

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

ITEM #	
MODEL #	
MODEL #	
NAME #	
SIS #	
AIA#	



217926 (ECOE61C2AL)

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 cookina 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 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.
- 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:





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

• Grease collection kit for ovens GN 1/1 & PNC 922438

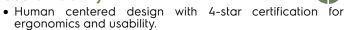
Tray rack with wheels, 6 GN 1/1, 65mm
 PNC 922600

2/1 (2 plastic tanks, connection valve

with pipe for drain)

pitch

## Sustainability



• Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler.
Protected by registered design (EM003143551 and related

			1	pitch	
ope Prot fam	ening with the elbow, making mand tected by registered design (EM003 ilv)	aging trays simp 143551 and rela	ler. ted	<ul> <li>Tray rack with wheels, 5 GN 1/1, 80mm PNC 922606 pitch</li> </ul>	[
	ional Accessories			Bakery/pastry tray rack with wheels     400x600mm for 6 GN 1/1 oven and     black shills from a rack 90mm mitch (5)	[
•		DNC 020007		blast chiller freezer, 80mm pitch (5 runners)	
met	ter filter with cartridge and flow er for high steam usage (combi d mainly in steaming mode)	PNC 920003		• Slide-in rack with handle for 6 & 10 GN PNC 922610 1/1 oven	[
<ul> <li>Water</li> <li>met</li> </ul>	ter filter with cartridge and flow er for low steam usage (less than 2	PNC 920004		• Open base with tray support for 6 & 10 PNC 922612 GN 1/1 oven	[
	rs of full steam per day) eel kit for 6 & 10 GN 1/1 and 2/1 GN	PNC 922003		<ul> <li>Cupboard base with tray support for 6 PNC 922614</li> <li>&amp; 10 GN 1/1 oven</li> </ul>	[
ove one	n base (not for the disassembled )			<ul> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven holding GN 1/1 or</li> </ul>	[
<ul><li>Pair GN</li></ul>	of AISI 304 stainless steel grids, 1/1	PNC 922017		<ul> <li>400x600mm trays</li> <li>External connection kit for liquid PNC 922618</li> </ul>	[
	of grids for whole chicken (8 per I - 1,2kg each), GN 1/1	PNC 922036		detergent and rinse aid  • Grease collection kit for GN 1/1-2/1  PNC 922619	1
• AIS	I 304 stainless steel grid, GN 1/1	PNC 922062		cupboard base (trolley with 2 tanks, open/close device for drain)	,
1,2k	d for whole chicken (4 per grid - g each), GN 1/2	PNC 922086		Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	[
mou	ernal side spray unit (needs to be unted outside and includes support be mounted on the oven)	PNC 922171		Trolley for slide-in rack for 6 & 10 GN 1/1 PNC 922626 oven and blast chiller freezer	[
• Bak	ing tray for 5 baguettes in forated aluminum with silicon	PNC 922189		Trolley for mobile rack for 2 stacked 6 PNC 922628 GN 1/1 ovens on riser	[
coa	iting, 400x600x38mm ing tray with 4 edges in perforated	PNC 922190		<ul> <li>Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922630 or 10 GN 1/1 ovens</li> </ul>	[
alur	ninum, 400x600x20mm ing tray with 4 edges in aluminum,	PNC 922191	_	<ul> <li>Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 GN 1/1 oven on base</li> </ul>	[
400	x600x20mm		_	• Riser on wheels for stacked 2x6 GN 1/1 PNC 922635	[
	of frying baskets	PNC 922239		<ul> <li>vens, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN</li> <li>PNC 922636</li> </ul>	
grid	l 304 stainless steel bakery/pastry l 400x600mm	PNC 922264		oven, dia=50mm	
	uble-step door opening kit	PNC 922265		<ul> <li>Plastic drain kit for 6 &amp;10 GN oven, PNC 922637 dia=50mm</li> </ul>	[
1,2k	d for whole chicken (8 per grid - g each), GN 1/1	PNC 922266		• Trolley with 2 tanks for grease PNC 922638	[
• Gre	ase collection tray, GN 1/1, H=100	PNC 922321		<ul> <li>collection</li> <li>Grease collection kit for GN 1/1-2/1</li> <li>PNC 922639</li> </ul>	[
	universal skewer rack and 4 long wers for Lenghtwise ovens	PNC 922324		open base (2 tanks, open/close device for drain)	
	versal skewer rack	PNC 922326		• Wall support for 6 GN 1/1 oven PNC 922643	[
<ul> <li>4 lo</li> </ul>	ng skewers	PNC 922327		• Dehydration tray, GN 1/1, H=20mm PNC 922651	[
<ul><li>Vol</li></ul>	cano Smoker for lengthwise and sswise oven	PNC 922338		<ul> <li>Flat dehydration tray, GN 1/1</li> <li>Open base for 6 &amp; 10 GN 1/1 oven,</li> <li>PNC 922652</li> <li>PNC 922653</li> </ul>	[
	lipurpose hook	PNC 922348		disassembled - NO accessory can be	
	anged feet for 6 & 10 GN , 2",	PNC 922351		fitted with the exception of 922382	
100-	-130mm d for whole duck (8 per grid - 1,8kg	PNC 922362		<ul> <li>Bakery/pastry rack kit for 6 GN 1/1 oven PNC 922655 with 5 racks 400x600mm and 80mm</li> </ul>	[
eac	h), GN 1/1			<ul> <li>stacking kit for 6 GN 1/1 combi oven on PNC 922657</li> </ul>	[
<ul> <li>Iray</li> <li>disc</li> </ul>	y support for 6 & 10 GN 1/1 assembled open base	PNC 922382		15&25kg blast chiller/freezer crosswise	
• Wal	l mounted detergent tank holder	PNC 922386		<ul> <li>Heat shield for stacked ovens 6 GN 1/1 PNC 922660 on 6 GN 1/1</li> </ul>	Į
	3 single point probe	PNC 922390		Heat shield for stacked ovens 6 GN 1/1 PNC 922661	[
	module for OnE Connected and	PNC 922421		on 10 GN 1/1	



Cook&Chill process).



SkyDuo (one IoT board per appliance -

to connect oven to blast chiller for







• Heat shield for 6 GN 1/1 oven

PNC 922662



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•	Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1	PNC 922679		<ul> <li>Non-stick universal pan, GN 1/2, H=40mm</li> </ul>	PNC 925010
	electric oven (old stacking kit 922319 is also needed)			<ul> <li>Non-stick universal pan, GN 1/2, H=60mm</li> </ul>	PNC 925011
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684		<ul> <li>Compatibility kit for installation on previous base GN 1/1</li> </ul>	PNC 930217
•	Kit to fix oven to the wall	PNC 922687			
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690			
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693			
•	Detergent tank holder for open base	PNC 922699			
•	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702			
•	Wheels for stacked ovens	PNC 922704			
•	Mesh grilling grid, GN 1/1	PNC 922713			
•	Probe holder for liquids	PNC 922714			
•	Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718			
•	Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722			
•	Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723			
•	Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens	PNC 922727			
•	Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728			
	Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732			
	Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733			
	Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737			
	Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740			
	4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745			
	Tray for traditional static cooking, H=100mm	PNC 922746	_		
	Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747			
	Trolley for grease collection kit	PNC 922752			
	Water inlet pressure reducer	PNC 922773			
•	Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774			
•	Extension for condensation tube, 37cm	PNC 922776			
•	Non-stick universal pan, GN 1/1, H=20mm	PNC 925000			
	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 baguettes, GN 1/1	PNC 925007			
	Potato baker for 28 potatoes, GN 1/1	PNC 925008			
•	Non-stick universal pan, GN 1/2, H=20mm	PNC 925009			













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

## Front 34 1/8 867 D , 3/16 <sup>1</sup> 8 14 3/16 12 11/16 " 360 mm 322 mr 7 5/16 2 5/16 29 9/16 2 5/16 "

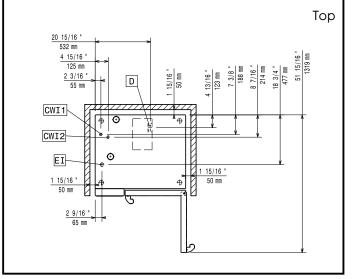
33 1/2 75 mm 2/8 208 CWI1 CWI2 EI 53 a 13/16 935 mm 770 mm 3 15/16 " 100 mm 36 2 5/16 " 23 1/4 4 15/16 "

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

Electrical inlet (power)

generator) Drain

DO Overflow drain pipe



### **Electric**

Supply voltage:

217926 (ECOE61C2AL) 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

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.

Side

### Installation:

Clearance: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for

50 cm left hand side. service access:

### 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 808 mm External dimensions, Height: 107 kg Net weight: 124 kg Shipping weight: Shipping volume: 0.89 m<sup>3</sup>

### **ISO Certificates**

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001











