

## SkyLine Pro Electric Combi Oven 20GN1/1

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

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

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

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

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


**217914 (ECOE201C2C0)**

SkyLine Pro Combi Boilerless Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning

**217924 (ECOE201C2A0)**

SkyLine Pro Combi Boilerless Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning

### 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, 63 mm pitch.
- Adjustable levelling feet.

### 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.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 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: 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.
- IPX5 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

- 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).

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



### 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).

### Included Accessories

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

### Optional Accessories

- 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 Lengthwise 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 ☐
- 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:

217914 (ECOE201C2C0)	220-240 V/3 ph/50-60 Hz
217924 (ECOE201C2A0)	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:** <10 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:** 249 kg

**Net weight:** 249 kg

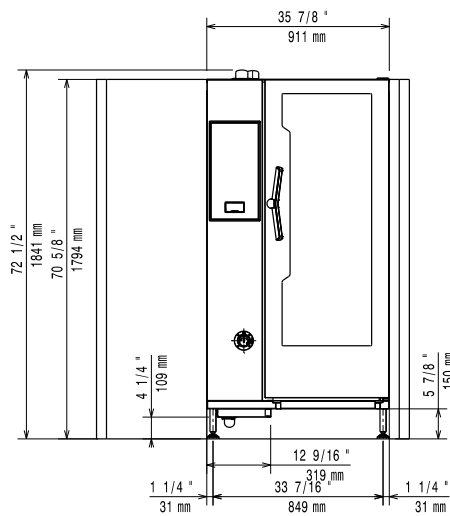
**Shipping weight:** 282 kg

**Shipping volume:** 1.83 m<sup>3</sup>

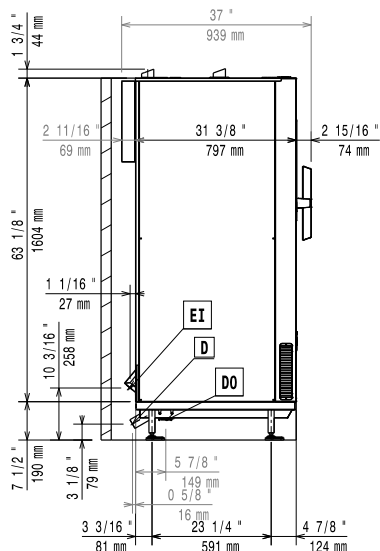
### ISO Certificates

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

Front

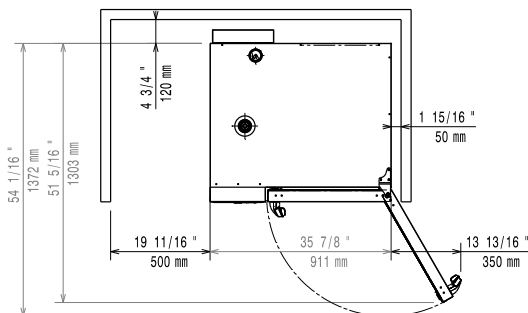


Side

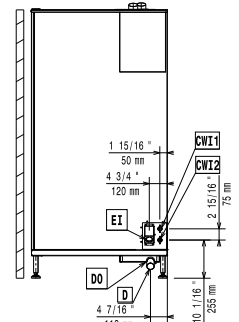


- CWI1 = Cold Water inlet 1 (cleaning)      EI = Electrical inlet (power)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 DO = Overflow drain pipe

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