

SkyLine PremiumS Electric Combi Oven 6GN 1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217750 (ECOE61T2A1)

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

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
- Double glass door with LED lights
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1 GN, 67 mm 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

- 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, 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

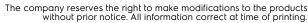
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow 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 genuiné and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale)
 - -promote the use of typically discarded food items (e.g.: carrot peels).
- Energy Star 2.0 certified product.

Optional Accessories

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 high steam usage (combi used mainly in steaming mode) 	PNC 920003	
Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	
Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062	
 Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 	PNC 922086	
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	
 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













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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 61 GN 1/1 oven, disassembled - NO accessory can be 	
•	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 with 5 racks (100x600mm and 100mm)	
•	• 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 PNC 922657 15&25kg blast chiller/freezer crosswise 	
	SkyDuo (one IoT board per appliance - to connect oven to blast chiller for			Heat shield for stacked ovens 6 GN 1/1 PNC 922660 on 6 GN 1/1	
	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	
	2/1 (2 plastic tanks, connection valve with pipe for drain)			 Heat shield for 6 GN 1/1 oven Compatibility kit for installation of 6 GN PNC 922662 PNC 922679 	
•	 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	D. I.O. 000 / 00		 Fixed tray rack for 6 GN 1/1 and 400x600mm grids PNC 922684 	
•	 Tray rack with wheels, 6 GN 1/1, 65mm pitch 	PNC 922600		• 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 PNC 922690 base 	
•	Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and	PNC 922607		 4 adjustable feet with black cover for 6 PNC 922693 & 10 GN ovens, 100-115mm 	
	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 PNC 922702 6 & 10 GN 1/1 oven base 	
	1/1 oven			• 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	PNC 922614		• Probe holder for liquids PNC 922714	
	& 10 GN 1/1 oven		_	 Odour reduction hood with fan for 6 & PNC 922718 10 GN 1/1 electric ovens 	
•	 Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays 	PNC 922615		 Odour reduction hood with fan for 6+6 PNC 922722 or 6+10 GN 1/1 electric ovens 	_
•	External connection kit for liquid detergent and rinse aid	PNC 922618		 Condensation hood with fan for 6 & 10 PNC 922723 GN 1/1 electric oven 	
•	• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619		 Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens 	
•	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 PNC 922728 ovens 	
•	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626		 Exhaust hood with fan for stacking 6+6 PNC 922732 or 6+10 GN 1/1 ovens 	
•	• Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628		• Exhaust hood without fan for 6&10 PNC 922733 1/1GN ovens	
•	• 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 	
•	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	PNC 922638		• Water inlet pressure reducer PNC 922773	
•	collection Grease collection kit for GN 1/1-2/1	PNC 922639		 Kit for installation of electric power peak management system for 6 & 10 	
	open base (2 tanks, open/close device for drain)			GN OvenExtension for condensation tube, 37cm 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	PNC 922651		H=20mm	
•	Flat dehydration tray, GN 1/1	PNC 922652			













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 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								
 Aluminum grill, GN 1/1 	PNC 925004								
 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 baquettes, 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, 50 tabs bucket	PNC 0S2394								
 C22 Cleaning Tabs, phosphate-free, 100 bags bucket 	0 PNC 0S2395								













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Front 34 1/8 867 D , 3/16 ¹ 8 14 3/16 12 11/16 " 322 mm 7 5/16 2 5/16 29 9/16 2 5/16 "

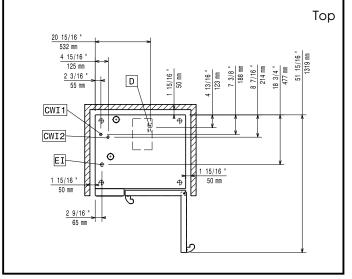
33 1/2 75 mm 2/8 208 CWI1 CWI2 EI 53 a 13/16 935 mm 770 mm 3 15/16 " 100 mm 36 2 5/16 " 23 1/4 4 15/16 "

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

Electrical inlet (power)

generator) Drain

DO Overflow drain pipe



Electric

Supply voltage:

217750 (ECOE61T2A1) 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:

Side

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: 117 kg 134 kg Shipping weight: Shipping volume: 0.89 m³

ISO Certificates

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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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