101B2F0)** | 480 V/3 ph/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.

**Electrical power max.:**

| | |
|---|---|
| **227812 (ECOE101B2E0)** | 20.3 kW |
| **227822 (ECOE101B2D0)** | 19.8 kW |
| **227832 (ECOE101B2F0)** | 19 kW |

## Water:

| | |
|---|---|
| **Water inlet connections "CWI1-CWI2":** | 3/4" |
| **Pressure, bar min/max:** | 1-6 bar |
| **Drain "D":** | 50mm |
| **Max inlet water supply temperature:** | 30 °C |
| **Chlorides:** | <45 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:**

| | |
|---|---|
| **227812 (ECOE101B2E0)** | Clearance: 5 cm rear and right hand sides. |
| **227822 (ECOE101B2D0)** | Clearance: 5 cm rear and right hand sides. |

**Suggested clearance for service access:**

| | |
|---|---|
| **227812 (ECOE101B2E0)** | 50 cm left hand side. |
| **227822 (ECOE101B2D0)** | 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:**

| | |
|---|---|
| **227812 (ECOE101B2E0)** | 138 kg |
| **227822 (ECOE101B2D0)** | 138 kg |
| **227832 (ECOE101B2F0)** | 141 kg |

**Shipping weight:**

| | |
|---|---|
| **227812 (ECOE101B2E0)** | 156 kg |
| **227822 (ECOE101B2D0)** | 156 kg |
| **227832 (ECOE101B2F0)** | 159 kg |

**Shipping volume:**

| | |
|---|---|
| **227812 (ECOE101B2E0)** | 1.11 m³ |
| **227822 (ECOE101B2D0)** | 1.06 m³ |
| **227832 (ECOE101B2F0)** | 1.11 m³ |

## ISO Certificates

| | |
|---|---|
| **ISO Standards:** | ISO 9001; ISO 14001; ISO 45001; ISO 50001 |

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