

ITEM #	
MODEL #	
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#### 229726 (ECOE61T3AL)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door, 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 with real humidity control based upon Lambda Sensor
- 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 Safe Control)
- 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 settings.
- 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 cooking.
  - 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) with 100+ 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 per family.
- 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,
- 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 cycles.
- Automatic fast cool down and pre-heat function.
- Different chemical options available: solid (phosphatefree), 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 plug-in 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 power function 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 Acce	.5501105		
<ul> <li>External reverse of single tank Dishw atmosphere boile</li> </ul>	ashers with	PNC 864388	
• Water filter with c	artridge and flow am usage (less than	PNC 920004	
<ul> <li>Water filter with c meter for medium</li> </ul>		PNC 920005	
<ul> <li>Wheel kit for 6 &amp; GN oven base (n disassembled one)</li> </ul>	ot for the	PNC 922003	
• Pair of AISI 304 s GN 1/1	tainless steel grids,	PNC 922017	
<ul> <li>Pair of grids for w grid - 1,2kg each)</li> </ul>	hole chicken (8 per , GN 1/1	PNC 922036	
• AISI 304 stainless	s steel grid, GN 1/1	PNC 922062	
• Grid for whole ch 1,2kg each), GN 1,	icken (4 per grid -	PNC 922086	
mounted outside	ay unit (needs to be and includes bunted on the oven)	PNC 922171	
<ul> <li>Baking tray for 5 perforated alumin coating, 400x600</li> </ul>	num with silicon	PNC 922189	
<ul> <li>Baking tray with 4 perforated alumin 400x600x20mm</li> </ul>	4 edges in num,	PNC 922190	
Baking tray with 4 aluminum, 400x66		PNC 922191	
• Pair of frying bash	kets	PNC 922239	
AISI 304 stainless pastry grid 400x6	s steel bakery/	PNC 922264	
• Double-step doo	r opening kit	PNC 922265	
• Grid for whole ch 1,2kg each), GN 1,	icken (8 per grid -	PNC 922266	
• USB probe for so	us-vide cooking	PNC 922281	
Grease collection mm	n tray, GN 1/1, H=100	PNC 922321	
<ul> <li>Kit universal skew skewers for Lengh</li> </ul>		PNC 922324	
• Universal skewer	rack	PNC 922326	
<ul> <li>4 long skewers</li> </ul>		PNC 922327	
Volcano Smoker I	for lengthwise and	PNC 922338	
crosswise oven		DVIO 0007/2	

<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> <li>Tray support for 6 &amp; 10 GN 1/1 disassembled open base</li> <li>Wall mounted detergent tank holder</li> <li>USB single point probe</li> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&amp;Chill process).</li> <li>Connectivity router (WiFi and LAN)</li> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 929</li> <li>PNC 929</li></ul>	Omm  or whole duck (8 per grid - 1,8kg GN 1/1  orport for 6 & 10 GN 1/1  orport for 6 GN 1/1  orport for			
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to connect oven to blast chiller for Cook&Chill process).  Connectivity router (WiFi and LAN)  Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)  SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected  Tray rack with wheels, 6 GN 1/1, 65mm pitch  Tray rack with wheels, 5 GN 1/1, 80mm pitch  Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  Slide-in rack with handle for 6 & 10 GN 1/1 oven  Open base with tray support for 6 & 10 GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  External connection kit for liquid  PNC 922	nect oven to blast chiller for rChill process). ctivity router (WiFi and LAN) e collection kit for ovens GN 1/1 & PNC 922438 clastic tanks, connection valve per for drain) o Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. r OnE Connected rock with wheels, 6 GN 1/1, 65mm rock with wheels, 5 GN 1/1, 80mm rock with wheels, 5 GN 1/1, 80mm rock with wheels, 5 GN 1/1, 80mm rock with wheels, 5 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) on rack with handle for 6 & 10 GN roven rock with tray support for 6 & 10 oven rock with tray support for 6 N 1/1 oven holding GN 1/1 or 00mm trays all connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) rock with for GN 1/1 ovens on graph for 6 GN 1/1 ovens on		PNC 922421	
<ul> <li>Connectivity router (WiFi and LAN)</li> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> </ul>	ctivity router (WiFi and LAN) PNC 922435 collection kit for ovens GN 1/1 & PNC 922438 clastic tanks, connection valve pe for drain) of Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. r OnE Connected tack with wheels, 6 GN 1/1, 65mm PNC 922600  ack with wheels, 5 GN 1/1, 80mm PNC 922600  collection kit for oven and blast freezer, 80mm pitch (5 runners) on rack with handle for 6 & 10 GN PNC 922610 coven coven base with tray support for 6 M 1/1 oven holding GN 1/1 oven holding GN 1/1 oven holding GN 1/1 oven holding GN 1/1 oven trays all connection kit for liquid ent and rinse aid ecollection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ong kit for 6+6 GN 1/1 ovens on PNC 922620 coven coven by the coven of the coven	to connect oven to blast chiller for		
<ul> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 929</li> <l< td=""><td>e collection kit for ovens GN 1/1 &amp; PNC 922438  clastic tanks, connection valve pe for drain)  o Kit - to connect oven and blast freezer for Cook&amp;Chill process. includes 2 boards and cables. r OnE Connected tack with wheels, 6 GN 1/1, 65mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels process. Includes 2 boards and cables. The process of the pro</td><td>· · · · · · · · · · · · · · · · · · ·</td><td>PNC 922435</td><td>П</td></l<></ul>	e collection kit for ovens GN 1/1 & PNC 922438  clastic tanks, connection valve pe for drain)  o Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. r OnE Connected tack with wheels, 6 GN 1/1, 65mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels process. Includes 2 boards and cables. The process of the pro	· · · · · · · · · · · · · · · · · · ·	PNC 922435	П
2/1 (2 plastic tanks, connection valve with pipe for drain)  SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected  Tray rack with wheels, 6 GN 1/1, 65mm pitch  Tray rack with wheels, 5 GN 1/1, 80mm pitch  Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  Slide-in rack with handle for 6 & 10 GN 1/1 oven  Open base with tray support for 6 & 10 GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  External connection kit for liquid  PNC 922	Clastic tanks, connection valve pe for drain)  O Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. Includes 3 processes with wheels of the processes of	* * * * * * * * * * * * * * * * * * * *		
chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected  Tray rack with wheels, 6 GN 1/1, 65mm pitch  Tray rack with wheels, 5 GN 1/1, 80mm pitch  Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  Slide-in rack with handle for 6 & 10 GN 1/1 oven  Open base with tray support for 6 & 10 GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  External connection kit for liquid  PNC 922	freezer for Cook&Chill process. includes 2 boards and cables. r OnE Connected ack with wheels, 6 GN 1/1, 65mm PNC 922600  ack with wheels, 5 GN 1/1, 80mm PNC 922606  ack with wheels, 5 GN 1/1, 80mm PNC 922606  ack with wheels, 5 GN 1/1, 80mm PNC 922607  ack with wheels, 5 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) an rack with handle for 6 & 10 GN PNC 922610  ack with tray support for 6 & 10 PNC 922612  ack with tray support for 6 PNC 922614  and base with tray support PNC 922615  and base with tray support PNC 922615  and connection kit for liquid PNC 922618  and connection kit for GN 1/1-2/1  and base (trolley with 2 tanks, close device for drain) and kit for 6+6 GN 1/1 ovens on PNC 922620  and base the formula ovens  PNC 922620  and base (trolley with 2 tanks, close device for drain) and kit for 6+6 GN 1/1 ovens on PNC 922620	2/1 (2 plastic tanks, connection valve		
<ul> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 929</li> <li>P</li></ul>	ack with wheels, 6 GN 1/1, 65mm PNC 922600  ack with wheels, 5 GN 1/1, 80mm PNC 922606  ack with wheels, 5 GN 1/1, 80mm PNC 922607  ack with wheels, 5 GN 1/1 oven and blast freezer, 80mm pitch (5 runners)  a rack with handle for 6 & 10 GN PNC 922610  ack with tray support for 6 & 10 PNC 922612  ack with tray support for 6 PNC 922614  ack with tray support for 6 PNC 922615  ack with tray support for 6 PNC 922619  ack with tray support for 6 PNC 922620  ack with tray support for 6 PNC 922610  ack with wheels  ack with wheels  ack with wheels  ack with wheels  ack with tray support for 6 PNC 922610  ack with tray support for 6 with with with with with with with with	chiller freezer for Cook&Chill process. The kit includes 2 boards and cables.	PNC 922439	
<ul> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> </ul>	polypastry tray rack with wheels common for 6 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) in rack with handle for 6 & 10 GN PNC 922610 in base with tray support for 6 & 10 PNC 922612 oven base with tray support for 6 PNC 922614 in phoard base with tray support for 6 PNC 922615 in 10 GN 1/1 oven holding GN 1/1 or 10 GN 1/1 oven holding GN 1/1 oven holding GN 1/1 oven graph of the collection kit for GN 1/1-2/1 pnc 922619 in ard base (trolley with 2 tanks, close device for drain) ag kit for 6+6 GN 1/1 ovens on graph of the collection has been deviced for drain.	<ul> <li>Tray rack with wheels, 6 GN 1/1, 65mm</li> </ul>	PNC 922600	
<ul> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> </ul>	DÖmm for 6 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) In rack with handle for 6 & 10 GN PNC 922610 In base with tray support for 6 & 10 PNC 922612 In oven In base with tray support for 6 PNC 922614 In a line oven In base with tray support for 6 PNC 922614 In a line oven In base with tray support PNC 922615 In a line oven In base with tray support PNC 922615 In a line oven In base with tray support PNC 922615 In a line oven In base with tray support PNC 922618 In a line oven In base with tray support PNC 922618 In a line oven In base with tray support PNC 922618 In a line oven In base with tray support PNC 922619 In a line oven black oven PNC 922620 In a line oven black oven	<ul> <li>Tray rack with wheels, 5 GN 1/1, 80mm</li> </ul>	PNC 922606	
<ul> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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 400x600mm trays</li> <li>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 928</li> </ul>	n rack with handle for 6 & 10 GN PNC 922610  In base with tray support for 6 & 10 PNC 922612  oven oven over base with tray support for 6 PNC 922614  In base with tray support for 6 PNC 922614  In local poor base with tray support PNC 922615  In GN 1/1 oven holding GN 1/1 or 1/1 or 1/2 or	<ul> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast</li> </ul>	PNC 922607	
<ul> <li>Open base with tray support for 6 &amp; 10 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 400x600mm trays</li> <li>External connection kit for liquid</li> </ul>	base with tray support for 6 & 10 PNC 922612 oven oven bard base with tray support for 6 PNC 922614 PNC 922614 PNC 922614 PNC 922615 PNC 922615 PNC 922615 PNC 922615 PNC 922618 PNC 922618 PNC 922618 PNC 922619 PNC 922619 PNC 922619 PNC 922619 PNC 922619 PNC 922620	<ul> <li>Slide-in rack with handle for 6 &amp; 10 GN</li> </ul>	PNC 922610	
& 10 GN 1/1 oven  • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays  • External connection kit for liquid PNC 922	N 1/1 oven pboard base with tray support 10 GN 1/1 oven holding GN 1/1 or 00mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on c 6+10 GN 1/1 GN ovens	• Open base with tray support for 6 & 10	PNC 922612	
for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays  • External connection kit for liquid PNC 922	10 GN 1/1 oven holding GN 1/1 or 20mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 PNC 922619 ard base (trolley with 2 tanks, close device for drain) ag kit for 6+6 GN 1/1 ovens on e 6+10 GN 1/1 GN ovens		PNC 922614	
	ent and rinse aid e collection kit for GN 1/1-2/1 PNC 922619 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on PNC 922620 c 6+10 GN 1/1 GN ovens	for 6 & 10 GN 1/1 oven holding GN 1/1 or	PNC 922615	
	ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on PNC 922620	,	PNC 922618	
cupboard base (trolley with 2 tanks,	ng kit for 6+6 GN 1/1 ovens on PNC 922620 c 6+10 GN 1/1 GN ovens	cupboard base (trolley with 2 tanks,	PNC 922619	
•	for slide-in rack for 6 & 10 GN 1/1 PNC 922626	<ul> <li>Stacking kit for 6+6 GN 1/1 ovens on</li> </ul>	PNC 922620	
<ul> <li>Trolley for slide-in rack for 6 &amp; 10 GN 1/1 PNC 922 oven and blast chiller freezer</li> </ul>	and blast chiller freezer	<ul> <li>Trolley for slide-in rack for 6 &amp; 10 GN 1/1 oven and blast chiller freezer</li> </ul>	PNC 922626	
GN 1/1 ovens on riser	ovens on riser	GN 1/1 ovens on riser	PNC 922628	
or 10 GN 1/1 ovens		or 10 GN 1/1 ovens	PNC 922630	
		GN 1/1 oven on base	PNC 922632	
,	in 1/1 ovens In feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 oven on base	ovens, height 250mm		_
<ul> <li>Riser on wheels for stacked 2x6 GN 1/1 PNC 922 ovens, height 250mm</li> </ul>	in 1/1 ovens in feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 oven on base in wheels for stacked 2x6 GN 1/1 PNC 922635 height 250mm	oven, dia=50mm		
<ul> <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> </ul>	in 1/1 ovens In feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 oven on base In wheels for stacked 2x6 GN 1/1 PNC 922635 height 250mm Instruction of the stacked 2x6 GN 1/1 PNC 922636 Instr	dia=50mm		
<ul> <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>Plastic drain kit for 6 &amp; 10 GN oven, dia=50mm</li> </ul>	in 1/1 ovens In feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 oven on base In wheels for stacked 2x6 GN 1/1 PNC 922635 height 250mm It is steel drain kit for 6 & 10 GN PNC 922636 dia=50mm drain kit for 6 &10 GN oven, Imm	<ul> <li>Irolley 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> </ul>	PNC 922638 PNC 922639	
<ul> <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>Plastic drain kit for 6 &amp;10 GN oven, dia=50mm</li> <li>Trolley with 2 tanks for grease collection PNC 922 open base (2 tanks, open/close device</li> </ul>	in 1/1 ovens In feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 oven on base In wheels for stacked 2x6 GN 1/1 PNC 922635 height 250mm It is steel drain kit for 6 & 10 GN PNC 922636 dia=50mm It drain kit for 6 &10 GN Oven, Imm It is with 2 tanks for grease collection PNC 922638 Example collection kit for GN 1/1-2/1 PNC 922639 Desce (2 tanks, open/close device	<ul> <li>Wall support for 6 GN 1/1 oven</li> </ul>	PNC 922643	
<ul> <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>Plastic drain kit for 6 &amp;10 GN oven, 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> </ul>	in 1/1 ovens In feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 oven on base In wheels for stacked 2x6 GN 1/1 PNC 922635 height 250mm It is steel drain kit for 6 & 10 GN PNC 922636 dia=50mm It drain kit for 6 &10 GN Oven, Imm It is with 2 tanks for grease collection PNC 922638 Example collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639 It is collection kit for GN 1/1-2/1 PNC 922639	<ul> <li>Dehydration tray, GN 1/1, H=20mm</li> </ul>	PNC 922651	
<ul> <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>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 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> </ul>	in 1/1 ovens In feet for 2 6 GN 1/1 ovens or a 6 oven on base In wheels for stacked 2x6 GN 1/1 ovens or a 6 height 250mm It is steel drain kit for 6 & 10 GN oven, oven on base In wheels for stacked 2x6 GN 1/1 oven oven on base In wheels for stacked 2x6 GN 1/1 oven oven oven over over over over over over over over	• Flat dehydration tray, GN 1/1	PNC 922652	
			PNC 922630	
• Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922		• Riser on feet for 2 6 GN 1/1 ovens or a 6	PNC 922632	
	N 1/1 ovens	GN 1/1 oven on base		
	N 1/1 ovens	GN 1/1 oven on base • Riser on wheels for stacked 2x6 GN 1/1	PNC 922635	
	N 1/1 ovens	<ul> <li>Riser on wheels for stacked 2x6 GN 1/1</li> </ul>	PNC 922635	
		GN 1/1 oven on base		
or 10 GN 1/1 ovens • Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922	township week for $4 \text{ CN} 1/1 \text{ and } 4 \text{ DNC} 000470$	or 10 GN 1/1 ovens • Riser on feet for 2 6 GN 1/1 ovens or a 6		
Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922		<ul> <li>Trolley for mobile rack for 6 GN 1/1 on 6</li> </ul>	PNC 922630	
GN 1/1 ovens on riser	ovens on riser	GN 1/1 ovens on riser		
• Trolley for mobile rack for 2 stacked 6 PNC 922	for mobile rack for 2 stacked 6 PNC 922628 $\Box$	<ul> <li>Trolley for mobile rack for 2 stacked 6</li> </ul>	PNC 922628	
GN 1/1 ovens on riser	ovens on riser	GN 1/1 ovens on riser	PNC 922628	
GN 1/1 ovens on riser	ovens on riser	GN 1/1 ovens on riser		
Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922		<ul> <li>Trolley for mobile rack for 6 GN 1/1 on 6</li> </ul>	PNC 922630	
Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922		<ul> <li>Trolley for mobile rack for 6 GN 1/1 on 6</li> </ul>	PNC 922630	
GN 1/1 ovens on riser  Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922	ovens on riser	GN 1/1 ovens on riser  • Trolley for mobile rack for 6 GN 1/1 on 6	PNC 922630	
GN 1/1 ovens on riser	ovens on riser	GN 1/1 ovens on riser		
<ul> <li>Trolley for mobile rack for 2 stacked 6 PNC 922 GN 1/1 ovens on riser</li> </ul>	for mobile rack for 2 stacked 6 PNC 922628 and ovens on riser	<ul> <li>Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser</li> </ul>	PNC 922628	
• Trolley for mobile rack for 2 stacked 6 PNC 922	for mobile rack for 2 stacked 6 PNC 922628 $\Box$	<ul> <li>Trolley for mobile rack for 2 stacked 6</li> </ul>	PNC 922628	
<ul><li>oven and blast chiller freezer</li><li>Trolley for mobile rack for 2 stacked 6 PNC 922</li></ul>	and blast chiller freezer for mobile rack for 2 stacked 6 PNC 922628	<ul><li>oven and blast chiller freezer</li><li>Trolley for mobile rack for 2 stacked 6</li></ul>		
oven and blast chiller freezer	and blast chiller freezer	oven and blast chiller freezer		_
• Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	tor slide-in rack for 6 & III (-N I/I PNC 977676	<ul> <li>Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens</li> </ul>		
cupboard base (trolley with 2 tanks, open/close device for drain)	c 6+10 GN 1/1 GN ovens	cupboard base (trolley with 2 tanks, open/close device for drain)		_
cupboard base (trolley with 2 tanks,	c 6+10 GN 1/1 GN ovens	cupboard base (trolley with 2 tanks,	PNC 922619	
cupboard base (trolley with 2 tanks,	ng kit for 6+6 GN 1/1 ovens on PNC 922620 c 6+10 GN 1/1 GN ovens	cupboard base (trolley with 2 tanks,	PNC 922619	
<ul> <li>Grease collection kit for GN 1/1-2/1 PNC 922 cupboard base (trolley with 2 tanks,</li> </ul>	ng kit for 6+6 GN 1/1 ovens on PNC 922620 c 6+10 GN 1/1 GN ovens	<ul> <li>Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks,</li> </ul>	PNC 922619	
• Grease collection kit for GN 1/1-2/1 PNC 922	close device for drain) ng kit for 6+6 GN 1/1 ovens on PNC 922620  c 6+10 GN 1/1 GN ovens	<ul><li>detergent and rinse aid</li><li>Grease collection kit for GN 1/1-2/1</li></ul>		_
	e collection kit for GN 1/1-2/1 PNC 922619 ard base (trolley with 2 tanks, close device for drain)  ng kit for 6+6 GN 1/1 ovens on PNC 922620 control of the	External connection kit for liquid	PNC 922618	
detergent and rinse aid	e collection kit for GN 1/1-2/1 PNC 922619 ard base (trolley with 2 tanks, close device for drain)  ng kit for 6+6 GN 1/1 ovens on PNC 922620 control of the	400x600mm trays • External connection kit for liquid	PNC 922618	
• External connection kit for liquid PNC 922	al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on 6 6+10 GN 1/1 GN ovens	<ul> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven holding GN 1/1 or</li> </ul>	PNC 922615	
for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays  • External connection kit for liquid PNC 922	10 GN 1/1 oven holding GN 1/1 or 20mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on e 6+10 GN 1/1 GN ovens	& 10 GN 1/1 oven		_
<ul> <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</li> </ul> PNC 922	pboard base with tray support 10 GN 1/1 oven holding GN 1/1 or 00mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on 6 6+10 GN 1/1 GN ovens	<ul> <li>Cupboard base with tray support for 6</li> </ul>	PNC 922614	
<ul> <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</li> </ul> PNC 922	pboard base with tray support 10 GN 1/1 oven holding GN 1/1 or 00mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on 6 6+10 GN 1/1 GN ovens	<ul> <li>Cupboard base with tray support for 6</li> </ul>	PNC 922614	
<ul> <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</li> </ul> PNC 922	pboard base with tray support 10 GN 1/1 oven holding GN 1/1 or 00mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on 6 6+10 GN 1/1 GN ovens	<ul> <li>Cupboard base with tray support for 6</li> </ul>	PNC 922614	
<ul> <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</li> </ul> PNC 922	pboard base with tray support 10 GN 1/1 oven holding GN 1/1 or 00mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on 6 6+10 GN 1/1 GN ovens	<ul> <li>Cupboard base with tray support for 6</li> </ul>	PNC 922614	
& 10 GN 1/1 oven  • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays  • External connection kit for liquid PNC 922	N 1/1 oven pboard base with tray support 10 GN 1/1 oven holding GN 1/1 or 00mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on c 6+10 GN 1/1 GN ovens		PNC 922612	
GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays  External connection kit for liquid  PNC 922	oven oven orad base with tray support for 6 N 1/1 oven pboard base with tray support 10 GN 1/1 oven holding GN 1/1 or 00mm trays al connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ng kit for 6+6 GN 1/1 ovens on c 6+10 GN 1/1 GN ovens	1/1 oven		
1/1 oven  Open base with tray support for 6 & 10 PNC 922 PNC PNC 922 P	base with tray support for 6 & 10 PNC 922612 oven oven oven base with tray support for 6 PNC 922614 PNC 922614 PNC 922614 PNC 922615 Oven oven over base with tray support PNC 922615 Oven oven over base with tray support PNC 922615 Oven over base with tray support PNC 922615 Oven over base over b	chiller freezer, 80mm pitch (5 runners)	PN/C 022610	П
<ul> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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 400x600mm trays</li> <li>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 928</li> </ul>	n rack with handle for 6 & 10 GN PNC 922610  In base with tray support for 6 & 10 PNC 922612  oven oven oven base with tray support for 6 PNC 922614  In large phoard base with tray support oven phoard base with tray support 10 GN 1/1 oven holding GN 1/1 or 10 GN 1/1 oven holding GN 1/1 oven ho	<ul> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast</li> </ul>	PNC 922607	
400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  • Slide-in rack with handle for 6 & 10 GN 1/1 oven  • Open base with tray support for 6 & 10 GN 1/1 oven  • Cupboard base with tray support for 6 & 10 GN 1/1 oven  • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays  • External connection kit for liquid  • PNC 922	DÖmm for 6 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) In rack with handle for 6 & 10 GN PNC 922610 In base with tray support for 6 & 10 PNC 922612 In oven In base with tray support for 6 PNC 922614 In a line oven In base with tray support for 6 PNC 922614 In a line oven In base with tray support PNC 922615 In a line oven In base with tray support PNC 922615 In a line oven In base with tray support PNC 922615 In a line oven In base with tray support PNC 922615 In a line oven In base with tray support PNC 922618 In a line oven In base with tray support PNC 922618 In a line oven In base with tray support PNC 922619 In a line oven black oven PNC 922620 In a line oven black oven	pitch		_
pitch  Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  Slide-in rack with handle for 6 & 10 GN 1/1 oven  Open base with tray support for 6 & 10 GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays  External connection kit for liquid  PNC 922	polypastry tray rack with wheels common for 6 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) in rack with handle for 6 & 10 GN pnC 922610 in base with tray support for 6 & 10 pnC 922612 oven base with tray support for 6 pnC 922614 in phoard base with tray support for 6 pnC 922614 in phoard base with tray support 10 GN 1/1 oven holding GN 1/1 or 10 GN 1/1 oven holding GN 1/1 or 10 gnm trays all connection kit for liquid ent and rinse aid expected to the collection kit for GN 1/1-2/1 pnC 922619 in ard base (trolley with 2 tanks, close device for drain) ag kit for 6+6 GN 1/1 ovens on pnc 6+10 GN 1/1 GN ovens	pitch		_
pitch  Tray rack with wheels, 5 GN 1/1, 80mm pitch  Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  Slide-in rack with handle for 6 & 10 GN 1/1 oven  Open base with tray support for 6 & 10 GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  External connection kit for liquid  PNC 922	property tray rack with wheels of the property	Not for OnE Connected	PNC 922600	П
Not for OnE Connected  Tray rack with wheels, 6 GN 1/1, 65mm pitch  Tray rack with wheels, 5 GN 1/1, 80mm pitch  Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  Slide-in rack with handle for 6 & 10 GN 1/1 oven  Open base with tray support for 6 & 10 GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  External connection kit for liquid  PNC 922	r OnE Connected ack with wheels, 6 GN 1/1, 65mm PNC 922600	<ul> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process.</li> </ul>	PNC 922439	
<ul> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 929</li> <li>PNC 92</li></ul>	o Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. If OnE Connected lack with wheels, 6 GN 1/1, 65mm PNC 922600 with wheels, 5 GN 1/1, 80mm PNC 922606 with wheels, 5 GN 1/1, 80mm PNC 922606 with wheels, 5 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) in rack with handle for 6 & 10 GN PNC 922610 with an ack with tray support for 6 & 10 PNC 922612 oven with tray support for 6 PNC 922614 in N 1/1 oven holding GN 1/1 or 00mm trays all connection kit for liquid ent and rinse aid excollection kit for GN 1/1-2/1 and base (trolley with 2 tanks, close device for drain) in g kit for 6+6 GN 1/1 ovens on except the form of the connection of the co	• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve		
<ul> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 929</li> <l< td=""><td>e collection kit for ovens GN 1/1 &amp; PNC 922438  clastic tanks, connection valve pe for drain)  o Kit - to connect oven and blast freezer for Cook&amp;Chill process. includes 2 boards and cables. r OnE Connected tack with wheels, 6 GN 1/1, 65mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels process. Includes 2 boards and cables. The process of the pro</td><td>to connect oven to blast chiller for Cook&amp;Chill process).</td><td>DVIC 000/75</td><td></td></l<></ul>	e collection kit for ovens GN 1/1 & PNC 922438  clastic tanks, connection valve pe for drain)  o Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. r OnE Connected tack with wheels, 6 GN 1/1, 65mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels, 5 GN 1/1, 80mm  or Connected tack with wheels process. Includes 2 boards and cables. The process of the pro	to connect oven to blast chiller for Cook&Chill process).	DVIC 000/75	
to connect oven to blast chiller for Cook&Chill process).  Connectivity router (WiFi and LAN)  Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)  SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected  Tray rack with wheels, 6 GN 1/1, 65mm pitch  Tray rack with wheels, 5 GN 1/1, 80mm pitch  Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)  Slide-in rack with handle for 6 & 10 GN 1/1 oven  Open base with tray support for 6 & 10 GN 1/1 oven  Cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  Hot cupboard base with tray support for 6 & 10 GN 1/1 oven  External connection kit for liquid  PNC 922	nect oven to blast chiller for rChill process). ctivity router (WiFi and LAN) e collection kit for ovens GN 1/1 & PNC 922438 clastic tanks, connection valve per for drain) o Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. r OnE Connected rick with wheels, 6 GN 1/1, 65mm rick with wheels, 5 GN 1/1, 80mm rick with wheels, 5 GN 1/1, 80mm rick with wheels, 5 GN 1/1, 80mm rick with wheels, 5 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) or rack with handle for 6 & 10 GN rick with tray support for 6 & 10 PNC 922610 oven roard base with tray support for 6 N 1/1 oven holding GN 1/1 or 00mm trays all connection kit for liquid ent and rinse aid e collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) ring kit for 6+6 GN 1/1 ovens on c 6+10 GN 1/1 GN ovens	<ul> <li>IoT module for OnE Connected and</li> </ul>		
<ul> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance to connect oven to blast chiller for Cook&amp;Chill process).</li> <li>Connectivity router (WiFi and LAN)</li> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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>External connection kit for liquid</li> <li>PNC 922</li> <li>PNC 923</li> <li>PNC 924</li> <li>PNC 925</li> <li>PNC 925</li> <li>PNC 926</li> <li>PNC 927</li> <li>PNC 927</li> <li>PNC 928</li> <li>PNC 929</li> <li>PNC 9</li></ul>	dule for OnE Connected and o (one IoT board per appliance - nect oven to blast chiller for rChill process). ctivity router (WiFi and LAN) e collection kit for ovens GN 1/1 & PNC 922435 clastic tanks, connection valve pe for drain) o Kit - to connect oven and blast freezer for Cook&Chill process. includes 2 boards and cables. r OnE Connected ack with wheels, 6 GN 1/1, 65mm PNC 922600 ack with wheels, 5 GN 1/1, 80mm PNC 922600 ack with wheels, 5 GN 1/1 oven and blast freezer, 80mm pitch (5 runners) an rack with handle for 6 & 10 GN and base with tray support for 6 N 1/1 oven and base with tray support for 6 N 1/1 oven board base with tray support for 6 N 1/1 oven and base with tray support for 6 PNC 922612 ack oven board base with tray support for 6 PNC 922615 and connection kit for liquid ent and rinse aid ac collection kit for GN 1/1-2/1 ard base (trolley with 2 tanks, close device for drain) and kit for 6+6 GN 1/1 ovens on good for the collection kit for drain) and kit for 6+6 GN 1/1 ovens on good for the collection kit for ovens	<ul> <li>Wall mounted detergent tank holder</li> </ul>		
<ul> <li>Wall mounted detergent tank holder</li> <li>USB single point probe</li> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance to connect oven to blast chiller for Cook&amp;Chill process).</li> <li>Connectivity router (WiFi and LAN)</li> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> <li>PNC 922</li> </ul>	rounted detergent tank holder ingle point probe dule for OnE Connected and o (one IoT board per appliance inect oven to blast chiller for rechill process).  ctivity router (WiFi and LAN) PNC 922435 PNC 922435 PNC 922435 PNC 922435 PNC 922435 PNC 922438 PNC 922439 PNC 922600 PNC 922610 PNC 922610 PNC 922610 PNC 922610 PNC 922611 PNC 922611 PNC 922611 PNC 922615 PNC 922615 PNC 922615 PNC 922618 PNC 922619 PNC 922619 PNC 922619 PNC 922619 PNC 922619 PNC 922620	Tray support for 6 & 10 GN 1/1	PNC 922382	
<ul> <li>Tray support for 6 &amp; 10 GN 1/1 disassembled open base</li> <li>Wall mounted detergent tank holder</li> <li>USB single point probe</li> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance to connect oven to blast chiller for Cook&amp;Chill process).</li> <li>Connectivity router (WiFi and LAN)</li> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven</li> <li>External connection kit for liquid</li> <li>PNC 922</li> </ul>	proport for 6 & 10 GN 1/1 embled open base lounted detergent tank holder angle point probe loule for OnE Connected and loule for OnE Connected and lound of (one IoT board per appliance - nect oven to blast chiller for a collection kit for ovens GN 1/1 & lound blast connection valve per for drain) lound blast connected and lock with wheels, 6 GN 1/1, 80mm lound blast freezer for Cook&Chill process. Includes 2 boards and cables. In OnE Connected lock with wheels, 6 GN 1/1, 80mm lound blast freezer, 80mm pitch (5 runners) lound blast freezer for Cook. 80mm pitch (5 runners) lound blast free	<ul> <li>Grid for whole duck (8 per grid - 1,8kg</li> </ul>	PNC 922362	
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> <li>Tray support for 6 &amp; 10 GN 1/1 disassembled open base</li> <li>Wall mounted detergent tank holder</li> <li>USB single point probe</li> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&amp;Chill process).</li> <li>Connectivity router (WiFi and LAN)</li> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>Hot cupboard base with tray support for 6 &amp; 10 GN 1/1 oven</li> <li>External connection kit for liquid</li> <li>PNC 922</li> </ul>	r whole duck (8 per grid - 1,8kg GN 1/1 ppport for 6 & 10 GN 1/1 ppport probe pounted detergent tank holder plus point probe dule for OnE Connected and o (one IoT board per appliance - nect oven to blast chiller for rechill process). ctivity router (WiFi and LAN) plus plus plus process). ctivity router (WiFi and LAN) plus plus plus plus plus plus plus plus		PNC 922351	
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> <li>Tray support for 6 &amp; 10 GN 1/1 disassembled open base</li> <li>Wall mounted detergent tank holder</li> <li>USB single point probe</li> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&amp;Chill process).</li> <li>Connectivity router (WiFi and LAN)</li> <li>Grease collection kit for ovens GN 1/1 &amp; 2/1 (2 plastic tanks, connection valve with pipe for drain)</li> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> <li>Tray rack with wheels, 6 GN 1/1, 65mm pitch</li> <li>Tray rack with wheels, 5 GN 1/1, 80mm pitch</li> <li>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</li> <li>Slide-in rack with handle for 6 &amp; 10 GN 1/1 oven</li> <li>Open base with tray support for 6 &amp; 10 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</li> <li>External connection kit for liquid</li> <li>PNC 922</li> </ul>	Omm  or whole duck (8 per grid - 1,8kg GN 1/1  opport for 6 & 10 GN 1/1  opport for 6 GN 1/1  opport for 6 GN 1/1  opport for 6 & 10 GN  opport for 6 & 10 GN  opport for 6 & 10 GN  opport for 6 GN 1/1  opport for 6 & 10 GN  opport for 6 GN 1/1  opport for			



Multipurpose hook











PNC 922348 🔲

SkyLine PremiumS Electric Combi Oven 6GN1/1, left hinged door, Green Version



<ul> <li>Open base for 6 &amp; 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382</li> </ul>	PNC 922653	
Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	
Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise	PNC 922657	
<ul> <li>Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1</li> </ul>	PNC 922660	
<ul> <li>Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1</li> </ul>	PNC 922661	
<ul> <li>Heat shield for 6 GN 1/1 oven</li> </ul>	PNC 922662	
<ul> <li>Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed)</li> </ul>	PNC 922679	
<ul> <li>Fixed tray rack for 6 GN 1/1 and 400x600mm grids</li> </ul>	PNC 922684	
<ul> <li>Kit to fix oven to the wall</li> </ul>	PNC 922687	
<ul> <li>Tray support for 6 &amp; 10 GN 1/1 oven base</li> </ul>	PNC 922690	
<ul> <li>4 adjustable feet with black cover for 6 &amp; 10 GN ovens, 100-115mm</li> </ul>	PNC 922693	
<ul> <li>Detergent tank holder for open base</li> </ul>	PNC 922699	
<ul> <li>Bakery/pastry runners 400x600mm for 6 &amp; 10 GN 1/1 oven base</li> </ul>	PNC 922702	
<ul> <li>Wheels for stacked ovens</li> </ul>	PNC 922704	
<ul> <li>Mesh grilling grid, GN 1/1</li> </ul>	PNC 922713	
<ul> <li>Probe holder for liquids</li> </ul>	PNC 922714	
<ul> <li>Odour reduction hood with fan for 6 &amp; 10 GN 1/1 electric ovens</li> </ul>	PNC 922718	
<ul> <li>Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens</li> </ul>	PNC 922722	
<ul> <li>Condensation hood with fan for 6 &amp; 10 GN 1/1 electric oven</li> </ul>	PNC 922723	
<ul> <li>Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens</li> </ul>	PNC 922727	
<ul> <li>Exhaust hood with fan for 6 &amp; 10 GN 1/1 ovens</li> </ul>	PNC 922728	
<ul> <li>Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens</li> </ul>	PNC 922732	
<ul> <li>Exhaust hood without fan for 6&amp;10 1/1GN ovens</li> </ul>	PNC 922733	
<ul> <li>Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens</li> </ul>	PNC 922737	
• Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	
<ul> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> </ul>	PNC 922745	
<ul> <li>Tray for traditional static cooking, H=100mm</li> </ul>	PNC 922746	
<ul> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> </ul>	PNC 922747	
<ul> <li>Trolley for grease collection kit</li> </ul>	PNC 922752	
<ul> <li>Water inlet pressure reducer</li> </ul>	PNC 922773	
<ul> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> </ul>	PNC 922774	
<ul> <li>Extension for condensation tube, 37cm</li> </ul>	PNC 922776	



• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	
Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	
<ul> <li>Non-stick universal pan, GN 1/1, H=60mm</li> </ul>	PNC 925002	
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
<ul> <li>Aluminum grill, GN 1/1</li> </ul>	PNC 925004	
<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	
• Potato baker for 28 potatoes, GN 1/1	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	



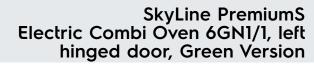




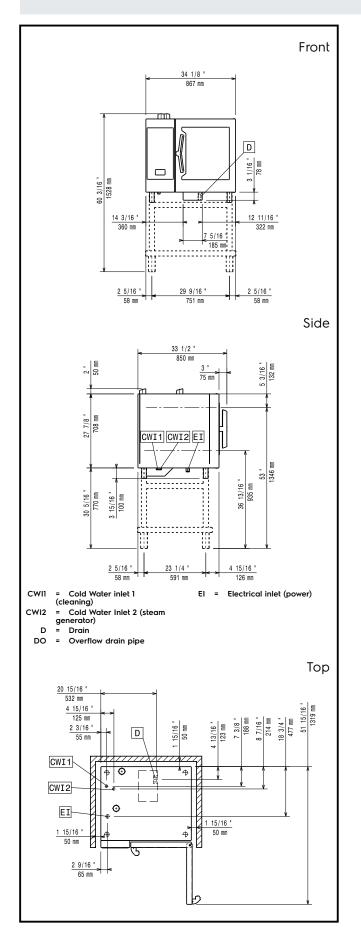














#### **Electric**

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 Electrical power, default: 11.1 kW

Water:

Max inlet water supply

temperature: 30 °C <45 ppm Chlorides: >50 µS/cm Conductivity: 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 Shipping weight: 138 kg Shipping volume: 0.89 m<sup>3</sup>

**ISO Certificates** 

ISO 9001; ISO 14001; ISO

ISO Standards: 45001; ISO 50001











