Electrolux PROFESSIONAL

SkyLine Premium Electric Combi Oven 6GN1/1

ITEM #
MODEL #
NAME #
<u>SIS #</u>
AIA #



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

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.
- 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

APPROVAL:





	SkyLine	Premium
Electric	Combi Ove	n 6GN1/1

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.

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.

Optional Accessories

- External reverse osmosis filter for single PNC 864388 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 PNC 920004
- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (lowmedium steam usage - less than 2hrs per day full steam)
 PNC 920004
- Water softener with salt for ovens with PNC 921305 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)
- Pair of AISI 304 stainless steel grids, PNC 922017 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 PNC 922189 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 PNC 922239
 AISI 304 stainless steel bakery/pastry PNC 922264
- grid 400x600mm • Double-step door opening kit PNC 922265 • Grid for whole chicken (8 per grid - PNC 922266
- Grid for whole chicken (8 per grid -1,2kg each), GN 1/1
 Grease collection tray, GN 1/1, H=100 PNC
- Grease collection tray, GN 1/1, H=100 PNC 922321 mm

•	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 PNC 922421	
•	IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).	PNC 922421	
•	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	PNC 922637	

- oven, dia=50mm
 Plastic drain kit for 6 &10 GN oven, PNC 922637 dia=50mm
- Trolley with 2 tanks for grease PNC 922638



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•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639		 Kit for peal GN (
	for drain)		_	• Exte
	Wall support for 6 GN 1/1 oven	PNC 922643		
٠	Dehydration tray, GN 1/1, H=20mm	PNC 922651		• Non H=20
٠	Flat dehydration tray, GN 1/1	PNC 922652		• Non
٠	Open base for 6 & 10 GN 1/1 oven,	PNC 922653		● NON H=4(
	disassembled - NO accessory can be fitted with the exception of 922382			• Non H=60
•	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655		• Dou and
•	Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise	PNC 922657		AlunFryir
•	Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660		ham • Flat
	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661		BakiPoto
٠	Heat shield for 6 GN 1/1 oven	PNC 922662		Non
•	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=20 Non H=40 Non
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684		 Non H=60 Com
٠	Kit to fix oven to the wall	PNC 922687		• Con prev
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690		Reco
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		 C25 buck
٠	Detergent tank holder for open base	PNC 922699		• C22
•	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702		bag
٠	Wheels for stacked ovens	PNC 922704		
٠	Mesh grilling grid, GN 1/1	PNC 922713		
٠	Probe holder for liquids	PNC 922714		
•	Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718		
•	Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722		
•	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		
٠	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		
٠	Trolley for grease collection kit	PNC 922752		
٠	Water inlet pressure reducer	PNC 922773		

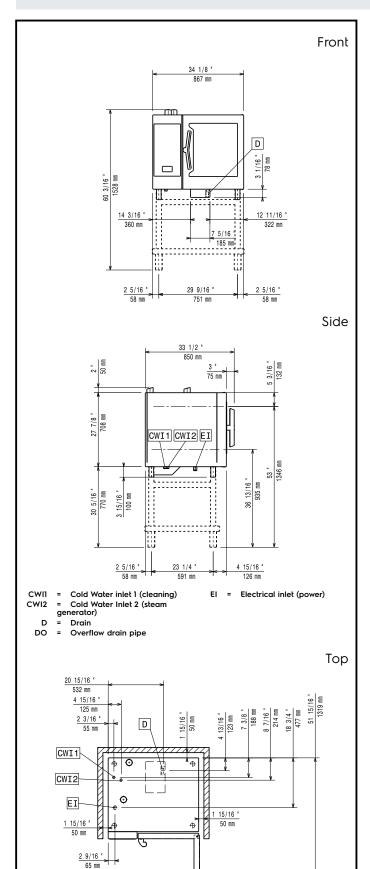
 Kit for installation of electric power peak management system for 6 & 10 GN Oven 	PNC 922774	
 Extension for condensation tube, 37cm 	PNC 922776	
 Non-stick universal pan, GN 1/1, H=20mm 	PNC 925000	
 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001	
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002	
 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	



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Interte

Supply voltage: 217810 (ECOE61B2C0) 220-240 V/3 ph/50-60 Hz 217820 (ECOE61B2A0) 380-415 V/3N ph/50-60 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. 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: <45 ppm Chlorides: 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

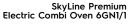
information.

Electric

Clearance: Suggested clearance for	Clearance: 5 cm rear and right hand sides.
service access:	50 cm left hand side.
Capacity:	
Trays type: Max load capacity:	6 - 1/1 Gastronorm 30 kg
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: 217810 (ECOE61B2C0) 217820 (ECOE61B2A0) Shipping volume:	867 mm 775 mm 808 mm 114 kg 131 kg 129 kg 0.89 m ³
ISO Certificates	

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001



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