Electrolux

SkyLine PremiumS Electric Combi Oven 10GN1/1, left hinged door



217728 (ECOE101T2AL) SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage - Built-in steam generator with real humidity control based upon Lambda Sensor - 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 gutomatic 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 Safe Control)

- 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
- Double glass door with LED lights - Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

ITEM #	
MODEL #	
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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 °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 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),

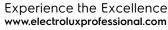
Pasteurization of pasta,
Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),

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).
- 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.
- 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).
- Energy Star 2.0 certified product.

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

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•	IoT module for SkyLine ovens and blast chiller/freezers	PNC 922421	
•	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	
٠	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	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	

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 Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch 	PNC	922694	
 Detergent tank holder for open base Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base 		922699 922702	
 Wheels for stacked ovens Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens 		922704 922709	
 Mesh grilling grid, GN 1/1 Probe holder for liquids Odour reduction hood with fan for 6 & 	PNC	922713 922714 922718	
 10 GN 1/1 electric ovens Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens 		922722	
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 		922741	
 Fixed tray rack, 8 GN 2/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm 		922742 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 		922752	
Water inlet pressure reducer		922773	
 Kit for installation of electric power peak management system for 6 & 10 GN Oven 	PNC	922774	
 Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, 		922776 925000	
H=20mmNon-stick universal pan, GN 1/1,	PNC	925001	
H=40mm • Non-stick universal pan, GN 1/1,	PNC	925002	
 H=60mm 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		925007	
 Potato baker for 28 potatoes, GN 1/1 Non-stick universal pan, GN 1/2, 		925008 925009	
H=20mm	FINC	723009	
 Non-stick universal pan, GN 1/2, H=40mm 	PNC	925010	



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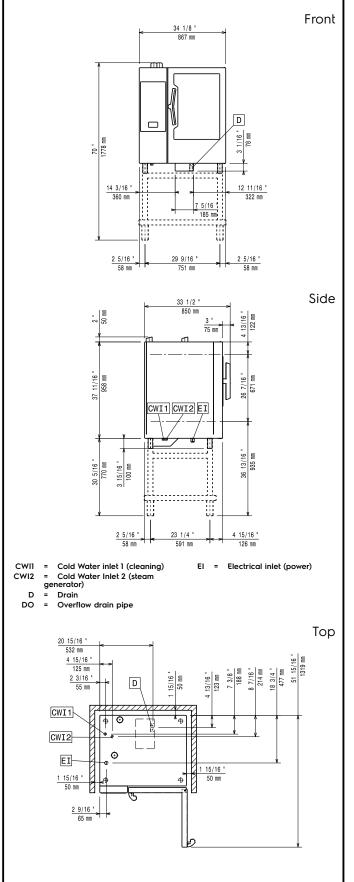
- Non-stick universal pan, GN 1/2, PNC 925011
 H=60mm
 Compatibility kit for installation on previous base GN 1/1
 Recommended Detergents
 C25 Rinse & Descale tab 2in1 rinse aid PNC 0S2394
- C25 Rinse & Descale tab 2in1 rinse aid and descaler in disposable tablets for Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g tablets. each
 C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens

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





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Electric

Electric			
Supply voltage: 380-415 V/3N ph/50-60 Hz 217728 (ECOEI0IT2AL) 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.			
Electrical power max.: Circuit breaker required	20.3 kW		
Water:			
Water inlet connections "CWI1- CWI2": Pressure, bar min/max: Drain "D": Max inlet water supply temperature: Chlorides: Conductivity: Electrolux Professional recommend based on testing of specific water	r conditions.		
Please refer to user manual for de information.	etalied water quality		
	Clearance: 5 cm rear and		
Clearance: Suggested clearance for service access:	50 cm left hand side.		
Capacity:			
Trays type: Max load capacity:	10 - 1/1 Gastronorm 50 kg		
Key Information:			
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	867 mm 775 mm 1058 mm 141 kg 159 kg 1.11 m ³		
ISO Certificates			
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001		

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