# **Electrolux**

#### **SkyLine Pro** Electric Combi Oven 5GN1/1

ITEM #	
MODEL #	
NAME #	_
<u>SIS #</u>	
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 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 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

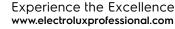
- Digital interface with LED backlight buttons with guided selection.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

#### Sustainability

 Human centered design with 4-star certification for ergonomics and usability.



#### APPROVAL:



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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**

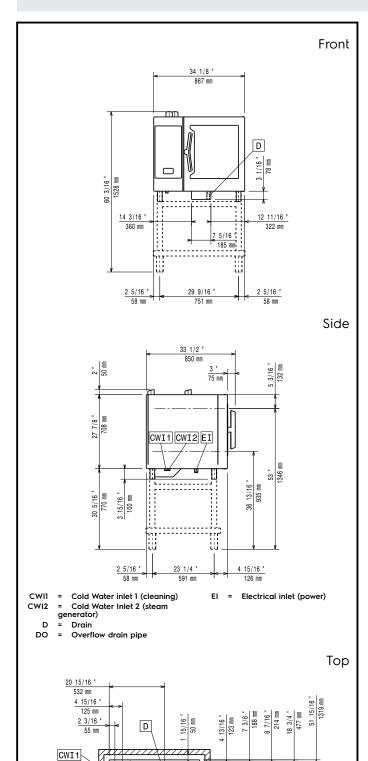
<ul> <li>1 of Fixed tray rack, 5 GN 1/1, 85mm pitch</li> </ul>	PNC 922740	
Optional Accessories		
<ul> <li>Connectivity router (WiFi and LAN)</li> </ul>	PNC 922435	
Recommended Detergents		
• C25 Rinse & Descale Tabs, phosphate- free, phosphorous-free, maleic acid- free, 50 tabs bucket	PNC 0S2394	
<ul> <li>C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket</li> </ul>	PNC 0S2395	



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CE IEC IEC

CWI2

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1 15/16 " 50 mm

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2 9/16 " 65 mm

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1 15/16 "

50 mm

Intertek

ERGOCERT

#### Electric

Default power corresponds to fa When supply voltage is declared performed at the average value. installed power may vary within Circuit breaker required Supply voltage: Electrical power, max: Electrical power, default:	d as a range the test is According to the country, the
Water:	
Inlet water temperature, max: Inlet water pipe size (CWI1, CWI2): Pressure, min-max: Chlorides: Conductivity: Drain "D": Electrolux Professional recomm based on testing of specific wate Please refer to user manual for d 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 (GN 1/1) 30 kg
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Weight: Net weight: Shipping weight: Shipping volume:	Right Side 867 mm 775 mm 808 mm 110 kg 110 kg 127 kg 0.85 m <sup>3</sup>
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

001; ISO 50001

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