

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

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

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

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

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

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



**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

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

### 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



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).

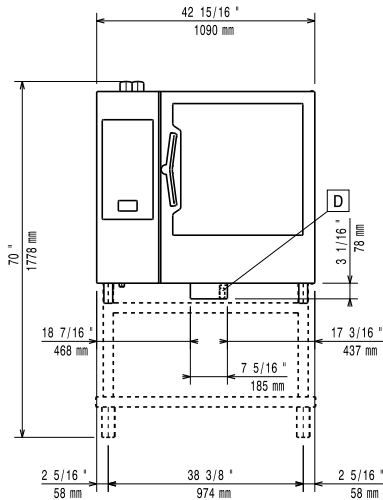
### Included Accessories

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

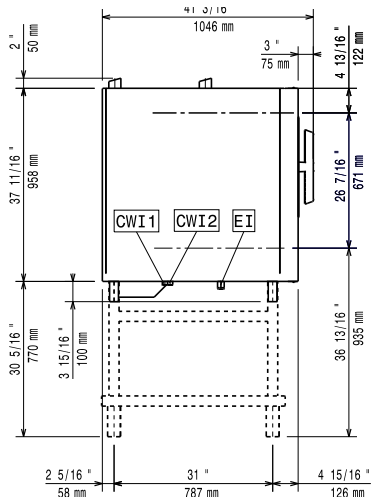
### Recommended Detergents

- 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 ☐

Front

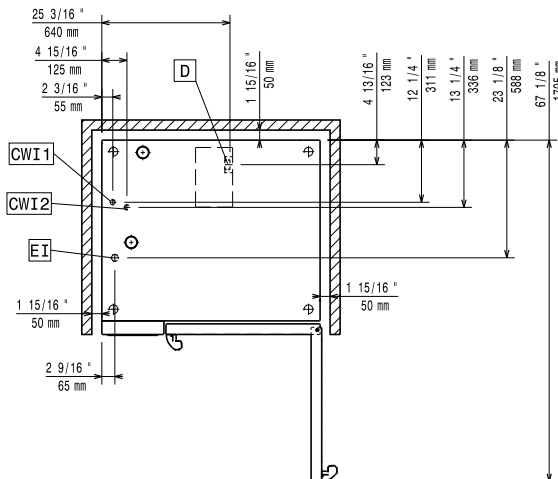


Side



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.

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:

|                       |                         |
|-----------------------|-------------------------|
| 227913 (ECO E102C2E0) | 380-415 V/3 ph/50-60 Hz |
| 227923 (ECO E102C2D0) | 440 V/3 ph/50-60 Hz     |

#### Electrical power, max:

|                       |         |
|-----------------------|---------|
| 227913 (ECO E102C2E0) | 37.9 kW |
| 227923 (ECO E102C2D0) | 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: 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: 188 kg

Net weight: 163 kg

Shipping weight: 188 kg

Shipping volume: 1.58 m<sup>3</sup>

### ISO Certificates

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