FROFESSIONAL

SkyLine Pro Electric Combi Oven 5 trays, 400x600mm Bakery

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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 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 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.

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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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 5 400x600mm trays.
- 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 HACCP monitoring (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact

APPROVAL:





the Company for more details).

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

Optional Accessories		
 Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) 	PNC 920003	
• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	
 Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 	PNC 922086	
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
 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	
 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	

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 IoT module for OnE Connected and PNC 922421 SkyDuo (one IoT board per appliance to connect oven to blast chiller for Cook&Chill process). Grease collection kit for ovens GN 1/1 & PNC 922438 2/1 (2 plastic tanks, connection valve with pipe for drain) Tray rack with wheels, 6 GN 1/1, 65mm PNC 922600 pitch PNC 922606 Tray rack with wheels, 5 GN 1/1, 80mm pitch • Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and PNC 922607 blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN PNC 922610 1/1 oven Open base with tray support for 6 & 10 PNC 922612 GN 1/1 oven • Cupboard base with tray support for 6 PNC 922614 & 10 GN 1/1 oven • Hot cupboard base with tray support PNC 922615 for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays External connection kit for liquid PNC 922618 detergent and rinse aid Grease collection kit for GN 1/1-2/1 PNC 922619 cupboard base (trolley with 2 tanks, open/close device for drain) PNC 922620 Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens Trolley for slide-in rack for 6 & 10 GN 1/1 PNC 922626 oven and blast chiller freezer Trolley for mobile rack for 2 stacked 6 PNC 922628 GN 1/1 ovens on riser Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922630 or 10 GN 1/1 ovens • Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 GN 1/1 oven on base Riser on wheels for stacked 2x6 GN 1/1 PNC 922635 ovens, height 250mm PNC 922636 Stainless steel drain kit for 6 & 10 GN oven, dia=50mm Plastic drain kit for 6 &10 GN oven, PNC 922637 dia=50mm PNC 922638 Trolley with 2 tanks for grease collection Grease collection kit for GN 1/1-2/1 PNC 922639 open base (2 tanks, open/close device for drain) • Wall support for 6 GN 1/1 oven PNC 922643 PNC 922651 Dehydration tray, GN 1/1, H=20mm PNC 922652 Flat dehydration tray, GN 1/1 Open base for 6 & 10 GN 1/1 oven, PNC 922653 disassembled - NO accessory can be fitted with the exception of 922382 Bakery/pastry rack kit for 6 GN 1/1 oven PNC 922655 with 5 racks 400x600mm and 80mm pitch Stacking kit for 6 GN 1/1 combi oven on PNC 922657 15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN 1/1 PNC 922660 on 6 GN 1/1



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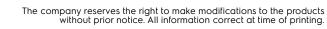
 Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 	PNC 922661	
Heat shield for 6 GN 1/1 oven	PNC 922662	
Compatibility kit for installation of 6 GN	PNC 922679	
1/1 electric oven on previous 6 GN 1/1		
electric oven (old stacking kit 922319 is also needed)		
Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	
Kit to fix oven to the wall	PNC 922687	
• Tray support for 6 & 10 GN 1/1 oven	PNC 922690	
base		
• 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	
 Probe holder for liquids 	PNC 922714	
Odour reduction hood with fan for 6 &	PNC 922718	
10 GN 1/1 electric ovensOdour reduction hood with fan for 6+6	PNC 922722	
or 6+10 GN 1/1 electric ovens		_
 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 	PNC 922740	
• 4 high adjustable feet for 6 & 10 GN	PNC 922745	
ovens, 230-290mm		
• 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	PNC 922774	
GN Oven		
• Extension for condensation tube, 37cm	PNC 922776 PNC 925000	
 Non-stick universal pan, GN 1/1, H=20mm 	PINC 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, 	PNC 925005	
hamburgers, GN 1/1		
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	
 Baking tray for 4 baguettes, GN 1/1 	PNC 925007	

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 Potato baker for 28 potatoes, GN 1/1 Non-stick universal pan, GN 1/2, 	PNC 925008 PNC 925009	
H=20mm • 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 Tabs, 50 tabs	PNC 0S2394	

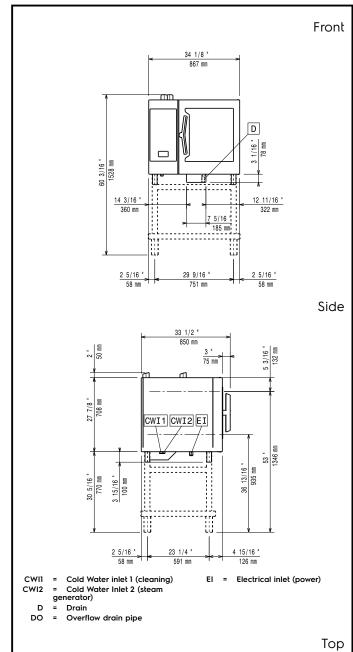
- C25 Rinse & Descale Tabs, 50 tabs PNC 0S2394 bucket
- C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395 Dags bucket

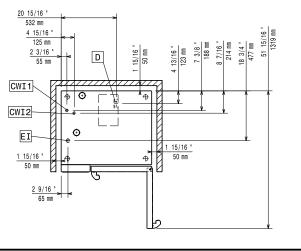
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Electrolux PROFESSIONAL

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Electric	
Supply voltage: 227950 (ECOE61C2AB) Electrical power, default: Default power corresponds to fac When supply voltage is declared performed at the average value. installed power may vary within t Electrical power max.: Circuit breaker required	as a range the test is According to the country, the
Water:	
Water inlet connections "CWI1- CWI2": Pressure, bar min/max: Drain "D": Max inlet water supply temperature: Hardness: Chlorides: Conductivity: Electrolux Professional recomm based on testing of specific wate Please refer to user manual for de information.	er conditions.
Installation:	
Clearance: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides. 50 cm left hand side.
Capacity:	
Trays type: Max load capacity:	5 - 400x600 30 kg
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	867 mm 775 mm 808 mm 107 kg 124 kg 0.85 m ³
ISO Certificates	
	ISO 9001: ISO 14001: ISO

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

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