**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).

APPROVAL:

## 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

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 power function for customized slow cooking cycles.

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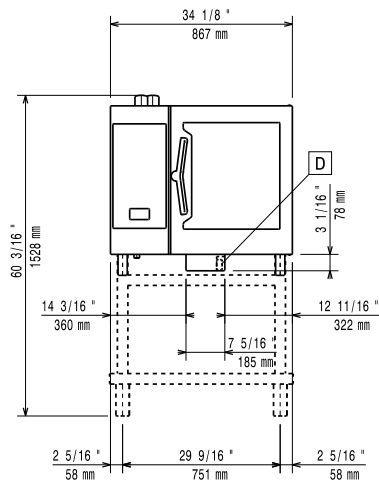- 1 of Door stopper for 6 & 10 GN Oven - Marine — PNC 922775

## Optional Accessories
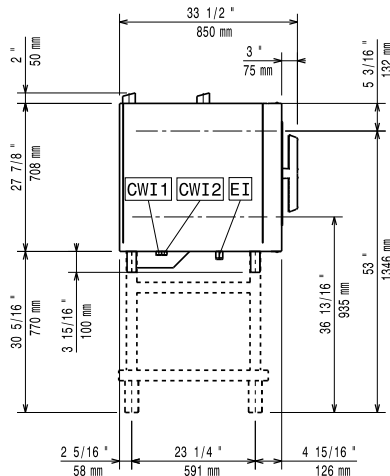| | | |
|---|---|---|
| External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens | PNC 864388 | ❏ |
| Water softener with cartridge and flow meter (high steam usage) | PNC 920003 | ❏ |
| Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium 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 OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). | 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 | ❏ |
| Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) | PNC 922438 | ❏ |
| 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 ❑
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm — PNC 922636 ❑
- Plastic drain kit for 6 &10 GN oven, dia=50mm — PNC 922637 ❑
- Trolley with 2 tanks for grease collection — PNC 922638 ❑
- Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) — PNC 922639 ❑
- Wall support for 6 GN 1/1 oven — PNC 922643 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 — 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 oven on 15&25kg blast chiller/freezer crosswise — PNC 922657 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 — PNC 922660 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 — PNC 922661 ❑
- Heat shield for 6 GN 1/1 oven — PNC 922662 ❑
- 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 ❑
- Fixed tray rack for 6 GN 1/1 and 400x600mm grids — PNC 922684 ❑
- Kit to fix oven to the wall — PNC 922687 ❑
- Tray support for 6 & 10 GN 1/1 oven base — PNC 922690 ❑
- Tray support with stopper for 6 & 10 GN 1/1 Oven Base - Marine — PNC 922691 ❑
- 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 ❑
- 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 ❑

- Tray for traditional static cooking, H=100mm — PNC 922746 ❑
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❑
- 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 ❑
- Non-stick universal pan, GN 1/1, H=20mm — PNC 925000 ❑
- Non-stick universal pan, GN 1/ 1, H=40mm — PNC 925001 ❑
- Non-stick universal pan, GN 1/1, H=60mm — PNC 925002 ❑
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 — PNC 925003 ❑
- Aluminum grill, GN 1/1 — PNC 925004 ❑
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 — PNC 925005 ❑
- Flat baking tray with 2 edges, GN 1/1 — PNC 925006 ❑
- Baking tray for 4 baguettes, GN 1/1 — PNC 925007 ❑
- Potato baker for 28 potatoes, GN 1/1 — PNC 925008 ❑
- Non-stick universal pan, GN 1/2, H=20mm — PNC 925009 ❑
- Non-stick universal pan, GN 1/2, H=40mm — PNC 925010 ❑
- Non-stick universal pan, GN 1/2, H=60mm — PNC 925011 ❑
- Compatibility kit for installation on previous base GN 1/1 — PNC 930217 ❑

## Recommended Detergents

- C25 Rinse & Descale Tabs, 50 tabs bucket — PNC 0S2394 ❑
- C22 Cleaning Tabs, phosphate-free, 100 bags bucket — PNC 0S2395 ❑

**ELECTROLUX PROFESSIONAL**

## Front

```
34 1/8 "
867 mm

60 3/16 "
1528 mm

D
3 1/16 "
78 mm

14 3/16 "        12 11/16 "
360 mm          322 mm

7 5/16 "
185 mm

2 5/16 "    29 9/16 "    2 5/16 "
58 mm       751 mm       58 mm
```

## Side

```
33 1/2 "
850 mm

2 "        3 "          5 3/16 "
50 mm      75 mm        132 mm

27 7/8 "
708 mm

CWI1  CWI2  EI

53 "
1346 mm

36 13/16 "
935 mm

30 5/16 "
770 mm

3 15/16 "
100 mm

2 5/16 "    23 1/4 "    4 15/16 "
58 mm       591 mm      126 mm
```
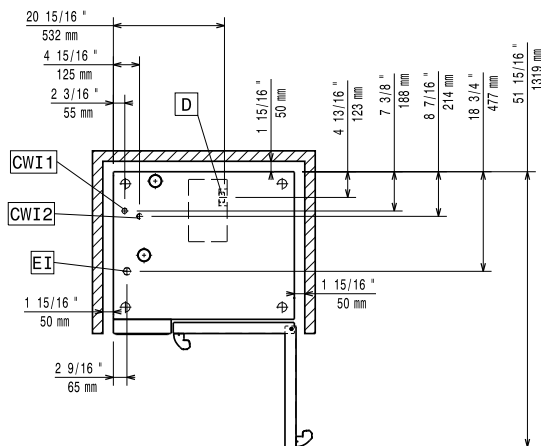
CWI1 = Cold Water inlet 1 (cleaning)       EI = Electrical inlet (power)
CWI2 = Cold Water Inlet 2 (steam generator)
D    = Drain
DO   = Overflow drain pipe

## Top

```
20 15/16 "
532 mm

4 15/16 "
125 mm

2 3/16 "
55 mm

D

1 15/16 "
50 mm

CWI1                4 13/16 "  7 3/8 "  8 7/16 "  18 3/4 "  51 15/16 "
                    123 mm     188 mm   214 mm    477 mm    1319 mm
CWI2

EI

1 15/16 "
50 mm

2 9/16 "
65 mm
```

## Electric

**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 |
| **227830 (ECOE61B2F0)** | 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:** | <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:**

| | |
|---|---|
| **227810 (ECOE61B2E0)** | Clearance: 5 cm rear and right hand sides. |
| **227820 (ECOE61B2D0)** | Clearance: 5 cm rear and 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 |
| **External dimensions, Depth:** | 775 mm |
| **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 |
| **227830 (ECOE61B2F0)** | 134 kg |
| **Shipping volume:** | |
| **227810 (ECOE61B2E0)** | 0.85 m³ |
| **227820 (ECOE61B2D0)** | 0.84 m³ |
| **227830 (ECOE61B2F0)** | 0.89 m³ |

## ISO Certificates

| | |
|---|---|
| **ISO Standards:** | ISO 9001; ISO 14001; ISO 45001; ISO 50001 |