

SkyLine Premium Electric Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



217810 (ECOE61B2C0)

SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

217820 (ECOE61B2A0)

SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

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

Main Features

- 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 (101 °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).
- 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.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

APPROVAL: _____

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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).

Sustainability



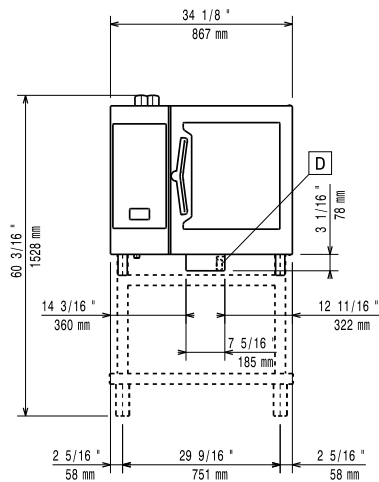
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.

Optional Accessories

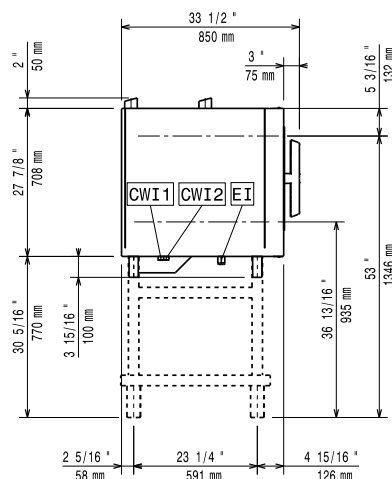
• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	☐	• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	☐
• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	☐	• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	☐
• Water filter with cartridge and flow meter for medium steam usage	PNC 920005	☐	• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	☐
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	☐	• Wall mounted detergent tank holder	PNC 922386	☐
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	☐	• USB single point probe	PNC 922390	☐
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	☐	• IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).	PNC 922421	☐
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	☐	• Connectivity router (WiFi and LAN)	PNC 922435	☐
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	☐	• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922438	☐
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	☐	• Tray rack with wheels, 6 GN 1/1, 65mm pitch	PNC 922600	☐
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	☐	• Tray rack with wheels, 5 GN 1/1, 80mm pitch	PNC 922606	☐
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	☐	• Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)	PNC 922607	☐
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	☐	• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	☐
• Pair of frying baskets	PNC 922239	☐	• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	☐
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	☐	• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	☐
• Double-step door opening kit	PNC 922265	☐	• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615	☐
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	☐	• External connection kit for liquid detergent and rinse aid	PNC 922618	☐
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	☐	• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	☐
• Kit universal skewer rack and 4 long skewers for Lengthwise ovens	PNC 922324	☐	• Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	☐
• Universal skewer rack	PNC 922326	☐	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	☐
• 4 long skewers	PNC 922327	☐	• Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628	☐
• Volcano Smoker for lengthwise and crosswise oven	PNC 922338	☐	• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	☐
• Multipurpose hook	PNC 922348	☐	• 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	☐	• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	☐
• Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	☐	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	☐
• Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise	PNC 922657	☐	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	☐
• Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660	☐	• Aluminum grill, GN 1/1	PNC 925004	☐
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	☐	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	☐
• Heat shield for 6 GN 1/1 oven	PNC 922662	☐	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	☐
• 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	☐	• Baking tray for 4 baguettes, GN 1/1	PNC 925007	☐
• Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	☐	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	☐
• Kit to fix oven to the wall	PNC 922687	☐	• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	☐
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	☐	• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	☐
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	☐	• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	☐
• Detergent tank holder for open base	PNC 922699	☐	• Compatibility kit for installation on previous base GN 1/1	PNC 930217	☐
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	☐	Recommended Detergents		
• Wheels for stacked ovens	PNC 922704	☐	• C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket	PNC 0S2394	☐
• Mesh grilling grid, GN 1/1	PNC 922713	☐	• C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395	☐
• 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	☐			
• 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	☐			
• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	☐			

Front

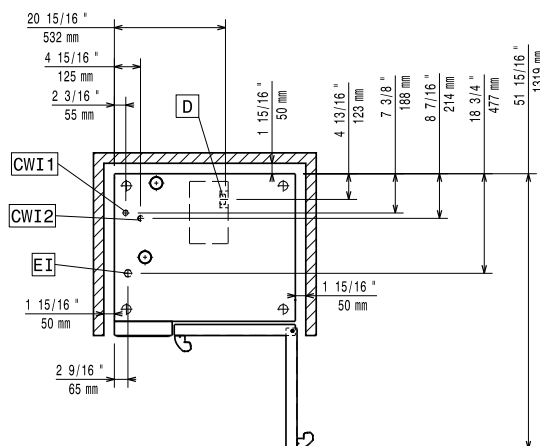


Side



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

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.

Circuit breaker required

Supply voltage:

217810 (ECO61B2C0)	220-240 V/3 ph/50-60 Hz
217820 (ECO61B2A0)	380-415 V/3N ph/50-60 Hz

Electrical power, max:

11.8 kW

Electrical power, default:

11.1 kW

Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWI1, CWI2): 3/4"

Pressure, min-max: 1-6 bar

Chlorides: <45 ppm

Conductivity: >50 µS/cm

Drain "D": 50mm

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 hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

Trays type: 6 (GN 1/1)

Max load capacity: 30 kg

Key Information:

Door hinges: Right Side

External dimensions, Width: 867 mm

External dimensions, Depth: 775 mm

External dimensions, Height: 808 mm

Weight: 114 kg

Net weight: 114 kg

Shipping weight:

217810 (ECO61B2C0) 131 kg

217820 (ECO61B2A0) 130 kg

Shipping volume: 0.89 m³

ISO Certificates

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