

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 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







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

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



GN 1/1 ovens on riser

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

Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens
 Water softener with cartridge and flow PNC 920003
- meter (high steam usage)

 Water filter with cartridge and flow mater for 6 & 10 GN 1/1 evens flow.
- meter for 6 & 10 GN 1/1 ovens (low-medium steam usage less than 2hrs per day full steam)

 Water softener with salt for ovens with
- 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
- Wheel kit follow a follow fit and 2/1 GN oven base (not for the disassembled one)
 Pair of AISI 304 stainless steel grids,
- Full of Al31 304 stuffless steel grids, GN 1/1
 Pair of grids for whole chicken (8 per
- grid 1,2kg each), GN 1/1

 AISI 304 stainless steel grid, GN 1/1
- Grid for whole chicken (4 per grid -1,2kg each), GN 1/2
- External side spray unit (needs to be 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, 400x600x20mm
- 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	

IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).
 Stacking kit for 6 GN 1/1 oven on PNC 922422

Wall mounted detergent tank holder

USB single point probe

PNC 922386

PNC 922390

- electric 6&10 GN 1/1 oven, h=150mm -Marine

 • Wall sealing kit for stacked electric

 PNC 922424
- ovens 6 GN 1/1 on 6 GN 1/1 Marine

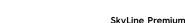
 Wall sealing kit for stacked electric

 PNC 922425
- ovens 6 GN 1/1 on 10 GN 1/1 Marine
 Grease collection kit for ovens GN 1/1 & PNC 922438 2/1 (2 plastic tanks, connection valve with pipe for drain)
- Tray rack with wheels, 6 GN 1/1, 65mm pNC 922600 pitch
 Tray rack with wheels, 5 GN 1/1, 80mm PNC 922606
- 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 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 detergent and rinse aid
 Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks,

 PNC 922618

 PNC 922619
- 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



Electric Combi Oven 6GN1/1 (Marine)











PNC 922017

PNC 922036

PNC 922062

PNC 922086

PNC 922171

PNC 922189

PNC 922191



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

•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630		• Tray for traditional static cooking, H=100mm	PNC 922746	[
•	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 and one side smooth, 400x600mm 	PNC 922747	[
•	Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635		Trolley for grease collection kitWater inlet pressure reducer	PNC 922752 PNC 922773]
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		Kit for installation of electric power peak management system for 6 & 10	PNC 922774	(
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		GN Oven • Door stopper for 6 & 10 GN Oven -	PNC 922775	[
•	Trolley with 2 tanks for grease collection	PNC 922638		Marine • 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, H=20mm 	PNC 925000	[
_	for drain)	DNC 0224/7		 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001	[
	Wall support for 6 GN 1/1 oven Dehydration tray, GN 1/1, H=20mm	PNC 922643 PNC 922651		Non-stick universal pan, GN 1/1,	PNC 925002	[
	Flat dehydration tray, GN 1/1	PNC 922652		H=60mm	1110 720002	,
	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be	PNC 922653		Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	[
	fitted with the exception of 922382	DNC 000/FF		Aluminum grill, GN 1/1 Trying non for 8 aggs nanogless	PNC 925004 PNC 925005	ļ
•	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, hamburgers, GN 1/1 Flat baking tray with 2 edges, GN 1/1 	PNC 925005 PNC 925006	ſ
•	Stacking kit for 6 GN 1/1 combi oven on	PNC 922657		 Baking tray for 4 baguettes, GN 1/1 	PNC 925007	,
	15&25kg blast chiller/freezer crosswise			 Potato baker for 28 potatoes, GN 1/1 	PNC 925008	
	Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660		Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	[
	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661		 Non-stick universal pan, GN 1/2, H=40mm 	PNC 925010	[
	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 electric oven (old stacking kit 922319 is also needed)	PNC 922679		H=60mmCompatibility kit for installation on previous base GN 1/1	PNC 930217	[
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684		Recommended Detergents • C25 Rinse & Descale Tabs, 50 tabs	PNC 0S2394	١
	Kit to fix oven to the wall	PNC 922687		bucket	1110 002071	
	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690		 C22 Cleaning Tabs, phosphate-free, 100 bags bucket 	PNC 0S2395	[
	Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine					
	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm					
	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				
	Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723				
	Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	_			
	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				





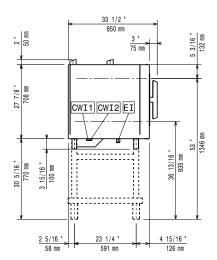






SkyLine Premium Electric Combi Oven 6GN1/1 (Marine)

Front 34 1/8 867 D 3/16 1 1528 mr 8 12 11/16 " 14 3/16 322 mm 7 5/16 2 5/16 29 9/16 2 5/16 '

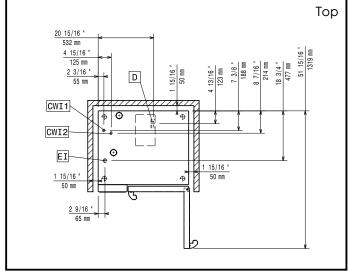


Cold Water inlet 1 (cleaning) CWII CWI2 Cold Water Inlet 2 (steam generator)

Electrical inlet (power)

Drain

DO Overflow drain pipe



Electric

Supply voltage:

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

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 227830 (ECOE61B2F0) 11.1 kW

Water:

Side

Water inlet connections "CWI1-

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

30 °C temperature: Chlorides: <45 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 right 227810 (ECOE61B2E0)

hand sides.

Clearance: 5 cm rear and right

227820 (ECOE61B2D0) hand sides. Suggested clearance for service

access:

227810 (ECOE61B2E0) 50 cm left hand side. 227820 (ECOE61B2D0) 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 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: 227810 (ECOE61B2E0) 131 kg 227820 (ECOE61B2D0) 131 kg 134 kg 227830 (ECOE61B2F0)

Shipping volume:

227810 (ECOE61B2E0) 0.85 m³ 227820 (ECOE61B2D0) 0.84 m³ 227830 (ECOE61B2F0) 0.89 m³

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards: 45001; ISO 50001

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

