

## SkyLine Premium Electric Combi Oven 10GN1/1

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

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

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

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

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



217852 (ECOIE101B2A1)

SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 316

### Short Form Specification

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

Combi oven with digital interface with guided selection.

- Built-in steam generator (in s/s 316L) 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

- 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).
- 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.
- IPX 5 spray water protection certification for easy

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

cleaning.

- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

## User Interface & Data Management

- 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 powerfunction 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"/> |
| • Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch                              | PNC 922648 | <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"/> |
| • Dehydration tray, GN 1/1, H=20mm   | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1  | PNC 922652 | <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"/>	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<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"/>	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>	• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>
• Heat shield for 10 GN 1/1 oven	PNC 922663	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>	• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	<input type="checkbox"/>	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<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=20mm	PNC 925009	<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=40mm	PNC 925010	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>	• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>	<b>Recommended Detergents</b>		
• Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	<input type="checkbox"/>	• C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket	PNC 0S2394	<input type="checkbox"/>
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>	• C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395	<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"/>			
• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<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"/>			

Front

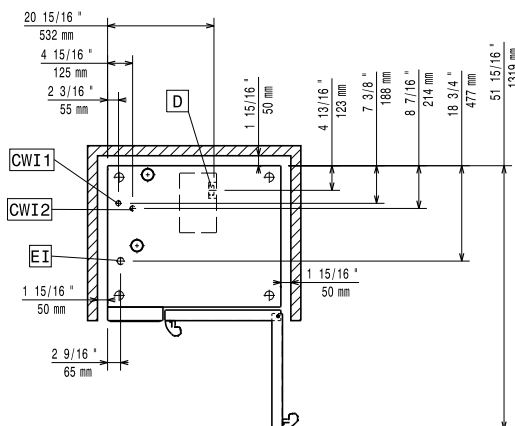


Side



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:** 380-415 V/3N ph/50-60 Hz  
**Electrical power, max:** 20.3 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:** <85 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