Electrolux PROFESSIONAL

SkyLine Premium Electric Combi Oven 20GN1/1

ITEM #

MODEL #

NAME #

SIS #

AIA #

217814 (ECOE201B2C0)	SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning
217824 (ECOE201B2A0)	SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, 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 trolley rack 1/1 GN, 63 mm pitch.
- Adjustable levelling feet.

APPROVAL:

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.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 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: 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.

- IPX 5 spray water protection certification for easy cleaning.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

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 power function for customized slow cooking cycles.

Included Accessories

- 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch — PNC 922753

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 ❑
- 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 ❑
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 — PNC 922086 ❑
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) — PNC 922171 ❑
- 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 ❑
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 — PNC 922266 ❑
- Grease collection tray, GN 1/1, H=100 mm — PNC 922321 ❑
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens — PNC 922324 ❑
- Universal skewer rack — PNC 922326 ❑
- 4 long skewers — PNC 922327 ❑
- Volcano Smoker for lengthwise and crosswise oven — PNC 922338 ❑
- Multipurpose hook — PNC 922348 ❑
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 — PNC 922362 ❑
- Thermal cover for 20 GN 1/1 oven and blast chiller freezer — PNC 922365 ❑
- Wall mounted detergent tank holder — PNC 922386 ❑
- USB single point probe — PNC 922390 ❑
- Quenching system update for SkyLine Ovens 20GN — PNC 922420 ❑
- 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 ❑
- External connection kit for liquid detergent and rinse aid — PNC 922618 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Heat shield for 20 GN 1/1 oven — PNC 922659 ❑
- Trolley with tray rack, 15 GN 1/1, 84mm pitch — PNC 922683 ❑
- Kit to fix oven to the wall — PNC 922687 ❑
- Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens — PNC 922701 ❑
- 4 flanged feet for 20 GN , 2", 100-130mm — PNC 922707 ❑
- Mesh grilling grid, GN 1/1 — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Levelling entry ramp for 20 GN 1/1 oven — PNC 922715 ❑
- Odour reduction hood with fan for 20 GN 1/1 electric oven — PNC 922720 ❑
- Condensation hood with fan for 20 GN 1/1 electric oven — PNC 922725 ❑
- Exhaust hood with fan for 20 GN 1/1 oven — PNC 922730 ❑
- Exhaust hood without fan for 20 1/1GN oven — PNC 922735 ❑
- Holder for trolley handle (when trolley is in the oven) for 20 GN oven — PNC 922743 ❑
- Tray for traditional static cooking, H=100mm — PNC 922746 ❑
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❑
- Trolley with tray rack, 20 GN 1/1, 63mm pitch — PNC 922753 ❑
- Trolley with tray rack, 16 GN 1/1, 80mm pitch — PNC 922754 ❑
- Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch — PNC 922756 ❑
- Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922761 ❑
- Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch — PNC 922763 ❑
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven — PNC 922769 ❑
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys — PNC 922771 ❑
- Water inlet pressure reducer — PNC 922773 ❑
- Extension for condensation tube, 37cm — PNC 922776 ❑

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• Kit for installation of electric power peak management system for 20 GN Oven	PNC 922778	❑
• 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	❑
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	❑
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	❑
• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	❑
• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	❑
• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	❑

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	
Supply voltage:	
217814 (ECOE201B2C0)	220-240 V/3 ph/50-60 Hz
217824 (ECOE201B2A0)	380-415 V/3N ph/50-60 Hz
Electrical power, max:	40.4 kW
Electrical power, default:	37.7 kW

Water:

Inlet water temperature, max:	30 °C
Inlet water pipe size (CW11, CW12):	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:	20 (GN 1/1)
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	911 mm
External dimensions, Depth:	864 mm
External dimensions, Height:	1794 mm
Weight:	265 kg
Net weight:	265 kg
Shipping weight:	298 kg
Shipping volume:	1.83 m³

ISO Certificates

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

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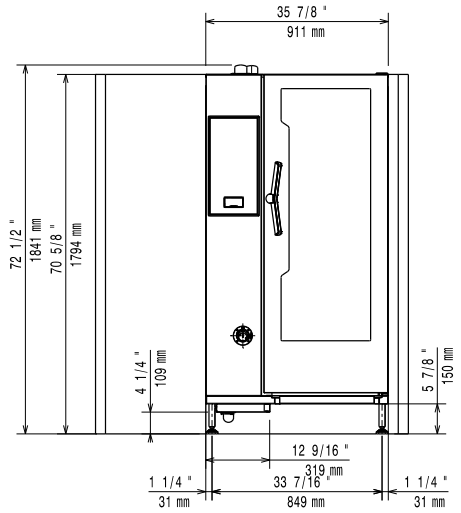
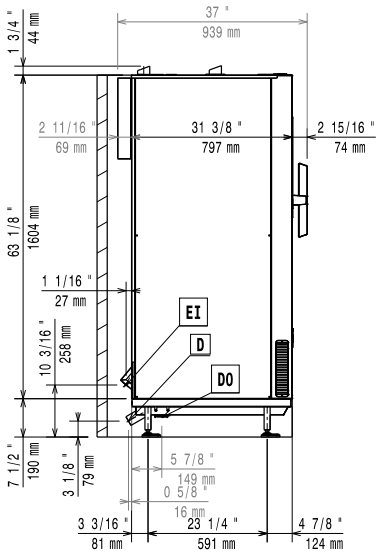
SkyLine Premium
Electric Combi Oven 20GN1/1

Front

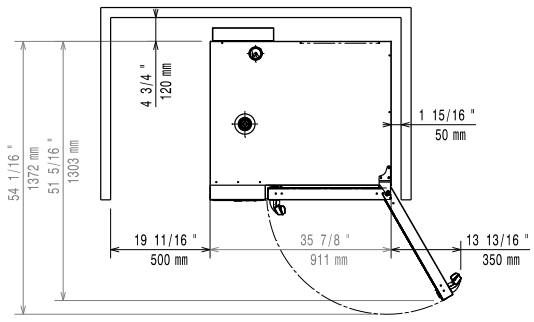


Side

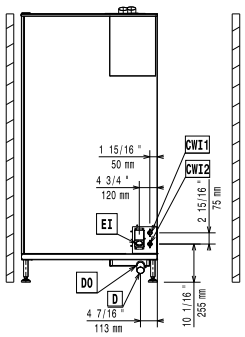


CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)

Top



Distances



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