



**Electrolux**  
PROFESSIONAL

## SkyLine Premium Electric Combi Oven 10GN2/1

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

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

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

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

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



**217813 (ECOE102B2C0)**

SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning

**217823 (ECOE102B2A0)**

SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning

### Short Form Specification

#### Item No. \_\_\_\_\_

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.
- OptiFlow air distribution system to achieve maximum performance with 5 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, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration 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 2/1 GN, 67 mm pitch.

### Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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 °C - 300 °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).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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 with integrated descale of the steam generator. 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.
- IPX 5 spray water protection certification for easy

**APPROVAL:** \_\_\_\_\_



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cleaning.

- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

## 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



- 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.

## Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens          | PNC 864388 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)  | PNC 920003 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for medium steam usage                                     | PNC 920005 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                       | PNC 922003 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1   | PNC 922076 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1  | PNC 922175 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                 | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens                      | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> |
| • 6 short skewers   | PNC 922328 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> |

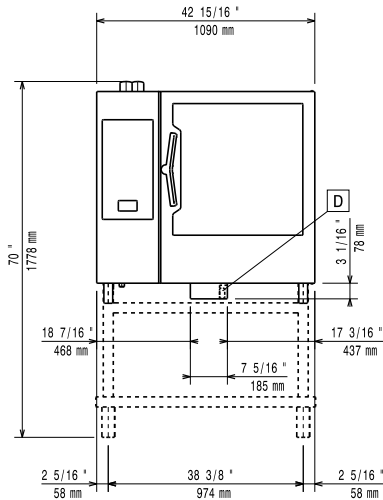
- |  |            |                          |
|--|------------|--------------------------|
| • Grease collection tray, GN 2/1, H=60 mm  | PNC 922357 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1  | PNC 922362 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 2/1 oven and blast chiller freezer   | PNC 922366 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base  | PNC 922384 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder   | PNC 922386 | <input type="checkbox"/> |
| • USB single point probe   | PNC 922390 | <input type="checkbox"/> |
| • IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). | PNC 922421 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN)   | PNC 922435 | <input type="checkbox"/> |
| • Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)                             | PNC 922438 | <input type="checkbox"/> |
| • Tray rack with wheels 10 GN 2/1, 65mm pitch  | PNC 922603 | <input type="checkbox"/> |
| • Tray rack with wheels, 8 GN 2/1, 80mm pitch  | PNC 922604 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven   | PNC 922605 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)               | PNC 922609 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 2/1 oven   | PNC 922613 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 2/1 oven   | PNC 922616 | <input type="checkbox"/> |
| • External connection kit for liquid detergent and rinse aid   | PNC 922618 | <input type="checkbox"/> |
| • Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven   | PNC 922621 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer   | PNC 922627 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens   | PNC 922631 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)  | PNC 922639 | <input type="checkbox"/> |
| • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch                              | PNC 922650 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm   | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1  | PNC 922652 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384                         | PNC 922654 | <input type="checkbox"/> |
| • Heat shield for 10 GN 2/1 oven   | PNC 922664 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  | PNC 922667 | <input type="checkbox"/> |
| • Kit to fix oven to the wall  | PNC 922687 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 oven base   | PNC 922692 | <input type="checkbox"/> |

- 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 ☐
- Odour reduction hood with fan for 6+6 or 6+10 GN 2/1 electric ovens PNC 922721 ☐
- Condensation hood with fan for 6 & 10 GN 2/1 electric oven PNC 922724 ☐
- Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens PNC 922726 ☐
- Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens PNC 922729 ☐
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922731 ☐
- Exhaust hood without fan for 6&10x2/1 GN oven PNC 922734 ☐
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922736 ☐
- 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 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Compatibility kit for installation on previous base GN 2/1 PNC 930218 ☐

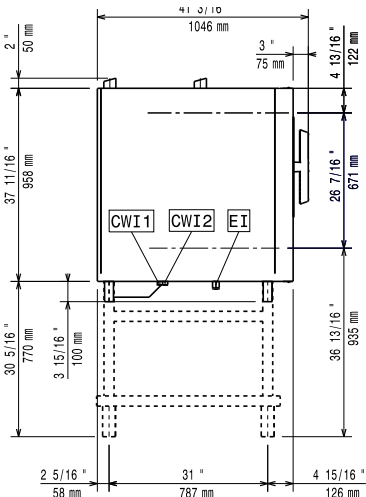
### Recommended Detergents

- 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 ☐

Front

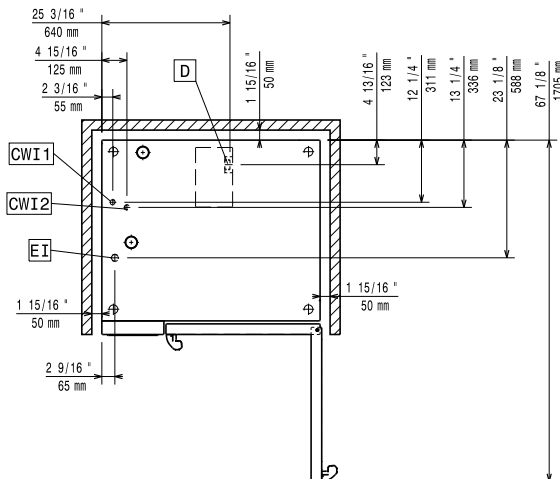


Side



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:

217813 (ECO E102B2C0)	220-240 V/3 ph/50-60 Hz
217823 (ECO E102B2A0)	380-415 V/3N ph/50-60 Hz

##### Electrical power, max:

40.1 kW

##### Electrical power, default:

37.4 kW

### Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWI1, CWI2): 3/4"

Pressure, min-max: 1-6 bar

Chlorides: <45 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: 179 kg

Net weight: 179 kg

Shipping weight: 204 kg

Shipping volume: 1.59 m<sup>3</sup>

### ISO Certificates

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