

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



227815 (ECOE202B2E0)

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

227825 (ECOE202B2D0)

SkyLine Premium combi boiler oven with digital control, 20x2/IGN, 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

- 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 eveness and temperature control thanks to a special design of the chamber.

APPROVAL:





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

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 plugin 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

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•	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 -	PNC 922775		

Optional Accessories

Connectivity router (WiFi and LAN)
 PNC 922435

Recommended Detergents

- C25 Rinse & Descale Tabs, phosphatefree, phosphorous-free, maleic acidfree, 50 tabs bucket
 C22 Classing Tabs, phosphate free
- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket

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 (ECOE202B2E0) 380-415 V/3 ph/50-60 Hz **227825 (ECOE202B2D0)** 440 V/3 ph/50-60 Hz

Electrical power, max:

227815 (ECOE202B2E0) 70.2 kW **227825 (ECOE202B2D0)** 68.3 kW **Electrical power, default:** 65.4 kW

Water:

Inlet water temperature, max: 30 °C
Inlet water pipe size (CWII, CWI2): 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: 5 cm rear and
Clearance:	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 (ECOE202B2E0)	386 kg
227825 (ECOE202B2D0)	401 kg
Shipping volume:	
227815 (ECOE202B2E0)	2.77 m ³
227825 (ECOE202B2D0)	3.23 m ³

ISO Certificates

ISO 9001; ISO 14001; ISO 15001; ISO 15001; ISO 15001; ISO 15001













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