

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 filter with cartridge and flow PNC 920003 meter for high steam usage (combi used mainly in steaming mode) • Water filter with cartridge and flow PNC 920004 meter for low steam usage (less than 2 hours of full steam per day) 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 PNC 922062 AISI 304 stainless steel grid, GN 1/1 PNC 922076 AISI 304 stainless steel grid, GN 2/1 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 PNC 922189 Baking tray for 5 baguettes in 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 PNC 922265 \Box Double-step door opening kit Grid for whole chicken (8 per grid -PNC 922266 1,2kg each), GN 1/1 PNC 922281 USB probe for sous-vide cooking Kit universal skewer rack and 6 short PNC 922325 skewers for Lengthwise and Crosswise ovens PNC 922326 \Box Universal skewer rack PNC 922328 \Box 6 short skewers PNC 922338 Volcano Smoker for lengthwise and crosswise oven PNC 922348 \Box Multipurpose hook

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

100-130mm



PNC 922351

 \Box















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•	Grease collection tray, GN 2/1, H=60 mm	PNC 922357		 Fixed tray rack, 5 GN 2/1, 85mm pitch Kit to fix oven to the wall PNC 922681 PNC 922687 	
•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362		Tray support for 6 & 10 GN 2/1 oven PNC 922692 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 	
_	•	PNC 922386		Detergent tank holder for open base PNC 922699	
	Wall mounted detergent tank holder			·	
	USB single point probe	PNC 922390		Tray rack with wheels, 6 GN 2/1, 65mm PNC 922700 pitch	
•	loT module for OnE Connected and	PNC 922421		pitch	
	SkyDuo (one IoT board per appliance -			Mesh grilling grid, GN 1/1 PNC 922713	
	to connect oven to blast chiller for Cook&Chill process).			• Probe holder for liquids PNC 922714	
_		PNC 922435		• Odour reduction hood with fan for 6 & PNC 922719	
	Connectivity router (WiFi and LAN)			10 GN 2/1 electric ovens	_
•	Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PINC 922436		 Odour reduction hood with fan for 6+6 PNC 922721 or 6+10 GN 2/1 electric ovens 	
•	SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process.	PNC 922439		• Condensation hood with fan for 6 & 10 PNC 922724 GN 2/1 electric oven	
	The kit includes 2 boards and cables. Not for OnE Connected			 Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric 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		• Exhaust hood with fan for stacking 6+6 PNC 922731	
	pitch		_	or 6+10 GN 2/1 ovens	_
	Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613		 Exhaust hood without fan for 6&10x2/1 PNC 922734 GN oven 	
	Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616		 Exhaust hood without fan for stacking PNC 922736 6+6 or 6+10 GN 2/1 ovens 	
•	Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1	PNC 922617		 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm 	
•	trays External connection kit for liquid detergent and rinse aid	PNC 922618		• Tray for traditional static cooking, PNC 922746 H=100mm	
•	Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621		 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	
	Trolley for slide-in rack for 10 GN 2/1	PNC 922627		• Trolley for grease collection kit PNC 922752	
	oven and blast chiller freezer	1110 722027	_	• Water inlet pressure reducer PNC 922773	
•	Trolley for mobile rack for 2 stacked 6	PNC 922629		• Kit for installation of electric power PNC 922774	
	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 ovens	PNC 922633		• Non-stick universal pan, GN 1/1, PNC 925000 H=20mm	_
•	Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm	PNC 922634		• Non-stick universal pan, GN 1/1, PNC 925001 H=40mm	_
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		• Non-stick universal pan, GN 1/1, PNC 925002 H=60mm	_
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		 Double-face griddle, one side ribbed and one side smooth, GN 1/1 	
•	Trolley with 2 tanks for grease	PNC 922638		• Aluminum grill, GN 1/1 PNC 925004	
	collection			• Frying pan for 8 eggs, pancakes, PNC 925005	
•	Grease collection kit for GN 1/1-2/1	PNC 922639		hamburgers, GN 1/1	
	open base (2 tanks, open/close device for drain)			• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
_	,	PNC 922644		• Potato baker for 28 potatoes, GN 1/1 PNC 925008	
	Wall support for 6 GN 2/1 oven			Compatibility kit for installation on PNC 930218 Provious base CN 2/1	
	Dehydration tray, GN 1/1, H=20mm	PNC 922651		previous base GN 2/1	
	Flat dehydration tray, GN 1/1	PNC 922652		Recommended Detergents	
•	Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384	PNC 922654		• C25 Rinse & Descale Tabs, 50 tabs PNC 0S2394 bucket	
_	Heat shield for 6 GN 2/1 oven	PNC 922665		• C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395	
	Heat shield-stacked for ovens 6 GN 2/1	PNC 922666		bags bucket	
	on 6 GN 2/1				
•	Heat shield-stacked for ovens 6 GN 2/1	MC 47700/			



on 10 GN 2/1













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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

temperature: 30 °C 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 Shipping weight:

229711 (ECOE62T3C0) 186 kg 229721 (ECOE62T3A0) 177 kg

Shipping volume:

229711 (ECOE62T3C0) 127 m³ 229721 (ECOE62T3A0) 1.28 m³

ISO Certificates

ISO 9001; ISO 14001; ISO 45001; ISO 50001

ISO Standards:











