

#### **SkyLine PremiumS** Electric Combi Oven 6GN 1/1, **Green Version**

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



#### 229740 (ECOE61T3A1)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door

#### **Short Form Specification**

#### Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda
- 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
- 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
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1GN, 67mm pitch

#### **Main Features**

- Built-in steam generator for highly precise humidity and temperature control according to the chosen
- 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
  - 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) 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 perfamily.
- 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,
  - 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 maximum precision and food safety.
- Pictures upload for full customization of cooking







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cycles.

- Automatic fast cool down and pre-heat function.
- 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).
- USB port to download HACCP data, share cooking programs and configurations.
   USB port also allows to plug-in sous-vide probe (optional accessor)
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 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

- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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, 67 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



Multipurpose hook

100-130mm

4 flanged feet for 6 & 10 GN, 2",

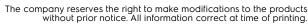
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.
- 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.
- 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).
- Energy Star 2.0 certified product.

#### **Optional Accessories**

External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens Water filter with cartridge and flow PNC 920003 meter for high steam usage (combi used mainly in steaming mode) • Water filter with cartridge and flow PNC 920004 meter for low steam usage (less than 2 hours of full steam per day) Wheel kit for 6 & 10 GN 1/1 and 2/1 GN PNC 922003 oven base (not for the disassembled one) • Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1 PNC 922036 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922062 AISI 304 stainless steel grid, GN 1/1 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) • Baking tray for 5 baguettes in PNC 922189  $\Box$ perforated aluminum with silicon coating, 400x600x38mm Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm • Pair of frying baskets PNC 922239 • AISI 304 stainless steel bakery/pastry PNC 922264 grid 400x600mm PNC 922265  $\Box$  Double-step door opening kit Grid for whole chicken (8 per grid -PNC 922266 1,2kg each), GN 1/1 USB probe for sous-vide cooking PNC 922281 Grease collection tray, GN 1/1, H=100 PNC 922321 Kit universal skewer rack and 4 long PNC 922324 skewers for Lenghtwise ovens PNC 922326 Universal skewer rack PNC 922327  $\Box$  4 Iona skewers Volcano Smoker for lengthwise and PNC 922338 crosswise oven

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PNC 922348

PNC 922351

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•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362			Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be	PNC 922653	
•	Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382		•	fitted with the exception of 922382  Bakery/pastry rack kit for 6 GN 1/1 oven	PNC 922655	
	Wall mounted detergent tank holder	PNC 922386			with 5 racks 400x600mm and 80mm pitch		
	USB single point probe IoT module for OnE Connected and	PNC 922390 PNC 922421			Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise	PNC 922657	
	SkyDuo (one IoT board per appliance - to connect oven to blast chiller for			•	Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660	
•	Cook&Chill process).  Connectivity router (WiFi and LAN)	PNC 922435			Heat shield for stacked ovens 6 GN 1/1	PNC 922661	
	Grease collection kit for ovens GN 1/1 &				on 10 GN 1/1 Heat shield for 6 GN 1/1 oven	PNC 922662	
	2/1 (2 plastic tanks, connection valve with pipe for drain)			•	Compatibility kit for installation of 6 GN		
•	SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables.	PNC 922439			1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed)		
	Not for OnE Connected Tray rack with wheels, 6 GN 1/1, 65mm	PNC 922600			Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	
•	pitch	FINC 722000	_		Kit to fix oven to the wall	PNC 922687	
•	Tray rack with wheels, 5 GN 1/1, 80mm pitch	PNC 922606			Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	
•	Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and	PNC 922607			4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	
	blast chiller freezer, 80mm pitch (5				Detergent tank holder for open base	PNC 922699	
•	runners) Slide-in rack with handle for 6 & 10 GN	PNC 922610			Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	
	1/1 oven	DNC 022412			Wheels for stacked ovens	PNC 922704	
•	Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612			Mesh grilling grid, GN 1/1	PNC 922713	
•	Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614		•	Probe holder for liquids Odour reduction hood with fan for 6 &	PNC 922714 PNC 922718	
•	Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615		•	10 GN 1/1 electric ovens Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722	
•	External connection kit for liquid detergent and rinse aid	PNC 922618			Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	
•	Grease collection kit for GN 1/1-2/1	PNC 922619			Condensation hood with fan for	PNC 922727	
	cupboard base (trolley with 2 tanks, open/close device for drain)		_		stacking 6+6 or 6+10 GN 1/1 electric ovens	DNC 000700	
•	Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620			Exhaust hood with fan for 6 & 10 GN 1/1 ovens		
•	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626			or 6+10 GN 1/1 ovens	PNC 922732	
•	Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628			Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	
•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630			Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	
•	Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922632			Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN	PNC 922740 PNC 922745	
•	Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635		•	ovens, 230-290mm Tray for traditional static cooking,	PNC 922746	
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		•	H=100mm  Double-face griddle, one side ribbed	PNC 922747	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637			and one side smooth, 400x600mm  Trolley for grease collection kit	PNC 922752	
•	Trolley with 2 tanks for grease collection	PNC 922638			Water inlet pressure reducer Kit for installation of electric power	PNC 922773 PNC 922774	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639			peak management system for 6 & 10 GN Oven	1110 /22//4	J
	for drain)				,	PNC 922776	
	Wall support for 6 GN 1/1 oven	PNC 922643			Non-stick universal pan, GN 1/1,	PNC 925000	
	Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1	PNC 922651 PNC 922652			H=20mm		
•	Hat denyalation tray, GN 1/1	1 110 722002	J				













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PNC 925001								
PNC 925002								
PNC 925003								
PNC 925004								
PNC 925005								
PNC 925006								
PNC 925007								
PNC 925008								
PNC 925009								
PNC 925010								
PNC 925011								
PNC 930217								
Recommended Detergents								
PNC 0S2394								
PNC 0S2395								
	PNC 925002 PNC 925003 PNC 925004 PNC 925005 PNC 925006 PNC 925007 PNC 925008 PNC 925009 PNC 925010 PNC 925011 PNC 930217							



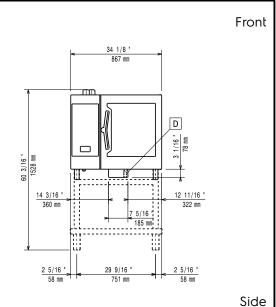








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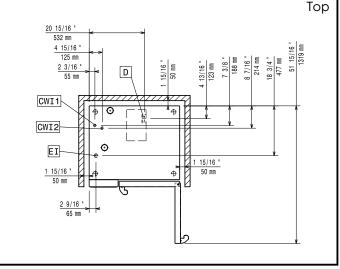
33 1/2 75 mm 2/8 208 CWI1 CWI2 EI 53 a 13/16 935 mm 770 mm 3 15/16 " 100 mm 36 2 5/16 " 23 1/4 4 15/16 "

Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2

generator)

Drain

DO Overflow drain pipe



#### **Electric**

Supply voltage:

229740 (ECOE61T3A1) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 11.1 kW

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.

11.8 kW Electrical power max.:

Circuit breaker required

#### Water:

Water inlet connections "CWI1-

3/4" CWI2": 1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

30 °C temperature: Chlorides: <85 ppm >50 µS/cm Conductivity:

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

right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

Clearance:

Trays type: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

#### **Key Information:**

Door hinges:

External dimensions, Width: 867 mm External dimensions, Depth: 775 mm External dimensions, Height: 808 mm Net weight: 121 kg 138 kg Shipping weight: Shipping volume: 0.89 m<sup>3</sup>

#### **ISO Certificates**

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

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Electrical inlet (power)