

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**227912 (ECOE101C2E0)**

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning - Marine

**227922 (ECOE101C2D0)**

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning - Marine

### Short Form Specification

#### Item No. \_\_\_\_\_

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking 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

- 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 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. 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).
- 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 evenness 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.
- IPX5 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

- Digital interface with LED backlight buttons with guided selection.
- 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).

### Sustainability



APPROVAL: \_\_\_\_\_

- 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).

### 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

- 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 ☐
- 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 ☐
- 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) 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 | <input type="checkbox"/> | • Potato baker for 28 potatoes, GN 1/1                                                         | PNC 925008 | <input type="checkbox"/> |
| • Heat shield for 10 GN 1/1 oven                                                                                        | PNC 922663 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=20mm                                                      | PNC 925009 | <input type="checkbox"/> |
| • Fixed tray rack for 10 GN 1/1 and 400x600mm grids                                                                     | PNC 922685 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=40mm                                                      | PNC 925010 | <input type="checkbox"/> |
| • Kit to fix oven to the wall                                                                                           | PNC 922687 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=60mm                                                      | PNC 925011 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 oven base                                                                              | PNC 922690 | <input type="checkbox"/> | • Compatibility kit for installation on previous base GN 1/1                                   | PNC 930217 | <input type="checkbox"/> |
| • Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine                                                        | PNC 922691 | <input type="checkbox"/> | <b>Recommended Detergents</b>                                                                  |            |                          |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm                                                     | PNC 922693 | <input type="checkbox"/> | • C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket | PNC 0S2394 | <input type="checkbox"/> |
| • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch | PNC 922694 | <input type="checkbox"/> | • C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket                         | PNC 0S2395 | <input type="checkbox"/> |
| • Open Base with tray support for 6 & 10 GN 1/1 Oven - Marine                                                           | PNC 922698 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Detergent tank holder for open base                                                                                   | PNC 922699 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base                                                           | PNC 922702 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Wheels for stacked ovens                                                                                              | PNC 922704 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens                                                           | PNC 922709 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Mesh grilling grid, GN 1/1                                                                                            | PNC 922713 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Probe holder for liquids                                                                                              | PNC 922714 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens                                                        | PNC 922718 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Condensation hood with fan for 6 & 10 GN 1/1 electric oven                                                            | PNC 922723 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens                                                                         | PNC 922728 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Exhaust hood without fan for 6&10 1/1GN ovens                                                                         | PNC 922733 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Fixed tray rack, 8 GN 1/1, 85mm pitch                                                                                 | PNC 922741 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Fixed tray rack, 8 GN 2/1, 85mm pitch                                                                                 | PNC 922742 | <input type="checkbox"/> |                                                                                                |            |                          |
| • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm                                                                 | PNC 922745 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Tray for traditional static cooking, H=100mm                                                                          | PNC 922746 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm                                                   | PNC 922747 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Trolley for grease collection kit                                                                                     | PNC 922752 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Water inlet pressure reducer                                                                                          | PNC 922773 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Kit for installation of electric power peak management system for 6 & 10 GN Oven                                      | PNC 922774 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Door stopper for 6 & 10 GN Oven - Marine                                                                              | PNC 922775 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Extension for condensation tube, 37cm                                                                                 | PNC 922776 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Non-stick universal pan, GN 1/1, H=20mm                                                                               | PNC 925000 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Non-stick universal pan, GN 1/1, H=40mm                                                                               | PNC 925001 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Non-stick universal pan, GN 1/1, H=60mm                                                                               | PNC 925002 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1                                                      | PNC 925003 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Aluminum grill, GN 1/1                                                                                                | PNC 925004 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1                                                                   | PNC 925005 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Flat baking tray with 2 edges, GN 1/1                                                                                 | PNC 925006 | <input type="checkbox"/> |                                                                                                |            |                          |
| • Baking tray for 4 baguettes, GN 1/1                                                                                   | PNC 925007 | <input type="checkbox"/> |                                                                                                |            |                          |

Front

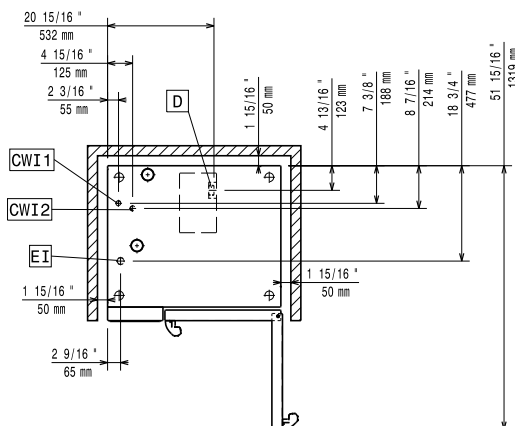


Side



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

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:

|                       |                         |
|-----------------------|-------------------------|
| 227912 (ECO E101C2E0) | 380-415 V/3 ph/50-60 Hz |
| 227922 (ECO E101C2D0) | 440 V/3 ph/50-60 Hz     |

##### Electrical power, max:

|                       |         |
|-----------------------|---------|
| 227912 (ECO E101C2E0) | 20.3 kW |
| 227922 (ECO E101C2D0) | 19.8 kW |

##### Electrical power, default:

19 kW

### Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWI1, CWI2): 3/4"

Pressure, min-max: 1-6 bar

Chlorides: <10 ppm

Conductivity: >50 µS/cm

Drain "D": 50mm

**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:** Clearance: 5 cm rear and right hand sides.

**Suggested clearance for service access:** 50 cm left hand side.

### Capacity:

**Trays type:** 10 (GN 1/1)

**Max load capacity:** 50 kg

### Key Information:

**Door hinges:** Right Side

**External dimensions, Width:** 867 mm

**External dimensions, Depth:** 775 mm

**External dimensions, Height:** 1058 mm

**Weight:** 127 kg

**Net weight:** 127 kg

**Shipping weight:** 144 kg

**Shipping volume:** 1.04 m<sup>3</sup>

### ISO Certificates

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