

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.
- Automatic fast cool down and pre-heat function.







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- 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

- 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.
- Pictures upload for full customization of cooking cycles.
- 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

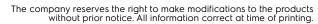
- V
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized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

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	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	PNC 922321	
mm		
 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 disassembled open base 	PNC 922382	

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Wall mounted detergent tank holder



PNC 922386













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	USB single point probe IoT module for OnE Connected and	PNC 922390 PNC 922421		•	Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast	PNC 922657	
	SkyDuo (one IoT board per appliance - to connect oven to blast chiller for			•	chiller/freezer crosswise 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 & 2/1 (2 plastic tanks, connection valve	PNC 922438		•	on 10 GN 1/1 Heat shield for 6 GN 1/1 oven	PNC 922662	
	with pipe for drain)			•	Compatibility kit for installation of 6 GN	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 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		_	•	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		
	blast chiller freezer, 80mm pitch (5 runners)				Detergent tank holder for open base	PNC 922699	
•	Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610			Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	
	Open base with tray support for 6 & 10	PNC 922612			Wheels for stacked ovens	PNC 922704	
	GN 1/1 oven		_		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 & 10 GN 1/1 electric ovens	PNC 922718	
•	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 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 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	PNC 922727	
•	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	PNC 922728	
•	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 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	PNC 922632			Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	
•	GN 1/1 oven on base Riser on wheels for stacked 2x6 GN 1/1	PNC 922635		•	4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	
	ovens, height 250mm			•	Tray for traditional static cooking, H=100mm	PNC 922746	
	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		•	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	PNC 922773	
	Grease collection kit for GN 1/1-2/1	PNC 922639		•	Kit for installation of electric power peak management system for 6 & 10	PNC 922774	
·	open base (2 tanks, open/close device for drain)	1110 722007	_		GN Oven Extension 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		•	Non-stick universal pan, GN 1/1,	PNC 925001	
	Open base for 6 & 10 GN 1/1 oven,	PNC 922653			H=40mm		
	disassembled - NO accessory can be fitted with the exception of 922382				Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	
•	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655		•	Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	













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 Aluminum grill, GN 1/1 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925004 PNC 925005				
 Flat baking tray with 2 edges, GN 1/1 Baking tray for 4 baguettes, GN 1/1 Potato baker for 28 potatoes, GN 1/1 Non-stick universal pan, GN 1/2, 	PNC 925006 PNC 925007 PNC 925008 PNC 925009				
 H=20mm Non-stick universal pan, GN 1/2, H=40mm Non-stick universal pan, GN 1/2, H=60mm 	PNC 925010 PNC 925011				
 Compatibility kit for installation on previous base GN 1/1 Recommended Detergents C25 Rinse & Descale Tabs, phosphate-PNC 0S2394 					
free, phosphorous-free, maleic acid- free, 50 tabs bucket • C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395				





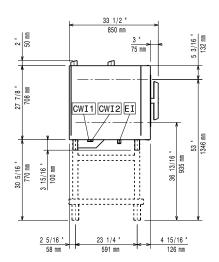






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Front 34 1/8 867 D , 3/16 ¹ 8 14 3/16 12 11/16 " 322 mm 7 5/16 2 5/16 29 9/16 2 5/16 "

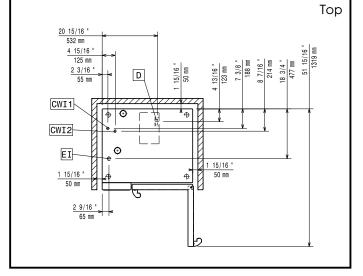


Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2

Electrical inlet (power)

generator) Drain

DO Overflow drain pipe



C E IEC TECEE

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:

30 °C Inlet water temperature, max:

Inlet water pipe size (CWI1,

3/4" CWI2): 1-6 bar Pressure, min-max: Chlorides: <85 ppm Conductivity: >50 µS/cm Drain "D": 50mm

Electrolux Professional recommends the use of treated water,

based on testing of specific water conditions.

Please refer to user manual for detailed water quality

information.

Side

Installation:

Clearance: 5 cm rear and

right hand sides. Clearance:

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

Trays type: 6 (GN 1/1) Max load capacity: 30 kg

Key Information:

Door hinges: Right Side External dimensions, Width: 867 mm External dimensions, Depth: 775 mm External dimensions, Height: 808 mm Weight: 117 kg 117 kg Net weight: Shipping weight: 134 kg Shipping volume: 0.89 m³

ISO Certificates

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

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