![Electrolux Professional logo]

## SkyLine Pro
## Electric Combi Oven 6GN2/1
## (Marine)



**227911 (ECOE62C2E0)**

SkyLine Pro combi boilerless oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning - Marine

**227921 (ECOE62C2D0)**

SkyLine Pro combi boilerless oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning - Marine

## Short Form Specification

Item No.

Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking 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 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).

APPROVAL:

## 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 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. 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 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.
- IPX5 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

- 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).

## Included Accessories

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

## Optional Accessories

| | | |
|---|---|---|
| Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) | PNC 920004 | ❏ |
| Water filter with cartridge and flow meter for medium steam usage | PNC 920005 | ❏ |
| 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 | ❏ |
| 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 | ❏ |
| 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 | ❏ |

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|---|---|---|
| IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). | PNC 922421 | ❏ |
| Stacking kit for 6 GN 2/1 oven on electric 6&10 GN 2/1 oven, h=150mm - Marine | PNC 922423 | ❏ |
| Wall sealing kit for stacked electric ovens 6 GN 2/1 on 6 GN 2/1 - Marine | PNC 922426 | ❏ |
| Wall sealing kit for stacked electric ovens 6 GN 2/1 on 10 GN 2/1 - Marine | PNC 922427 | ❏ |
| 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 | ❏ |
| 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 | PNC 922631 | ❏ |
| 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 | PNC 922651 | ❏ |
| Flat dehydration tray, GN 1/1 | PNC 922652 | ❏ |
| Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384 | PNC 922654 | ❏ |
| Heat shield for 6 GN 2/1 oven | PNC 922665 | ❏ |
| Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1 | PNC 922666 | ❏ |
| Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 | PNC 922667 | ❏ |
| Fixed tray rack, 5 GN 2/1, 85mm pitch | PNC 922681 | ❏ |
| Kit to fix oven to the wall | PNC 922687 | ❏ |

- Tray support for 6 & 10 GN 2/1 oven base — PNC 922692 ❏
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm — PNC 922693 ❏
- Detergent tank holder for open base — PNC 922699 ❏
- Tray rack with wheels, 6 GN 2/1, 65mm pitch — PNC 922700 ❏
- 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 — PNC 922719 ❏
- Condensation hood with fan for 6 & 10 GN 2/1 electric oven — PNC 922724 ❏
- 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 ❏
- Door stopper for 6 & 10 GN Oven - Marine — PNC 922775 ❏
- Extension for condensation tube, 37cm — PNC 922776 ❏
- Non-stick universal pan, GN 1/1, H=20mm — PNC 925000 ❏
- Non-stick universal pan, GN 1/ 1, H=40mm — PNC 925001 ❏
- Non-stick universal pan, GN 1/1, H=60mm — PNC 925002 ❏
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 — PNC 925003 ❏
- Aluminum grill, GN 1/1 — PNC 925004 ❏
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 — PNC 925005 ❏
- Flat baking tray with 2 edges, GN 1/1 — PNC 925006 ❏
- Potato baker for 28 potatoes, GN 1/1 — PNC 925008 ❏
- Compatibility kit for installation on previous base GN 2/1 — PNC 930218 ❏
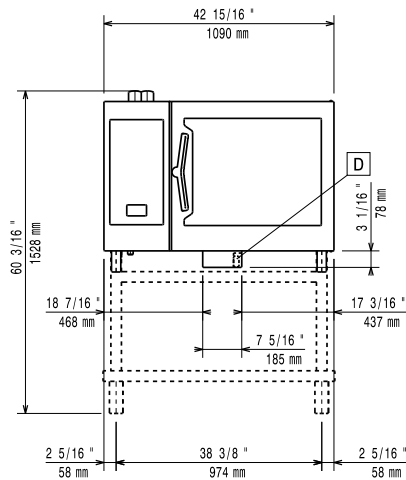
## Recommended Detergents

- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket — PNC 0S2394 ❏
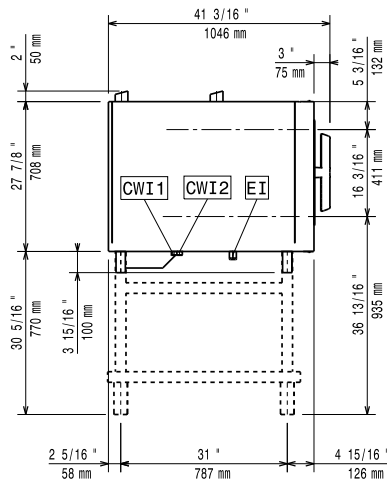- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket — PNC 0S2395 ❏

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**Electric Combi Oven 6GN2/1 (Marine)**

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

Side

Top

CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)

## 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:**

| | |
|---|---|
| **227911 (ECOE62C2E0)** | 380-415 V/3 ph/50-60 Hz |
| **227921 (ECOE62C2D0)** | 440 V/3 ph/50-60 Hz |

**Electrical power, max:**

| | |
|---|---|
| **227911 (ECOE62C2E0)** | 22.9 kW |
| **227921 (ECOE62C2D0)** | 22.3 kW |
| **Electrical power, default:** | 21.4 kW |

## Water:

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|---|---|
| **Inlet water temperature, max:** | 30 °C |
| **Inlet water pipe size (CWI1, CWI2):** | 3/4" |
| **Pressure, min-max:** | 1-6 bar |
| **Chlorides:** | <10 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:

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|---|---|
| **Clearance:** | Clearance: 5 cm rear and right hand sides. |
| **Suggested clearance for service access:** | 50 cm left hand side. |

## Capacity:

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|---|---|
| **Trays type:** | 6 (GN 2/1) |
| **Max load capacity:** | 60 kg |

## Key Information:

| | |
|---|---|
| **Door hinges:** | Right Side |
| **External dimensions, Width:** | 1090 mm |
| **External dimensions, Depth:** | 971 mm |
| **External dimensions, Height:** | 808 mm |
| **Weight:** | 140 kg |
| **Net weight:** | 140 kg |
| **Shipping weight:** | 163 kg |
| **Shipping volume:** | 1.27 m³ |

## ISO Certificates

| | |
|---|---|
| **ISO Standards:** | ISO 9001; ISO 14001; ISO 45001; ISO 50001 |