

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



229741 (ECOE62T3A1)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, 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 (in s/s 316L) 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

ITEM #

SIS #

AIA #

MODEL # NAME #

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settinas
- 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 cookina. 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) with 100+ 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 per family.

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 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Pictures upload for full customization of cooking

APPROVAL:





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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.

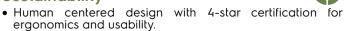
Construction

- 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



- 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 tank Dishwashers with atmosphere	PNC 864388	
 boiler and Ovens 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	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
• 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 mounted outside and includes support to be mounted on the oven) 	PNC 922171	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191	
 Pair of frying baskets 	PNC 922239	
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
 Double-step door opening kit 	PNC 922265	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325	
 Universal skewer rack 	PNC 922326	
 6 short skewers 	PNC 922328	
Volcano Smoker for lengthwise and crosswise oven	PNC 922338	
Multipurpose hook	PNC 922348	

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•	4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	
•	Grease collection tray, GN 2/1, H=60 mm	PNC 922357	
•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	
•	Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384	
•	Wall mounted detergent tank holder	PNC 922386	
	USB single point probe	PNC 922390	
•	IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).	PNC 922421	
	Connectivity router (WiFi and LAN)	PNC 922435	
•	Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922438	
•	SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected	PNC 922439	
•	Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	
	Tray rack with wheels, 5 GN 2/1, 80mm pitch	PNC 922611	
	Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	
	Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616	
•	Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays	PNC 922617	
•	External connection kit for liquid detergent and rinse aid	PNC 922618	
	Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621	
	Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627	
	Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser	PNC 922629	
	Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens		
	Riser on feet for stacked 2x6 GN 1/1 ovens	PNC 922633	
	Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm	PNC 922634	
	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 2/1 oven	PNC 922644	
	Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1	PNC 922651 PNC 922652	
	Open base for 6 & 10 GN 2/1 oven,	PNC 922652 PNC 922654	
	disassembled - NO accessory can be		-
-	fitted with the exception of 922384	DNC 022445	
	Heat shield for 6 GN 2/1 oven Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1	PNC 922665 PNC 922666	

	Energy STAR	Intertek	ERGOCIERT
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Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922	667	
• Fixed tray rack, 5 GN 2/1, 85mm pitch	PNC 922	681	
Kit to fix oven to the wall	PNC 922	687	
 Tray support for 6 & 10 GN 2/1 oven 	PNC 922		
 4 adjustable feet with black cover for 6 	PNC 922		
& 10 GN ovens, 100-115mm	FINC 722	.075	
 Detergent tank holder for open base 	PNC 922	699	
• Tray rack with wheels, 6 GN 2/1, 65mm	PNC 922	700	
pitch			
 Mesh grilling grid, GN 1/1 	PNC 922	713	
 Probe holder for liquids 	PNC 922		
 Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens 	PNC 922	719	
 Odour reduction hood with fan for 6+6 or 6+10 GN 2/1 electric ovens 	PNC 922	721	
 Condensation hood with fan for 6 & 10 GN 2/1 electric oven 	PNC 922	724	
 Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric 	PNC 922	726	
ovens • Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922	729	
 Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens 	PNC 922	731	
 Exhaust hood without fan for 6&10x2/1 GN oven 	PNC 922	734	
Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922	736	
 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm 	PNC 922	745	
 Tray for traditional static cooking, H=100mm 	PNC 922	746	
 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922	747	
 Trolley for grease collection kit 	PNC 922		
 Water inlet pressure reducer 	PNC 922	773	
 Kit for installation of electric power peak management system for 6 & 10 GN Oven 	PNC 922	774	
• Extension for condensation tube, 37cm	PNC 922	776	
 Non-stick universal pan, GN 1/1, H=20mm 	PNC 925		
 Non-stick universal pan, GN 1/ 1, H=40mm 	PNC 925	6001	
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925	002	
 Double-face griddle, one side ribbed and one side smooth, GN 1/1 	PNC 925	003	
 Aluminum grill, GN 1/1 	PNC 925	004	
 Frying pan for 8 eggs, pancakes, 	PNC 925	005	
hamburgers, GN 1/1	B) (B		_
• Flat baking tray with 2 edges, GN 1/1	PNC 925		
 Potato baker for 28 potatoes, GN 1/1 	PNC 925		
 Compatibility kit for installation on previous base GN 2/1 	PNC 930	218	
Recommended Detergents			
C25 Rinse & Descale Tabs, 50 tabs	PNC 0S2	394	
bucket			_
C22 Cleaning Tabs, phosphate-free, 100	PNC 0S2	395	

C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395
 bags bucket

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Electric

Electric	
Supply voltage: 229741 (ECOE62T3A1) Electrical power, default: Default power corresponds to f When supply voltage is declare performed at the average valu installed power may vary within Electrical power max.: Circuit breaker required	ed as a range the test is e. According to the country, the
Water:	
Water inlet connections "CWI1 CWI2": Pressure, bar min/max: Drain "D": Max inlet water supply temperature: Chlorides: Conductivity: Electrolux Professional recom based on testing of specific wo Please refer to user manual for information.	3/4" 1-6 bar 50mm 30 °C <85 ppm >50 µS/cm mends the use of treated water, iter conditions.
Installation:	
Clearance: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides. 50 cm left hand side.
Capacity:	
Trays type: Max load capacity:	6 - 2/1 Gastronorm 60 kg
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	1090 mm 971 mm 808 mm 163 kg 186 kg 1.27 m ³
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001





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