

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

ITEM #	
MODEL #	
MODEL #	
NAME #	
SIS #	
AIA #	



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).

### **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", PNC 922351 100-130mm
- 1 of Door stopper for 6 & 10 GN Oven PNC 922775 Marine

## **Recommended Detergents**

- C25 Rinse & Descale Tabs, phosphatefree, phosphorous-free, maleic acidfree, 50 tabs bucket
- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket











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

# Front 42 15/16 ' 1090 mn D 1/16 17 3/16 " 18 7/16 468 mi 437 mm 185 mm 2 5/16 2 5/16 " 38 3/8 974 mm

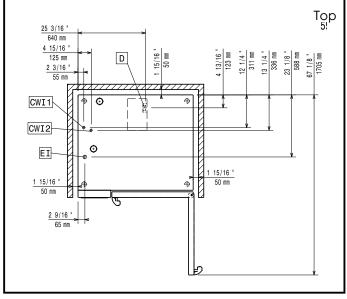
41 3/16 " 1046 mm 2 " 50 mm 7/8 " Ħ CWI1 CWI2 EI 30 5/16 " 770 mm 935 15/16 1 92 4 15/16

CWII Cold Water inlet 1 (cleaning) CWI2

Cold Water Inlet 2 (steam nerator)

D Drain

DO Overflow drain pipe



### **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:

Side

Inlet water temperature, max:

30 °C

Inlet water pipe size (CWI1,

3/4"

CWI2): 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:

Clearance: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for

50 cm left hand side. service access:

### Capacity:

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

### **Key Information:**

Door hinges: Right Side External dimensions, Width: 1090 mm 971 mm External dimensions, Depth: External dimensions, Height: 808 mm Weight: 163 kg Net weight: 140 kg Shipping weight: 163 kg Shipping volume: 1.27 m<sup>3</sup>

#### **ISO Certificates**

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

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El = Electrical inlet (power)