Electrolux
P R O F E S S I O N A L

SkyLine Pro
Electric Combi Oven 10GN2/1 (Marine)

227913 (ECOE102C2E0) SkyLine Pro combi boilerless oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning - Marine

227923 (ECOE102C2D0) SkyLine Pro combi boilerless oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning - Marine

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 and double-step opening.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch, with tray stopper.
- Flanged feet, door stopper (to be installed on site).

Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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 2/1 or 20 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.

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 2/1 GN, 67 mm pitch.
- Delivered with door stopper to be installed on site, predisposed for door opening 110°.

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

APPROVAL:

- 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).

Included Accessories

- 1 of 4 flanged feet for 6 & 10 GN , 2", 100-130mm — PNC 922351
- 1 of Door stopper for 6 & 10 GN Oven - Marine — PNC 922775

Optional Accessories

- Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) — PNC 920003 ❏
- Water filter with cartridge and flow meter for medium steam usage — PNC 920005 ❏
- 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 ❏
- 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 ❏

- IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). — PNC 922421 ❏
- Stacking kit for 6 GN 2/1 oven on electric 6&10 GN 2/1 oven, h=150mm - Marine — PNC 922423 ❏
- Wall sealing kit for stacked electric ovens 6 GN 2/1 on 10 GN 2/1 - Marine — PNC 922427 ❏
- Connectivity router (WiFi and LAN) — PNC 922435 ❏
- Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) — PNC 922438 ❏
- Tray rack with wheels 10 GN 2/1, 65mm pitch — PNC 922603 ❏
- Tray rack with wheels, 8 GN 2/1, 80mm pitch — PNC 922604 ❏
- Slide-in rack with handle for 6 & 10 GN 2/1 oven — PNC 922605 ❏
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) — PNC 922609 ❏
- Open base with tray support for 6 & 10 GN 2/1 oven — PNC 922613 ❏
- External connection kit for liquid detergent and rinse aid — PNC 922618 ❏
- Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven — PNC 922621 ❏
- Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer — PNC 922627 ❏
- Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens — PNC 922631 ❏
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm — PNC 922636 ❏
- Plastic drain kit for 6 &10 GN oven, dia=50mm — PNC 922637 ❏
- Trolley with 2 tanks for grease collection — PNC 922638 ❏
- Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) — PNC 922639 ❏
- Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch — PNC 922650 ❏
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❏
- Flat dehydration tray, GN 1/1 — PNC 922652 ❏
- Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384 — PNC 922654 ❏
- Heat shield for 10 GN 2/1 oven — PNC 922664 ❏
- Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 — PNC 922667 ❏
- Kit to fix oven to the wall — PNC 922687 ❏
- Tray support for 6 & 10 GN 2/1 oven base — PNC 922692 ❏
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm — PNC 922693 ❏
- Detergent tank holder for open base — PNC 922699 ❏
- Mesh grilling grid, GN 1/1 — PNC 922713 ❏
- Probe holder for liquids — PNC 922714 ❏
- Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens — PNC 922719 ❏

- Condensation hood with fan for 6 & 10 GN 2/1 electric oven — PNC 922724 ❏
- 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 ❏
- Door stopper for 6 & 10 GN Oven - Marine — PNC 922775 ❏
- 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 ❏
- Potato baker for 28 potatoes, GN 1/1 — PNC 925008 ❏
- Compatibility kit for installation on previous base GN 2/1 — PNC 930218 ❏

Recommended Detergents

- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket — PNC 0S2394 ❏
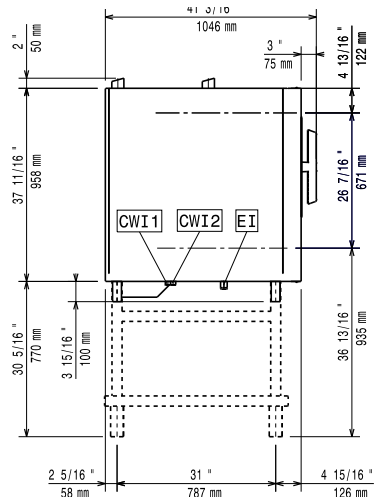- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket — PNC 0S2395 ❏

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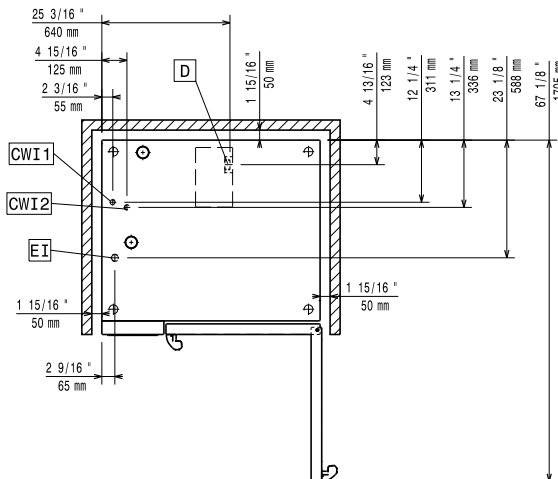
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Front

Side

CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)

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.

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Circuit breaker required
Supply voltage:

227913 (ECOE102C2E0)	380-415 V/3 ph/50-60 Hz
227923 (ECOE102C2D0)	440 V/3 ph/50-60 Hz

Electrical power max:

227913 (ECOE102C2E0)	37.9 kW
227923 (ECOE102C2D0)	36.9 kW
Electrical power, default:	35.4 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 2/1)
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	1058 mm
Weight:	163 kg
Net weight:	163 kg
Shipping weight:	188 kg
Shipping volume:	1.58 m³

ISO Certificates

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

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