

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).
- 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 evenness 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

APPROVAL: _____

- 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

- 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).

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).
- Reduced powerfunction for customized slow cooking cycles.

Included Accessories

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

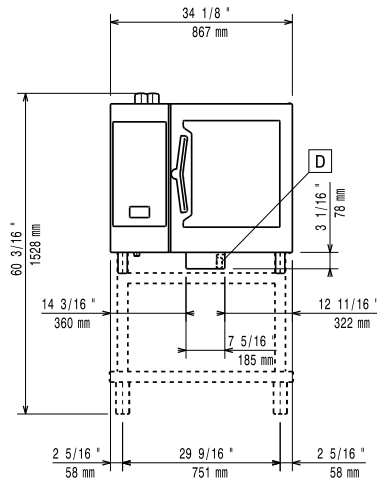
Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388 ☐
- Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) PNC 920004 ☐
- Water filter with cartridge and flow meter for medium steam usage PNC 920005 ☐
- 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 ☐

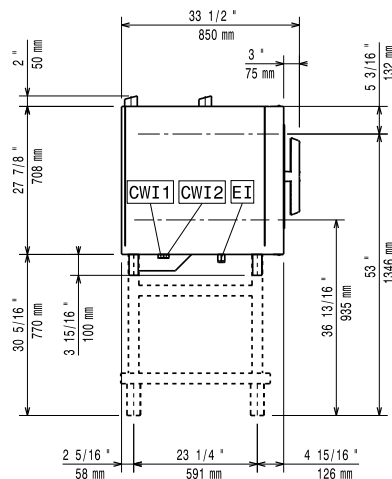
- Universal skewer rack PNC 922326 ☐
- 4 long skewers PNC 922327 ☐
- Volcano Smoker for lengthwise and crosswise oven PNC 922338 ☐
- Multipurpose hook PNC 922348 ☐
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351 ☐
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362 ☐
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382 ☐
- Wall mounted detergent tank holder PNC 922386 ☐
- USB single point probe PNC 922390 ☐
- 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 ☐
- 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, 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 ☐

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|--|------------|--------------------------|--|------------|--------------------------|
| • Wall support for 6 GN 1/1 oven | PNC 922643 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 | PNC 922653 | <input type="checkbox"/> | • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> |
| • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch | PNC 922655 | <input type="checkbox"/> | • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> |
| • Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise | PNC 922657 | <input type="checkbox"/> | • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 | PNC 922660 | <input type="checkbox"/> | • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | <input type="checkbox"/> | • Baking tray for 4 baguettes, GN 1/1 | PNC 925007 | <input type="checkbox"/> |
| • Heat shield for 6 GN 1/1 oven | PNC 922662 | <input type="checkbox"/> | • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=20mm | PNC 925009 | <input type="checkbox"/> |
| • Fixed tray rack for 6 GN 1/1 and 400x600mm grids | PNC 922684 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=40mm | PNC 925010 | <input type="checkbox"/> |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/2, H=60mm | PNC 925011 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 oven base | PNC 922690 | <input type="checkbox"/> | • Compatibility kit for installation on previous base GN 1/1 | PNC 930217 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm | PNC 922693 | <input type="checkbox"/> | Recommended Detergents | | |
| • Detergent tank holder for open base | PNC 922699 | <input type="checkbox"/> | • C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket | PNC 0S2394 | <input type="checkbox"/> |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base | PNC 922702 | <input type="checkbox"/> | • C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket | PNC 0S2395 | <input type="checkbox"/> |
| • Wheels for stacked ovens | PNC 922704 | <input type="checkbox"/> | | | |
| • Mesh grilling grid, GN 1/1 | PNC 922713 | <input type="checkbox"/> | | | |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> | | | |
| • Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens | PNC 922718 | <input type="checkbox"/> | | | |
| • Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens | PNC 922722 | <input type="checkbox"/> | | | |
| • Condensation hood with fan for 6 & 10 GN 1/1 electric oven | PNC 922723 | <input type="checkbox"/> | | | |
| • Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens | PNC 922727 | <input type="checkbox"/> | | | |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens | PNC 922728 | <input type="checkbox"/> | | | |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922732 | <input type="checkbox"/> | | | |
| • Exhaust hood without fan for 6&10 1/1GN ovens | PNC 922733 | <input type="checkbox"/> | | | |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922737 | <input type="checkbox"/> | | | |
| • Fixed tray rack, 5 GN 1/1, 85mm pitch | PNC 922740 | <input type="checkbox"/> | | | |
| • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm | PNC 922745 | <input type="checkbox"/> | | | |
| • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> | | | |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> | | | |
| • Trolley for grease collection kit | PNC 922752 | <input type="checkbox"/> | | | |
| • Water inlet pressure reducer | PNC 922773 | <input type="checkbox"/> | | | |
| • Kit for installation of electric power peak management system for 6 & 10 GN Oven | PNC 922774 | <input type="checkbox"/> | | | |
| • Extension for condensation tube, 37cm | PNC 922776 | <input type="checkbox"/> | | | |

Front

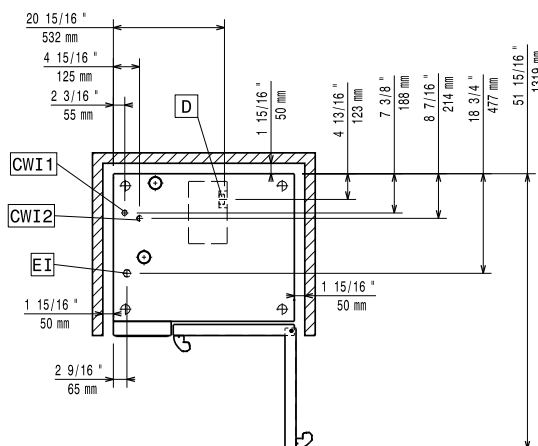


Side



CWI1 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
 CWI2 = Cold Water Inlet 2 (steam generator)
 D = Drain
 DO = Overflow drain pipe

Top



Electric

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.

Circuit breaker required

Supply voltage: 380-415 V/3N ph/50-60 Hz
Electrical power, max: 11.8 kW
Electrical power, default: 11.1 kW

Water:

Water consumption l/h (min/max): 1.5/43.7
Inlet water temperature, max: 30 °C
Inlet water pipe size (CWI1, CWI2): 3/4"
Pressure, min-max: 1-6 bar
Chlorides: <45 ppm
Conductivity: >50 µS/cm
Drain "D": 50mm

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: Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access: 50 cm left hand side.

Capacity:

Trays type: 5 (GN 1/1)
Max load capacity: 30 kg

Key Information:

Door hinges: Right Side
External dimensions, Width: 867 mm
External dimensions, Depth: 775 mm
External dimensions, Height: 808 mm
Weight: 117 kg
Net weight: 117 kg
Shipping weight: 134 kg
Shipping volume: 0.85 m³

ISO Certificates

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