

SkyLine Pro Electric Combi Oven 5GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



217900 (ECOE61C2A2)

SkyLine Pro Combi Boilerless 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.

- 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 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

- 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).
- 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 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.

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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.







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

Optional Accessories

 Connectivity router (WiFi and LAN) 	PNC 922435	
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Recommended Detergents

•	C25 Rinse & Descale Tabs, phosphate-	PNC 0S2394	
	free, phosphorous-free, maleic acid-		
	free, 50 tabs bucket		

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•	C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395	
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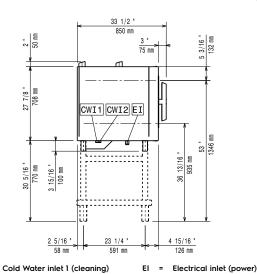






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Front 34 1/8 867 D , 3/16 ¹ 8 14 3/16 12 11/16 " 322 mm 360 mm 7 5/16 2 5/16 29 9/16 2 5/16 "

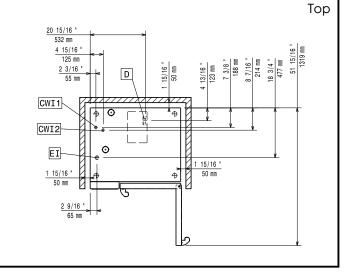


CWI2 Cold Water Inlet 2 (steam generator)

Drain

CWII

DO Overflow drain pipe



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 11.1 kW Electrical power, default:

Water:

30 °C Inlet water temperature, max:

Inlet water pipe size (CWI1,

CWI2):

3/4" 1-6 bar Pressure, min-max: Chlorides: <10 ppm >50 µS/cm Conductivity: 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.

Side

Installation:

Clearance: 5 cm rear and

right hand sides. Clearance:

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: 110 kg 110 kg Net weight: Shipping weight: 127 kg Shipping volume: 0.85 m³

ISO Certificates

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

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