

## SkyLine Premium Electric Combi Oven 10GN2/1

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

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

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

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

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


**217853 (ECOE102B2A1)**

SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning, boiler in AISI 316

### Short Form Specification

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

Combi oven with digital interface with guided selection.

- Built-in steam generator (in s/s 316L) 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

- 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.

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

## 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.I tray rack 2/1 GN, 67 mm pitch.

## 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 powerfunction 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 ☐

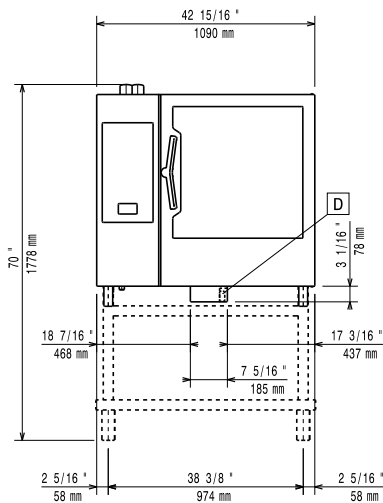
• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>	• C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395	<input type="checkbox"/>
• Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384	PNC 922654	<input type="checkbox"/>			
• 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	<input type="checkbox"/>			
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>			
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>			
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>			
• Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719	<input type="checkbox"/>			
• Odour reduction hood with fan for 6+6 or 6+10 GN 2/1 electric ovens	PNC 922721	<input type="checkbox"/>			
• Condensation hood with fan for 6 & 10 GN 2/1 electric oven	PNC 922724	<input type="checkbox"/>			
• Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens	PNC 922726	<input type="checkbox"/>			
• Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922729	<input type="checkbox"/>			
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922731	<input type="checkbox"/>			
• Exhaust hood without fan for 6&10x2/1 GN oven	PNC 922734	<input type="checkbox"/>			
• Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922736	<input type="checkbox"/>			
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>			
• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>			
• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>			
• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>			
• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<input type="checkbox"/>			
• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>			
• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>			
• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>			
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>			
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>			
• Compatibility kit for installation on previous base GN 2/1	PNC 930218	<input type="checkbox"/>			

### Recommended Detergents

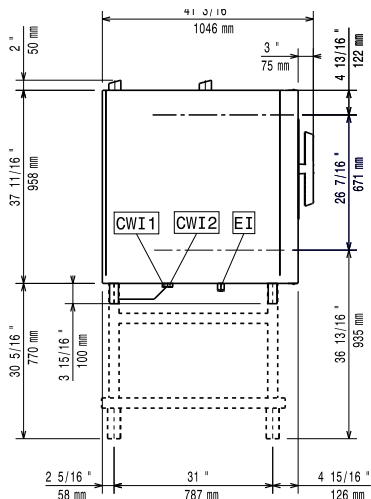
• C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket	PNC 0S2394	<input type="checkbox"/>
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Front

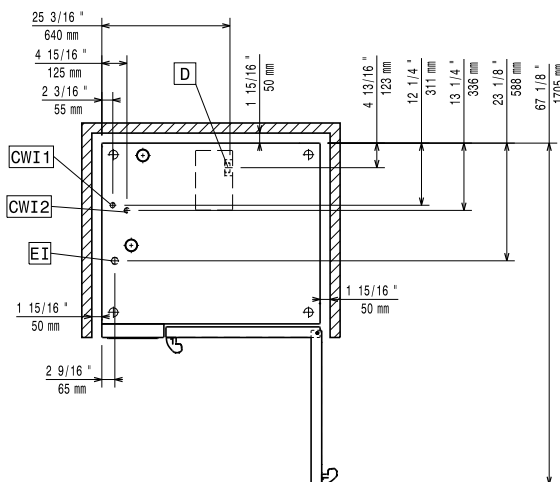


Side



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:** 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:** <85 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:** 201 kg  
**Shipping volume:** 1.59 m<sup>3</sup>

### ISO Certificates

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