

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).
- 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).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plugin 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 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 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 Output Description:	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	
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191	
 Pair of frying baskets 	PNC 922239	
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
 Double-step door opening kit 	PNC 922265	
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
Grease collection tray, GN 1/1, H=100 mm	PNC 922321	
 Kit universal skewer rack and 4 long skewers for Lenghtwise ovens 	PNC 922324	
 Universal skewer rack 	PNC 922326	
 4 long skewers 	PNC 922327	
Volcano Smoker for lengthwise and crosswise oven	PNC 922338	
Multipurpose hook	PNC 922348	
 4 flanged feet for 6 & 10 GN, 2", 100-130mm 	PNC 922351	
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	
 Tray support for 6 & 10 GN 1/1 	PNC 922382	



disassembled open base

Wall mounted detergent tank holder

PNC 922386













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			CL 1: 1:16 / CN1// 1: DNC 000/57 /	_
 USB single point probe 	PNC 922390			
SkyDuo (one IoT board per appliance -	PNC 922421		 15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN 1/1 PNC 922660 on 6 GN 1/1 	
to connect oven to blast chiller for Cook&Chill process).			• Heat shield for stacked ovens 6 GN 1/1 PNC 922661	
 Connectivity router (WiFi and LAN) 	PNC 922435		on 10 GN 1/1	
• Grease collection kit for ovens GN 1/1 &	PNC 922438			
2/1 (2 plastic tanks, connection valve with pipe for drain)			1/1 electric oven on previous 6 GN 1/1	
SkyDuo Kit - to connect oven and blast	PNC 922439		electric oven (old stacking kit 922319 is also needed)	
chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected				
	PNC 922600		3	
pitch	1110 722000	_		
Tray rack with wheels, 5 GN 1/1, 80mm pitch	PNC 922606		base	_
 Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and 	PNC 922607		& 10 GN ovens, 100-115mm	_
blast chiller freezer, 80mm pitch (5			3	
runners) • Slide-in rack with handle for 6 & 10 GN	PNC 922610		6 & 10 GN 1/1 oven base	
1/1 oven	FINC 722010	_		
•	PNC 922612		 Mesh grilling grid, GN 1/1 PNC 922713 	
GN 1/1 oven	1110 722012	_	• Probe holder for liquids PNC 922714	
	PNC 922614		 Odour reduction hood with fan for 6 & PNC 922718 10 GN 1/1 electric ovens 	
•	PNC 922615		 Odour reduction hood with fan for 6+6 PNC 922722 or 6+10 GN 1/1 electric ovens 	
400x600mm trays	PNC 922618		 Condensation hood with fan for 6 & 10 PNC 922723 GN 1/1 electric oven 	
detergent and rinse aid			•	
 Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) 	PNC 922619		ovens	
	PNC 922620		ovens	
electric 6+10 GN 1/1 GN ovens				
oven and blast chiller freezer	PNC 922626			
 Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser 	PNC 922628			
• Trolley for mobile rack for 6 GN 1/1 on 6	PNC 922630		6+6 or 6+10 GN 1/1 ovens	
or 10 GN 1/1 ovens			, , ,	
 Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base 	PNC 922632		 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm 	
 Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm 	PNC 922635		 Tray for traditional static cooking, H=100mm 	
 Stainless steel drain kit for 6 & 10 GN oven, dia=50mm 	PNC 922636		 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	
 Plastic drain kit for 6 &10 GN oven, dia=50mm 	PNC 922637		3	
	PNC 922638	\Box	'	
collection			peak management system for 6 & 10	
open base (2 tanks, open/close device	PNC 922639		 GN Oven Extension for condensation tube, 37cm PNC 922776 	
for drain)	DNC 000777		• Non-stick universal pan, GN 1/1, PNC 925000	
, ,			H=20mm	
			 Non-stick universal pan, GN 1/1, H=40mm 	
3	PNC 922653			
disassembled - NO accessory can be fitted with the exception of 922382	1 INC 722000	J	H=60mm	
Bakery/pastry rack kit for 6 GN 1/1 oven	PNC 922655		 Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1 	
with 5 racks 400x600mm and 80mm pitch				













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 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925005	
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	
 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	
 Compatibility kit for installation on previous base GN 1/1 	PNC 930217	
Recommended Detergents		
 C25 Rinse & Descale Tabs, phosphate- free, phosphorous-free, maleic acid- free, 50 tabs bucket 	PNC 0S2394	
 C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket 	PNC 0S2395	





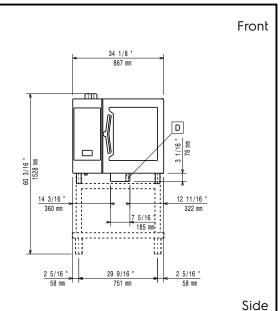








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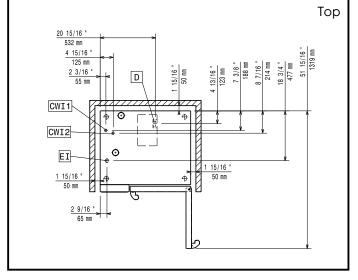
33 1/2 75 mm 2/8 208 CWI1 CWI2 EI 53 a 13/16 935 mm 770 mm 3 15/16 " 100 mm 36 2 5/16 " 23 1/4 4 15/16 "

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

Electrical inlet (power)

generator) Drain

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:

Max inlet water supply

temperature: 30 °C Chlorides: <85 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:

6 - 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: 121 kg External dimensions, Height: 808 mm Net weight: 121 kg 138 kg Shipping weight: Shipping volume: 0.89 m³

ISO Certificates

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

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