

# **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**

<ul> <li>External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens</li> </ul>	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	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017	
<ul> <li>Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	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	
<ul> <li>Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm</li> </ul>	PNC 922189	
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
<ul> <li>Baking tray with 4 edges in aluminum, 400x600x20mm</li> </ul>	PNC 922191	
<ul> <li>Pair of frying baskets</li> </ul>	PNC 922239	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264	
<ul> <li>Double-step door opening kit</li> </ul>	PNC 922265	
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	
<ul> <li>USB probe for sous-vide cooking</li> </ul>	PNC 922281	
Grease collection tray, GN 1/1, H=100 mm	PNC 922321	
<ul> <li>Kit universal skewer rack and 4 long skewers for Lenghtwise ovens</li> </ul>	PNC 922324	
<ul> <li>Universal skewer rack</li> </ul>	PNC 922326	
<ul> <li>4 long skewers</li> </ul>	PNC 922327	
Volcano Smoker for lengthwise and crosswise oven	PNC 922338	
Multipurpose hook	PNC 922348	
<ul> <li>4 flanged feet for 6 &amp; 10 GN, 2", 100-130mm</li> </ul>	PNC 922351	
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	
<ul> <li>Tray support for 6 &amp; 10 GN 1/1</li> </ul>	PNC 922382	



disassembled open base

Wall mounted detergent tank holder

PNC 922386



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<ul> <li>Grease collection kit for ovens GN 1/1 &amp; PNC 922458 2/1 (2) plastic tanks, connection valve with pipe for drain)</li> <li>SkyDub Kit, 1-to connect oven and blast PNC 922439 chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for Ont Connected</li> <li>Troy rack with wheels, 6 GN 1/1, 80mm pitch</li> <li>Troy rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Baken/pastry tray rack with wheels of the Bale with pick of the pitch of the pitch pitch of the pitch pitch of the pitch of the</li></ul>	•	Cook&Chill process).	DNC 022/.35		•		PNC 922661	
2/1/2 plastic tanks, connection valve with place for drain)  3 ky/Duo Kit - to connect owen and blast chiller freezer for Cook Chill process. The kit includes 2 boards and cables. Not for One Connected  1 Tray rack with wheels, 5 GN 1/1, 65mm pitch  1 Tray rack with wheels, 5 GN 1/1, 85mm pitch  2 backery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch of 1/1 oven and blast chiller freezer, 80mm pitch of 2 GN 1/1 oven and blast chiller freezer, 80mm pitch of 8 10 GN 1/1 oven and blast chiller freezer, 80mm pitch of 8 10 GN 1/1 oven and blast chiller freezer oven kit for 6 the 10 GN 1/1 oven and blast chiller freezer oven holding GN 1/1 oven and blast chiller freezer oven holding GN 1/1 oven and blast chiller freezer oven holding GN 1/1 oven and blast chiller freezer oven holding GN 1/1 oven and blast chiller freezer oven and blast chiller f		· · · · · · · · · · · · · · · · · · ·			•	Heat shield for 6 GN 1/1 oven	PNC 922662	
chiller freezer for Cook& Chill process. The kit Includes 2 boards and cables. Nok for OnE Connected 1 Tray rack with wheels, 6 GN I/I, 65mm PNC 922600 pilich 1 Tray rack with wheels, 5 GN I/I, 80mm PNC 922600 pilich 8 Dokery/postry tray rack with wheels and pilich object for 6 GN I/I oven and blast chiller freezer, 80mm pitch (5 runners) 9 PNC 922610 I/I oven 1 Open base with tray support for 6 & 10 GN I/I oven bloss with tray support for 6 & 10 GN I/I oven 1 Ocupboard base with tray support for 6 & 10 GN I/I oven holding GN I/I oven 1 Hot cupboard base with tray support for 6 & 10 GN I/I oven holding GN I/I oven 1 Ocupboard base with tray support for 6 & 10 GN I/I oven holding GN I/I oven 1 Ocupboard base with tray support for 6 & 10 GN I/I oven holding	•	2/1 (2 plastic tanks, connection valve	PNC 922430	<b>u</b>		Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1		
Not for OnE Connected Tray rack with wheels, 6 GN 1/1, 65mm pNC 922607 pilch Tray rack with wheels, 5 GN 1/1, 80mm pNC 922607 pilch Bakery/pastry tray rack with wheels A00x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pilch (5 runners) Sidde-in rack with handle for 6 & 10 GN pNC 922610 J/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 Hot cupboard base with tray support for 6 PNC 922614 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm tray External connection kit for GN 1/1-2/1 cupboard base with 2 tanks, open/close device for drain) Stacking kit for 6 GN 1/1 ovens on also stacking 4 for 6 for 10 GN 1/1 ovens on riser Trolley for mobile rack for 6 gN 1/1 ovens on also stacking for 6 mobile rack for 6 gN 1/1 ovens on riser Trolley for mobile rack for 6 gN 1/1 ovens on also stacking for 6 mobile rack for 6 gN 1/1 ovens on riser Trolley for mobile rack for 6 gN 1/1 ovens on also stacking for 6 mobile rack for 6 gN 1/1 ovens on also stacking for 6 gN 1/1 ovens on also for grease collection kit for 6 gN 1/1 oven so also for 6 gN 1/1	•	chiller freezer for Cook&Chill process.	PNC 922439			also needed)	DNIC 022497	
Pitch		Not for OnE Connected				400x600mm grids		_
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<ul> <li>Bokery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Side-in rack with handle for 6 &amp; 10 GN 1/1 oven on base with tray support for 6 &amp; 10 GN 1/1 oven on base with tray support for 6 &amp; 10 GN 1/1 oven on base with tray support for 6 &amp; 10 GN 1/1 oven on base with tray support for 6 &amp; 10 GN 1/1 oven on base collection kit for 6 M 1/1 oven on base with tray support for 6 M 10 GN 1/1 oven on base electric for inchilds for stacked oven for 6 M 1/1 oven on base with tray support for 6 M 1/1 oven with 5 m 1/1 o</li></ul>	•	Tray rack with wheels, 5 GN 1/1, 80mm	PNC 922606			base		
blost chiller freezer, 80mm pitch (5 runners)  • Side-in rack with handle for 6 & 10 GN PNC 922610  I/I oven  • Open base with tray support for 6 & 10 GN I/I oven  • Open base with tray support for 6 & 10 GN I/I oven  • Open base with tray support for 6 & 10 GN I/I oven  • Hot cupboard base with tray support for 6 & 10 GN I/I oven  • Hot cupboard base with tray support for 6 & 10 GN I/I oven  • Not oppoard base with tray support for 6 & 10 GN I/I oven  • Wall support for 6 & 10 GN I/I oven  • Riser on feet for 2 6 GN I/I ovens on electric 6-10 GN I/I ovens on riser  • Trolley for mobile rack for 6 & 10 GN I/I oven on base  • Trolley for mobile rack for 6 GN I/I oven on base  • Riser on feet for 2 6 GN I/I ovens or a 6 GN I/I oven on base  • Trolley for mobile rack for 6 & 10 GN I/I ovens on riser  • Trolley for mobile rack for 6 GN I/I ovens or a 6 GN I/I ovens on riser  • Trolley for mobile rack for 6 GN I/I oven, disossmbied - NO accessory can be fitted with the exception of 922802  • Grease collection kit for 6 & 10 GN I/I oven, disossembied - NO accessory can be fitted with the exception of 922802  • Bakery/pastry runners 400x600mm for 6 & 10 GN I/I on I/I oven for \$6 \text{ 10 GN I/I ovens}  • Mesh grilling grid, GN I/I   PNC 922718  • Mesh grilling grid, GN I/I   PNC 922718  • Odour reduction hood with fan for 6 & 10 GN I/I electric ovens  • Odour reduction hood with fan for 6 & 10 GN I/I electric ovens  • Odour reduction hood with fan for 6 & 10 GN I/I electric ovens  • Odour reduction hood with fan for 6 & 10 GN I/I electric ovens  • Condensation hood with fan for 6 & 10 GN I/I electric ovens  • Exhaust hood with fan for 6 & 10 GN I/I ovens  • Fixed tray rack, 5 GN I/I ovens  • Fixed tray rack, 5 GN I/I ovens  • Fixed tray rack, 5 GN I/I, 85mm pitch  • 4 high adjustable feet for 6 & 10 GN I/I ovens  • Fixed tray rack, 5 GN I/I oven	•	Bakery/pastry tray rack with wheels	PNC 922607		•		PNC 922693	
runners)  Side-in rack with handle for 6 & 10 GN I/I oven Open base with tray support for 6 & 10 Open base with tray support for 6 & 10 Open base with tray support for 6 & 10 Open base with tray support for 6 & 10 Cupboard base with tray support for 6 & 10 Open base with tray support for 6 PNC 922615 A 10 GN I/I oven Obox 60 mm trays  PNC 922615 Obox 60 mm trays  PNC 922615 Obox 60 mm trays  PNC 922616 Obox 60 mm trays Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Odour reduction hood with fan for 6 & 10 Obox 1/I electric ovens Obox 1/I electric ovens Obox 1/I electric ovens Obox 1/I electr					•	Detergent tank holder for open base	PNC 922699	
<ul> <li>Open base with tray support for 6 &amp; 10</li> <li>PNC 922612</li> <li>GN 1/1 oven</li> <li>Cupboard base with tray support for 6 &amp; 10 GN 1/1 oven</li> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 4 d00x600mm trays</li> <li>External connection kit for Iquid</li> <li>Grease collection kit for GN 1/1-2/1 cupboard base with tray support for 6 &amp; 10 GN 1/1 electric ovens</li> <li>Grease collection kit for GN 1/1-2/1 cupboard base with tray support for 6 m 1/1 oven holding GN 1/1 oven for 6 &amp; 10 GN 1/1 electric ovens</li> <li>Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)</li> <li>Stacking kit for 6 6 GN 1/1 owns on electric 6-10 GN 1/1 electric ovens</li> <li>Trolley for mobile rack for 6 M 1/1 owns on 1/1 oven on base</li> <li>Firsolley for mobile rack for 6 SN 1/1 ovens on 1/1 oven on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens on 6 GN 1/1 oven on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 oven on base ovens</li> <li>Stanking for 6 GN 1/1 oven on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 oven on base ovens</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens on 6 PNC 922635 ovens, height 250mm</li> <li>Stanking for 6 GN 1/1 oven on base ovens, dia-50mm</li> <li>Flastic drain kit for 6 &amp; 10 GN ven, dia-50mm</li> <li>PNC 922637</li> <li>PNC 922638</li> <li>Bokery/pastry rack kit for 6 GN 1/1 oven base for 6 M 1/1 oven</li> <li>PNC 922639</li> <li>Bokery/pastry rack kit for 6 GN 1/1 oven base for 6 GN 1/1 oven base for 6 GN 1/1 oven</li> <li>PNC 922630</li> <li>Bokery/pastry rack kit for 6 GN 1/1 oven base for 6 GN 1/1 oven</li> <li>PNC 922630</li> <li>Bokery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922651</li> <li>Bokery/pastry rack kit for 6 GN 1/1 oven</li> <li>PNC 922630</li> <li>Bokery/pastry rack kit for 6 GN 1/1 oven</li> <li>PNC 922652</li> <li>Bokery/pastry rack kit for 6 GN 1/1 oven</li> <li>PNC 922653</li> <li>Bokery/pastry rack kit fo</li></ul>		runners)			•		PNC 922702	
<ul> <li>Open base with tray support for 6 &amp; 10 PNC 922612 GN 1/1 oven</li> <li>Cupboard base with tray support for 6 &amp; 10 GN 1/1 oven</li> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven</li> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays</li> <li>External connection kit for liquid detergent and rinse aid</li> <li>Grease collection kit for SN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)</li> <li>Stacking kit for 6 GN 1/1 ovens on electric 6-10 GN 1/1 GN ovens</li> <li>Trolley for slide-in rack for 6 &amp; 10 GN 1/1 ovens on or 10 GN 1/1 ovens on base (2 tanks for 2 stacked 6 Moven, dio-50mm</li> <li>Riser on wheels for stacked 2x6 GN 1/1 oven or 222635 ovens, height 250mm</li> <li>Riser on wheels for stacked 2x6 GN 1/2 ovens or 2x0 ovens, height 250mm</li> <li>Plastic drain kit for 6 &amp; 10 GN 0x0 oven, dio-50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN 1/1 oven or 222637 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922637 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922638 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922637 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922638 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922635 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922635 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922635 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 922635 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven PNC 9226</li></ul>	•		PNC 922610		•	Wheels for stacked ovens	PNC 922704	
<ul> <li>Probe holder for liquids</li> <li>Cupboard base with tray support for 6 k1 l0 GN 1/1 oven</li> <li>Hot cupboard base with tray support for 6 k1 l0 GN 1/1 oven holding GN 1/1 or 400x600mm trays</li> <li>External connection kit for liquid</li> <li>Grease collection kit for GN 1/1-2/1 cupboard base with tray support for 6 k10 GN 1/1 electric ovens</li> <li>Grodox 600mm trays</li> <li>External connection kit for Injuid</li> <li>Grease collection kit for GN 1/1-2/1 cupboard base (troile with 2 tanks, open/close device for drain)</li> <li>Stacking kit for 6-6 k10 1/1 ovens on electric 6-10 GN 1/1 electric ovens</li> <li>Exhaust hood with fan for 6 k10 GN 1/1 electric ovens</li> <li>Condensation hood with fan for 6 k10 GN 1/1 electric ovens</li> <li>Condensation hood with fan for 6 k10 GN 1/1 electric ovens</li> <li>Condensation hood with fan for 6 k10 GN 1/1 electric ovens</li> <li>Exhaust hood with fan for 6 k10 GN 1/1 electric ovens</li> <li>Exhaust hood with fan for 6 k10 GN 1/1 ovens</li> <li>Exhaust hood with fan for 6 k10 GN 1/1 ovens</li> <li>Exhaust hood with fan for 6 k10 GN 1/1 ovens</li> <li>Exhaust hood with fan for 6 k10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking 6-6 or 6-10 GN 1/1 ovens</li> <li>Exhau</li></ul>		•	DNIC 000/10		•	Mesh grilling grid, GN 1/1	PNC 922713	
<ul> <li>Cupboard base with tray support for 6 &amp; 10 GN 1/1 oven</li> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays</li> <li>External connection kit for liquid detergent and rinse aid</li> <li>Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)</li> <li>Stacking kit for 6-6 GN 1/1 ovens on electric 6-10 GN 1/1 GN ovens</li> <li>Trolley for slide-in rack for 6 &amp; 10 GN 1/1 ovens on or 10 GN 1/1 ovens or 10 GN 1/1 ov</li></ul>	•		PNC 922612				PNC 922714	
<ul> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 6 &amp; 10 GN 1/1 oven holding GN 1/1 or 6 &amp; 10 GN 1/1 electric oven holding GN 1/1 or 6 &amp; 10 GN 1/1 electric oven holding GN 1/1 ove</li></ul>	•	Cupboard base with tray support for 6	PNC 922614			Odour reduction hood with fan for 6 &		
<ul> <li>External connection kit for liquid detergent and rinse aid</li> <li>Grease collection kit for SN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)</li> <li>Stacking kit for 6 6 SN 1/1 ovens on electric 6-10 GN 1/1 ovens on or 10 GN 1/1 ovens on or 10 GN 1/1 ovens on or 10 GN 1/1 ovens on fiser</li> <li>Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens on riser</li> <li>Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens or 10 GN 1/1 ovens on or 10 GN 1/1 ovens or 10 GN 1/1 ovens or 10 GN 1/1 oven on base</li> <li>Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm</li> <li>Stailess steel drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>PIC 922637</li> <li>Trolley with 2 tanks for grease collection wit for 6 GN 1/1 oven, bease (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven, Dehydration tray, GN 1/1, H=20mm</li> <li>Dehydration tray, GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/postry rack kit for 6 GN 1/1 oven, with 5 rocks 400x600mm and 80mm</li> <li>Dehydration tray, GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> &lt;</ul>	•	Hot cupboard base with tray support			•		PNC 922722	
<ul> <li>Grease collection kit for GN 1/1-2/1 cupboard base (krolley with 2 tanks, open/close device for drain)</li> <li>Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens</li> <li>Trolley for slide-in rack for 6 &amp; 10 GN 1/1 PNC 922626 oven and blast chiller freezer</li> <li>Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser</li> <li>Trolley for mobile rack for 6 GN 1/1 ovens on riser</li> <li>Trolley for mobile rack for 6 GN 1/1 ovens on riser</li> <li>PNC 922638 GN 1/1 oven on base</li> <li>Riser on feet for 2 6 GN 1/1 ovens on abse</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm</li> <li>PNC 922635 Ovens, height 250mm</li> <li>PNC 922636 Ovens, height 250mm</li> <li>PNC 922637 Ovens, height 250mm</li> <li>PNC 922638 Ovens, height 250mm</li> <li>PNC 922638 Ovens, height 250mm</li> <li>PNC 922639 Ovens, height 250mm</li> <li>PNC 922636 Ovens, height 250mm</li> <li>PNC 922637 Ovens, height 250mm</li> <li>PNC 922638 Ovens, height 250mm</li> <li>PNC 922639 Ovens, height 250mm</li> <li>PNC 922639 Ovens, height 250mm</li> <li>PNC 922639 Ovens, height 250mm</li> <li>PNC 922630 Ovens, height 250mm</li> <li>PNC 922641 Ovens, height 250mm</li> <li>PNC 922652 Ovens, height 250m</li></ul>	•	400x600mm trays			•		PNC 922723	
cupboard base (trolley with 2 tanks, open/close device for drain)  Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 ovens on electric 6+10 GN 1/1 ovens on electric 6+10 GN 1/1 ovens on on the coven and blast chiller freezer  Trolley for slide-in rack for 6 & 10 GN 1/1 oven oven and blast chiller freezer  Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser  Trolley for mobile rack for 6 GN 1/1 ovens on riser  Trolley for mobile rack for 6 GN 1/1 ovens or a 6 PNC 922630 or 10 GN 1/1 ovens on riser  Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 or 6+10 GN 1/1 ovens  Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm  Statinless steel drain kit for 6 & 10 GN PNC 922637 oven, dia-50mm  Plastic drain kit for 6 & 10 GN oven, dia-50mm  Trolley with 2 tanks for grease collection  Grasse collection kit for GN 1/1 oven phase (2 tanks, open/close device for drain)  Wall support for 6 GN 1/1 oven plast coven for 6 GN 1/1 oven plast coven for drain)  PNC 922632  PNC 922635 ovens, 230-290mm  PNC 922636 oven, dia-50mm  PNC 922637 oven, dia-50mm  PNC 922638 ovens, 230-290mm  PNC 922746 oven, dia-50mm  PNC 922637 oven, dia-50mm  PNC 922638 ovens, 230-290mm  PNC 922746 oven, dia-50mm  PNC 922637 oven, dia-50mm  PNC 922638 ovens, 230-290mm  PNC 922746 ovens, dia-50mm  PNC 922637 ovens, dia-50mm  PNC 922638 ovens, 230-290mm  Trolley with 2 tanks for grease collection kit for 6 & 10 GN oven, dia-50mm  PNC 922638 ovens, 230-290mm  PNC 922746 ovens, dia-50mm  PNC 922637 ovens, dia-50mm  PNC 922638 ovens, dia-fish drain kit for 6 & 10 GN oven, dia-50mm  PNC 922639 ovens, dia-fish drain kit for 6 & 10 GN oven, dia-50mm  PNC 922774 ovens, dia-fish drain kit for 6 & 10 GN oven, dia-50mm  PNC 922637 ovens, dia-fish drain kit for 6 & 10 GN oven, dia-50mm  PNC 922774 ovens, dia-fish drain kit for 6 & 10 GN oven, dia-50mm  PNC 922775 ovens, dia-fish drain kit for 6 & 10 GN oven, dia-50mm  PNC 922776 ovens, dia-fish drain kit for 6 & 10 GN oven, dia-fish drain kit for 6 & 10 GN oven, dia-fish drain kit for 6 &		detergent and rinse aid	DNIC 022610		•		PNC 922727	
electric 6+10 GN 1/1 GN ovens  • Trolley for slide-in rack for 6 & 10 GN 1/1 PNC 922626 oven and blast chiller freezer  • Trolley for mobile rack for 2 stacked 6 GN 1/1 on 6 or 10 GN 1/1 ovens on riser  • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens  • Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 GN 1/1 oven on base  • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm  • Stainless steel drain kit for 6 & 10 GN PNC 922637 ovens, height 250mm  • Plastic drain kit for 6 & 10 GN oven, dia=50mm  • Plastic drain kit for 6 M 1/1 oven obase (2) tanks, open/close device for drain)  • Wall support for 6 GN 1/1 oven Dehydration tray, GN 1/1, H=20mm  • Dehydration tray, GN 1/1, H=20mm  • Dehydration tray, GN 1/1, H=20mm  • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm  • Exhaust hood without fan for stacking of +6 PNC 922733  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 ovens  • Exhaust hood without fan for stacking of +6 GN 1/1 oven ovens  • Exhaust hood	•	cupboard base (trolley with 2 tanks,	PINC 922019	<b>u</b>	•	ovens	PNC 922728	
<ul> <li>Trolley for slide-in rack for 6 &amp; 10 GN 1/1 PNC 922626 oven and blast chiller freezer</li> <li>Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser</li> <li>Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens on riser</li> <li>Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens on riser</li> <li>Trolley for mobile rack for 6 GN 1/1 ovens or a 6 PNC 922630 or 10 GN 1/1 ovens on a 6 PNC 922632 GN 1/1 ovens on base</li> <li>Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 GN 1/1 ovens on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens or a 6 PNC 922635 ovens, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN oven, oven, dia-50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN oven, ollection</li> <li>Trolley with 2 tanks for grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven Dehydration tray, GN 1/1, H=20mm</li> <li>PNC 922635 PNC 922635</li> <li>Exhaust hood without fan for 6&amp;10 GN 1/1 ovens Fixed tray rack, 5 GN 1/1, 85mm pitch PNC 922740</li> <li>4 high adjustable feet for 6 &amp; 10 GN PNC 922745</li> <li>Trolley for back 5 GN 1/1 oven PNC 922635</li> <li>Trolley for back 5 GN 1/1 oven PNC 922635</li> <li>Trolley for back 4 high adjustable feet for 6 &amp; 10 GN PNC 922745</li> <li>Trolley for grease collection kit for 6 &amp; 10 GN oven PNC 922637</li> <li>Trolley for grease collection kit for 6 &amp; 10 GN oven</li> <li>Extension for condensation tube, 37cm PNC 922776</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>H=40mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>H=40mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925003</li> <li>All minum grill, GN 1/1</li> <li>All minum grill, GN 1/1</li> <li>PNC 925004</li> </ul>	•		PNC 922620		•		PNC 922732	
<ul> <li>Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser</li> <li>Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens or 10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking of 6 or 6 or 6 or 10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking of 6 or 6 or 6 or 10 GN 1/1 ovens</li> <li>Exhaust hood without fan for stacking of 6 or 10 GN 1/1 ovens or 10 GN 1/1 ovens</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch of 6 or 6 or 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN or 1/1 ovens or 3 exh 10 GN ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN or 1/1 ovens or 3 exh 10 GN or 1/1 ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN or 1/1 ovens or 3 exh 10 GN or 1/1 ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN or 1/1 oven, 222635</li> <li>Fixed tray rack, 5 GN 1/1 oven, 1/1 oven, 222635</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN 1/1 oven, 1/1 oven, 222635</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN 1/1 oven, 1/1 oven, 1/1 oven, 1/2 ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 5 exh 10 GN 1/1 oven, 1/2 ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch or 6 or 10 GN 1/1 oven, 1/2 ovens, 230-290mm</li> <li>Fixed tray rack, 5 GN 1/1 oven, 1/1 oven, 1/2 ovens, 230-290mm</li> <li>Fixed tray rack 1/2 ovens are 1/2 ovens, 230-290mm</li> <li>Fixed tray rack 1/2 ovens are 1/2 ovens, 230-290mm</li> <li>Fixed tray rac</li></ul>	•	Trolley for slide-in rack for 6 & 10 GN 1/1	PNC 922626			or 6+10 GN 1/1 ovens		
<ul> <li>Trolley for mobile rack for 6 GN 1/1 ovens or 10 GN 1/1 ovens</li> <li>Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PNC 922637 ovens, dia=50mm</li> <li>PNC 922637 oven, dia=50mm</li> <li>PNC 922638 ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley for grease collection kit prof &amp; 10 GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven Dehydration tray, GN 1/1, H=20mm</li> <li>PNC 922637 open base for 6 &amp; 10 GN 1/1 oven disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922653 open base for 6 GN 1/1 oven disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922655 open device for 6 GN 1/1 oven open base for 6 GN 1/1 oven open bas</li></ul>	•	Trolley for mobile rack for 2 stacked 6	PNC 922628			1/1GN ovens		_
<ul> <li>Fixed tray rack, 5 GN 1/1, 85mm pitch</li> <li>Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 GN 1/1 oven on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 PNC 922635 ovens, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>Proceedings ovens, height 2 tanks for grease collection</li> <li>Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven flat dehydration tray, GN 1/1, H=20mm</li> <li>PNC 922635 PNC 922636 PNC 922635 PNC 922635 PNC 922635 PNC 922635 PNC 922635 PNC 9226</li></ul>		•	PNC 922630	П			1110 /22/0/	
<ul> <li>Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base</li> <li>Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN ovens, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dand one side smooth, dia for interplation oven, dia-50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dand one side smooth, dia for interplation oven, dia-50mm</li> <li>PIASTIC drain kit for 6 &amp; 10 GN oven, dand one side smooth, dia for interplation oven, dand one side smooth, dia for interplation oven, dand one side smoot</li></ul>		or 10 GN 1/1 ovens	1110 722000	_	•	Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	
<ul> <li>Riser on wheels for stacked 2x6 GN 1/1 oven, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>PNC 922636 oven, dia=50mm</li> <li>PNC 922637 oven, dia=50mm</li> <li>PNC 922638 oven, dia=50mm</li> <li>Trolley for grease collection kit processure reducer</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, PNC 925000</li> <li>H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>H=40mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925002 disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922635 oven processory can be fitted with 5 racks 400x600mm and 80mm</li> <li>PNC 922635 oven processory can be fitted with 5 racks 400x600mm and 80mm</li> <li>PNC 922655 oven processory can be fitted with 5 racks 400x600mm and 80mm</li> </ul>	•	Riser on feet for 2 6 GN 1/1 ovens or a 6	PNC 922632			4 high adjustable feet for 6 & 10 GN	PNC 922745	
<ul> <li>Stainless steel drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN oven, dia=50mm</li> <li>Trolley for grease collection kit professure reducer</li> <li>Trolley with 2 tanks for grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven pehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1 PNC 922651</li> <li>Flat dehydration tray, GN 1/1 PNC 922652</li> <li>Flat dehydration tray, GN 1/1 oven disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>H=100mm H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, H=40mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, H=40mm</li> <li>Non-stick universal pan, GN 1/1, H=60mm</li> <li>Non-stick universal pan, GN 1/1, H=60mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>Aluminum grill, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> </ul>		•	PNC 922635	П	•		PNC 922746	
oven, dia=50mm  Plastic drain kit for 6 &10 GN oven, dia=50mm  Trolley with 2 tanks for grease collection kit or GN 1/1-2/1 open base (2 tanks, open/close device for drain)  Wall support for 6 GN 1/1 oven Dehydration tray, GN 1/1, H=20mm  Flat dehydration tray, GN 1/1 oven disassembled - NO accessory can be fitted with the exception of 922382  Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm  PNC 922637  PNC 922638  PNC 922638  PNC 922639  PNC 922643  PNC 922643  PNC 922643  PNC 922651  PNC 922651  PNC 922652  PNC 922653  PNC 922653  PNC 925001  PNC 925002  PNC 925003  PNC 925003		ovens, height 250mm				H=100mm		
<ul> <li>dia=50mm</li> <li>Trolley with 2 tanks for grease collection</li> <li>Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven</li> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1 oven disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922638</li> <li>Watter inlet pressure reducer PNC 922773</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10</li> <li>Noven</li> <li>Extension for condensation tube, 37cm PNC 922776</li> <li>Non-stick universal pan, GN 1/1, PNC 925000</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>H=40mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>Ha-60mm</li> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> <li>PNC 925004</li> </ul>	•			ч		and one side smooth, 400x600mm		
<ul> <li>Trolley with 2 tanks for grease collection</li> <li>Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven</li> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>Froiley with 2 tanks for grease collection with 22773</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Extension for condensation tube, 37cm PNC 922776</li> <li>Non-stick universal pan, GN 1/1, PNC 925000</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> </ul>	•		PNC 922637		•	Trolley for grease collection kit	PNC 922752	
<ul> <li>Collection</li> <li>Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven</li> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1</li> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922639</li> <li>PNC 922639</li> <li>PNC 922631</li> <li>PNC 922643</li> <li>PNC 922643</li> <li>PNC 922643</li> <li>PNC 922643</li> <li>PNC 922643</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>Aluminum grill, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> </ul>					•	Water inlet pressure reducer	PNC 922773	
<ul> <li>Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 1/1 oven</li> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1</li> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922639</li> <li>PNC 922643</li> <li>PNC 922643</li> <li>PNC 922643</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> <li>PNC 925004</li> </ul>	•				•	peak management system for 6 & 10	PNC 922774	
for drain)  Wall support for 6 GN 1/1 oven Dehydration tray, GN 1/1, H=20mm PNC 922651 Flat dehydration tray, GN 1/1 Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm  Non-stick universal pan, GN 1/1, PNC 925001 H=40mm Non-stick universal pan, GN 1/1, PNC 925001 H=40mm Non-stick universal pan, GN 1/1, PNC 925001 H=60mm Double-face griddle, one side ribbed and one side smooth, GN 1/1 Aluminum grill, GN 1/1 Aluminum grill, GN 1/1	•		PNC 922639		•	GN Oven	PNC 922776	
<ul> <li>Wall support for 6 GN 1/1 oven</li> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1</li> <li>PNC 922651</li> <li>PNC 922652</li> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922653</li> <li>PNC 922653</li> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> <li>H=60mm</li> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> <li>PNC 925004</li> </ul>						-		
<ul> <li>Flat dehydration tray, GN 1/1</li> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm</li> <li>PNC 922652</li> <li>H=40mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925002 H=60mm</li> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> <li>PNC 925004</li> </ul>						H=20mm		
<ul> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> <li>Bakery/pastry rack kit for 6 GN 1/1 oven PNC 922655 with 5 racks 400x600mm and 80mm</li> <li>PNC 925002 H=60mm</li> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> <li>PNC 925002</li> <li>PNC 925003</li> <li>Aluminum grill, GN 1/1</li> </ul>					•		PNC 925001	
disassembled - NO accessory can be fitted with the exception of 922382  • Bakery/pastry rack kit for 6 GN 1/1 oven PNC 922655 with 5 racks 400x600mm and 80mm  H=60mm  • Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1  • Aluminum grill, GN 1/1 PNC 925004					_		DNC 025002	
<ul> <li>Bakery/pastry rack kit for 6 GN 1/1 oven PNC 922655</li> <li>with 5 racks 400x600mm and 80mm</li> <li>and one side smooth, GN 1/1</li> <li>Aluminum grill, GN 1/1</li> <li>PNC 925004</li> </ul>	•	disassembled - NO accessory can be	FINC 922055	<b>–</b>		H=60mm		
with 5 racks 400x600mm and 80mm  • Aluminum arill, GN 1/1  PNC 925004	•	Bakery/pastry rack kit for 6 GN 1/1 oven	PNC 922655		•		PNC 925003	Ц
pich					•		PNC 925004	













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

<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	PNC 925005					
• Flat baking tray with 2 edges, GN 1/1	PNC 925006					
<ul> <li>Baking tray for 4 baguettes, GN 1/1</li> </ul>	PNC 925007					
<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> </ul>	PNC 925008					
<ul> <li>Non-stick universal pan, GN 1/2, H=20mm</li> </ul>	PNC 925009					
<ul> <li>Non-stick universal pan, GN 1/2, H=40mm</li> </ul>	PNC 925010					
<ul> <li>Non-stick universal pan, GN 1/2, H=60mm</li> </ul>	PNC 925011					
<ul> <li>Compatibility kit for installation on previous base GN 1/1</li> </ul>	PNC 930217					
Recommended Detergents						
<ul> <li>C25 Rinse &amp; Descale Tabs, phosphate- free, phosphorous-free, maleic acid- free, 50 tabs bucket</li> </ul>	PNC 0S2394					
<ul> <li>C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket</li> </ul>	PNC 0S2395					



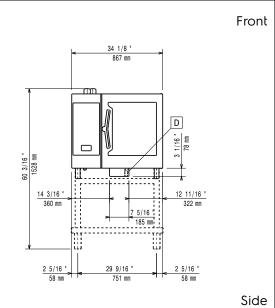


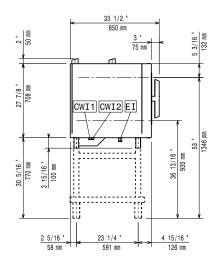






# SkyLine PremiumS Electric Combi Oven 6GN 1/1, Green



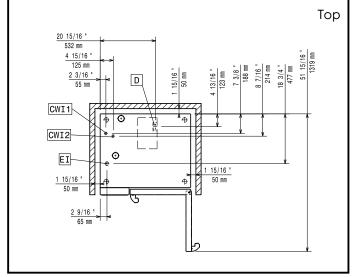


Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2

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 m<sup>3</sup>

# **ISO Certificates**

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

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











Electrical inlet (power)