

SkyLine Pro Electric Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217912 (ECOIE101C2C0)

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

217922 (ECOIE101C2A0)

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

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

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.

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.

APPROVAL: _____

- 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).

Optional Accessories

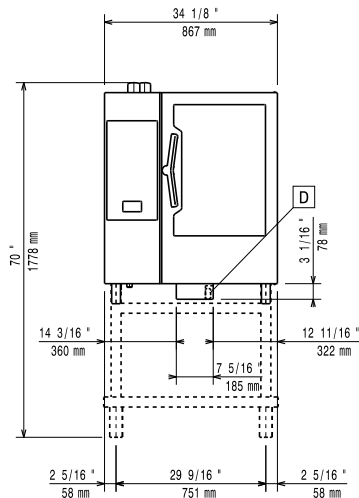
• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	☐	• Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602	☐
• Water filter with cartridge and flow meter for medium steam usage	PNC 920005	☐	• Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922608	☐
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	☐	• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	☐
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	☐	• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	☐
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	☐	• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	☐
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	☐	• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615	☐
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	☐	• External connection kit for liquid detergent and rinse aid	PNC 922618	☐
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	☐	• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	☐
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	☐	• Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	☐
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	☐	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	☐
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	☐	• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	☐
• Pair of frying baskets	PNC 922239	☐	• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	☐
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	☐	• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	☐
• Double-step door opening kit	PNC 922265	☐	• Trolley with 2 tanks for grease collection	PNC 922638	☐
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	☐	• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639	☐
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	☐	• Wall support for 10 GN 1/1 oven	PNC 922645	☐
• Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	☐	• Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	☐
• Universal skewer rack	PNC 922326	☐	• Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	☐
• 4 long skewers	PNC 922327	☐	• Dehydration tray, GN 1/1, H=20mm	PNC 922651	☐
• Multipurpose hook	PNC 922348	☐	• Flat dehydration tray, GN 1/1	PNC 922652	☐
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	☐	• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	☐
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	☐	• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	☐
• Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	☐	• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	☐
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	☐	• Heat shield for 10 GN 1/1 oven	PNC 922663	☐
• Wall mounted detergent tank holder	PNC 922386	☐	• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	☐
• USB single point probe	PNC 922390	☐	• Kit to fix oven to the wall	PNC 922687	☐
• IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).	PNC 922421	☐	• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	☐
• Connectivity router (WiFi and LAN)	PNC 922435	☐	• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	☐
• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922438	☐	• Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch	PNC 922694	☐
• Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	☐			

• Detergent tank holder for open base	PNC 922699	☐	• C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket	PNC 0S2394	☐
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	☐	• C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395	☐
• Wheels for stacked ovens	PNC 922704	☐			
• Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	☐			
• Mesh grilling grid, GN 1/1	PNC 922713	☐			
• Probe holder for liquids	PNC 922714	☐			
• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	☐			
• Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 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	PNC 922741	☐			
• Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742	☐			
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 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	PNC 922752	☐			
• Water inlet pressure reducer	PNC 922773	☐			
• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	☐			
• Extension for condensation tube, 37cm	PNC 922776	☐			
• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	☐			
• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	☐			
• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	☐			
• 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	PNC 925007	☐			
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	☐			
• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	☐			
• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	☐			
• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	☐			
• Compatibility kit for installation on previous base GN 1/1	PNC 930217	☐			

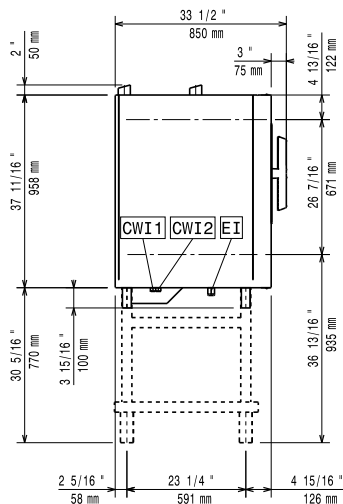
Recommended Detergents



Front

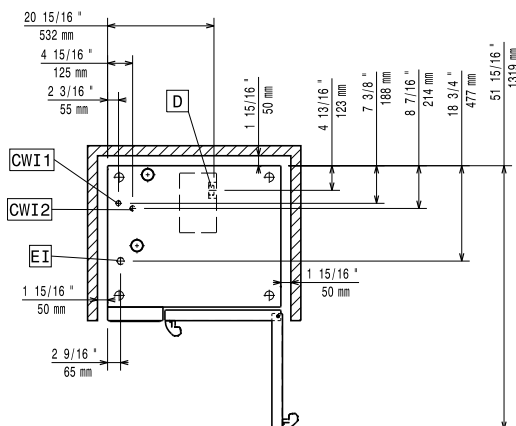


Side



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:

217912 (ECO E101C2C0)	220-240 V/3 ph/50-60 Hz
217922 (ECO E101C2A0)	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: <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:

217912 (ECO E101C2C0) 1.06 m³

217922 (ECO E101C2A0) 1.11 m³

ISO Certificates

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