

SkyLine PremiumS Electric Combi Oven 10GN2/1, **Green Version**

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



229743 (ECOE102T3A1)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda
- 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 automatic 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
- 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
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

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 $^{\circ}\text{C}$ 300 $^{\circ}\text{C}$): 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).
- 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 2/1 or 20 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

- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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 2/1 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

Optional Accessories		
 External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 	PNC 864388	
Water softener with cartridge and flow meter (high steam usage)	PNC 920003	
 Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs per day full steam) 	PNC 920004	
Water softener with salt for ovens with automatic regeneration of resin	PNC 921305	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062	
 AISI 304 stainless steel grid, GN 2/1 	PNC 922076	
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	
 Baking tray with 4 edges in perforated aluminum, 400x600x20mm 	PNC 922190	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191	
 Pair of frying baskets 	PNC 922239	
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
 Double-step door opening kit 	PNC 922265	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325	
 Universal skewer rack 	PNC 922326	
 6 short skewers 	PNC 922328	
Multipurpose hook	PNC 922348	
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	
 Grease collection tray, GN 2/1, H=60 mm 	PNC 922357	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
 Thermal cover for 10 GN 2/1 oven and blast chiller freezer 	PNC 922366	
 Tray support for 6 & 10 GN 2/1 disassembled open base 	PNC 922384	
 Wall mounted detergent tank holder 	PNC 922386	
 USB single point probe 	PNC 922390	

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	module for SkyLine ovens and blast er/freezers	PNC 922421			Exhaust hood without fan for 6&10x2/1 GN oven	PNC 922734	
	rack with wheels 10 GN 2/1, 65mm	PNC 922603			Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922736	
'	rack with wheels, 8 GN 2/1, 80mm	PNC 922604		•	4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	
• Slide	e-in rack with handle for 6 & 10 GN	PNC 922605			Tray for traditional static cooking, H=100mm	PNC 922746	
• Bak	ery/pastry tray rack with wheels x600mm for 10 GN 2/1 oven and	PNC 922609			Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	
	st chiller freezer, 80mm pitch (8 ners)				Trolley for grease collection kit Water inlet pressure reducer	PNC 922752 PNC 922773	
	en base with tray support for 6 & 10 2/1 oven	PNC 922613		•	Kit for installation of electric power peak management system for 6 & 10	PNC 922774	
	board base with tray support for 6 GN 2/1 oven	PNC 922616			GN Oven Extension for condensation tube, 37cm	PNC 922776	
dete	ernal connection kit for liquid ergent and rinse aid	PNC 922618			Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	
on e	cking kit for 6 GN 2/1 oven placed electric 10 GN 2/1 oven	PNC 922621			Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	
ove	ley for slide-in rack for 10 GN 2/1 n and blast chiller freezer	PNC 922627			Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	
or 10	ley for mobile rack for 6 GN 2/1 on 6) GN 2/1 ovens				Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
	nless steel drain kit for 6 & 10 GN n, dia=50mm	PNC 922636			Aluminum grill, GN 1/1 Frying pan for 8 eggs, pancakes,	PNC 925004 PNC 925005	
	stic drain kit for 6 &10 GN oven, :50mm	PNC 922637			hamburgers, GN 1/1 Flat baking tray with 2 edges, GN 1/1	PNC 925006	
	ley with 2 tanks for grease ection	PNC 922638		•	Potato baker for 28 potatoes, GN 1/1	PNC 925008	
ope	ase collection kit for GN 1/1-2/1 n base (2 tanks, open/close device drain)	PNC 922639			Compatibility kit for installation on previous base GN 2/1 ecommended Detergents	PNC 930218	
	quet rack with wheels holding 51	PNC 922650			C25 Rinse & Descale tab 2in1 rinse aid	PNC 0S2394	
chill	es for 10 GN 2/1 oven and blast er freezer, 75mm pitch				and descaler in disposable tablets for Skyline ovens Professional 2in1 rinse aid	TNC 032374	_
	ydration tray, GN 1/1, H=20mm	PNC 922651			and descaler in disposable tablets for		
Flat	dehydration tray, GN 1/1	PNC 922652			new generation ovens with automatic		
disa	en base for 6 & 10 GN 2/1 oven, issembled - NO accessory can be d with the exception of 922384	PNC 922654		,	washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g tablets. each		
	at shield for 10 GN 2/1 oven	PNC 922664		•	C22 Cleaning Tab Disposable	PNC 0S2395	
	at shield-stacked for ovens 6 GN 2/1 0 GN 2/1	PNC 922667			detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic		
 Kit t 	o fix oven to the wall	PNC 922687		,	washing system. Suitable for all types of		
 Tray base 	support for 6 & 10 GN 2/1 oven e	PNC 922692		,	water. Packaging: 1 drum of 100 65g tablets. each		
& 10	djustable feet with black cover for 6 I GN ovens, 100-115mm						
 Determine 	ergent tank holder for open base	PNC 922699					
Mes	sh grilling grid, GN 1/1	PNC 922713					
	oe holder for liquids	PNC 922714					
10 G	our reduction hood with fan for 6 & SN 2/1 electric ovens	PNC 922719					
or 6	our reduction hood with fan for 6+6 +10 GN 2/1 electric ovens	PNC 922721					
GN	idensation hood with fan for 6 & 10 2/1 electric oven	PNC 922724					
stac ove		PNC 922726	_				
GN	aust hood with fan for 6 & 10 GN 2/1 ovens						
• Exhor 6	aust hood with fan for stacking 6+6 +10 GN 2/1 ovens	PNC 922731			٠	kvLine PremiumS	















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Electric

Supply voltage:

229743 (ECOE102T3A1) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 37.4 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.: 40.1 kW

Circuit breaker required

Water:

Water inlet connections "CWI1-

3/4" CWI2":

1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

30 °C temperature: Chlorides: <20 ppm >50 µS/cm Conductivity:

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: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

10 - 2/1 Gastronorm Trays type:

Max load capacity: 100 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm External dimensions, Depth: 971 mm External dimensions, Height: 1058 mm Net weight: 188 kg 213 kg Shipping weight: Shipping volume: 1.58 m³

ISO Certificates

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











