

SkyLine Pro Electric Combi Oven 20GN2/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



217915 (ECOE202C2C0)

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

217925 (ECOE202C2A0)

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

Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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.
- 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).
- 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).
- 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).
- 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.
- Seamless 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.

Sustainability







SkyLine Pro Electric Combi Oven 20GN2/1

 Human centered design with 4-sto ergonomics and usability. 	ır certification	for	• 4 flanged feet for 20 GN , 2", 100-130mm	PNC 922707	
Wing-shaped handle with ergonomic design and hands-free			 Mesh grilling grid, GN 1/1 	PNC 922713	
opening with the elbow, making managing trays simpler.			Probe holder for liquids	PNC 922714	
Protected by registered design (EM003	143551 and rela	ted	• Levelling entry ramp for 20 GN 2/1 oven	PNC 922716	
family). • Reduced powerfunction for customized s	slow cooking cyc	les.	• Holder for trolley handle (when trolley is in the oven) for 20 GN oven		
Included Accessories			•	PNC 922746	
• 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch	PNC 922757		 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747	
Optional Accessories			Trolley with tray rack 20 GN 2/1, 63mm pitch	PNC 922757	
 Water softener with cartridge and flow meter (high steam usage) 	PNC 920003		 Trolley with tray rack, 16 GN 2/1, 80mm pitch 	PNC 922758	
Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs	PNC 920004		 Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch 	PNC 922760	
per day full steam)Water softener with salt for ovens with automatic regeneration of resin	PNC 921305		 Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 	PNC 922762	
 Pair of AISI 304 stainless steel grids, 	PNC 922017		runners)		
GN 1/1 • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036		 Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch 	PNC 922764	
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062		• Kit compatibility for aos/easyline trolley	PNC 922770	
External side spray unit (needs to be mounted outside and includes support	PNC 922171		 (produced till 2019) with SkyLine/ Magistar 20 GN 2/1 combi oven Kit compatibility for aos/easyline 20 GN 	DNIC 022771	
to be mounted on the oven)	PNC 922189		oven with SkyLine/Magistar trolleys	FINC 922//I	_
 Baking tray for 5 baguettes in perforated aluminum with silicon 	PINC 922109			PNC 922773	
coating, 400x600x38mm			•	PNC 922776	
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190		Kit for installation of electric power peak management system for 20 GN	PNC 922778	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191	_		PNC 925001	
Pair of frying baskets	PNC 922239		H=40mm	DNIC 025002	
AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264		H=60mm	PNC 925002	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266		and one side smooth, GN 1/1	PNC 925003	
 Universal skewer rack 	PNC 922326			PNC 925004	
 6 short skewers 	PNC 922328			PNC 925005	
Volcano Smoker for lengthwise and	PNC 922338		hamburgers, GN 1/1 • Flat baking tray with 2 edges, GN 1/1	PNC 925006	
crosswise oven	DNC 0227/0			PNC 925008	٥
Multipurpose hook Gragge collection tray CN 2/1 H=40	PNC 922348 PNC 922357		·	FINC 723000	_
 Grease collection tray, GN 2/1, H=60 mm 	FINC 922337		Recommended Detergents		
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362		and descaler in disposable tablets for	PNC 0S2394	
 Thermal cover for 20 GN 2/1 oven and blast chiller freezer 	PNC 922367		Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for new generation ovens with automatic		
 Wall mounted detergent tank holder 	PNC 922386		washing system. Suitable for all types of		
 USB single point probe 	PNC 922390		water. Packaging: 1 drum of 50 30g		
 IoT module for SkyLine ovens and blast chiller/freezers 	PNC 922421			PNC 0S2395	
 External connection kit for liquid detergent and rinse aid 	PNC 922618		detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic		
 Dehydration tray, GN 1/1, H=20mm 	PNC 922651		washing system. Suitable for all types of		
 Flat dehydration tray, GN 1/1 	PNC 922652		water. Packaging: 1 drum of 100 65g		
 Heat shield for 20 GN 2/1 oven 	PNC 922658		tablets. each		
 Trolley with tray rack, 15 GN 2/1, 84mm pitch 	PNC 922686				
Kit to fix oven to the wall	PNC 922687				













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Electric

Supply voltage:

217915 (ECOE202C2C0) 220-240 V/3 ph/50-60 Hz 217925 (ECOE202C2A0) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 65.4 kW

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.

70 2 kW Electrical power max.:

Circuit breaker required

Water:

Water inlet connections "CWI1-

3/4" CWI2": Pressure, bar min/max: 1-6 bar Drain "D": 50mm Max inlet water supply 30 °C

temperature: Hardness: 5 °fH / 2.8 °dH Chlorides: <10 ppm Conductivity: >50 µS/cm

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

right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

Clearance:

20 - 2/1 Gastronorm Trays type:

Max load capacity: 200 kg

Key Information:

Door hinges:

External dimensions, Width: 1162 mm External dimensions, Depth: 1066 mm External dimensions, Height: 1794 mm Net weight: 330 kg

Shipping weight:

217915 (ECOE202C2C0) 368 kg 217925 (ECOE202C2A0) 361 kg

Shipping volume:

217915 (ECOE202C2C0) 2.77 m³ 217925 (ECOE202C2A0) 3.21 m³

ISO Certificates

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













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