Electrolux

SkyLine Pro Electric Combi Oven 5 trays, 400x600mm Bakery

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	Electrolux
Section 2.	PAOPASSIONAL

227950 (ECOE61C2AB) SkyLine Pro Combi Boilerless Oven with digital control, 5 400x600mm, electric, programmable, automatic cleaning, for bakery/pastry, pitch 80mm

Short Form Specification

Item No.

Combi oven with diaital interface with auided 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 cookina cvcle.

- 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.

ITEM # MODEL # NAME # SIS # AIA

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: 5 400x600mm 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 pastry tray rack 400x600 mm, 80 mm pitch.

APPROVAL:





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).

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 softener with cartridge and flow PNC 920003 meter (high steam usage)

- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage less than 2hrs per day full steam)
 Water softener with salt for ovens with automatic regeneration of resin
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)
 Dris of AICL 20(stainless steal pride
- Pair of AISI 304 stainless steel grids, GN 1/1
 Pair of grids for whole chicken (8 per PNC 922036
- grid 1,2kg each), GN 1/1 • AISI 304 stainless steel grid, GN 1/1 • Grid for whole chicken (4 per grid - PNC 922086
- 1,2kg each), GN 1/2
 External side spray unit (needs to be pNC 922171 mounted outside and includes support
- to be mounted on the oven)
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm
 Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm
- Pair of frying baskets
 AISI 304 stainless steel bakery/pastry
 PNC 922239
- Double-step door opening kit
 PNC 922265
- Grid for whole chicken (8 per grid -1,2kg each), GN 1/1
 Grease collection tray, GN 1/1, H=100 PNC 922321 mm
- PNC 922324 Kit universal skewer rack and 4 long skewers for Lenghtwise ovens PNC 922326 Universal skewer rack 4 long skewers PNC 922327 • Volcano Smoker for lengthwise and PNC 922338 crosswise oven PNC 922348 Multipurpose hook 4 flanged feet for 6 & 10 GN , 2", PNC 922351 100-130mm Grid for whole duck (8 per grid - 1,8kg PNC 922362
- each), GN 1/1 Tray support for 6 & 10 GN 1/1 disassembled open base
- Wall mounted detergent tank holder PNC 922386

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	USB single point probe		922390	
•	IoT module for SkyLine ovens and blast chiller/freezers	PNC	922421	
•	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	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, open/close device for drain)	PNC	922619	
•	Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC	922620	
•	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC	922626	
•	Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC	922628	
•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC	922630	
•	Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC	922632	
•	Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC	922635	
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC	922636	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC	922637	
•	Trolley with 2 tanks for grease collection	PNC	922638	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC	922639	
•	Wall support for 6 GN 1/1 oven	PNC	922643	
	Dehydration tray, GN 1/1, H=20mm	PNC	922651	
	Flat dehydration tray, GN 1/1		922652	
•	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC	922653	
•	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC	922655	
•	Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise	PNC	922657	
•	Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC	922660	
•	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC	922661	
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Heat shield for 6 GN 1/1 oven
 PNC 922662





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•	Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed)	PNC 922679	
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	
	Kit to fix oven to the wall	PNC 922687	
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	
	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 PNC 922714	
	Probe holder for liquids Odour reduction hood with fan for 6 &	PNC 922714 PNC 922718	
-	10 GN 1/1 electric ovens	1110 /22/10	-
•	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	
	Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	
	Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	
	Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	
	Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN	PNC 922740 PNC 922745	
•	ovens, 230-290mm	FINC 922745	
	Tray for traditional static cooking, H=100mm	PNC 922746	
•	Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	
	Trolley for grease collection kit	PNC 922752	
	Water inlet pressure reducer	PNC 922773	
•	Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	
	Extension for condensation tube, 37cm	PNC 922776	
•	Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	
•	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 Baking tray for 4 baguettes, GN 1/1	PNC 925006 PNC 925007	
	Potato baker for 28 potatoes, GN 1/1	PNC 925008	
	Non-stick universal pan, GN 1/2,	PNC 925009	
	H=20mm		

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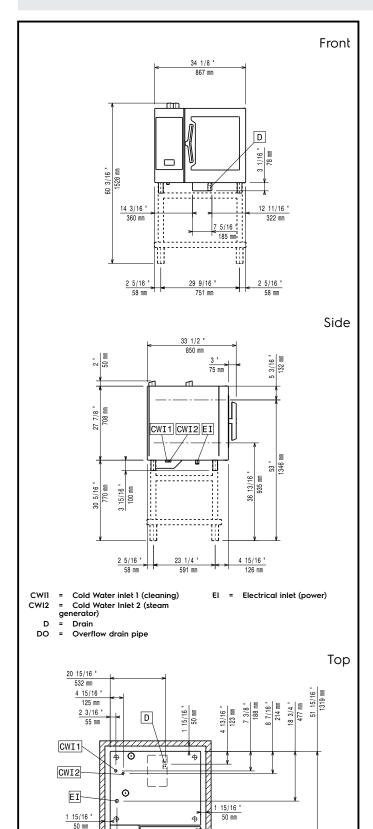
 Non-stick universal pan, GN 1/2, H=40mm 	PNC 925010	
 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011	
 Compatibility kit for installation on previous base GN 1/1 	PNC 930217	
Recommended Detergents		
 C25 Rinse & Descale tab 2in1 rinse aid and descaler in disposable tablets for Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g tablets. each 	PNC 0S2394	
 C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 100 65g tablets. each 	PNC 0S2395	

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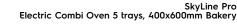
Electric Supply voltage: 227950 (ECOE61C2AB) 380-415 V/3N ph/50-60 Hz Electrical power, default: 11.1 kW Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary 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. Installation: Clearance: 5 cm rear and Clearance: right hand sides. Suggested clearance for 50 cm left hand side. service access: Capacity: 5 - 400x600 Trays type: Max load capacity: 30 kg **Key Information:** Door hinges:

- J	
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	808 mm
Net weight:	107 kg
Shipping weight:	124 kg
Shipping volume:	0.85 m³

ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001



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