

# SkyLine Premium Electric Combi Oven 5GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



217800 (ECOE61B2A2)

SkyLine Premium Combi Boiler Oven with digital control, 5x1/1GN, electric, programmable, automatic cleaning, 85mm pitch

# **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 tray rack 1/1 GN, 85 mm pitch.

### **Main Features**

- 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.
- 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.
- 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).
- 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 GN 1/1 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

### APPROVAL:





# SkyLine Premium Electric Combi Oven 5GN1/1

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 tray rack 1/1 GN, 85 mm pitch.
- Integrated spray gun with automatic retracting system for fast rinsing.

# 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 the Company for more details).

# Sustainability



PNC 922003

runners)

- 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.

## **Included Accessories**

• 1 of Fixed tray rack, 5 GN 1/1, 85mm PNC 922740 pitch

# Optional Accessories

- External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens Water filter with cartridge and flow PNC 920003
- meter for high steam usage (combi used mainly in steaming mode) · Water filter with cartridge and flow PNC 920004
- meter for low steam usage (less than 2 hours of full steam per day) Wheel kit for 6 & 10 GN 1/1 and 2/1 GN
- oven base (not for the disassembled Pair of AISI 304 stainless steel grids, PNC 922017
- 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 PNC 922062
- 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 baquettes in PNC 922189 perforated aluminum with silicon coaling, 400x600x38mm
- PNC 922190 • Baking tray with 4 edges in perforated aluminum, 400x600x20mm
- PNC 922191 Baking tray with 4 edges in aluminum, 400x600x20mm
- Pair of frying baskets PNC 922239 AISI 304 stainless steel bakery/pastry PNC 922264
- grid 400x600mm PNC 922265 Double-step door opening kit
- Grid for whole chicken (8 per grid -PNC 922266 1,2kg each), GN 1/1

• 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	
<ul> <li>4 long skewers</li> </ul>	PNC 922327	
Volcano Smoker for lengthwise and crosswise oven	PNC 922338	
Multipurpose hook	PNC 922348	
<ul> <li>4 flanged feet for 6 &amp; 10 GN, 2", 100-130mm</li> </ul>	PNC 922351	
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	
<ul> <li>Tray support for 6 &amp; 10 GN 1/1 disassembled open base</li> </ul>	PNC 922382	
Wall mounted detergent tank holder	PNC 922386	
USB single point probe	PNC 922390	
<ul> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&amp;Chill process).</li> </ul>	PNC 922421	
Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922438	
• Tray rack with wheels, 6 GN 1/1, 65mm pitch	PNC 922600	
<ul> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> </ul>	PNC 922606	
Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and	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	

blast chiller freezer, 80mm pitch (5

- PNC 922615 • Hot cupboard base with tray support 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 PNC 922619 Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)
- Stacking kit for 6+6 GN 1/1 ovens on PNC 922620 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 Stainless steel drain kit for 6 & 10 GN PNC 922636
- oven, dia=50mm Plastic drain kit for 6 &10 GN oven, PNC 922637 dia=50mm
- Trolley with 2 tanks for grease PNC 922638 collection













SkyLine Premium Electric Combi Oven 5GN1/1 

# SkyLine Premium Electric Combi Oven 5GN1/1

•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639		<ul> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> </ul>	
_	Wall support for 6 GN 1/1 oven	PNC 922643		<ul> <li>Extension for condensation tube, 37cm PNC 922776</li> </ul>	
	· ·		_	• Non-stick universal pan, GN 1/1, PNC 925000	
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651		H=20mm	_
•	Flat dehydration tray, GN 1/1	PNC 922652			
•	Open base for 6 & 10 GN 1/1 oven,	PNC 922653		Non-stick universal pan, GN 1/1, PNC 925001     Non-stick universal pan, GN 1/1, PNC 925001	
	disassembled - NO accessory can be fitted with the exception of 922382			H=40mm • Non-stick universal pan, GN 1/1, PNC 925002	
•	Bakery/pastry rack kit for 6 GN 1/1 oven	PNC 922655		H=60mm	
	with 5 racks 400x600mm and 80mm pitch		_	<ul> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> </ul>	
	Stacking kit for 6 GN 1/1 combi oven on	PNC 922657		<ul> <li>Aluminum grill, GN 1/1</li> <li>PNC 925004</li> </ul>	
	15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN 1/1	PNC 922660	_	<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	
•	on 6 GN 1/1	FINC 922000		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
	•	DNC 000//1			
•	Heat shield for stacked ovens 6 GN 1/1	PNC 922661			
	on 10 GN 1/1		_	<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> <li>PNC 925008</li> </ul>	
•	Heat shield for 6 GN 1/1 oven	PNC 922662		<ul> <li>Non-stick universal pan, GN 1/2, PNC 925009</li> </ul>	
•	Compatibility kit for installation of 6 GN	PNC 922679		H=20mm	
	1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is			<ul> <li>Non-stick universal pan, GN 1/2, H=40mm</li> </ul>	
	also needed)	D110 000 (0 (		<ul> <li>Non-stick universal pan, GN 1/2, PNC 925011</li> </ul>	
•	Fixed tray rack for 6 GN 1/1 and	PNC 922684		H=60mm	
	400x600mm grids			• Compatibility kit for installation on PNC 930217	
•	Kit to fix oven to the wall	PNC 922687		previous base GN 1/1	
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690		Recommended Detergents	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		<ul> <li>C25 Rinse &amp; Descale Tabs, 50 tabs</li> <li>bucket</li> </ul> PNC 0S2394	
•	Detergent tank holder for open base	PNC 922699		• C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395	
	Bakery/pastry runners 400x600mm for	PNC 922702	ū	bags bucket	
	6 & 10 GN 1/1 oven base		_		
•	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 ovens				
	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 bood with fam for 4 0-10 CN 1/1				
	Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728			
•		PNC 922728 PNC 922732			
	ovens Exhaust hood with fan for stacking 6+6				
•	ovens Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens Exhaust hood without fan for 6&10	PNC 922732			
•	ovens Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens Exhaust hood without fan for 6&10 1/1GN ovens Exhaust hood without fan for stacking	PNC 922732 PNC 922733			
•	ovens Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens Exhaust hood without fan for 6&10 1/1GN ovens Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN	PNC 922732 PNC 922733 PNC 922737			
•	ovens Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens Exhaust hood without fan for 6&10 1/1GN ovens Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922732 PNC 922733 PNC 922737 PNC 922740			
•	ovens Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens Exhaust hood without fan for 6&10 1/1GN ovens Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm Tray for traditional static cooking,	PNC 922732 PNC 922733 PNC 922737 PNC 922740 PNC 922745			
•	ovens Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens Exhaust hood without fan for 6&10 1/1GN ovens Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm Tray for traditional static cooking, H=100mm Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922732 PNC 922733 PNC 922737 PNC 922740 PNC 922745 PNC 922746 PNC 922747			
•	ovens Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens Exhaust hood without fan for 6&10 1/1GN ovens Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm Tray for traditional static cooking, H=100mm Double-face griddle, one side ribbed	PNC 922732 PNC 922733 PNC 922737 PNC 922740 PNC 922745 PNC 922746			







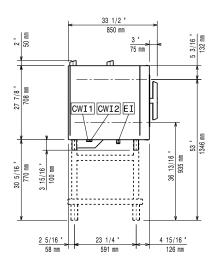






# SkyLine Premium Electric Combi Oven 5GN1/1

# Front 34 1/8 867 D , 3/16 <sup>1</sup> 8 14 3/16 12 11/16 " 322 mm 7 5/16 2 5/16 ' 29 9/16 2 5/16 "

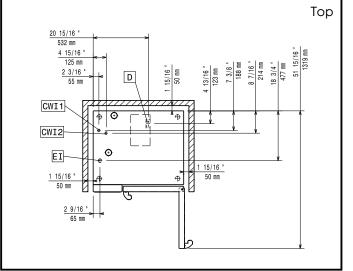


Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2

Electrical inlet (power)

generator) Drain

DO Overflow drain pipe



#### **Electric**

Supply voltage:

217800 (ECOE61B2A2) 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

Water consumption I/h (min/

1.5/43.7

Max inlet water supply

30 °C temperature: Chlorides: <45 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 Clearance:

right hand sides.

Suggested clearance for service access:

50 cm left hand side.

# Capacity:

5 - 1/1 Gastronorm Trays type:

Max load capacity: 30 kg

#### **Key Information:**

Door hinges:

867 mm External dimensions, Width: External dimensions, Depth: 775 mm External dimensions, Height: 808 mm 117 kg Net weight: 134 kg Shipping weight: Shipping volume: 0.85 m<sup>3</sup>

## **ISO Certificates**

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

SkyLine Premium Electric Combi Oven 5GN1/1











