

SkyLine PremiumS Electric Combi Oven 6GN2/1, **Green Version**

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



229711 (ECOE62T3C0)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door

229721 (ECOE62T3A0)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 7 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, rinseonly) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen
- 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
 - Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants perfamily.

Cycles+:
- Regeneration (ideal for banqueting on plate or rethermalizing on tray),

- Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,

- Proving cycle,

- EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
- Sous-vide cooking,
- Static Combi (to reproduce traditional cooking from static oven),
- Pasteurization of pasta,

Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),

- Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family,
 - Advanced Food Safe Control (to drive the cooking
- with pasteurization factor).
- 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 catégories 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Pictures upload for full customization of cooking







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cycles.

- Automatic fast cool down and pre-heat function.
- 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 2/1 or 12 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

- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires 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.
- Automatic consumption visualization at the end of the cycle.
- 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.
- 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) 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.
- Zero Waste provides chefs with useful tips for minimizing food waste
- Zero Waste is a library of Automatic recipes that aims to:
 -give a second life to raw food close to expiration date (e. g.: from milk to yogurt)
- -obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale)
- -promote the use of typically discarded food items (e.g.: carrot peels).
- Energy Star 2.0 certified product.
- 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 meter for 6 & 10 GN 1/1 ovens (lowmedium steam usage - less than 2hrs per day full steam) • 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 PNC 922036 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 AISI 304 stainless steel grid, GN 1/1 PNC 922062 AISI 304 stainless steel grid, GN 2/1 PNC 922076 • External side spray unit (needs to be PNC 922171 mounted outside and includes support to be mounted on the oven) Pair of AISI 304 stainless steel grids, PNC 922175 GN 2/1 Baking tray for 5 baguettes in PNC 922189 perforated aluminum with silicon coaling, 400x600x38mm • Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm

Universal skewer rack
 6 short skewers
 Volcano Smoker for lengthwise and crosswise oven
 PNC 922328
 PNC 922338

Baking tray with 4 edges in aluminum,

AISI 304 stainless steel bakery/pastry

Double-step door opening kit

Grid for whole chicken (8 per grid -

Kit universal skewer rack and 6 short

skewers for Lengthwise and Crosswise

USB probe for sous-vide cooking

400x600x20mm

Pair of frying baskets

grid 400x600mm

1,2kg each), GN 1/1

ovens

Multipurpose hook
 PNC 922348















PNC 922191

PNC 922239

PNC 922264

PNC 922265

PNC 922266

PNC 922281

PNC 922325

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•	4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351		 Heat shield-stacked for ovens 6 GN 2/1 PNC 922667 on 10 GN 2/1 	
	Grease collection tray, GN 2/1, H=60	PNC 922357		• Fixed tray rack, 5 GN 2/1, 85mm pitch PNC 922681	
•	mm	1110 /2255/	_		
		PNC 922362			
	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1			base	
•	Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384		 4 adjustable feet with black cover for 6 PNC 922693 & 10 GN ovens, 100-115mm 	
•	Wall mounted detergent tank holder	PNC 922386		• Detergent tank holder for open base PNC 922699	
	USB single point probe	PNC 922390		· · · · · · · · · · · · · · · · · · ·	
	-			pitch	_
•	loT module for OnE Connected and	PNC 922421		,	
	SkyDuo (one IoT board per appliance -			3 9 9 4, 4 4 ,	
	to connect oven to blast chiller for			 Probe holder for liquids PNC 922714 	
	Cook&Chill process).			 Odour reduction hood with fan for 6 & PNC 922719 	
•	Connectivity router (WiFi and LAN)	PNC 922435		10 GN 2/1 electric ovens	
•	Grease collection kit for ovens GN 1/1 &	PNC 922438		•	
	2/1 (2 plastic tanks, connection valve			or 6+10 GN 2/1 electric ovens	_
	with pipe for drain)			•	
	SkyDuo Kit - to connect oven and blast	DNC 022/.30			
•	chiller freezer for Cook&Chill process.	FINC 722437	_	GN 2/1 electric oven	
	The kit includes 2 boards and cables.			00110011001111000 (111111011101110111011	
	Not for OnE Connected			stacking 6+6 or 6+10 GN 2/1 electric	
		DVIC 000/05		ovens	
•	Slide-in rack with handle for 6 & 10 GN	PNC 922605		• Exhaust hood with fan for 6 & 10 GN 2/1 PNC 922729	
	2/1 oven			GN ovens	
•	Tray rack with wheels, 5 GN 2/1, 80mm	PNC 922611			
	pitch			or 6+10 GN 2/1 ovens	_
•	Open base with tray support for 6 & 10	PNC 922613		,	_
	GN 2/1 oven		_	the state of the s	
_	Cupboard base with tray support for 6	PNC 922616		GN oven	
•	& 10 GN 2/1 oven	FINC 922010	_	 Exhaust hood without fan for stacking PNC 922736 	
	•	D110 000 (17		6+6 or 6+10 GN 2/1 ovens	
•	Hot cupboard base with tray support	PNC 922617		• 4 high adjustable feet for 6 & 10 GN PNC 922745	
	for 6 & 10 GN 2/1 oven holding GN 2/1			ovens, 230-290mm	
	trays				
•	External connection kit for liquid	PNC 922618		H=100mm	_
	detergent and rinse aid				
	Stacking kit for 6 GN 2/1 oven placed	PNC 922621			
Ī	on electric 10 GN 2/1 oven	1110 722021	_	and one side smooth, 400x600mm	
		DNC 022427		• Trolley for grease collection kit PNC 922752	
•	Trolley for slide-in rack for 10 GN 2/1	PNC 922627	ш	· · · · · · · · · · · · · · · · · · ·	
	oven and blast chiller freezer			•	
•	Trolley for mobile rack for 2 stacked 6	PNC 922629			
	GN 2/1 ovens on riser			peak management system for 6 & 10	
•	Trolley for mobile rack for 6 GN 2/1 on 6	PNC 922631		GN Oven	
	or 10 GN 2/1 ovens			 Extension for condensation tube, 37cm PNC 922776 	
	Riser on feet for stacked 2x6 GN 1/1	PNC 922633		 Non-stick universal pan, GN 1/1, PNC 925000 	
•	ovens	1110 722000	_	H=20mm	
		DNC 000/7/		• Non-stick universal pan, GN 1/1, PNC 925001	
•	Riser on wheels for stacked 2x6 GN 2/1	PNC 922634		H=40mm	_
	ovens, height 250mm		_		
•	Stainless steel drain kit for 6 & 10 GN	PNC 922636			
	oven, dia=50mm			H=60mm	_
•	Plastic drain kit for 6 &10 GN oven,	PNC 922637			
	dia=50mm			and one side smooth, GN 1/1	
•	Trolley with 2 tanks for grease	PNC 922638		 Aluminum grill, GN 1/1 PNC 925004 	
	collection	1110 /22000		-	
_	Grease collection kit for GN 1/1-2/1	PNC 922639		hamburgers, GN 1/1	_
•	open base (2 tanks, open/close device	FINC 922039	_	G . ,	
	for drain)			3 1, 11 3 1, 11 1	<u> </u>
	,		_	 Potato baker for 28 potatoes, GN 1/1 PNC 925008 	
	Wall support for 6 GN 2/1 oven	PNC 922644			
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651		previous base GN 2/1	
	Flat dehydration tray, GN 1/1	PNC 922652			
		PNC 922654		Recommended Detergents	
•	Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be	FINC 722004	_	• C25 Rinse & Descale Tabs, 50 tabs PNC 0S2394	
	GISGSSETTINEG - INC. GCCESSOLV COIL DE			bucket	
	fitted with the exception of 922384	DNIC 000//5	_	• C22 Cleaning Tabs phosphate-free 100 PNC 052305	\Box
	fitted with the exception of 922384 Heat shield for 6 GN 2/1 oven	PNC 922665			
	fitted with the exception of 922384 Heat shield for 6 GN 2/1 oven Heat shield-stacked for ovens 6 GN 2/1	PNC 922665 PNC 922666		 C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395 bags bucket 	
	fitted with the exception of 922384 Heat shield for 6 GN 2/1 oven				















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Electric

Supply voltage:

229711 (ECOE62T3C0) 220-240 V/3 ph/50-60 Hz 229721 (ECOE62T3A0) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 21.4 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.

22.9 kW Electrical power max.:

Water:

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 >50 µS/cm Conductivity:

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 Clearance:

right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

Trays type: 6 - 2/1 Gastronorm

Max load capacity: 60 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm External dimensions, Depth: 971 mm External dimensions, Height: 808 mm Net weight: 163 kg 186 kg Shipping weight: Shipping volume: 1.27 m³

ISO Certificates

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











