

## SkyLine Pro Electric Combi Oven 6GN1/1 with left-hinged door

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**217926 (ECO61C2AL)**

SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, left-hinged door

### Short Form Specification

#### Item No.

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
  - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
  - SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
  - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
  - Automatic backup mode to avoid downtime.
  - USB port to download HACCP data, programs and settings. Connectivity ready.
  - Single 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

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 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 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 evenness 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.
- 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

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

APPROVAL: \_\_\_\_\_

### Sustainability



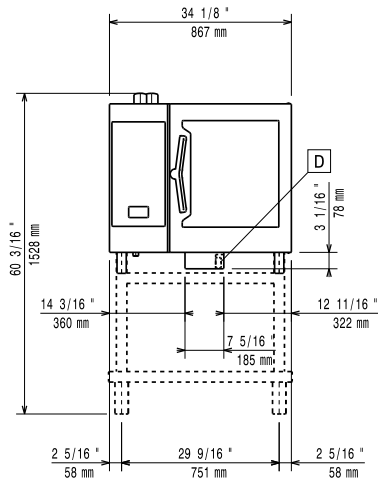
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).

### Optional Accessories

- |  |            |                          |   |            |                          |
|--|------------|--------------------------|---|------------|--------------------------|
| • Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)                             | PNC 920003 | <input type="checkbox"/> | • Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)              | PNC 922438 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)                         | PNC 920004 | <input type="checkbox"/> | • Tray rack with wheels, 6 GN 1/1, 65mm pitch   | PNC 922600 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)  | PNC 922003 | <input type="checkbox"/> | • Tray rack with wheels, 5 GN 1/1, 80mm pitch   | PNC 922606 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1   | PNC 922017 | <input type="checkbox"/> | • Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) | PNC 922607 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922036 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 1/1 oven  | PNC 922610 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1  | PNC 922062 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 1/1 oven  | PNC 922612 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2   | PNC 922086 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 1/1 oven  | PNC 922614 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                            | PNC 922171 | <input type="checkbox"/> | • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays                      | PNC 922615 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm  | PNC 922189 | <input type="checkbox"/> | • External connection kit for liquid detergent and rinse aid  | PNC 922618 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm  | PNC 922190 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)            | PNC 922619 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm   | PNC 922191 | <input type="checkbox"/> | • Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens  | PNC 922620 | <input type="checkbox"/> |
| • Pair of frying baskets   | PNC 922239 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer  | PNC 922626 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm  | PNC 922264 | <input type="checkbox"/> | • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser   | PNC 922628 | <input type="checkbox"/> |
| • Double-step door opening kit   | PNC 922265 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens  | PNC 922630 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1   | PNC 922266 | <input type="checkbox"/> | • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base   | PNC 922632 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm   | PNC 922321 | <input type="checkbox"/> | • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm  | PNC 922635 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lengthwise ovens  | PNC 922324 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922636 | <input type="checkbox"/> |
| • Universal skewer rack  | PNC 922326 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922637 | <input type="checkbox"/> |
| • 4 long skewers   | PNC 922327 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection  | PNC 922638 | <input type="checkbox"/> |
| • Volcano Smoker for lengthwise and crosswise oven   | PNC 922338 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)                             | PNC 922639 | <input type="checkbox"/> |
| • Multipurpose hook  | PNC 922348 | <input type="checkbox"/> | • Wall support for 6 GN 1/1 oven  | PNC 922643 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm   | PNC 922351 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1  | PNC 922362 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base  | PNC 922382 | <input type="checkbox"/> | • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382          | PNC 922653 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder   | PNC 922386 | <input type="checkbox"/> | • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch                                    | PNC 922655 | <input type="checkbox"/> |
| • USB single point probe   | PNC 922390 | <input type="checkbox"/> | • Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise                                   | PNC 922657 | <input type="checkbox"/> |
| • IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). | PNC 922421 | <input type="checkbox"/> | • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1  | PNC 922660 | <input type="checkbox"/> |
|  |            |                          | • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1   | PNC 922661 | <input type="checkbox"/> |
|  |            |                          | • Heat shield for 6 GN 1/1 oven   | PNC 922662 | <input type="checkbox"/> |



Front

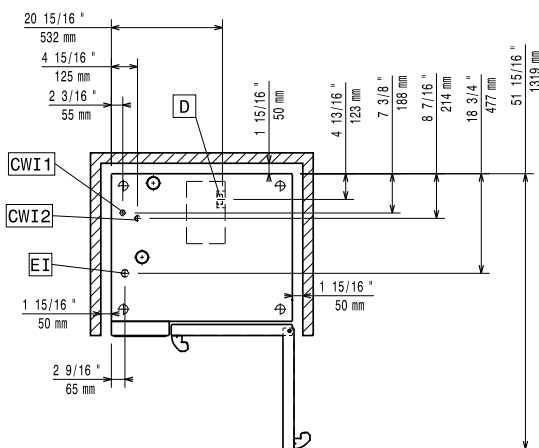


Side



- CWI1 = Cold Water inlet 1 (cleaning)
- CWI2 = Cold Water Inlet 2 (steam generator)
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical inlet (power)

Top



### Electric

#### Supply voltage:

217926 (ECO61C2AL) 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.

#### Electrical power max.:

11.8 kW

#### Circuit breaker required

### Water:

#### Water inlet connections "CWI1-CWI2":

3/4"

#### Pressure, bar min/max:

1-6 bar

#### Drain "D":

50mm

#### Max inlet water supply temperature:

30 °C

#### Hardness:

5 °fH / 2.8 °dH

#### Chlorides:

<10 ppm

#### Conductivity:

>50 µS/cm

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:

Clearance: 5 cm rear and right hand sides.

#### Suggested clearance for service access:

50 cm left hand side.

### Capacity:

#### 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:

107 kg

#### Shipping weight:

124 kg

#### Shipping volume:

0.89 m<sup>3</sup>

### ISO Certificates

#### ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001