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227611 (ECOE62K2E0)

SkyLine ProS combi boilerless oven with touch screen control, 6x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine

227621 (ECOE62K2D0)

SkyLine ProS combi boilerless oven with touch screen control, 6x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine

## **Short Form Specification**

#### Item No.

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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 and double-step opening.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch, with tray stopper.
- Flanged feet, door stopper (to be installed on site).

#### **Main Features**

- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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.
- Single sensor core temperature probe included.
- Pictures upload for full customization of cooking 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

- 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.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.
- Delivered with door stopper to be installed on site, predisposed for door opening 110°.

#### User Interface & Data Management

 High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.

#### APPROVAL:





- 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.
- 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
- Reduced powerfunction for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) 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.

#### **Included Accessories**

- 1 of 4 flanged feet for 6 & 10 GN, 2", PNC 922351 100-130mm
- 1 of Door stopper for 6 & 10 GN Oven PNC 922775 Marine

#### Optional Accessories

- Water softener with cartridge and flow PNC 920003 meter (high steam usage) • Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-PNC 920004 medium 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, GN 1/1
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN 1/1 AISI 304 stainless steel grid, GN 2/1
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
- Pair of AISI 304 stainless steel grids, GN 2/1 Baking tray for 5 baguettes in
- perforated aluminum with silicon coating, 400x600x38mm



Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
<ul> <li>Baking tray with 4 edges in aluminum, 400x600x20mm</li> </ul>	PNC 922191	
<ul> <li>Pair of frying baskets</li> </ul>	PNC 922239	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264	
<ul> <li>Double-step door opening kit</li> </ul>	PNC 922265	
<ul> <li>Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922266	
<ul> <li>USB probe for sous-vide cooking</li> </ul>	PNC 922281	
<ul> <li>Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens</li> </ul>	PNC 922325	
Universal skewer rack	PNC 922326	
6 short skewers	PNC 922328	
<ul> <li>Volcano Smoker for lengthwise and crosswise oven</li> </ul>	PNC 922338	
<ul> <li>Multipurpose hook</li> </ul>	PNC 922348	
<ul> <li>4 flanged feet for 6 &amp; 10 GN , 2", 100-130mm</li> </ul>	PNC 922351	
<ul> <li>Grease collection tray, GN 2/1, H=60 mm</li> </ul>	PNC 922357	
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> </ul>	PNC 922362	
<ul> <li>Tray support for 6 &amp; 10 GN 2/1 disassembled open base</li> </ul>	PNC 922384	
<ul> <li>Wall mounted detergent tank holder</li> </ul>	PNC 922386	
<ul> <li>USB single point probe</li> </ul>	PNC 922390	
<ul> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&amp;Chill process).</li> </ul>	PNC 922421	
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	Cooka Chili process).	
•	Stacking kit for 6 GN 2/1 oven on	PNC 922423
	electric 6&10 GN 2/1 oven, h=150mm -	
	Marine	
	Wall applied hit for about ad alachric	DNIC 022/24

•	Wall sealing kit for stacked electric	PNC 922426	
	ovens 6 GN 2/1 on 6 GN 2/1 - Marine		
•	Wall sealing kit for stacked electric	PNC 922427	

	ovens 6 GN 2/1 on 10 GN 2/1 - Marine
•	Grease collection kit for ovens GN 1/1 & PNC 922438
	2/1 (2 plastic tanks, connection valve

- with pipe for drain) SkyDuo Kit - to connect oven and blast PNC 922439 chiller freezer for Cook&Chill process. The kit includes 2 boards and cables.
- Not for OnE Connected Slide-in rack with handle for 6 & 10 GN PNC 922605 2/1 oven  $\Box$
- Tray rack with wheels, 5 GN 2/1, 80mm PNC 922611 pitch
- Open base with tray support for 6 & 10 PNC 922613 GN 2/1 oven • Cupboard base with tray support for 6 PNC 922616
- & 10 GN 2/1 oven • Hot cupboard base with tray support PNC 922617 for 6 & 10 GN 2/1 oven holding GN 2/1
- trays  $\Box$ • External connection kit for liquid PNC 922618 detergent and rinse aid • Stacking kit for 6 GN 2/1 oven placed PNC 922621









PNC 922017

PNC 922036

PNC 922062

PNC 922076

PNC 922171

PNC 922175

PNC 922189

on electric 10 GN 2/1 oven

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Trolley for slide-in rock for 10 GN 2/1 oven on black chiller feezer  Trolley for mobile rack for 2 stacked 6 PNC 922629 GN 2/1 ovens on riser  Trolley for mobile rack for 6 SN 2/1 on 6 PNC 922631 or 10 GN 2/1 ovens on riser  Trolley for mobile rack for 6 GN 2/1 on 6 por 3 covens, or 10 GN 2/1 ovens, height 250mm  Statiless steel drain kit for 6 & 10 GN por 922635 oven, dier-50mm  Statiless steel drain kit for 6 & 10 GN por 922637 or 10 GN 2/1 or 10 GN 2/1 ovens, height 250mm  Plastic drain kit for 6 & 10 GN por 922637 or 10 GN 2/1 oven plaste drain kit for 6 & 10 GN por 922638 or 10 GN 2/1 oven plaste drain kit for 6 & 10 GN por 922644 or 6 GN 2/1 oven plaste drain kit for 6 & 10 GN por 922655 or 10 GN 2/1 oven plaste drain kit for 6 & 10 GN por 922654 or 6 GN 2/1 oven plaste drain kit for 6 GN 2/1 oven plaste for 6 & 10 GN 2/1		
<ul> <li>Trolley for mobile rack for 2 stacked 6 (N 1/1)</li> <li>Trolley for mobile rack for 6 GN 2/1 on 6 PNC 922631 or 10 GN 2/1 ovens on riser</li> <li>Riser on feet for stacked 2x6 GN 1/1 ovens</li> <li>Riser on feet for stacked 2x6 GN 1/1 ovens</li> <li>Riser on wheels for stacked 2x6 GN 2/1 ovens, helpft 250mm</li> <li>Stainless steel drain kit for 6 ±10 GN oven, dia-50mm</li> <li>Plastic drain kit for 6 ±10 GN oven, dia-50mm</li> <li>Plastic drain kit for 6 ±10 GN oven, dia-50mm</li> <li>Processe collection kit for 6 N 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 2/1 oven Deptydration tray, GN 1/1, H=20mm</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922655</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922656</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922657</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922659</li> <li>Howen to the wall Debty oven to the wall PNC 922691</li> <li>Fix debtydration hand, GN 1/1</li> <li>PNC 922690</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922691</li> <li>Fix debtydration hand on the for 6 M 2/1 oven Drass (2 M 2/1 oven Drass (2 M 2/1 oven Drass)</li> <li>Fix debtydration hand on the for 6 M 2/1 oven Drass (2 M 2/1 oven Drass)</li> <li>Fix debtydration hand on the for 6 M 2/1 oven Drass (2 M 2/1 oven Drass (2 M 2/1 oven Drass)</li> <li>Fix de fray rack, 5 GN 2/1, 65mm pitch PNC 9222691</li> <li>Fix de fray rack, 5 GN 2/1, 65mm pitch PNC 922791</li> <li>Fix de fray rack, 5 GN 2/1, 65mm pitch PNC 922791</li> <li>Fix de fray rack, 5 GN 2/1, 65mm pitch PNC 922791</li> <li>Fix de fray rack, 5 GN 2/1, 65mm pitch PNC 922791</li> <li>Fix de fray rack wheels, 6 GN 2/1, 65mm pitch PNC 922791</li> <li>Fix de fray rack by the fray for for 6 M 1/1</li> <li>Fix de fray rack for for 6 M 1/1</li> <li>Fix de fray rack for for 6 M 1/1</li> <li>Fix de fray fray fray fray fray fray fray fray</li></ul>	25002	[
<ul> <li>Trolley for mobile rack for 6 GN 2/1 on 6</li> <li>Riser on feet for stacked 2x6 GN 1/1 ovens</li> <li>Riser on feet for stacked 2x6 GN 1/1 ovens, leight 250mm</li> <li>Statinless steel drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>Plotsic drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>Plotsic drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>Trolley with 2 tanks for grease</li> <li>Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 2/1 oven biffed with the exception of 922364</li> <li>Heat shield-stacked for ovens 6 GN 2/1 oven biffed with the exception of 922364</li> <li>Heat shield-stacked for ovens 6 GN 2/1 oven base</li> <li>A dajustable feet with black cover for 6 in 10 GN 2/1 electric ovens</li> <li>A dajustable feet with black cover for 6 in 10 GN 1/1 electric ovens</li> <li>Debergant lank holder for open base Condensation hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>A dajustable feet with black cover for 6 in 10 GN 2/1 electric ovens</li> <li>A dajustable feet for 6 in 10 GN 2/1 oven plack with wheels, 6 GN 2/1</li></ul>	25003	[
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<ul> <li>Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm</li> <li>Stainless steel drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>Plastic drain kit for 6 &amp; 10 GN oven, dia-50mm</li> <li>Trolley with 2 tanks for grease collection kit for 6N 1/1-2/1 open base (2 tanks, open/close device for drain)</li> <li>Wall support for 6 GN 2/1 oven</li> <li>Dehydration tray, GN 1/1, H-20mm</li> <li>Flat dehydration tray, GN 1/1, H-20mm</li> <li>Hopen base for 6 &amp; 10 GN 2/1 oven disassembled - NO accessory can be fitted with the exception of 922384</li> <li>Heat shield for 6 GN 2/1 oven of GN 2/1 oven disassembled - NO accessory can be fitted with the exception of 922384</li> <li>Heat shield for 6 GN 2/1 oven base</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch</li> <li>Kit to fix oven to the wall</li> <li>Detergent tank holder for open base</li> <li>Tray support for 6 &amp; 10 GN 2/1 oven base</li> <li>1 GN 2/1 electric ovens</li> <li>Mesh grilling grid, GN 1/1</li> <li>PNC 922673</li> <li>PNC 922681</li> <li>PNC 922682</li> <li>PNC 922683</li> <li>PNC 922684</li> <li>PNC 922685</li> <li>PNC 922685</li> <li>PNC 922686</li> <li>PNC 922687</li> <li>PNC 922687</li> <li>PNC 922689</li> <li>PNC 922692</li> <li>PNC 922692</li> <li>PNC 922692</li> <li>PNC 922692</li> <li>PNC 922693</li> <li>PNC 922692</li> <li>PNC 922704</li> <li>PNC 922704</li> <li>PNC 922705</li> <li>PNC 922706</li> <li>PNC 922706</li> <li>PNC 922707</li> <li>PNC 922707</li> <li>PNC 922708</li> <li>PNC 922714</li> <li>PNC 922714</li> <li>PNC 922714</li> <li>PNC 922715</li> <li>PNC 922716</li> <li>PNC 922717</li> <li>PNC 922717</li> <li>PNC 922718</li> <li>PNC 922719</li> <li>PNC 922719</li> <li>PNC 922719</li> <li>PNC 922719</li> <li>PNC 922710</li> <li>PNC 922710</li> <li>PNC 922710</li> <li>PNC 922711</li> <li>PNC 922714</li> <li>PNC 922715</li> <li>PNC 922716</li> <li>PNC 922717</li> <li>PNC 922717</li> <li>PNC 922718</li> <li>PNC 922719</li> <li>PNC 922719</li> <li>PNC 922719</li> <li>PNC 922710</li> <li>PNC 922710</li> <li>PNC 922710</li> <li>PNC 92271</li></ul>		[
Stainless steel drain kit for 6 & 10 GN oven, dis-50mm  Plostic drain kit for 6 & 10 GN oven, dis-50mm  Trolley with 2 tanks for grease collection  Trolley with 2 tanks for grease collection kit for GN 1/1-2/1 open base C2 tanks, open/close device for drain)  Wall support for 6 GN 2/1 oven  PNC 922644  PNC 922651  PNC 922652  PNC 922654  PNC 922654  PNC 922654  PNC 922654  PNC 922655  PNC 922654  PNC 922655  PNC 922656  PNC 922656  PNC 922656  PNC 922656  PNC 922657  PNC 922657  PNC 922657  PNC 922657  PNC 922658  PNC 922658  PNC 922659  PNC 922659  PNC 922659  PNC 922650  PNC 922650  PNC 922651  PNC 922651  PNC 922651  PNC 922652  PNC 922654  PNC 922651  PNC 922655  PNC 922656  PNC 922656  PNC 922657  PNC 922667  P	25008	[
PINC 922637 Fine tyroid to refer to 6 810 GN oven, collection Final support for 6 GN 2/1 oven Filt dehydration tray, GN 1/1, H=20mm Filted with the exception of 922344 Fine the support for 6 GN 2/1 oven, disassembled - NO accessory can be filted with the exception of 922344 Fine the support for 6 GN 2/1 oven, disassembled - NO accessory can be filted with the exception of 922344 Fine the shield for 6 GN 2/1 oven on 6 GN 2/1 Fixed tray rack, 5 GN 2/1, 85mm pitch Kift to fix oven to the wall Fixed tray rack, 5 GN 2/1, 85mm pitch Kift to fix oven to the wall PNC 922687 Fixed tray rack, 5 GN 2/1, 85mm pitch Kift to fix oven to the wall PNC 922687 Fixed tray rack, 5 GN 2/1, 85mm pitch Sale Firay rack with wheels, 6 GN 2/1 oven base Firay rack with wheels, 6 GN 2/1 oven pitch Mesh grilling grid, GN 1/1 Probe holder for liquids PNC 922713 PNC 922714 Probe holder for liquids PNC 922715 PNC 922715 PNC 922715 PNC 922716 PNC 922715 PNC 922717 PNC 922718	70210	,
Collection  Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)  PNC 922639  PNC 922644  Dehydration tray, GN 1/1, H-20mm  Flat dehydration tray, GN 1/1, H-20mm  Flot shield for 6 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 9/22584  Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1  Fleat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  Fixed tray rack, 5 GN 2/1, 85mm pitch  Fixed tray rack, 5 GN 2/1, 85mm pitch  Flot shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  Fixed tray rack, 5 GN 2/1, 65mm  Detergent tank holder for open base  4 adjustable feet with black cover for 6 Mn 2/1 oven, 300-115mm  Detergent tank holder for open base  Fray rack with wheels, 6 GN 2/1, 65mm  Detergent tank holder for open base  Fray rack with wheels, 6 GN 2/1, 65mm  PNC 922699  FNC 922710  PNC 922710  PNC 922711  Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens  A high adjustable feet for 6 & 10 GN oven, 3250-290mm  Fray for traditional static cooking, H-100mm  Double-face griddle, one side ribbed and one side smooth, 400x600mm  Fray for traditional static cooking, H-100mm  FNC 922712  PNC 922713  PNC 922714  PNC 922715  PNC 922715  PNC 922774  PNC 922775  PNC 922770  PNC 922775	S2394	[
open base (2 tanks, open/close device for drain)  Wall support for 6 GN 2/1 oven  Dehydration tray, GN 1/1, H=20mm  PNC 922651  Open base for 6 & 10 GN 2/1 oven, glisted with the exception of 922384  Heat shield for 6 GN 2/1 oven, glisted with the exception of 922384  Heat shield-stacked for ovens 6 GN 2/1 PNC 922665  on 6 GN 2/1  Heat shield-stacked for ovens 6 GN 2/1 PNC 922667  on 10 GN 2/1  Fixed tray rack, 5 GN 2/1, 85mm pitch  Kit to fix oven to the wall  Fixed tray rack, 5 GN 2/1, 85mm pitch  Kit to fix oven to the wall  FNC 922687  FNC 922687  FNC 922687  FNC 922687  FNC 922687  FNC 922689  4 adjustable feet with black cover for 6 & 10 GN 2/1  PRO 922710  PRO 922710  PRO 922711  PRO 922713  PRO 922713  PRO 922714  Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens  Condensation hood with fan for 6 & 10 GN 2/1 electric ovens  Condensation hood with fan for 6 & 10 GN 2/1 electric ovens  A high golysable feet for 6 a 10 GN PNC 922746  Tray for traditional static cooking, H-100mm  Trolley for grease collection kit  Water inlet pressure reducer  Kit for installation of electric power peak management system for 6 a 10 GN Oven  Doos topper for 6 a 10 GN Oven - Morine  Extension for condensation tube, 37cm  Non-stick universal pan, GN 1/1, PNC 922501	32395	[
<ul> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1</li> <li>Open base for 6 &amp; 10 GN 2/1 oven, disassembled - NO accessory can be filted with the exception of 922384</li> <li>Heat shield for 6 GN 2/1 oven</li> <li>Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1</li> <li>Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch</li> <li>Kit to fix oven to the wall</li> <li>Firoy support for 6 &amp; 10 GN 2/1 oven bose</li> <li>4 adjustable feet with black cover for 6 № 0 GN 2/1 oven bose</li> <li>Tray support for 6 GN 2/1, 65mm pitch</li> <li>Post probe holder for liquids</li> <li>Odour reduction hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric oven</li> <li>A brigh adjustable feet for 6 &amp; 10 GN 2/1 electric oven</li> <li>Tray for traditional static cooking, H-100mm</li> <li>Tray for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak amongement system for 6 &amp; 10 GN Oven</li> <li>Extension for condensation hobe, 37cm Non-stick universal pan, GN 1/1, H-20mm</li> <li>Non-stick universal pan, GN 1/1, H-20mm</li> </ul>		
<ul> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1</li> <li>Open base for 6 &amp; 10 GN 2/1 oven, disassembled - NO accessory can be filted with the exception of 922384</li> <li>Heat shield for 6 GN 2/1 oven</li> <li>Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1</li> <li>Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch</li> <li>Kit to fix oven to the wall</li> <li>Firoy support for 6 &amp; 10 GN 2/1 oven base</li> <li>4 adjustable feet with black cover for 6 &amp; 10 GN ovens, 100-115mm</li> <li>Poetrgent tank holder for open base</li> <li>Tray rock with wheels, 6 GN 2/1, 65mm pilch</li> <li>Pootour reduction hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric oven</li> <li>Troy for traditional static cooking, H-100mm</li> <li>Troy for grease collection kit</li> <li>Troy lor traditional static cooking, H-100mm</li> <li>Troy lor traditional static cooking, H-100mm</li> <li>Troy for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, H-20mm</li> <li>Non-stick universal pan, GN 1/1, H-20mm</li> </ul>		
<ul> <li>Flat dehydration tray, GN 1/1</li> <li>Open base for 6 &amp; 10 GN 2/1 oven, disassembled - NO accessory can be littled with the exception of 922384</li> <li>Heat shield for 6 GN 2/1 oven on 6 GN 2/1</li> <li>Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1</li> <li>Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch on 10 GN 2/1 electric oven on 10 GN 2/1</li> <li>Potergent lank holder for open base on 10 GN 2/1 electric ovens</li> <li>Frosphoholder for liquids on 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Fronzy for traditional static cooking, H-100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Frolly for grease collection kit on 10 GN 0ven, 2501-20 mm</li> <li>Fronzy for traditional static cooking, H-100mm</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, H-20mm</li> <li>Non-stick universal pan, GN 1/1, H-20mm</li> <li>Non-stick universal pan, GN 1/1, H-20mm</li> <li>Non-stick universal pan, GN 1/1, H-20mm</li> </ul>		
<ul> <li>Open base for 6 &amp; 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384</li> <li>Headt shield for 6 GN 2/1 oven</li> <li>Heat shield for 6 GN 2/1 oven</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922665</li> <li>On 6 GN 2/1</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922666</li> <li>On 6 GN 2/1</li> <li>Heat shield-stacked for ovens 6 GN 2/1</li> <li>PNC 922667</li> <li>On 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch</li> <li>Tray support for 6 &amp; 10 GN 2/1 oven base</li> <li>4 adjustable feet with black cover for 6 &amp; 10 GN ovens, 100-115mm</li> <li>Detergent tank holder for open base</li> <li>Tray rack with wheels, 6 GN 2/1, 65mm pitch</li> <li>Mesh grilling grid, GN 1/1</li> <li>Probe holder for liquids</li> <li>Odour reduction hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>A high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> <li>Tray for traditional static cooking, H-100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Tralley for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, H-20mm</li> </ul>		
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<ul> <li>Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1</li> <li>Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1</li> <li>Fixed tray rack, 5 GN 2/1, 85mm pitch</li> <li>Kit to fix oven to the wall PNC 922681</li> <li>Tray support for 6 &amp; 10 GN 2/1 oven base</li> <li>4 adjustable feet with black cover for 6 &amp; 10 GN ovens, 100-115mm</li> <li>Detergent tank holder for open base</li> <li>Tray rack with wheels, 6 GN 2/1, 65mm pitch</li> <li>Mesh grilling grid, GN 1/1</li> <li>Probe holder for liquids PNC 922713</li> <li>Probe holder for liquids PNC 922714</li> <li>Odour reduction hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 eractric ovens</li> <li>Ync 922745</li> <li>PNC 922745</li> <li>PNC 922746</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN 0 CVen</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>PNC 925001</li> </ul>		
on 6 GN 2/1  Heat shield-stacked for ovens 6 GN 2/1 PNC 922667 on 10 GN 2/1  Fixed tray rack, 5 GN 2/1, 85mm pitch Kit to fix oven to the wall  Tray support for 6 & 10 GN 2/1 oven base  4 adjustable feet with black cover for 6 & 10 GN oven, 100-115mm  Detergent tank holder for open base  Tray rack with wheels, 6 GN 2/1, 65mm pitch Mesh grilling grid, GN 1/1  Probe holder for liquids  Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens  Condensation hood with fan for 6 & 10 GN 2/1 electric oven  4 high adjustable feet for 6 & 10 GN ovens, 230-290mm  Tray for traditional static cooking, H=100mm  Troylor for grease collection kit Water inlet pressure reducer  Kit for installation of electric power peak management system for 6 & 10 GN OVen  Double-face griddle, one side ribbed and one side smooth, 400x600mm  Trolley for grease collection kit Water inlet pressure reducer  Kit for installation of electric power peak management system for 6 & 10 GN OVen  Door stopper for 6 & 10 GN Oven  Door stopper for 6 & 10 GN Oven  Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, PNC 925000  Non-stick universal pan, GN 1/1, PNC 925001		
on 10 GN 2/1  Fixed tray rack, 5 GN 2/1, 85mm pitch  Kit to fix oven to the wall  Tray support for 6 & 10 GN 2/1 oven base  4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm  Detergent tank holder for open base  Tray rack with wheels, 6 GN 2/1, 65mm pitch  Mesh grilling grid, GN 1/1  Probe holder for liquids  Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens  Condensation hood with fan for 6 & 10 GN 2/1 electric ovens  A high adjustable feet for 6 & 10 GN ovens, 230-290mm  Tray for traditional static cooking, H=100mm  Trolley for grease collection kit  Water inlet pressure reducer  Kit for installation of electric power peak management system for 6 & 10 GN Oven  Double-face griddle, one side ribbed and one sides smooth, 400x600mm  Trolley for grease collection kit  Water inlet pressure reducer  Kit for installation of electric power peak management system for 6 & 10 GN Oven  Dous topper for 6 & 10 GN Oven  Extension for condensation tube, 37cm  Non-stick universal pan, GN 1/1, PNC 925001		
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<ul> <li>Tray support for 6 &amp; 10 GN 2/1 oven base</li> <li>4 adjustable feet with black cover for 6 &amp; 10 GN ovens, 100-115mm</li> <li>Detergent tank holder for open base</li> <li>Tray rack with wheels, 6 GN 2/1, 65mm pilch</li> <li>Mesh grilling grid, GN 1/1</li> <li>Probe holder for liquids</li> <li>Odour reduction hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric oven</li> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
base  4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm  Detergent tank holder for open base Tray rack with wheels, 6 GN 2/1, 65mm pitch  Mesh grilling grid, GN 1/1 Probe holder for liquids Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens  Condensation hood with fan for 6 & 10 GN 2/1 electric oven  A high adjustable feet for 6 & 10 GN ovens, 230-290mm  Tray for traditional static cooking, H=100mm  Double-face griddle, one side ribbed and one side smooth, 400x600mm  Trolley for grease collection kit Water inlet pressure reducer Kit for installation of electric power peak management system for 6 & 10 GN Oven Door stopper for 6 & 10 GN Oven Door stopper for 6 & 10 GN Oven Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, PNC 925001		
& 10 GN ovens, 100-115mm  Detergent tank holder for open base  Tray rack with wheels, 6 GN 2/1, 65mm pitch  Mesh grilling grid, GN 1/1 PNC 922713  Probe holder for liquids PNC 922714  Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens  Condensation hood with fan for 6 & 10 PNC 922724  GN 2/1 electric oven  4 high adjustable feet for 6 & 10 GN ovens, 230-290mm  Tray for traditional static cooking, H=100mm  Double-face griddle, one side ribbed and one side smooth, 400x600mm  Trolley for grease collection kit  Water inlet pressure reducer  Non-stick universal pan, GN 1/1, H=20mm  Non-stick universal pan, GN 1/1, PNC 925001		
<ul> <li>Tray rack with wheels, 6 GN 2/1, 65mm pitch</li> <li>Mesh grilling grid, GN 1/1</li> <li>Probe holder for liquids</li> <li>Odour reduction hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric oven</li> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm one-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
pitch  Mesh grilling grid, GN 1/1  Probe holder for liquids  Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens  Condensation hood with fan for 6 & 10 GN 2/1 electric oven  4 high adjustable feet for 6 & 10 GN ovens, 230-290mm  Tray for traditional static cooking, H=100mm  Double-face griddle, one side ribbed and one side smooth, 400x600mm  Trolley for grease collection kit  Water inlet pressure reducer  Kit for installation of electric power peak management system for 6 & 10 GN Oven  Door stopper for 6 & 10 GN Oven - Marine  Extension for condensation tube, 37cm  Non-stick universal pan, GN 1/1, PNC 925001  PNC 922713  PNC 922714  PNC 922745  PNC 922746  PNC 922747  PNC 922773  PNC 922773  PNC 922774  PNC 922776  PNC 922776		
<ul> <li>Probe holder for liquids</li> <li>Odour reduction hood with fan for 6 &amp; 10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric oven</li> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
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<ul> <li>Odour reduction hood with fan for 6 &amp; PNC 922719   10 GN 2/1 electric ovens</li> <li>Condensation hood with fan for 6 &amp; 10 GN 2/1 electric oven</li> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
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<ul> <li>4 high adjustable feet for 6 &amp; 10 GN ovens, 230-290mm</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley for grease collection kit PNC 922752</li> <li>Water inlet pressure reducer PNC 922773</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
<ul> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley for grease collection kit</li> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
and one side smooth, 400x600mm  Trolley for grease collection kit  Water inlet pressure reducer  Kit for installation of electric power peak management system for 6 & 10 GN Oven  Door stopper for 6 & 10 GN Oven - Marine  Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, H=20mm  Non-stick universal pan, GN 1/1, PNC 925001		
<ul> <li>Water inlet pressure reducer</li> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
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<ul> <li>Kit for installation of electric power peak management system for 6 &amp; 10 GN Oven</li> <li>Door stopper for 6 &amp; 10 GN Oven - Marine</li> <li>Extension for condensation tube, 37cm PNC 922776</li> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
peak management system for 6 & 10 GN Oven  Door stopper for 6 & 10 GN Oven - PNC 922775  Marine  Extension for condensation tube, 37cm PNC 922776  Non-stick universal pan, GN 1/1, PNC 925000  Non-stick universal pan, GN 1/1, PNC 925001		
Marine  • Extension for condensation tube, 37cm PNC 922776  • Non-stick universal pan, GN 1/1, PNC 925000  • Non-stick universal pan, GN 1/1, PNC 925001  □		
<ul> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>		
H=20mm  • Non-stick universal pan, GN 1/1, PNC 925001 □		
H-MOHIII		













## Front 42 15/16 ' D 1/16 18 7/16 17 3/16 " 468 m 437 mm 2 5/16 2 5/16 " 38 3/8

41 3/16 " 1046 mm 2 " 50 mm Ħ 8 CWI1 CWI2 EI 30 5/16 " 770 mm 935

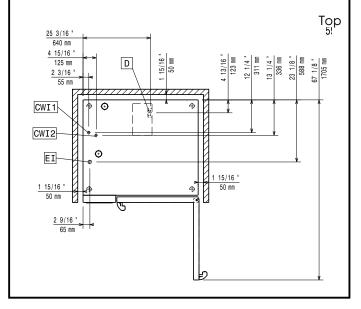
El = Electrical inlet (power)

CWII Cold Water inlet 1 (cleaning) CWI2

Cold Water Inlet 2 (steam

Drain

Overflow drain pipe



#### **Electric**

Supply voltage:

227611 (ECOE62K2E0) 380-415 V/3 ph/50-60 Hz 227621 (ECOE62K2D0) 440 V/3 ph/50-60 Hz

Electrical power, default:

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.

Electrical power max.:

227611 (ECOE62K2E0) 22.9 kW 227621 (ECOE62K2D0) 22.3 kW

Circuit breaker required

#### Water:

Side

Water inlet connections "CWI1-

CWI2": 3/4"

Pressure, bar min/max: 1-6 bar Drain "D": 50mm

Max inlet water supply

temperature: 30 °C

Hardness: 5 °fH / 2.8 °dH Chlorides: <10 ppm 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.

#### Installation:

Clearance: 5 cm rear and

right hand sides. Clearance:

Suggested clearance for service access:

50 cm left hand side.

Capacity:

6 - 2/1 Gastronorm Trays type:

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: 140 kg 163 kg Shipping weight: Shipping volume: 1.27 m<sup>3</sup>

### **ISO Certificates**

ISO 9001; ISO 14001; ISO 45001; ISO 50001

ISO Standards:

SkyLine ProS Electric Combi Oven 6GN2/1 (Marine)

