



Electrolux
PROFESSIONAL

SkyLine Premium Electric Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



217815 (ECO202B2C0)

SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning

217825 (ECO202B2A0)

SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, 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 2/1 GN, 63 mm pitch.
- Adjustable levelling feet.

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: _____



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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.

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 Trolley with tray rack 20 GN 2/1, 63mm pitch PNC 922757

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens | PNC 864388 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) | PNC 920003 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for medium steam usage | PNC 920005 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> |
| • 6 short skewers | PNC 922328 | <input type="checkbox"/> |

- | | | |
|--|------------|--------------------------|
| • Volcano Smoker for lengthwise and crosswise oven | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm | PNC 922357 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | <input type="checkbox"/> |
| • Thermal cover for 20 GN 2/1 oven and blast chiller freezer | PNC 922367 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> |
| • USB single point probe | PNC 922390 | <input type="checkbox"/> |
| • IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). | PNC 922421 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN) | PNC 922435 | <input type="checkbox"/> |
| • External connection kit for liquid detergent and rinse aid | PNC 922618 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> |
| • Heat shield for 20 GN 2/1 oven | PNC 922658 | <input type="checkbox"/> |
| • Trolley with tray rack, 15 GN 2/1, 84mm pitch | PNC 922686 | <input type="checkbox"/> |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> |
| • Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens | PNC 922701 | <input type="checkbox"/> |
| • 4 flanged feet for 20 GN , 2", 100-130mm | PNC 922707 | <input type="checkbox"/> |
| • Mesh grilling grid, GN 1/1 | PNC 922713 | <input type="checkbox"/> |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> |
| • Levelling entry ramp for 20 GN 2/1 oven | PNC 922716 | <input type="checkbox"/> |
| • Holder for trolley handle (when trolley is in the oven) for 20 GN oven | PNC 922743 | <input type="checkbox"/> |
| • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> |
| • Trolley with tray rack 20 GN 2/1, 63mm pitch | PNC 922757 | <input type="checkbox"/> |
| • Trolley with tray rack, 16 GN 2/1, 80mm pitch | PNC 922758 | <input type="checkbox"/> |
| • Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch | PNC 922760 | <input type="checkbox"/> |
| • Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) | PNC 922762 | <input type="checkbox"/> |
| • Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch | PNC 922764 | <input type="checkbox"/> |
| • Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven | PNC 922770 | <input type="checkbox"/> |
| • Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys | PNC 922771 | <input type="checkbox"/> |
| • Water inlet pressure reducer | PNC 922773 | <input type="checkbox"/> |
| • Extension for condensation tube, 37cm | PNC 922776 | <input type="checkbox"/> |
| • Kit for installation of electric power peak management system for 20 GN Oven | PNC 922778 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> |

- 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:

217815 (ECO202B2C0)	220-240 V/3 ph/50-60 Hz
217825 (ECO202B2A0)	380-415 V/3N ph/50-60 Hz

Electrical power, max:

70.2 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:

217815 (ECO202B2C0) 386 kg

217825 (ECO202B2A0) 381 kg

Shipping volume:

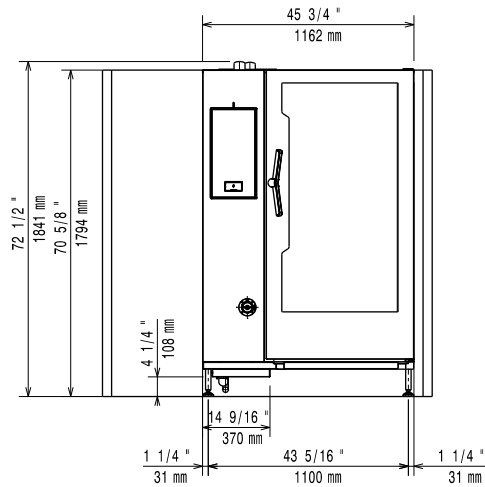
217815 (ECO202B2C0) 2.77 m³

217825 (ECO202B2A0) 3.32 m³

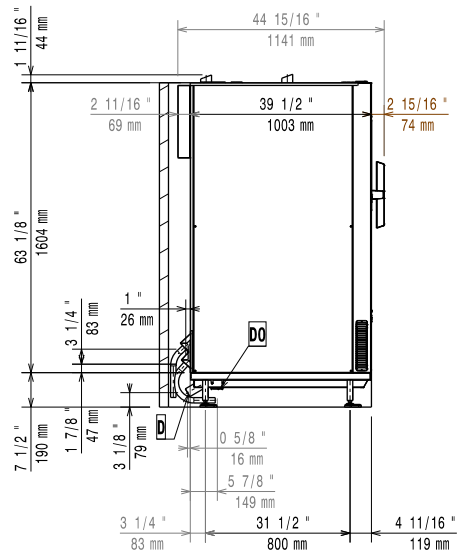
ISO Certificates

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

Front

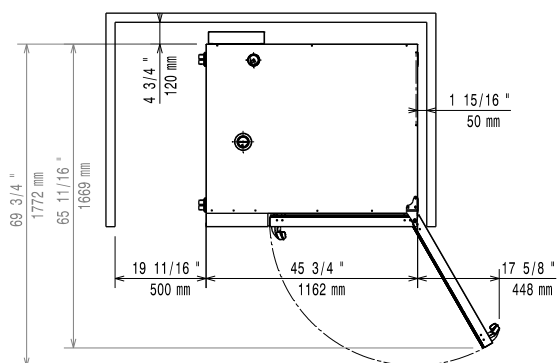


Side

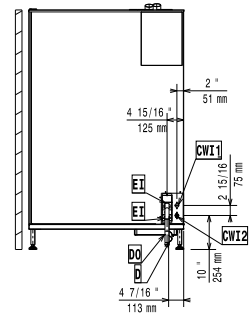


- CWI1 = Cold Water inlet 1 (cleaning)
 CWI2 = Cold Water Inlet 2 (steam generator)
 D = Drain
 DO = Overflow drain pipe
- EI = Electrical inlet (power)

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)