

SkyLine PremiumS Electric Combi Oven 5GN1/1

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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).
- 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 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
- 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).
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

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)
 - -obtain genuine 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

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

Optional Accessories

1,2kg each), GN 1/1

USB probe for sous-vide cooking

• External reverse osmosis filter for PNC 864388 single tank Dishwashers with almosphere boiler and Ovens PNC 920004 Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) Water filter with cartridge and flow PNC 920005 meter for medium steam usage Wheel kit for 6 & 10 GN 1/1 and 2/1 PNC 922003 GN oven base (not for the disassembled one) 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) PNC 922189 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm Baking tray with 4 edges in perforated aluminum, PNC 922190 400x600x20mm • Baking tray with 4 edges in PNC 922191 aluminum, 400x600x20mm PNC 922239 Pair of frying baskets AISI 304 stainless steel bakery/ PNC 922264 pastry grid 400x600mm PNC 922265 Double-step door opening kit • Grid for whole chicken (8 per grid -PNC 922266

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PNC 922281















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| ovens Volcano Smoker for lengthwise and crosswise oven Volcano Smoker for lengthwise and crosswise oven Multipurpose hook 4 flanged feet for & 10 GN 27, 100-130mm Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 Tray support for 6 & 10 GN 1/1 ovens on inser Noll group for 6 & 10 GN 1/1 ovens, height 250mm PNC 922362 PNC 922364 PNC 922362 PNC 922362 Noll group for 6 & 10 GN 1/1 ovens, height 250mm PNC 922363 PNC 922362 PNC 922364 PNC 922362 PNC 922362 PNC 922362 Steinless steel drain kit for 6 & 10 GN PNC 922635 Stainless steel drain kit for 6 & 10 GN PNC 922636 PNC 922386 Noll mounted detergent tank holder USB single point probe 10 Tmodule for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). Connectivity router (WiFi and LAN) Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for Grain) SkyDuo (kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected. Not for OnE Connected with wheels, 5 GN 1/1, 80mm pitch PNC 922437 PNC 922435 PNC 922435 PNC 922437 PNC 922437 PNC 922437 PNC 922430 PNC 922431 PNC 922431 PNC 922431 PNC 922432 PNC 922432 PNC 922435 PNC 922435 PNC 922435 PNC 922436 PNC 922437 PNC 922431 PNC 922437 PNC 922431 PNC 922431 PNC 922431 PNC 922432 PNC 922432 PNC 922431 PNC 922432 PNC 922435 PNC 922435 PNC 922435 PNC 922435 PNC 922435 PNC 922436 PNC 922435 PNC 922436 PNC 922437 PNC 922437 PNC 922437 PNC 922438 PNC 922431 PNC 922431 PNC 922435 PNC 922435 PNC 922435 PNC 922436 PNC 922436 PNC 922437 PNC 922431 PNC 922432 PNC 922432 PNC 922431 PNC 922435 PNC 922435 PNC 922436 PNC 92 | • Kit universal skewer rack and 4 | PNC 922324 | | | |
| • 4 long skewers • Volcano Smoker for lengthwise and crosswise owen decreases wise oven whill purpose hook • Multipurpose hook • 4 flanged feet for 6 & 10 GN , 2", 100-130mm • Grid for whole duck (8 per grid 1,8kg each), GN 1/1 • Tray support for 6 & 10 GN 1/1 okens • Wall mounted detergent tank holder • USB single point probe • IoT module for OR Connected and Sky/Duo (one IoT board per appliance - to connect oven blast chiller for Cook&Chill process). • Connectivity router (WiFi and LAN) • Connectivity router (WiFi and LAN) • Sky/Duo Kit - to connect oven and blast chiller freezer for Cook&Chill process. • IoT on Cook Chill process hold for one Connected and blast chiller freezer for Cook&Chill process hold for one Connected on 10 GN 1/1 oxen and 80mm pitch • Tray rack with wheels, 6 GN 1/1, 80mm pitch • Tray rack with wheels, 5 GN 1/1, 80mm pitch • Tray rack with wheels, 5 GN 1/1, 80mm pitch (5 runners) • Deal base with tray support for 6 & 10 GN 1/1 oven • Open base with tray support for 6 & 10 GN 1/1 oven • Open base with tray support for 6 & 10 GN 1/1 oven • Open base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • Outpoand base with tray support for 6 & 10 GN 1/1 oven • | ovens | PNC 022326 | | | |
| **Volcards Smisse oven and crosswise oven **Multipurpose hook **A flanged feet for 6 & 10 GN , 2**, PNC 922348 **I flong-130mm **Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 **Tray support for 6 & 10 GN 1/1 **Iray support for 6 GN 1/1 **I | | | | • Trolley for mobile rack for 6 GN 1/1 PNC 922630 | |
| Michipulpuble rook 4 flanged feet for 6 & 10 GN, 2", 100-130mm PNC 922351 PNC 922351 PNC 922352 Jillo For whole duck (8 per grid - 1,8kg each), GN I/1 Troy support for 6 & 10 GN I/1 disassembled open base Wall mounted detergent tank holder USB single point probe IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). Connectivity router (WiFi and LAN) SkyDuo (in IoT board per and blast chiller freezer for Cook&Chill process. Not for OnE Connected SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. Not for OnE Connected Tray rack with wheels, 6 GN I/1, 80mm pitch Tray rack with wheels, 6 GN I/1, oven and blast chiller freezer, 80mm pitch (5 runners) Bakery/pastry tray rack with wheels (6 II) GN I/1 oven Open base with tray support for 6 & 10 GN I/1 oven Open base with tray support for 6 & 10 GN I/1 oven Open base with tray support for 6 & 10 GN I/1 oven Not of GN I/1 oven Open base with tray support for 6 & 10 GN I/1 oven Not of GN I/1 oven Not of GN I/1 oven Open base with tray support for 6 & 10 GN I/1 oven Not of GN I/1 oven Open base with tray support for 6 & 10 GN I/1 oven Not of GN I/1 oven Not of | | PNC 922338 | | • Riser on feet for 2 6 GN 1/1 ovens or PNC 922632 | |
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| and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). • Connectivity router (WiFi and LAN) • Grease collection kit for ovens GN I/I & 2/I (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 I/I, 80mm pitch • Tray rack with wheels, 5 GN I/I, 80mm pitch • Bakery/pastry tray rack with wheels, 6 GN I/I oven and blast chiller freezer, 80mm pitch (5 runners) • Slide-in rack with handle for 6 & 10 GN I/I oven • Open base with tray support for 6 & 10 GN I/I oven • Cupboard base with tray support for 6 & 10 GN I/I oven • Cupboard base with tray support for 6 & 10 GN I/I oven • Lath oven with support for 6 & 10 GN I/I oven • Detergent tank holder for open base PNC 922610 • Wall support for 6 GN I/I, H=20mm • PNC 922435 • PNC 922435 • PNC 922435 • PNC 922438 • Bakery/pastry rack kit for 6 GN I/I oven with 5 racks 400x600mm grids • Stacking kit for 6 GN I/I combi or convection oven on 15e25kg blast chiller/freezer crosswise • Heat shield for stacked ovens 6 GN I/I oven on GN I/I oven • PNC 922607 • Fixed tray rack for 6 GN I/I and 400x600mm grids • Kit to fix oven to the wall • Tray support for 6 & 10 GN I/I oven base • A adjustable feet with black cover for 6 & 10 GN I/I oven base • A digustable feet with black cover for 6 & 10 GN I/I oven base • Wall support for 6 & 10 GN I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I oven base • Wall support for 6 of 0 I/I ove | USB single point probe | | ш | | |
| appliance - to connect oven to blast chiller for Cook&Chill process). Connectivity router (WiFi and LAN) 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, 80mm pitch Tray rack with wheels, 5 GN 1/1, 80mm pitch Bakery/pastry tray rack with wheels, 5 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 combi or convection of 922382 Bakery/pastry rack kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN PNC 922661 1/1 on 10 GN 1/1 Heat shield for stacked ovens 6 GN PNC 922661 1/1 on 10 GN 1/1 oven PNC 922610 PNC 922610 Compatibility kit for installation of 6 GN 1/1 oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed) Fixed tray rack for 6 GN 1/1 oven PNC 922614 Fixed tray rack for 6 GN 1/1 and 400x600mm grids Kit to fix oven to the wall PNC 922693 Fixed tray rack for 6 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 1/1 oven base Wheels for stacked ovens PNC 922612 Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1, Hong class with the exception of 6 R0 1/1 oven with 5 racks 400x600mm for 6 GN 1/1 oven on 15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN PNC 922661 Compatibility kit for installation of 6 GN 1/1 oven on previous 6 GN 1/1 oven base Fixed tray rack for 6 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 1/1 oven base Wheels for stacked ovens PNC 922670 PNC 922672 FIXE 722653 PNC 922655 PNC 922657 Compatibility kit for installation of 6 GN 1/1 oven base | | PNC 922421 | | • | |
| Flat dehydration tray, GN 1/1 PNC 922652 Connectivity router (WiFi and LAN) 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 PNC 922600 Bakery/pastry tray rack with wheels, 5 GN 1/1, 65mm pitch PNC 922600 Tray rack with wheels, 6 GN 1/1, 60mm pitch PNC 922600 Bakery/pastry tray rack with wheels, 6 GN 1/1 on 6 GN 1 | appliance - to connect oven to | | | • | |
| Connectivity router (WiFi and LAN) 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, voen with 5 racks 400x600mm for 6 GN 1/1 oven with 5 racks 400x600mm for 6 GN 1/1 oven with 5 racks 400x600mm for 6 GN 1/1 oven with 5 racks 400x600mm for 6 GN 1/1 oven with 5 racks 400x600mm for 6 GN 1/1 oven with 5 racks 400x600mm for 6 GN 1/1 oven overction 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 922660 Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 Heat shield for 6 GN 1/1 oven PNC 922610 GN 1/1 electric oven no 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 Kit to fix oven to the wall Tray support for 6 & 10 GN 1/1 oven PNC 922610 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Bakery/pastry runsek kit for 6 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Bakery/pastry runsek kit for 6 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven PNC 922690 Bakery/pastry runsek kit for 6 GN 1/1 oven PNC 922690 Tray support for 6 & 10 GN 1/1 oven P | | | | 3, , , | |
| 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, 80mm pitch Bakery/pastry tray rack with wheels, 5 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 oven Cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base with for liquid detergent and rinse aid | · | DNC 022/75 | | 3 | |
| 922382 Bakery/pastry rack kit for 6 GN 1/1 oven Hot cupboard base with tray support for 6 & 10 GN 1/1 oven Hot cupboard base | LAN) | | | disassembled - NO accessory can | |
| 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 Tray rack with wheels, 5 GN 1/1, ven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open 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 External connection kit for liquid detergent and rinse aid PNC 922618 Bakery/pastry rack kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller freezer rosswise PNC 922600 PNC 922 | | PNC 922438 | ш | | |
| oven with 5 racks 400x600mm and 80mm pitch 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 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 oven 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 External connection kit for liquid detergent and rinse aid | | | | Bakery/pastry rack kit for 6 GN 1/1 PNC 922655 | |
| 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 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) • Slide-in rack with handle for 6 & 10 GN 1/1 oven • Open base with tray support for 6 & 10 GN 1/1 oven • 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 • External connection kit for liquid detergent and rinse aid | | | | oven with 5 racks 400x600mm and | |
| 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 and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 oven 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 External connection kit for liquid detergent and rinse aid convection 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 stacked ovens 6 GN 1/1 oven 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 Kit to fix oven to the wall Tray support for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 00x600mm for 6 & 10 GN 1/1 oven base Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base External connection kit for liquid detergent and rinse aid | | PNC 922439 | | • | |
| chiller/freezer crosswise Compatible for tacked ovens 6 GN 1/1 oven bose Compatible for stacked ovens 6 GN 1/1 oven base Compatible for stacked ovens 6 GN 1/1 oven 6 GN 1/1 oven base Compatible for stacked ovens 6 GN 1/1 oven 6 GN 1/ | | | | | |
| 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 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 oven Cupboard base with tray support for 6 & 10 GN 1/1 oven Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922661 Heat shield for stacked ovens 6 GN PNC 922662 Heat shield for stacked ovens 6 GN PNC 922662 Heat shield for stacked ovens 6 GN PNC 922662 Heat shield for stacked ovens 6 GN PNC 922662 Heat shield for stacked ovens 6 GN PNC 922662 Heat shield for stacked ovens 6 GN PNC 922662 Fixed tray rack for 6 GN 1/1 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 Kit to fix oven to the wall Tray support for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 0 ovens, 100-115mm Detergent tank holder for open base Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens Wheels for stacked ovens PNC 922704 | | | | | |
| 65mm pitch Tray rack with wheels, 5 GN 1/1, 80mm pitch Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 oven Cupboard base with tray support for 6 & 10 GN 1/1 oven Heat shield for stacked ovens 6 GN PNC 922662 Heat shield for stacked ovens 6 GN 1/1 oven 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 Kit to fix oven to the wall Tray support for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 1/1 oven base A adjustable for open base PNC 922699 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens 6 GN 1/1 oven hase PNC 922662 PNC 922669 PNC 922679 PNC 922684 Tray support for 6 & 10 GN 1/1 oven base Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens 6 GN 1/1 oven base PNC 922679 PNC 922684 PNC 922687 PNC 922690 <l< td=""><td></td><td></td><td></td><td>·</td><td></td></l<> | | | | · | |
| Tray rack with wheels, 5 GN 1/1, 80mm pitch Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 oven Cupboard base with tray support for 6 & 10 GN 1/1 oven Cupboard base with tray support for 6 & 10 GN 1/1 oven Heat shield for 6 GN 1/1 oven on previous 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 Kit to fix oven to the wall osse Kit to fix oven to the wall osse 4 adjustable feet with black cover for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 1/1 oven base Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens Wheels for stacked ovens PNC 922704 | | PNC 922600 | | • | |
| Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN 1/1 oven Open base with tray support for 6 & 10 GN 1/1 oven 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 holding GN 1/1 or 400x600mm trays External connection kit for liquid detergent and rinse aid PNC 922617 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 Kit to fix oven to the wall Tray support for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN 0vens, 100-115mm Detergent tank holder for open base Bakery/pastry runners 400x600mm for 6 GN 1/1 oven base Wheels for stacked ovens PNC 922679 PNC 922679 PNC 922679 PNC 922679 PNC 922679 PNC 922679 PNC 922670 PNC 922679 PNC 922704 | | PNC 922606 | | 1/1 on 10 GN 1/1 | |
| 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 10 GN 1/1 oven • Open base with tray support for 6 & 10 GN 1/1 oven • Cupboard base with tray support PNC 922614 for 6 & 10 GN 1/1 oven • 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 detergent and rinse aid 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 pricks • Kit to fix oven to the wall • Tray support for 6 & 10 GN 1/1 oven base • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm • Detergent tank holder for open base PNC 922699 • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base • Wheels for stacked ovens • PNC 922704 | • | DNC 000/07 | | • | |
| Open base with tray support for 6 & 10 GN 1/1 oven 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 holding GN 1/1 or 400x600mm trays External connection kit for liquid detergent and rinse aid Open base with tray support for 6 & 10 GN 1/1 oven to the wall pNC 922687 Kit to fix oven to the wall pNC 922687 Kit to fix oven to the wall pNC 922687 A adjustable feet with black cover for 6 & 10 GN 00-115mm Detergent tank holder for open base pNC 922699 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens Wheels for stacked ovens | wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, | PNC 922607 | u | GN 1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit | |
| Open base with tray support for 6 & 10 GN 1/1 oven 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 base 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 detergent and rinse aid Kit to fix oven to the wall PNC 922687 Tray support for 6 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm Detergent tank holder for open base PNC 922699 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens | | PNC 922610 | | | |
| Cupboard base with tray support PNC 922614 for 6 & 10 GN 1/1 oven 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 detergent and rinse aid Hot cupboard base with tray support for 8 & 10 GN 1/1 oven base 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm Detergent tank holder for open base PNC 922699 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens | | PNC 922612 | | | |
| For 6 & 10 GN 1/1 oven 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 detergent and rinse aid 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm Detergent tank holder for open base PNC 922699 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens Wheels for stacked ovens | • | DNIC 02241/ | | | |
| support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays External connection kit for liquid detergent and rinse aid Detergent tank holder for open base PNC 922699 Bakery/pastry runners 400x600mm PNC 922702 Wheels for stacked ovens PNC 922704 | for 6 & 10 GN 1/1 oven | | | • 4 adjustable feet with black cover PNC 922693 | |
| betergent talk holder for open base PNC 922699 External connection kit for liquid detergent and rinse aid Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens PNC 922704 | | PNC 922615 | | for 6 & 10 GN ovens, 100-115mm | _ |
| External connection kit for liquid PNC 922618 detergent and rinse aid Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base Wheels for stacked ovens PNC 922704 PNC 922704 | | | | · · · · · · · · · · · · · · · · · · · | |
| detergent and rinse aid • Wheels for stacked ovens • Wheels for stacked ovens • Wheels for stacked ovens | trays | D\10 000 ::: | _ | | |
| detergent and thise aid | | PNC 922618 | | • | |
| • Grease collection kit for GN PNC 922619 🗖 • Mesh grilling grid, GN 1/1 PNC 922713 L | _ | DNIC 022410 | | • Mesh grilling grid, GN 1/1 PNC 922713 | |
| Greate concentration of The 722017 | | LINC 322013 | | | |
| | with 2 tanks, open/close device | | | • Odour reduction hood with fan for 6 PNC 922718 | |
| | for drain) | | | & 10 GN 1/1 electric ovens | |















SkyLine PremiumS Electric Combi Oven 5GN1/1

| 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 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 | PNC 922746 🗖 | |
| Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 🚨 | |
| • Trolley for grease collection kit | PNC 922752 📮 | |
| Water inlet pressure reducer | PNC 922773 □ | |
| Kit for installation of electric power peak management system for 6 & 10 GN Oven | PNC 922774 □ | |
| • 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 | PNC 925002 □ | |
| Double-face griddle, one side | | |
| ribbed and one side smooth, GN 1/1 | PNC 925003 □ | |
| ribbed and one side smooth, GN | PNC 925003 PNC 925004 D | |
| ribbed and one side smooth, GN 1/1 | | |
| ribbed and one side smooth, GN 1/1 • Aluminum grill, GN 1/1 • Frying pan for 8 eggs, pancakes, | PNC 925004 D PNC 925005 D | |
| ribbed and one side smooth, GN 1/1 Aluminum grill, GN 1/1 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 | PNC 925004 D PNC 925005 D | |
| ribbed and one side smooth, GN 1/1 Aluminum grill, GN 1/1 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 Potato baker for 28 potatoes, GN | PNC 925004 PNC 925005 PNC 925006 | |
| ribbed and one side smooth, GN 1/1 Aluminum grill, GN 1/1 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 925004 PNC 925005 PNC 925006 PNC 925007 PNC 925007 | |
| ribbed and one side smooth, GN 1/1 Aluminum grill, GN 1/1 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 Potato baker for 28 potatoes, GN 1/1 Non-stick universal pan, GN 1/2, | PNC 925004 PNC 925005 PNC 925006 PNC 925007 PNC 925008 PNC 925008 | |
| ribbed and one side smooth, GN 1/1 Aluminum grill, GN 1/1 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 Potato baker for 28 potatoes, GN 1/1 Non-stick universal pan, GN 1/2, H=20mm Non-stick universal pan, GN 1/2, | PNC 925004 PNC 925005 PNC 925006 PNC 925007 PNC 925008 PNC 925009 PNC 925009 PNC 925009 PNC 925009 PNC 925009 | |

Recommended Detergents

- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket
- PNC 0S2394 □
- C22 Cleaning Tabs, phosphate-free, PNC 0S2395 ☐ phosphorous-free, 100 bags bucket

SkyLine PremiumS Electric Combi Oven 5GN1/1







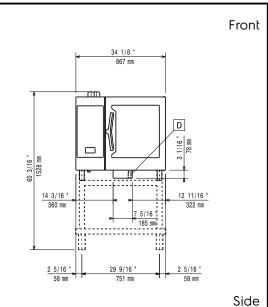


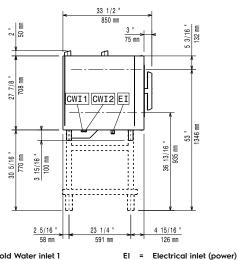






SkyLine PremiumS Electric Combi Oven 5GN1/1





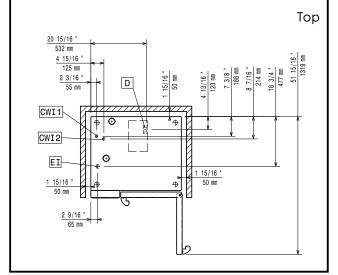
Cold Water inlet 1

(cleaning)

Cold Water Inlet 2 (steam generator)

Drain

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:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWI1,

3/4" CW12): 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: 5 cm rear and Clearance:

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: 0.89 m³

ISO Certificates

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

> SkyLine PremiumS Electric Combi Oven 5GN1/1











