

SkyLine ProS Electric Combi Oven 6GN1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217610 (ECOE61K2C0)

SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning

217620 (ECOE61K2A0)

SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning

Short Form Specification

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 16 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.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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).
- 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.
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.
- 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

APPROVAL:





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USB probe for sous-vide cooking

skewers for Lenghtwise ovens

Universal skewer rack

4 Iona skewers

crosswise oven

100-130mm

each), GN 1/1

chiller/freezers

pitch

pitch

runners)

Multipurpose hook

Grease collection tray, GN 1/1, H=100

• Kit universal skewer rack and 4 long

• Volcano Smoker for lengthwise and

4 flanged feet for 6 & 10 GN, 2",

Tray support for 6 & 10 GN 1/1

disassembled open base

• USB single point probe

Grid for whole duck (8 per grid - 1,8kg

Wall mounted detergent tank holder

Tray rack with wheels, 6 GN 1/1, 65mm

• Tray rack with wheels, 5 GN 1/1, 80mm

Bakery/pastry tray rack with wheels

400x600mm for 6 GN 1/1 oven and

blast chiller freezer, 80mm pitch (5

• IoT module for SkyLine ovens and blast PNC 922421

PNC 922281

PNC 922321

PNC 922324

PNC 922326

PNC 922327

PNC 922338

PNC 922348

PNC 922351

PNC 922362

PNC 922382

PNC 922386

PNC 922390

PNC 922600

PNC 922606

PNC 922607

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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 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 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.

time and energy efficiency point of view			Slide-in rack with handle for 6 & 10 GN PNC 922610 1/1 oven	
Optional Accessories	DVIC 000007		 Open base with tray support for 6 & 10 PNC 922612 GN 1/1 oven 	
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		 External connection kit for liquid PNC 922618 detergent and rinse aid 	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003		 Grease collection kit for GN 1/1-2/1 PNC 922619 cupboard base (trolley with 2 tanks, open/close device for drain) 	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017		• Stacking kit for 6+6 GN 1/1 ovens on PNC 922620 electric 6+10 GN 1/1 GN ovens	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036		 Trolley for slide-in rack for 6 & 10 GN 1/1 PNC 922626 oven and blast chiller freezer 	
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		GN 1/1 ovens on riser Trolley for mobile rack for 6 GN 1/1 on 6 PNC 922630	
External side spray unit (needs to be	PNC 922171		or 10 GN 1/1 ovens	_
mounted outside and includes support to be mounted on the oven)			 Riser on feet for 2 6 GN 1/1 ovens or a 6 PNC 922632 GN 1/1 oven on base 	
Baking tray for 5 baguettes in perforated aluminum with silicon	PNC 922189		 Riser on wheels for stacked 2x6 GN 1/1 PNC 922635 ovens, height 250mm 	
coating, 400x600x38mmBaking tray with 4 edges in perforated	PNC 922190		 Stainless steel drain kit for 6 & 10 GN PNC 922636 oven, dia=50mm 	
aluminum, 400x600x20mm	FINC 922190	_	•	
Baking tray with 4 edges in aluminum,	PNC 922191		dia=50mm	
400x600x20mm • Pair of frying baskets	PNC 922239		 Trolley with 2 tanks for grease PNC 922638 collection 	
 AISI 304 stainless steel bakery/pastry 	PNC 922264			
grid 400x600mm		_	open base (2 tanks, open/close device	_
 Double-step door opening kit 	PNC 922265		for drain)	
Grid for whole chicken (8 per grid - 12kg agch) GN 1/1	PNC 922266			



1,2kg each), GN 1/1









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	Wall support for 6 GN 1/1 oven	PNC 922643		• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	
	Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1	PNC 922651 PNC 922652		Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	
•	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be	PNC 922653			PNC 925002	
•	fitted with the exception of 922382 Bakery/pastry rack kit for 6 GN 1/1 oven	PNC 922655		Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
	with 5 racks 400x600mm and 80mm				PNC 925004	
•	Stacking kit for 6 GN 1/1 combi oven on	PNC 922657		9	PNC 925005	
•	15&25kg blast chiller/freezer crosswise Heat shield for stacked ovens 6 GN 1/1	PNC 922660		• Flat baking tray with 2 edges, GN 1/1	PNC 925006	
•	on 6 GN 1/1 Heat shield for stacked ovens 6 GN 1/1	PNC 922661		• •	PNC 925007 PNC 925008	
	on 10 GN 1/1 Heat shield for 6 GN 1/1 oven	PNC 922662		• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	
	Compatibility kit for installation of 6 GN			• Non-stick universal pan, GN 1/2,	PNC 925010	
	1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed)				PNC 925011	
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684			PNC 930217	
_	Kit to fix oven to the wall	PNC 922687		previous base GN 1/1		
				Recommended Detergents		
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690			PNC 0S2394	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		and descaler in disposable tablets for Skyline ovens Professional 2in1 rinse aid	1110 002074	_
•	Detergent tank holder for open base	PNC 922699		and descaler in disposable tablets for		
	Bakery/pastry runners 400x600mm for	PNC 922702		new generation ovens with automatic washing system. Suitable for all types of		
•	6 & 10 GN 1/1 oven base	1110 722702	_	water. Packaging: 1 drum of 50 30g		
•	Wheels for stacked ovens	PNC 922704		tablets. each		
	Mesh grilling grid, GN 1/1	PNC 922713		C22 Cleaning Tab Disposable	PNC 0S2395	
		PNC 922714		detergent tablets for SkyLine ovens		_
	Probe holder for liquids			Professional detergent for new		
	Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	_	generation ovens with automatic washing system. Suitable for all types of		
	Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens			water. Packaging: 1 drum of 100 65g tablets. each		
	Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723				
•	Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens	PNC 922727				
•	Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728				
	Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732				
•	Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733				
•	Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737				
•	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				
•	Extension for condensation tube, 37cm	PNC 922776				





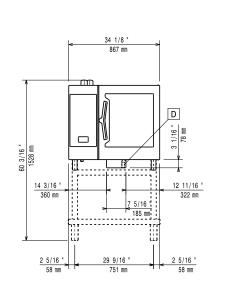


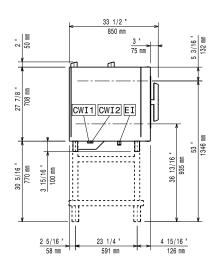






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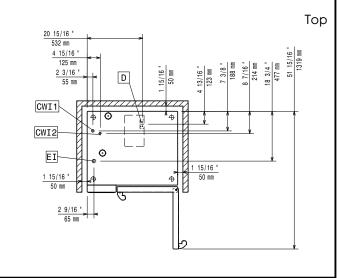


CWII Cold Water inlet 1 (cleaning) Cold Water Inlet 2 (steam CWI2

Electrical inlet (power)

generator) Drain

DO Overflow drain pipe



Electric

Front

Side

Supply voltage:

217610 (ECOE61K2C0) 220-240 V/3 ph/50-60 Hz 217620 (ECOE61K2A0) 380-415 V/3N ph/50-60 Hz

Electrical power, default:

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.

11.8 kW Electrical power max.:

Circuit breaker required

Water:

Water inlet connections "CWI1-

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

Max inlet water supply

30 °C temperature:

5 °fH / 2.8 °dH Hardness: Chlorides: <10 ppm

Conductivity:

217610 (ECOE61K2C0) $0 \mu S/cm$ 217620 (ECOE61K2A0) >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: 5 cm rear and

right hand sides. Clearance:

Suggested clearance for service access:

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: 107 kg 124 kg Shipping weight: 0.89 m³ Shipping volume:

ISO Certificates

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









