

# SkyLine Premium Electric Combi Oven 6GN1/1 (Marine)

ITEM #	
MODEL #	
NAME #	_
SIS #	
AIA #	



227810 - 227820 - 227830

# **Short Form Specification**

## Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 5 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, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration 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 and double-step opening.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch, with tray stopper.

### **Main Features**

- Digital interface with LED backlight buttons with guided selection.
- 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).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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 with integrated descale of the steam generator. 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).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

#### APPROVAL:





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### 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.
- Seamless 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.

# 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
- Reduced powerfunction for customized slow cooking cycles.

# **Included Accessories**

• 1 of 4 flanged feet for 6 & 10 GN, 2", PNC 922351 100-130mm

# Optional Accessories

_	P		
•	External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	
•	Water softener with cartridge and flow meter (high steam usage)	PNC 920003	
•	Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs per day full steam)	PNC 920004	

- PNC 921305 Water softener with salt for ovens with 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)
- PNC 922017 • Pair of AISI 304 stainless steel grids, 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 PNC 922062 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
- perforated aluminum with silicon coating, 400x600x38mm • Baking tray with 4 edges in perforated PNC 922190
- aluminum, 400x600x20mm · Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm
- Pair of frying baskets • AISI 304 stainless steel bakery/pastry grid 400x600mm
- Double-step door opening kit Grid for whole chicken (8 per grid -1,2kg each), GN 1/1
- Grease collection tray, GN 1/1, H=100

<ul> <li>Kit universal skewer rack and 4 long skewers for Lenghtwise ovens</li> </ul>	PNC 922324	
Universal skewer rack	PNC 922326	
<ul> <li>4 long skewers</li> </ul>	PNC 922327	
<ul> <li>Volcano Smoker for lengthwise and crosswise oven</li> </ul>	PNC 922338	
<ul> <li>Multipurpose hook</li> </ul>	PNC 922348	
<ul> <li>4 flanged feet for 6 &amp; 10 GN, 2", 100-130mm</li> </ul>	PNC 922351	
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> </ul>	PNC 922362	
<ul> <li>Tray support for 6 &amp; 10 GN 1/1 disassembled open base</li> </ul>	PNC 922382	
Wall mounted detergent tank holder	PNC 922386	
USB single point probe	PNC 922390	
• IoT module for SkyLine ovens and blast chiller/freezers	PNC 922421	
<ul> <li>Stacking kit for 6 GN 1/1 oven on electric 6&amp;10 GN 1/1 oven, h=150mm - Marine</li> </ul>	PNC 922422	
Wall sealing kit for stacked electric     Wall sealing kit for stacked electric	PNC 922424	

	ovens 6 GN 1/1 on 6 GN 1/1 - Marine		
•	Wall sealing kit for stacked electric ovens 6 GN 1/1 on 10 GN 1/1 - Marine	PNC 922425	
•	Tray rack with wheels, 6 GN 1/1, 65mm pitch	PNC 922600	

•	Tray rack with wheels, 5 GN 1/1, 80mm pitch	PNC 922606
•	Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and	PNC 922607

- blast chiller freezer, 80mm pitch (5 runners) • Slide-in rack with handle for 6 & 10 GN PNC 922610 1/1 oven
- Open base with tray support for 6 & 10 PNC 922612 GN 1/1 oven Cupboard base with tray support for 6 PNC 922614
- & 10 GN 1/1 oven Hot cupboard base with tray support PNC 922615 for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays
- External connection kit for liquid PNC 922618 detergent and rinse aid • Grease collection kit for GN 1/1-2/1 PNC 922619 cupboard base (trolley with 2 tanks,
- open/close device for drain) Stacking kit for 6+6 GN 1/1 ovens on PNC 922620 electric 6+10 GN 1/1 GN ovens
- Trolley for slide-in rack for 6 & 10 GN 1/1 PNC 922626 oven and blast chiller freezer • Trolley for mobile rack for 2 stacked 6 PNC 922628 GN 1/1 ovens on riser
- Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922630 or 10 GN 1/1 ovens Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632
- GN 1/1 oven on base • Riser on wheels for stacked 2x6 GN 1/1 PNC 922635 ovens, height 250mm
- • Stainless steel drain kit for 6 & 10 GN PNC 922636 oven, dia=50mm • Plastic drain kit for 6 &10 GN oven, PNC 922637 dia=50mm













PNC 922189

PNC 922239

PNC 922264

PNC 922265

PNC 922266

PNC 922321

Trolley with 2 tanks for grease

collection

PNC 922638



# SkyLine Premium Electric Combi Oven 6GN1/1 (Marine)

•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639		<ul> <li>Non-stick universal pan, GN 1/1, H=20mm</li> </ul>	
_	for drain) Wall support for 6 GN 1/1 oven	PNC 922643		<ul> <li>Non-stick universal pan, GN 1/1, H=40mm</li> </ul>	
	Dehydration tray, GN 1/1, H=20mm	PNC 922651		Non-stick universal pan, GN 1/1, PNC 925002 H=60mm	
•	Flat dehydration tray, GN 1/1	PNC 922652			
•	Open base for 6 & 10 GN 1/1 oven,	PNC 922653		<ul> <li>Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1</li> </ul>	
	disassembled - NO accessory can be			• Aluminum grill, GN 1/1 PNC 925004	
	fitted with the exception of 922382	DNIC 000/55		• Frying pan for 8 eggs, pancakes, PNC 925005	_
•	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm	PNC 922000		hamburgers, GN 1/1	
	pitch			• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
•	Stacking kit for 6 GN 1/1 combi oven on	PNC 922657		<ul> <li>Baking tray for 4 baguettes, GN 1/1</li> <li>PNC 925007</li> </ul>	
	15&25kg blast chiller/freezer crosswise	DVIC 000//0		<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> <li>PNC 925008</li> </ul>	
•	Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660		<ul> <li>Non-stick universal pan, GN 1/2, H=20mm</li> </ul>	
•	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661		<ul> <li>Non-stick universal pan, GN 1/2, H=40mm</li> </ul>	
•	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			H=60mm	_
	1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is	722077	_	<ul> <li>Compatibility kit for installation on previous base GN 1/1</li> </ul>	
	also needed)				
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684		<ul> <li>Recommended Detergents</li> <li>C25 Rinse &amp; Descale tab 2in1 rinse aid PNC 0S2394</li> </ul>	
•	Kit to fix oven to the wall	PNC 922687		and descaler in disposable tablets for	
•	Tray support for 6 & 10 GN 1/1 oven	PNC 922690		Skyline ovens Professional 2in1 rinse aid	
	base			and descaler in disposable tablets for new generation ovens with automatic	
•	Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine	PNC 922691		washing system. Suitable for all types of water. Packaging:	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		• C22 Cleaning Tab Disposable PNC 0S2395	
•	Open Base with tray support for 6 & 10 GN 1/1 Oven - Marine	PNC 922698		detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic	
•	Detergent tank holder for open base	PNC 922699		washing system. Suitable for all types of	
	Bakery/pastry runners 400x600mm for	PNC 922702		water. Packaging: 1 drum of 100 65g	
_	6 & 10 GN 1/1 oven base	1110 722702	_	tablets. each	
•	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			
•	Condensation hood with fan for 6 & 10	PNC 922723			
	GN 1/1 electric oven Exhaust hood with fan for 6 & 10 GN 1/1	DNC 022728			
	ovens				
•	Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733			
•	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	PNC 922747			
	and one side smooth, 400x600mm	DNIC 022752			
	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			
•	Door stopper for 6 & 10 GN Oven - Marine	PNC 922775			
•	Extension for condensation tube, 37cm	PNC 922776			







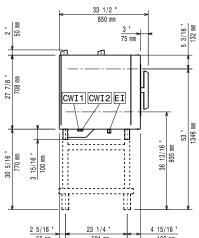




# SkyLine Premium Electric Combi Oven 6GN1/1 (Marine)

# 34 1/8 D 8 12 11/16 " 14 3/16 360 mm 322 mm 7 5/16 185 mm 2 5/16 2 5/16 ' 29 9/16

Side 33 1/2

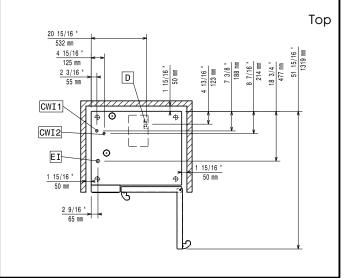


CWII Cold Water inlet 1 (cleaning) Cold Water Inlet 2 (steam CWI2 generator)

Electrical inlet (power)

Drain

DO Overflow drain pipe



### **Electric**

Front

Supply voltage:

227810 (ECOE61B2E0) 380-415 V/3 ph/50-60 Hz 227820 (ECOE61B2D0) 440 V/3 ph/50-60 Hz 227830 (ECOE61B2F0) 480 V/3 ph/60 Hz

Electrical power, default: 11.1 kW

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

Electrical power max.:

227810 (ECOE61B2E0) 11.8 kW 227820 (ECOE61B2D0) 11.5 kW 11.1 kW 227830 (ECOE61B2F0)

#### Water:

Water inlet connections "CWI1-

3/4" CWI2": Pressure, bar min/max: 1-6 bar Drain "D": 50mm Max inlet water supply 30 °C

temperature: Chlorides: <17 ppm Conductivity: >50 µS/cm

Electrolux Professional recommends the use of treated water,

based on testing of specific water conditions.

Please refer to user manual for detailed water quality

information.

#### Installation:

Clearance:

Clearance: 5 cm rear and 227810 (ECOE61B2E0)

right hand sides.

Clearance: 5 cm rear and 227820 (ECOE61B2D0) right hand sides.

Suggested clearance for

service access:

227810 (ECOE61B2E0) 50 cm left hand side. 227820 (ECOE61B2D0) 50 cm left hand side.

Capacity:

Trays type: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

# **Key Information:**

Door hinges:

External dimensions, Width: 867 mm 775 mm External dimensions, Depth: External dimensions, Height: 808 mm Net weight: 227810 (ECOE61B2E0) 114 kg 227820 (ECOE61B2D0)

114 kg 227830 (ECOE61B2F0) 117 kg Shipping weight: 131 kg

227810 (ECOE61B2E0)

227820 (ECOE61B2D0) 131 kg 227830 (ECOE61B2F0) 134 kg

Shipping volume:

0.85 m<sup>3</sup> 227810 (ECOE61B2E0) 227820 (ECOE61B2D0) 0.84 m<sup>3</sup> 227830 (ECOE61B2F0) 0.89 m<sup>3</sup>









