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.

APPROVAL:

Main Features

- 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 (101 °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 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.
- IPX5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

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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

- 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 power function for customized slow cooking cycles.

Optional Accessories

• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	❑
• 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	❑
• 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	❑
• Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616	❑
• 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	❑

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2025.08.14

• 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	❑

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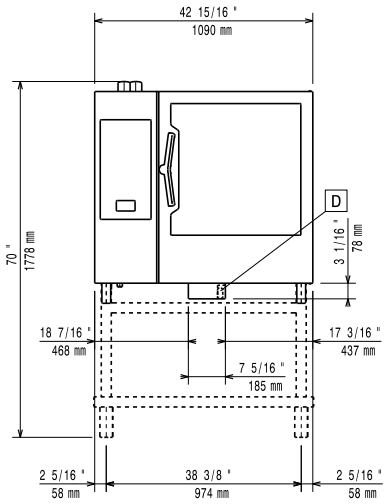
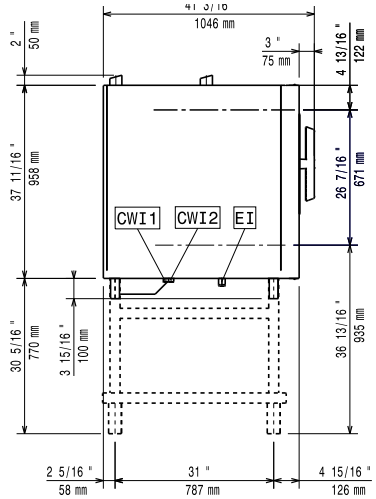
Front

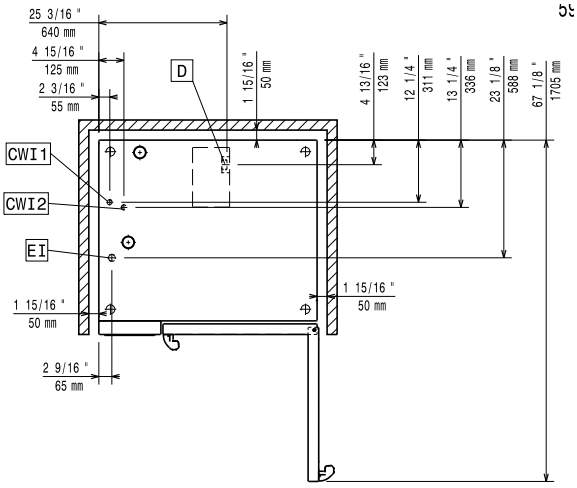


Side



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.

Circuit breaker required	
Supply voltage:	
217813 (ECOE102B2C0)	220-240 V/3 ph/50-60 Hz
217823 (ECOE102B2A0)	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 m³

ISO Certificates

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

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