

SkyLine Premium Electric Combi Oven 10GN1/1

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	



### Main Features

- 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).
- 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.

### APPROVAL:



# 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.

# 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 plugin sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

# 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.

## **Optional Accessories**

<ul> <li>Connectivity router (WiFi and LAN)</li> </ul>	PNC 922435	
Recommended Detergents		
• C25 Rinse & Descale Tabs, phosphate- free, phosphorous-free, maleic acid- free, 50 tabs bucket	PNC 0S2394	

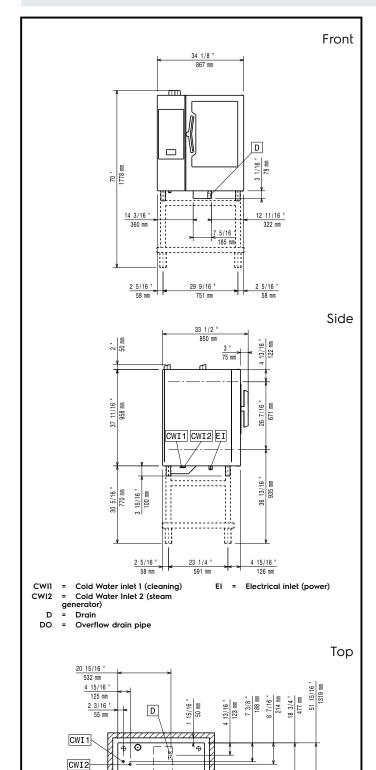
• C22 Cleaning Tabs, phosphate-free, PNC 0S2395 D phosphorous-free, 100 bags bucket



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

# Electrolux PROFESSIONAL

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### Electric

Circuit breaker required Supply voltage: 217812 (ECOE101B2C0)

217822 (ECOE101B2A0) Electrical power, max: Electrical power, default: 220-240 V/3 ph/50-60 Hz 380-415 V/3N ph/50-60 Hz 20.3 kW 19 kW

### Gas

### Natural gas:

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.

#### Water:

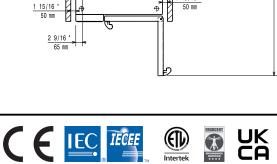
Inlet water temperature, max:	30 °C	
Inlet water pipe size (CWII,		
CWI2):	3/4"	
Pressure, min-max:	1-6 bar	
Chlorides:	<45 ppm	
Conductivity:	>50 µS/cm	
Drain "D":	50mm	
<b>Electrolux Professional</b> recommends the use of treated water, based on testing of specific water conditions.		
Please refer to user manual for detailed water quality information.		

#### Installation:

Clearance: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides.
service access:	Su chi leit hana side.
Capacity:	
Trays type:	10 (GN 1/1)
Max load capacity:	50 kg
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Weight: Net weight: Shipping weight:	Right Side 867 mm 775 mm 1058 mm 138 kg 138 kg 156 kg
Shipping volume:	1.11 m <sup>3</sup>
ISO Certificates	

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001



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