

## SkyLine Pro Electric Combi Oven 15GN1/1

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

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

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

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

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



**217904 (ECOE201C2A2)**

SkyLine Pro Combi Boilerless Oven with digital control, 15x1/1GN, electric, programmable, automatic cleaning, 84mm pitch

### 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.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 84 mm pitch.

### 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: 16 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 cleaning.
- Supplied with n.1 trolley rack 1/1 GN, 84 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.

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

- 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 Trolley with tray rack, 15 GN 1/1, 84mm pitch PNC 922683

### Optional Accessories

- Connectivity router (WiFi and LAN) PNC 922435 ☐

### 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 ☐

### 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

<b>Supply voltage:</b>	380-415 V/3N ph/50-60 Hz
<b>Electrical power, max:</b>	40.4 kW
<b>Electrical power, default:</b>	37.7 kW

### Water:

<b>Inlet water temperature, max:</b>	30 °C
<b>Inlet water pipe size (CW11, CW12):</b>	3/4"
<b>Pressure, min-max:</b>	1-6 bar
<b>Chlorides:</b>	<10 ppm
<b>Conductivity:</b>	>50 µS/cm
<b>Drain "D":</b>	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:

<b>Clearance:</b>	Clearance: 5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

### Capacity:

<b>Trays type:</b>	15 (GN 1/1)
<b>Max load capacity:</b>	100 kg

### Key Information:

<b>Door hinges:</b>	Right Side
<b>External dimensions, Width:</b>	911 mm
<b>External dimensions, Depth:</b>	864 mm
<b>External dimensions, Height:</b>	1794 mm
<b>Weight:</b>	252 kg
<b>Net weight:</b>	252 kg
<b>Shipping weight:</b>	285 kg
<b>Shipping volume:</b>	1.83 m³

### ISO Certificates

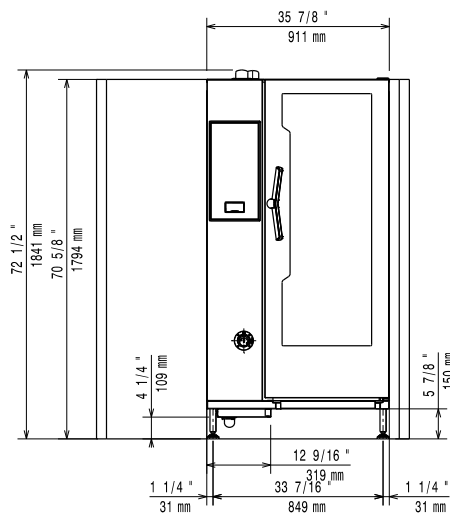
<b>ISO Standards:</b>	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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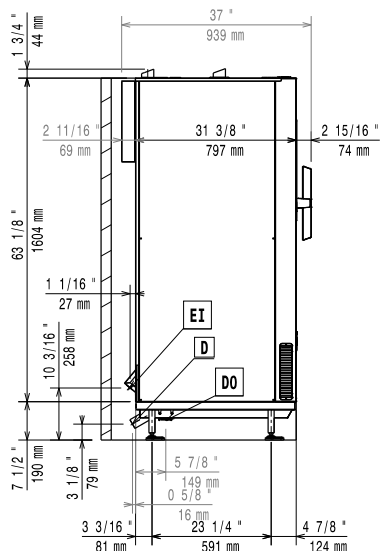
**Electrolux**  
PROFESSIONAL

## SkyLine Pro Electric Combi Oven 15GN1/1

Front

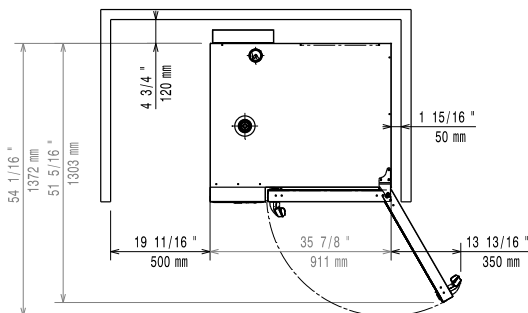


Side

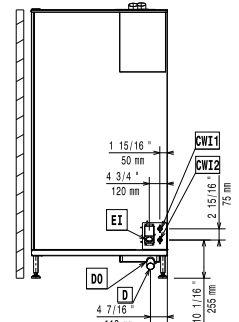


- CWI1 = Cold Water inlet 1 (cleaning)      EI = Electrical inlet (power)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 DO = Overflow drain pipe

Top



Distances



- CWI1 = Cold Water inlet 1 (cleaning)      EI = Electrical inlet (power)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 DO = Overflow drain pipe



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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