

SkyLine PremiumS Electric Combi Oven 10GN2/1, left hinged door

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



217729 (ECOE102T2AL)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- 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 Safe Control)
- 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
- Double glass door with LED lights
- 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
- 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

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- 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

- V
- 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).
- Zero Waste provides chefs with useful tips for minimizing food waste.
 - Zero Waste is a library of Automatic recipes that aims to: give a second life to raw food close to expiration date (e. g.: from milk to yogurt)
 - obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale) promote the use of typically discarded food items (e.g. carrot peels).
- 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	PNC 922171	
mounted outside and includes support to be mounted on the oven)		_
 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	

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Grease collection tray, GN 2/1, H=60

PNC 922357



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•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362			ondensation hood with fan for 6 & 10 N 2/1 electric oven	PNC 922724	
•	Thermal cover for 10 GN 2/1 oven and blast chiller freezer	PNC 922366		st	ondensation hood with fan for acking 6+6 or 6+10 GN 2/1 electric	PNC 922726	
•	Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384		• E>	vens khaust hood with fan for 6 & 10 GN 2/1	PNC 922729	
	Wall mounted detergent tank holder	PNC 922386			N ovens khaust hood with fan for stacking 6+6	PNC 922731	
	USB single point probe IoT module for SkyLine ovens and blast	PNC 922390 PNC 922421		10	r 6+10 GN 2/1 ovens	DVIC 00077/	
	chiller/freezers				khaust hood without fan for 6&10x2/1 N oven	PNC 922734	
	Tray rack with wheels 10 GN 2/1, 65mm pitch			• E>	khaust hood without fan for stacking +6 or 6+10 GN 2/1 ovens	PNC 922736	
•	Tray rack with wheels, 8 GN 2/1, 80mm pitch	PNC 922604			high adjustable feet for 6 & 10 GN vens, 230-290mm	PNC 922745	
•	Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605		• Tr	ray for traditional static cooking, =100mm	PNC 922746	
•	Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and	PNC 922609		• D	ouble-face griddle, one side ribbed nd one side smooth, 400x600mm	PNC 922747	
	blast chiller freezer, 80mm pitch (8 runners)			• Tr	olley for grease collection kit	PNC 922752	
•	Open base with tray support for 6 & 10	PNC 922613			·	PNC 922773	
•	GN 2/1 oven Cupboard base with tray support for 6	PNC 922616		ре	it for installation of electric power eak management system for 6 & 10 N Oven	PNC 922774	
_	& 10 GN 2/1 oven External connection kit for liquid	PNC 922618			ktension for condensation tube, 37cm	PNC 922776	
•	detergent and rinse aid	PINC 922010	_	• N	on-stick universal pan, GN 1/1,	PNC 925000	
•	Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621			=20mm on-stick universal pan, GN 1/ 1,	PNC 925001	
•	Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627			=40mm on-stick universal pan, GN 1/1,	PNC 925002	
•	Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631		H	=60mm ouble-face griddle, one side ribbed	PNC 925003	
•	Stainless steel drain kit for 6 & 10 GN	PNC 922636		aı	nd one side smooth, GN 1/1		
	oven, dia=50mm	DNC 000/77			luminum grill, GN 1/1	PNC 925004	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		• Fr	rying pan for 8 eggs, pancakes, amburgers, GN 1/1	PNC 925005	
•	Trolley with 2 tanks for grease collection	PNC 922638			at baking tray with 2 edges, GN 1/1 otato baker for 28 potatoes, GN 1/1	PNC 925006 PNC 925008	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639		• C	ompatibility kit for installation on revious base GN 2/1	PNC 930218	
	for drain) Banquet rack with wheels holding 51	PNC 922650		Re	commended Detergents		
	plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	1110 722000	_	• C	25 Rinse & Descale tab 2in1 rinse aid nd descaler in disposable tablets for	PNC 0S2394	
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651		Sk	cyline ovens Professional 2in1 rinse aid		
	Flat dehydration tray, GN 1/1	PNC 922652		ar ne	nd descaler in disposable tablets for ew generation ovens with automatic		
•	Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384	PNC 922654		W	ashing system. Suitable for all types of ater. Packaging: 1 drum of 50 30g iblets. each		
•	Heat shield for 10 GN 2/1 oven	PNC 922664			22 Cleaning Tab Disposable	PNC 0S2395	
•	Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667		de	etergent tablets for SkyLine ovens rofessional detergent for new	1110 002070	_
	Kit to fix oven to the wall	PNC 922687			eneration ovens with automatic		
•	Tray support for 6 & 10 GN 2/1 oven base	PNC 922692		W	ashing system. Suitable for all types of ater. Packaging: 1 drum of 100 65g		
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		ta	ıblets. each		
•	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					
•	Odour reduction hood with fan for 6+6 or 6+10 GN 2/1 electric ovens	PNC 922721					













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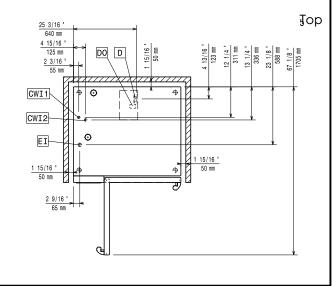
42 15/16 D 70 " 1778 mm 18 7/16 17 3/16 ' DO 2 5/16

41 3/16 " 958 mm CWI1 CWI2 EI 13/16 935 mm 30 5/16 ' 3 15/16 " 100 mm

CWII Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWI2

D Drain

DO Overflow drain pipe



Electric

Front

Side

Electrical inlet (power)

Supply voltage:

217729 (ECOE102T2AL) 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 ra

40.1 kW Electrical power max.:

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: <17 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: 182 kg Shipping weight: 207 kg 1.59 m³ Shipping volume:

ISO Certificates

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

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