

## SkyLine Premium Electric Combi Oven 10GN1/1

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

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

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

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

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


**217812 (ECOIE101B2C0)**

 SkyLine Premium Combi  
Boiler Oven with digital  
control, 10x1/1GN, electric,  
programmable, automatic  
cleaning

**217822 (ECOIE101B2A0)**

 SkyLine Premium Combi  
Boiler Oven with digital  
control, 10x1/1GN, electric,  
programmable, automatic  
cleaning

### 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.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### 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 evenness 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 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



- 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.

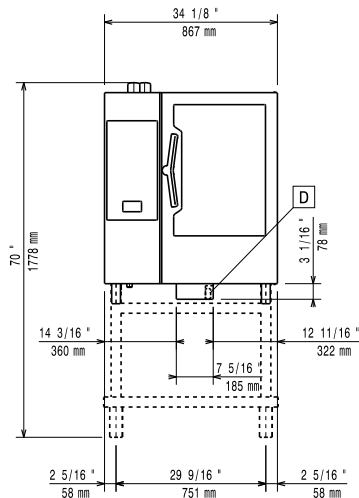
## Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens             | PNC 864388 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) | PNC 920004 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for medium steam usage  | PNC 920005 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                          | PNC 922003 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1   | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1  | PNC 922062 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2   | PNC 922086 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)    | PNC 922171 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                    | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm  | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm   | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets   | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm  | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit   | PNC 922265 | <input type="checkbox"/> |

- |  |            |                          |
|--|------------|--------------------------|
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1   | PNC 922266 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm   | PNC 922321 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lenghtwise ovens  | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer rack  | PNC 922326 | <input type="checkbox"/> |
| • 4 long skewers   | PNC 922327 | <input type="checkbox"/> |
| • Multipurpose hook  | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm   | PNC 922351 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1  | PNC 922362 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 1/1 oven and blast chiller freezer   | PNC 922364 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base  | PNC 922382 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder   | PNC 922386 | <input type="checkbox"/> |
| • USB single point probe   | PNC 922390 | <input type="checkbox"/> |
| • IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). | PNC 922421 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN)   | PNC 922435 | <input type="checkbox"/> |
| • Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)                             | PNC 922438 | <input type="checkbox"/> |
| • Tray rack with wheels 10 GN 1/1, 65mm pitch  | PNC 922601 | <input type="checkbox"/> |
| • Tray rack with wheels, 8 GN 1/1, 80mm pitch  | PNC 922602 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven   | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 1/1 oven   | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven   | PNC 922614 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays                                     | PNC 922615 | <input type="checkbox"/> |
| • External connection kit for liquid detergent and rinse aid   | PNC 922618 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)                           | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens   | PNC 922620 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer   | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens   | PNC 922630 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)  | PNC 922639 | <input type="checkbox"/> |

|   |            |                          |  |            |                          |
|---|------------|--------------------------|--|------------|--------------------------|
| • Wall support for 10 GN 1/1 oven   | PNC 922645 | <input type="checkbox"/> | • Kit for installation of electric power peak management system for 6 & 10 GN Oven             | PNC 922774 | <input type="checkbox"/> |
| • Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch                   | PNC 922648 | <input type="checkbox"/> | • Extension for condensation tube, 37cm  | PNC 922776 | <input type="checkbox"/> |
| • Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch                           | PNC 922649 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=20mm  | PNC 925000 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=40mm  | PNC 925001 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=60mm  | PNC 925002 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382              | PNC 922653 | <input type="checkbox"/> | • Double-face griddle, one side ribbed and one side smooth, GN 1/1                             | PNC 925003 | <input type="checkbox"/> |
| • Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch                                       | PNC 922656 | <input type="checkbox"/> | • Aluminum grill, GN 1/1   | PNC 925004 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1   | PNC 922661 | <input type="checkbox"/> | • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1  | PNC 925005 | <input type="checkbox"/> |
| • Heat shield for 10 GN 1/1 oven  | PNC 922663 | <input type="checkbox"/> | • Flat baking tray with 2 edges, GN 1/1  | PNC 925006 | <input type="checkbox"/> |
| • Fixed tray rack for 10 GN 1/1 and 400x600mm grids   | PNC 922685 | <input type="checkbox"/> | • Baking tray for 4 baguettes, GN 1/1  | PNC 925007 | <input type="checkbox"/> |
| • Kit to fix oven to the wall   | PNC 922687 | <input type="checkbox"/> | • Potato baker for 28 potatoes, GN 1/1   | PNC 925008 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 oven base  | PNC 922690 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=20mm  | PNC 925009 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm   | PNC 922693 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=40mm  | PNC 925010 | <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"/> | • Non-stick universal pan, GN 1/2, H=60mm  | PNC 925011 | <input type="checkbox"/> |
| • Detergent tank holder for open base   | PNC 922699 | <input type="checkbox"/> | • Compatibility kit for installation on previous base GN 1/1                                   | PNC 930217 | <input type="checkbox"/> |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base   | PNC 922702 | <input type="checkbox"/> | <b>Recommended Detergents</b>  |            |                          |
| • Wheels for stacked ovens  | PNC 922704 | <input type="checkbox"/> | • C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket | PNC 0S2394 | <input type="checkbox"/> |
| • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens   | PNC 922709 | <input type="checkbox"/> | • C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket                         | PNC 0S2395 | <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"/> |  |            |                          |
| • Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens   | PNC 922722 | <input type="checkbox"/> |  |            |                          |
| • Condensation hood with fan for 6 & 10 GN 1/1 electric oven  | PNC 922723 | <input type="checkbox"/> |  |            |                          |
| • Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens   | PNC 922727 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens   | PNC 922728 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens   | PNC 922732 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood without fan for 6&10 1/1GN ovens   | PNC 922733 | <input type="checkbox"/> |  |            |                          |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens  | PNC 922737 | <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"/> |  |            |                          |

Front

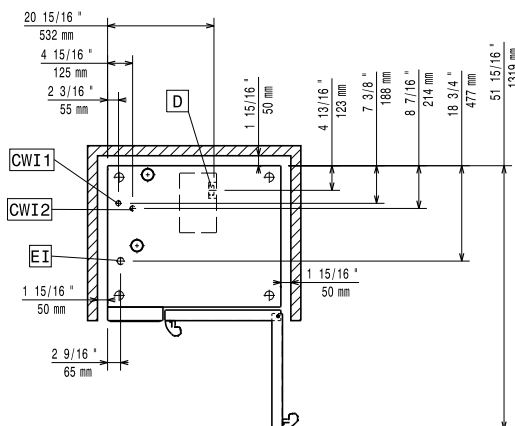


Side



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

**Circuit breaker required**

**Supply voltage:**

|                     |                          |
|---------------------|--------------------------|
| 217812 (ECO101B2C0) | 220-240 V/3 ph/50-60 Hz  |
| 217822 (ECO101B2A0) | 380-415 V/3N ph/50-60 Hz |

**Electrical power, max:** 20.3 kW

**Electrical power, default:** 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 (CWI1, CWI2):** 3/4"

**Pressure, min-max:** 1-6 bar

**Chlorides:** <45 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:** 138 kg

**Net weight:** 138 kg

**Shipping weight:** 156 kg

**Shipping volume:** 1.11 m<sup>3</sup>

### ISO Certificates

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