

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

### 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

### Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all

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

- 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

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

### 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.

### Included Accessories

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

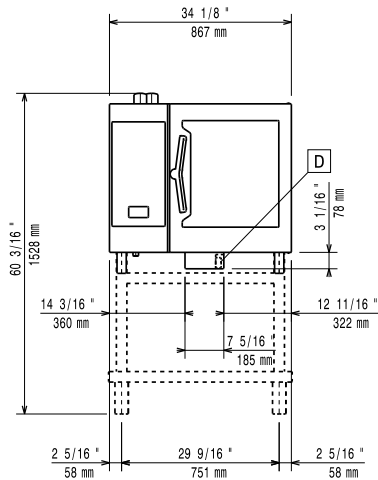
### Optional Accessories

- 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
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191
- Pair of frying baskets PNC 922239

- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264
- Double-step door opening kit PNC 922265
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Grease collection tray, GN 1/1, H=100 mm PNC 922321
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Volcano Smoker for lengthwise and crosswise oven PNC 922338
- Multipurpose hook PNC 922348
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Tray support for 6 & 10 GN 1/1 disassembled open base 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
- Stacking kit for 6 GN 1/1 oven on electric 6&10 GN 1/1 oven, h=150mm - Marine PNC 922422
- Wall sealing kit for stacked electric ovens 6 GN 1/1 on 6 GN 1/1 - Marine PNC 922424
- 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 blast chiller freezer, 80mm pitch (5 runners) PNC 922607
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610
- Open base with tray support for 6 & 10 GN 1/1 oven PNC 922612
- Cupboard base with tray support for 6 & 10 GN 1/1 oven PNC 922614
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays PNC 922615
- External connection kit for liquid detergent and rinse aid PNC 922618
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) PNC 922619
- Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens PNC 922620
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626
- Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser PNC 922628
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base PNC 922632

• Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635	<input type="checkbox"/>	• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>	• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<input type="checkbox"/>
• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>	• Door stopper for 6 & 10 GN Oven - Marine	PNC 922775	<input type="checkbox"/>
• Trolley with 2 tanks for grease collection	PNC 922638	<input type="checkbox"/>	• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>
• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>
• Wall support for 6 GN 1/1 oven	PNC 922643	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>
• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>
• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	<input type="checkbox"/>	• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>
• Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise	PNC 922657	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660	<input type="checkbox"/>	• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>
• Heat shield for 6 GN 1/1 oven	PNC 922662	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	<input type="checkbox"/>
• 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)	PNC 922679	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	<input type="checkbox"/>
• Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	<input type="checkbox"/>	• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>	• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	<input type="checkbox"/>	<b>Recommended Detergents</b>		
• Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine	PNC 922691	<input type="checkbox"/>	• C25 Rinse & Descale tab 2in1 rinse aid and descaler in disposable tablets for Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g tablets. each	PNC 0S2394	<input type="checkbox"/>
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>	• C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 100 65g tablets. each	PNC 0S2395	<input type="checkbox"/>
• Open Base with tray support for 6 & 10 GN 1/1 Oven - Marine	PNC 922698	<input type="checkbox"/>			
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>			
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>			
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>			
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>			
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>			
• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	<input type="checkbox"/>			
• Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	<input type="checkbox"/>			
• Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	<input type="checkbox"/>			
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>			
• Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	<input type="checkbox"/>			
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>			
• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>			
• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>			

Front

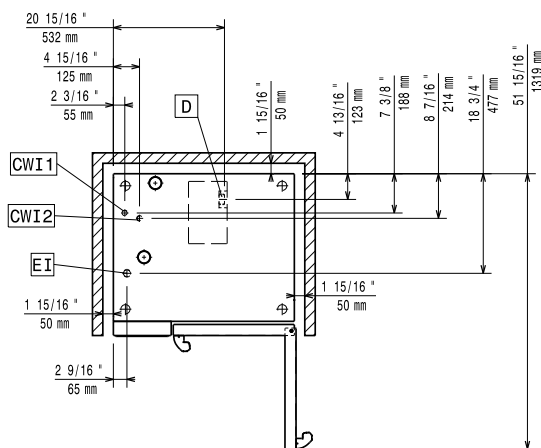


Side



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

Top



## Electric

### Supply voltage:

227810 (ECO61B2E0)	380-415 V/3 ph/50-60 Hz
227820 (ECO61B2D0)	440 V/3 ph/50-60 Hz
227830 (ECO61B2F0)	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 (ECO61B2E0)	11.8 kW
227820 (ECO61B2D0)	11.5 kW
227830 (ECO61B2F0)	11.1 kW

## 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

Chlorides:

&lt;17 ppm

Conductivity:

&gt;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:

227810 (ECO61B2E0)

Clearance: 5 cm rear and right hand sides.

227820 (ECO61B2D0)

Clearance: 5 cm rear and right hand sides.

### Suggested clearance for service access:

227810 (ECO61B2E0)

50 cm left hand side.

227820 (ECO61B2D0)

50 cm left hand side.

## Capacity:

Trays type:

6 - 1/1 Gastronorm

Max load capacity:

30 kg

## Key Information:

### Door hinges:

External dimensions, Width: 867 mm

External dimensions, Depth: 775 mm

External dimensions, Height: 808 mm

### Net weight:

227810 (ECO61B2E0) 114 kg

227820 (ECO61B2D0) 114 kg

227830 (ECO61B2F0) 117 kg

### Shipping weight:

227810 (ECO61B2E0) 131 kg

227820 (ECO61B2D0) 131 kg

227830 (ECO61B2F0) 134 kg

### Shipping volume:

 227810 (ECO61B2E0) 0.85 m<sup>3</sup>

 227820 (ECO61B2D0) 0.84 m<sup>3</sup>

 227830 (ECO61B2F0) 0.89 m<sup>3</sup>

## ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.