

SkyLine ProS Electric Combi Oven 5 trays, 400x600mm, left hinged door Bakery

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



240020 (ECOE61T2AB)

SkyLine ProS Combi Boilerless Oven with touch screen control, 5 400x600mm, electric, 2 cooking modes (recipe program, manual), automatic cleaning, lefthinged door, for bakery/ pastry, pitch 80mm

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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 pastry tray rack 400x600 mm, 80 mm pitch.

Main Features

- Single sensor core temperature probe included.
- Capacity: 5 400x600mm trays.
- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Left hinged door.
- 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.
- 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 pastry tray rack 400x600 mm, 80 mm pitch.

User Interface & Data Management

 Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact







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the Company for more details).

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

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
- Reduced powerfunction for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

Included Accessories

• 1 of Bakery/pastry rack kit for 6 GN 1/1 PNC 922655 oven with 5 racks 400x600mm and 80mm pitch

Optional Accessories

Water filter with cartridge and flow meter for high steam usage (combi	PNC 920003	• Tray rack with wheels, 6 GN 1/1, 65
used mainly in steaming mode)		pitch
 Water filter with cartridge and flow meter for low steam usage (less than 2 	PNC 920004	 Tray rack with wheels, 5 GN 1/1, 80 pitch
hours of full steam per day)		Bakery/pastry tray rack with whee
 Water softener with salt for ovens with automatic regeneration of resin 	PNC 921305	400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	• Slide-in rack with handle for 6 & 10 1/1 oven
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	 Open base with tray support for 6 GN 1/1 oven
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	 Cupboard base with tray support & 10 GN 1/1 oven
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	 Hot cupboard base with tray supp for 6 & 10 GN 1/1 oven holding GN
• Grid for whole chicken (4 per grid -	PNC 922086	400x600mm trays
1,2kg each), GN 1/2External side spray unit (needs to be mounted outside and includes support	PNC 922171	 External connection kit for liquid detergent and rinse aid
to be mounted on the oven)		Grease collection kit for GN 1/1-2/ Gupboard base (tralley with 2 taple)
Baking tray for 5 baguettes in	PNC 922189	cupboard base (trolley with 2 tank open/close device for drain)
perforated aluminum with silicon coating, 400x600x38mm		• Stacking kit for 6+6 GN 1/1 ovens of
Baking tray with 4 edges in perforated	PNC 922190	electric 6+10 GN 1/1 GN ovens

 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	
Double-step door opening kit	PNC 922265	
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
 Grease collection tray, GN 1/1, H=100 mm 	PNC 922321	
 Kit universal skewer rack and 4 long skewers for Lenghtwise 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	
 4 flanged feet for 6 & 10 GN, 2", 100-130mm 	PNC 922351	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
 Tray support for 6 & 10 GN 1/1 disassembled open base 	PNC 922382	
 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	
Connectivity router (WiFi and LAN)	PNC 922435	
 Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) 	PNC 922438	
 SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected 	PNC 922439	
 Tray rack with wheels, 6 GN 1/1, 65mm pitch 	PNC 922600	
Tray rack with wheels, 5 GN 1/1, 80mm pitch	PNC 922606	
Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)	PNC 922607	
Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	
Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	
Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	
Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615	
External connection kit for liquid detergent and rinse aid	PNC 922618	
 Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, 	PNC 922619	
open/close device for drain) • Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	



aluminum, 400x600x20mm











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•	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626		 Exhaust hood with fan for stacking 6+6 PNC 922732 or 6+10 GN 1/1 ovens 	
•	Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628		• Exhaust hood without fan for 6&10 PNC 922733 1/1GN ovens	
•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630		• Exhaust hood without fan for stacking PNC 922737 6+6 or 6+10 GN 1/1 ovens	
•	Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922632		 Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN PNC 922745 PNC 922745 	
•	Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635		ovens, 230-290mm • Tray for traditional static cooking, PNC 922746	
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		H=100mm • Double-face griddle, one side ribbed PNC 922747	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		and one side smooth, 400x600mm • Trolley for grease collection kit PNC 922752	
•	Trolley with 2 tanks for grease collection	PNC 922638		 Water inlet pressure reducer Kit for installation of electric power PNC 922773 PNC 922774 	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639		peak management system for 6 & 10 GN Oven	_
	Wall support for 6 GN 1/1 oven	PNC 922643		 Non-stick universal pan, GN 1/1, PNC 925000 H=20mm 	
	Dehydration tray, GN 1/1, H=20mm	PNC 922651		Non-stick universal pan, GN 1/1, PNC 925001	
	Flat dehydration tray, GN 1/1	PNC 922652		H=40mm	_
	Open base for 6 & 10 GN 1/1 oven,	PNC 922653		• Non-stick universal pan, GN 1/1, PNC 925002	
	disassembled - NO accessory can be fitted with the exception of 922382	1110 722000	_	H=60mmDouble-face griddle, one side ribbed PNC 925003	
•	Bakery/pastry rack kit for 6 GN 1/1 oven	PNC 922655		and one side smooth, GN 1/1	
	with 5 racks 400x600mm and 80mm pitch			Aluminum grill, GN 1/1 PNC 925004 Finding in the form 9 and a properties. PNC 925005	
•	Stacking kit for 6 GN 1/1 combi oven on	PNC 922657		• Frying pan for 8 eggs, pancakes, PNC 925005 hamburgers, GN 1/1	
	15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN 1/1	PNC 922660		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
•	on 6 GN 1/1	PINC 922000		Baking tray for 4 baguettes, GN 1/1 PNC 925007	
•	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661		 Potato baker for 28 potatoes, GN 1/1 Non-stick universal pan, GN 1/2, PNC 925009 	
•	Heat shield for 6 GN 1/1 oven	PNC 922662		H=20mm	
•	Compatibility kit for installation of 6 GN			 Non-stick universal pan, GN 1/2, H=40mm 	
	1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed)			• Non-stick universal pan, GN 1/2, PNC 925011 H=60mm	
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684		 Compatibility kit for installation on previous base GN 1/1 	
•	Kit to fix oven to the wall	PNC 922687		Recommended Detergents	
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690		• C25 Rinse & Descale Tabs, 50 tabs PNC 0S2394 bucket	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		• C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395 bags bucket	
•	Detergent tank holder for open base	PNC 922699			
•	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702			
•	Wheels for stacked ovens	PNC 922704			
•	Mesh grilling grid, GN 1/1	PNC 922713			
	Probe holder for liquids	PNC 922714			
•	Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718			
•	Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722			
	Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723			
•	Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens	PNC 922727			
•	Exhaust hood with fan for 6 $\&$ 10 GN 1/1 ovens	PNC 922728			











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Front 34 1/8 867 D , 3/16 ¹ 8 14 3/16 12 11/16 " 322 mr 7 5/16 2 5/16 ' 29 9/16 2 5/16 "

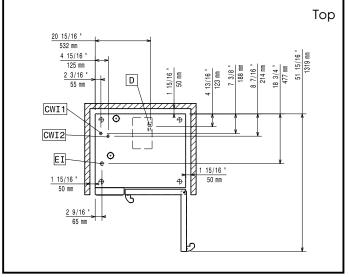
33 1/2 75 mm 2/8 208 CWI1 CWI2 EI 53 a 13/16 935 mm 770 mm 3 15/16 " 100 mm 36 2 5/16 " 23 1/4 4 15/16 "

Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2

generator)

Drain

DO Overflow drain pipe





Supply voltage:

240020 (ECOE61T2AB) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 11.1 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.

11.8 kW Electrical power max.:

Circuit breaker required

Water:

Water inlet connections "CWI1-

3/4" CWI2": 1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

temperature: 30 °C

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.

Side

Installation:

Clearance: 5 cm rear and

right hand sides.

Suggested clearance for

50 cm left hand side. service access:

Capacity:

Clearance:

Trays type: 5 - 400x600 Max load capacity: 30 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm External dimensions, Depth: 775 mm 808 mm External dimensions, Height: 107 kg Net weight: 124 kg Shipping weight: Shipping volume: 0.89 m³

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001











Electrical inlet (power)