

SkyLine PremiumS Electric Combi Oven 5GN1/1

ITEM #	
MODEL #	
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AIA#	



217700 (ECOE61T2A2)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 5x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 85mm pitch

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 7 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, rinseonly) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi 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

- 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.
- 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.
- 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles+:

- Regeneration (ideal for banqueting on plate or rethermalizing on tray),

- Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,

- Proving cycle,

- EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
- Sous-vide cooking,
- Static Combi (to reproduce traditional cooking from static oven),
- Pasteurization of pasta,
- Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),
- Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family,
- and related family,
 Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- 6-point multi sensor core temperature probe for







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maximum precision and food safety.

- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Different chemical options available: solid (phosphatefree), 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 for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- Integrated spray gun with automatic retracting system for fast rinsing.
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact 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).

- Reduced power function for customized slow cooking cycles.
- 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) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- Energy Star 2.0 certified product.
- Zero Waste provides chefs with useful tips for minimizing food waste.

Zero Waste is a library of Automatic recipes that aims to:
-give a second life to raw food close to expiration date (e. g.: from milk to yogurt)

-ōbtain genuiné and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale) -promote the use of typically discarded food items (e.g.: carrot peels).

Included Accessories

• Baking tray with 4 edges in

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pastry grid 400x600mm

aluminum, 400x600x20mm

AISI 304 stainless steel bakery/

Double-step door opening kit

perforated aluminum, 400x600x20mm

Pair of frying baskets

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

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	

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PNC 922190

PNC 922191

PNC 922239

PNC 922264

PNC 922265















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disassembled - NO accessory can be fitted with the exception of 922382 Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected Tray rack with wheels, 6 GN 1/1, 65mm pitch Tray rack with wheels, 5 GN 1/1, 80mm pitch Bakery/pastry tray rack with wheels, 5 GN 1/1 oven with wheels 400x600mm for 6 GN 1/1 oven with wheels 400x600mm for 6 GN 1/1 oven on 15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN PNC 922660 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for 6 GN 1/1 oven PNC 922662 Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 on 10 GN 1/1 Heat shield for 6 GN 1/1 oven PNC 922662 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) Fixed tray rack for 6 GN 1/1 and 400x600mm grids Fixed tray rack for 6 GN 1/1 and 400x600mm grids Kit to fix oven to the wall Tray support for 6 & 10 GN 1/1 oven base Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Bakery/pastry runners 400x600mm for 6 GN 1/1 oven Bakery/pastry runners 400x600mm for 6 GN 1/1 oven Bakery/pastry rack kit for 6 GN 1/1 oven Bakery/pastry rack kit for 6 GN 1/1 oven base Wheels for stacked ovens 6 GN PNC 922655 Bakery/pastry runners 400x600mm for 6 GN 1/1 oven base Wheels for 5 GN 1/1 oven Bakery/pastry rack kit for 6 GN 1/1 oven base Bakery/pastry rack kit for 6 GN 1/1 oven base Bakery/pastry rack		•				· · · · · · · · · · · · · · · · · · ·		_
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wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) • Slide-in rack with handle for 6 & PNC 922610		•	DNC 000/07			•		_
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holding GN 1/1 or 400x600mm trays • External connection kit for liquid PNC 922618 detergent and rinse gid • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base • Wheels for stacked ovens • PNC 922704	•		PNC 922615					
trays • External connection kit for liquid PNC 922618 detergent and rinse gid • External connection kit for liquid PNC 922618 detergent and rinse gid • Wheels for stacked ovens • Wheels for stacked ovens					•	Detergent tank holder for open base	PNC 922699	
 External connection kit for liquid PNC 922618 Getergent and rinse gid Wheels for stacked ovens PNC 922704 					•		PNC 922702	
detergent and rinse gid • Wheels for stacked ovens • PNC 922/04	•	-	PNC 922618			•	DNC 000701	
• Mesh grilling grid, GN 1/1 PNC 922/13								_
		-			•	mesn grilling gria, GN 1/1	PNC 922/13	u













SkyLine PremiumS Electric Combi Oven 5GN1/1

	DVIC 00071/		Compatibility kit for installation on PNC 930217	
 Probe holder for liquids Odour reduction hood with fan	PNC 922714 PNC 922718		previous base GN 1/1	_
for 6 & 10 GN 1/1 electric ovens	DNIC 000700		Recommended Detergents	
 Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens 	PNC 922722	u	bucket	
 Condensation hood with fan for 6 & 10 GN 1/1 electric oven 	PNC 922723		 C22 Cleaning Tabs, phosphate-free, PNC 0S2395 100 bags bucket 	
 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 ovens, 230-290mm 	PNC 922745			
 Tray for traditional static cooking, H=100mm 				
 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747			
Trolley for grease collection kit	PNC 922752			
Water inlet pressure reducerKit for installation of electric	PNC 922773 PNC 922774			
power peak management system for 6 & 10 GN Oven	1110 722774	_		
 Extension for condensation tube, 37cm 	PNC 922776			
 Non-stick universal pan, GN 1/1, H=20mm 	PNC 925000			
 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001			
 Non-stick universal pan, GN 1/1, H=60mm 				
 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, hamburgers, GN 1/1 				
 Flat baking tray with 2 edges, GN 1/1 				
 Baking tray for 4 baguettes, GN 1/1 	PNC 925007			
• Potato baker for 28 potatoes, GN 1/1				
• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009			
• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010			
 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011	u		







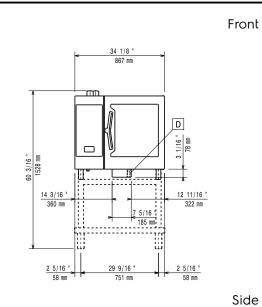


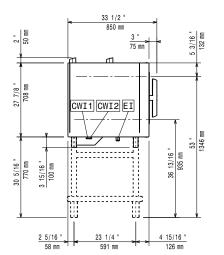






SkyLine PremiumS Electric Combi Oven 5GN1/1



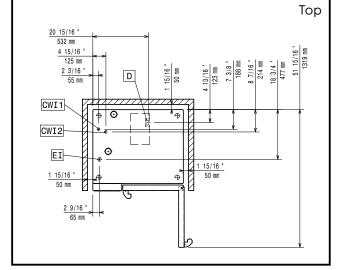


CWII Cold Water inlet 1 (cleaning)

Electrical inlet (power)

Cold Water Inlet 2 (steam generator)

DO Overflow drain pipe





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

380-415 V/3N ph/50-60 Hz Supply voltage:

Electrical power max.: 11.8 kW 11.1 kW Electrical power, default:

Water:

Max inlet water supply

temperature: 30 °C Chlorides: <45 ppm Conductivity: >50 µS/cm Drain "D": 50mm

Water inlet connections "CWI1-

CWI2": 3/4" 1-6 bar Pressure, bar min/max:

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: 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:

External dimensions, Width: 867 mm External dimensions, Depth: 775 mm Weight: 117 kg External dimensions, Height: 808 mm Net weight: 117 kg 134 kg Shipping weight: 0.89 m³ Shipping volume:

ISO Certificates

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

> SkyLine PremiumS Electric Combi Oven 5GN1/1











