

SkyLine Premium Electric Combi Oven 20GN2/1 (Marine)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



227815 (ECO202B2E0)

SkyLine Premium combi boiler oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning - Marine

227825 (ECO202B2D0)

SkyLine Premium combi boiler oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning - Marine

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 2/1 GN, 63 mm pitch.
- Flanged feet, door stopper (to be installed on site).

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.
- 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 2/1 or 40 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.l trolley rack 2/1 GN, 63 mm pitch.
- Delivered with door stopper to be installed on site, predisposed for door opening 110°.

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 powerfunction for customized slow cooking cycles.

Included Accessories

- 1 of 4 flanged feet for 20 GN , 2", 100-130mm PNC 922707
- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch PNC 922757
- 1 of Door stopper for 6 & 10 GN Oven - Marine PNC 922775

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 ☐
- 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 ☐
- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- Volcano Smoker for lengthwise and crosswise oven PNC 922338 ☐
- Multipurpose hook PNC 922348 ☐
- 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 20 GN 2/1 oven and blast chiller freezer PNC 922367 ☐
- 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 ☐
- Wall sealing kit for electric oven 20 GN 2/1 - Marine PNC 922429 ☐
- 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 2/1 oven PNC 922658 ☐
- Trolley with tray rack, 15 GN 2/1, 84mm pitch PNC 922686 ☐
- 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 2/1 oven PNC 922716 ☐
- 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 2/1, 63mm pitch PNC 922757 ☐
- Trolley with tray rack, 16 GN 2/1, 80mm pitch PNC 922758 ☐
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch PNC 922760 ☐
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922762 ☐
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch PNC 922764 ☐
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 2/1 combi oven PNC 922770 ☐

- Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys
- Water inlet pressure reducer PNC 922773
- Door stopper for 6 & 10 GN Oven - Marine PNC 922775
- 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
- Potato baker for 28 potatoes, GN 1/1 PNC 925008

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:**
 - 227815 (ECO202B2E0) 380-415 V/3 ph/50-60 Hz
 - 227825 (ECO202B2D0) 440 V/3 ph/50-60 Hz
- ☐ **Electrical power, max:**
 - 227815 (ECO202B2E0) 70.2 kW
 - 227825 (ECO202B2D0) 68.3 kW
- ☐ **Electrical power, default:** 65.4 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 2/1)
- Max load capacity:** 200 kg

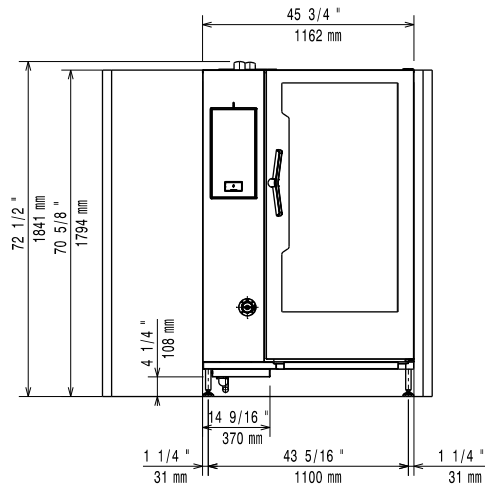
Key Information:

- Door hinges:** Right Side
- External dimensions, Width:** 1162 mm
- External dimensions, Depth:** 1066 mm
- External dimensions, Height:** 1794 mm
- Weight:** 348 kg
- Net weight:** 348 kg
- Shipping weight:**
 - 227815 (ECO202B2E0) 386 kg
 - 227825 (ECO202B2D0) 401 kg
- Shipping volume:**
 - 227815 (ECO202B2E0) 2.77 m³
 - 227825 (ECO202B2D0) 3.23 m³

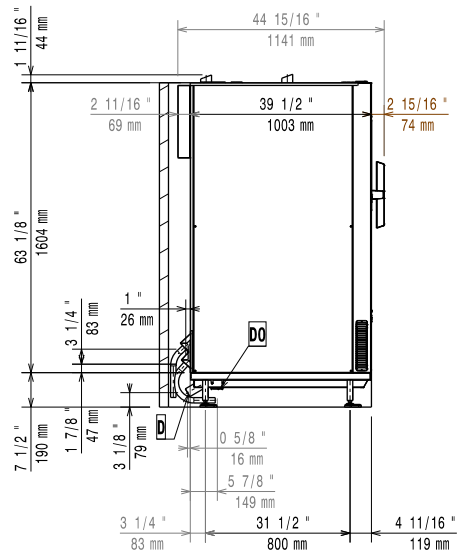
ISO Certificates

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

Front

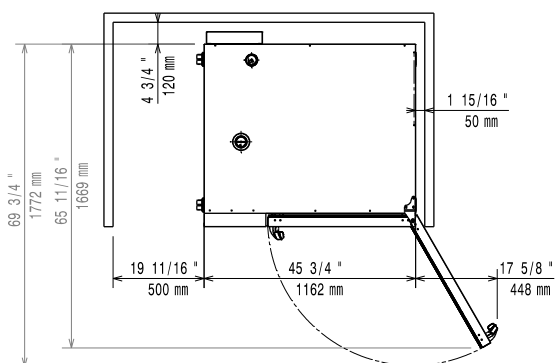


Side

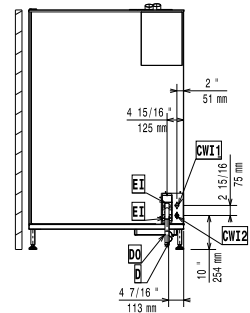


- CWI1 = Cold Water inlet 1 (cleaning)
 CWI2 = Cold Water Inlet 2 (steam generator)
 D = Drain
 DO = Overflow drain pipe
- EI = Electrical inlet (power)

Top



Distances



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