

SkyLine ProS Electric Combi Oven 6GN1/1 (Marine)

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



Item No.

Combi oven with high resolution full touch screen interface, multilanguage. - Boilerless steaming function to add and retain moisture.

- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.

- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid.

- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in different categories); Manual; EcoDelta cooking cycle.

- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage,

agenda MyPlanner, automatic backup mode to avoid downtime.

- USB port to download HACCP data, programs and settings. Connectivity readv

- Single sensor core temperature probe.
- Double-glass door with LED lights and double-step opening.
- Stainless steel construction throughout.

- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch, with tray stopper.

- Flanged feet, door stopper (to be installed on site).

Main Features

- 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 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.
- Single sensor core temperature probe included.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional 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.
- Delivered with door stopper to be installed on site, predisposed for door opening 110°.

User Interface & Data Management

High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.

APPROVAL:





- 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.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) 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.

Included Accessories

- 1 of 4 flanged feet for 6 & 10 GN , 2", PNC 922351 100-130mm
- 1 of Door stopper for 6 & 10 GN Oven PNC 922775 Marine

Optional Accessories

• Water softener with cartridge and flow PNC 920003 meter (high steam usage)

PNC 922062

- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-PNC 920004 medium steam usage - less than 2hrs per day full steam)
- Water softener with salt for ovens with PNC 921305 automatic regeneration of resin
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN PNC 922003 oven base (not for the disassembled one)
- Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1
- Pair of grids for whole chicken (8 per PNC 922036 grid - 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN 1/1
- Grid for whole chicken (4 per grid -PNC 922086 1,2kg each), GN 1/2
- External side spray unit (needs to be PNC 922171 mounted outside and includes support to be mounted on the oven)
- Baking tray for 5 baguettes in PNC 922189 perforated aluminum with silicon coating, 400x600x38mm
- PNC 922190 Baking tray with 4 edges in perforated aluminum, 400x600x20mm



 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 9221	91	
 Pair of frying baskets 	PNC 9222	20	
 AISI 304 stainless steel bakery/pastry 	PNC 9222		
grid 400x600mm	FINC 9222	.04	
Double-step door opening kit	PNC 9222	265	
• Grid for whole chicken (8 per grid -	PNC 9222		
1,2kg each), GN 1/1	1110 7222	.00	-
USB probe for sous-vide cooking	PNC 9222	281	
• Grease collection tray, GN 1/1, H=100	PNC 9223		
mm			-
 Kit universal skewer rack and 4 long 	PNC 9223	324	
skewers for Lenghtwise ovens			
 Universal skewer rack 	PNC 9223	326	
 4 long skewers 	PNC 9223	527	
Volcano Smoker for lengthwise and	PNC 9223	338	
crosswise oven			
 Multipurpose hook 	PNC 9223	548	
 4 flanged feet for 6 & 10 GN , 2", 	PNC 9223	351	
100-130mm			
• Grid for whole duck (8 per grid - 1,8kg	PNC 9223	362	
each), GN 1/1		700	
 Tray support for 6 & 10 GN 1/1 disassembled open base 	PNC 9223	90Z	
Wall mounted detergent tank holder	PNC 9223	386	
USB single point probe	PNC 9223		
 IoT module for OnE Connected and 	PNC 9224		
SkyDuo (one IoT board per appliance -	FINC 7224	121	-
to connect oven to blast chiller for			
Cook&Chill process).			
 Stacking kit for 6 GN 1/1 oven on 	PNC 9224	422	
electric 6&10 GN 1/1 oven, h=150mm -			
Marine			_
Wall sealing kit for stacked electric ovens 6 GN 1/1 on 6 GN 1/1 - Marine	PNC 9224	124	
		25	
Wall sealing kit for stacked electric ovens 6 GN 1/1 on 10 GN 1/1 - Marine	PNC 9224	120	
• Grease collection kit for ovens GN 1/1 &	PNC 9224	438	
2/1 (2 plastic tanks, connection valve	1110 / 22	100	-
with pipe for drain)			
• SkyDuo Kit - to connect oven and blast	PNC 9224	-39	
chiller freezer for Cook&Chill process.			
The kit includes 2 boards and cables.			
Not for One Connected		.00	
 Tray rack with wheels, 6 GN 1/1, 65mm pitch 	PNC 9226	500	
 Tray rack with wheels, 5 GN 1/1, 80mm 	PNC 9226	506	
pitch	110 7220	/00	-
Bakery/pastry tray rack with wheels	PNC 9226	507	
400x600mm for 6 GN 1/1 oven and			
blast chiller freezer, 80mm pitch (5			
runners)		10	
 Slide-in rack with handle for 6 & 10 GN 1/1 oven 	PNC 9226	510	Ц
 Open base with tray support for 6 & 10 	PNC 9226	\$12	
GN 1/1 oven	FINC 9220)IZ	-
Cupboard base with tray support for 6	PNC 9226	514	
& 10 GN 1/1 oven			-
 Hot cupboard base with tray support 	PNC 9226	515	
for 6 & 10 GN 1/1 oven holding GN 1/1 or			
400x600mm trays		10	

- External connection kit for liquid PNC 922618
- detergent and rinse aid

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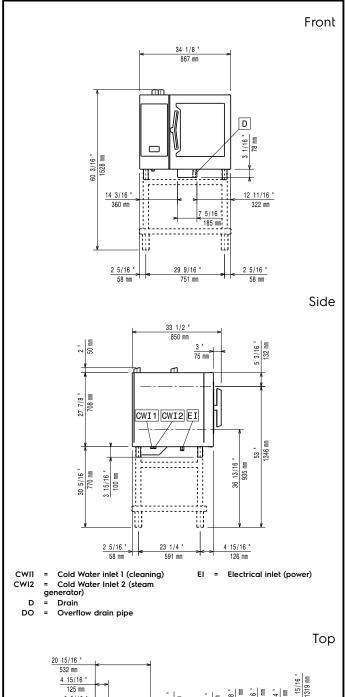
•	Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks,	PNC 922619		 Condensation hood with fan for 6 & 10 PNC 922723 GN 1/1 electric oven 	
	open/close device for drain)			 Exhaust hood with fan for 6 & 10 GN 1/1 PNC 922728 ovens 	
	Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620		• Exhaust hood without fan for 6&10 PNC 922733	
	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626		1/1GN ovensFixed tray rack, 5 GN 1/1, 85mm pitch PNC 922740	
•	Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628		• 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm	
	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630		Tray for traditional static cooking, PNC 922746 H=100mm	
	Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922632		• Double-face griddle, one side ribbed PNC 922747 and one side smooth, 400x600mm	
•	 Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm 	PNC 922635		Trolley for grease collection kit PNC 922752	
	Stainless steel drain kit for 6 & 10 GN	PNC 922636		 Water inlet pressure reducer Kit for installation of electric power PNC 922774 	
	oven, dia=50mm • Plastic drain kit for 6 &10 GN oven,	PNC 922637		peak management system for 6 & 10 GN Oven	
	dia=50mm Trolley with 2 tanks for grease	PNC 922638		Door stopper for 6 & 10 GN Oven - PNC 922775 Marine	
	collection	1100 722000	-	Extension for condensation tube, 37cm PNC 922776	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639		Non-stick universal pan, GN 1/1, PNC 925000 H=20mm	
	for drain) • Wall support for 6 GN 1/1 oven	PNC 922643		Non-stick universal pan, GN 1/ 1, PNC 925001 H=40mm	
	Dehydration tray, GN 1/1, H=20mm	PNC 922651		Non-stick universal pan, GN 1/1, PNC 925002	
	Flat dehydration tray, GN 1/1	PNC 922652		H=60mm	-
	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be	PNC 922653		• Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1	
	fitted with the exception of 922382			Aluminum grill, GN 1/1 PNC 925004	
	 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch 	PNC 922655		Frying pan for 8 eggs, pancakes, PNC 925005 hamburgers, GN 1/1	
	 Stacking kit for 6 GN 1/1 combi oven on 	PNC 022657		Flat baking tray with 2 edges, GN 1/1 PNC 925006	
-	15&25kg blast chiller/freezer crosswise	1110 /2200/		Baking tray for 4 baguettes, GN 1/1 PNC 925007	
•	Heat shield for stacked ovens 6 GN 1/1	PNC 922660		Potato baker for 28 potatoes, GN 1/1 PNC 925008	
	on 6 GN 1/1			Non-stick universal pan, GN 1/2, PNC 925009 H=20mm	
	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661		 Non-stick universal pan, GN 1/2, PNC 925010 H=40mm 	
	Heat shield for 6 GN 1/1 oven	PNC 922662		Non-stick universal pan, GN 1/2, PNC 925011	
•	Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1	PNC 922679		H=60mm	_
	electric oven (old stacking kit 922319 is also needed)			Compatibility kit for installation on PNC 930217 previous base GN 1/1	
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684		Recommended Detergents	
•	Kit to fix oven to the wall	PNC 922687		C25 Rinse & Descale Tabs, 50 tabs PNC 0S2394	
	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690		 bucket C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395 bags bucket 	
•	Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine	PNC 922691		bugs bucket	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693			
•	Open Base with tray support for 6 & 10 GN 1/1 Oven - Marine	PNC 922698			
	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 & PNC 922718 10 GN 1/1 electric ovens



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Electrolux



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Electric

Supply voltage:
227610 (ECOE61K2E0)
227620 (ECOE61K2D0)
Electrical power, default:
Electrical power max.:
227610 (ECOE61K2E0)
227620 (ECOE61K2D0)
Circuit breaker required

380-415 V/3 ph/50-60 Hz 440 V/3 ph/50-60 Hz 11.1 kW

(Marine)

11.8 kW 11.5 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.

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:

installation.	
Clearance: Suggested clearance for	Clearance: 5 cm rear and right hand sides.
service access:	50 cm left hand side.
Capacity:	
Trays type: Max load capacity:	6 - 1/1 Gastronorm 30 kg
Max load capacity.	JUKg
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:	0.84 m³
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

51 15/16 " 1319 mm 7 3/8 " 188 mm 8 7/16 " 214 mm 18 3/4 " 477 mm 15/16 " 50 mm 2 3/16 " 123 mm 13/16 " D 55 mm CWI1 Ô Ψ CWI2 Θ ΕI 1 15/16 " 1 15/16 " 50 mm 50 mm 4 Ø 5 2 9/16 " 65 mm



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