SkyLine Pro
Electric Combi Oven 8 trays,
400X600mm Bakery

227952 (ECOE101C2AB)   SkyLine Pro Combi Boilerless Oven with digital control, 8 400x600mm, electric, programmable, automatic cleaning, for bakery/pastry, pitch 80mm

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.
- Stainless steel construction throughout.
- Supplied with n.1 pastry tray rack 400x600 mm, 80 mm pitch.

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: 8 GN 1/1 400x600mm 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 pastry tray rack 400x600 mm, 80 mm pitch.

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 Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch — PNC 922656

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	❑
4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❑
Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	❑
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	❑
Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	❑
Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602	❑
Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922608	❑
Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	❑
Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	❑
Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	❑
Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615	❑
External connection kit for liquid detergent and rinse aid	PNC 922618	❑
Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	❑
Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	❑
Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	❑
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	❑
Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	❑
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 10 GN 1/1 oven	PNC 922645	❑
Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	❑
Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	❑
Dehydration tray, GN 1/1, H=20mm	PNC 922651	❑
Flat dehydration tray, GN 1/1	PNC 922652	❑
Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	❑
Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	❑
Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	❑
Heat shield for 10 GN 1/1 oven	PNC 922663	❑
Kit to convert from natural gas to LPG	PNC 922670	❑
Kit to convert from LPG to natural gas	PNC 922671	❑
Flue condenser for gas oven	PNC 922678	❑
Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	❑
4 adjustable feet for 6 & 10 GN ovens, 100-115mm	PNC 922688	❑
Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	❑
4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	❑
Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch	PNC 922694	❑
Detergent tank holder for open base	PNC 922699	❑
Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	❑
Wheels for stacked ovens	PNC 922704	❑
Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	❑
Mesh grilling grid, GN 1/1	PNC 922713	❑
Probe holder for liquids	PNC 922714	❑
Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	❑
Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722	❑
Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	❑
Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens	PNC 922727	❑
Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	❑
Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	❑
Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	❑
Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	❑
Fixed tray rack, 8 GN 1/1, 85mm pitch	PNC 922741	❑
Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742	❑

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- 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 ❏
- Extension for condensation tube, 37cm — PNC 922776 ❏
- Compatibility kit for installation on previous base GN 1/1 — PNC 930217 ❏
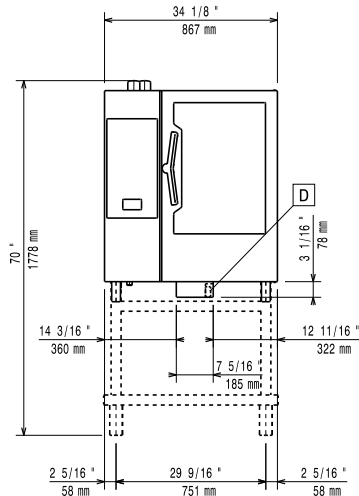
Recommended Detergents

- 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 ❏
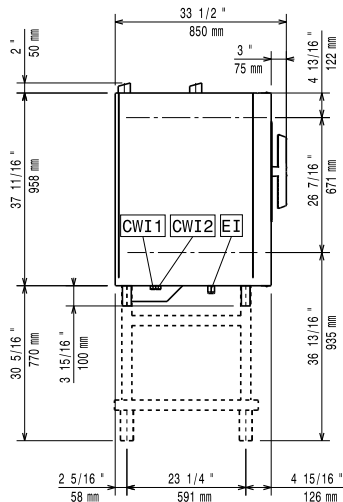
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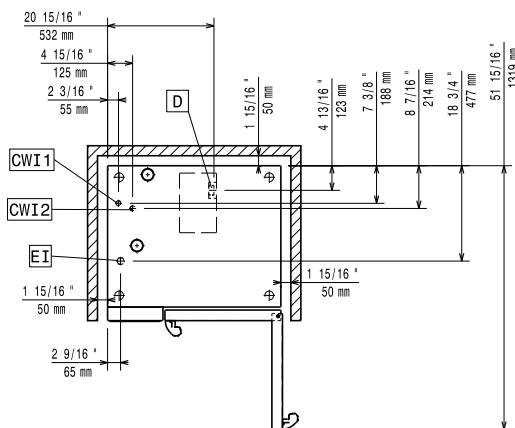
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Front

Side

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

Top

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:	380-415 V/3N ph/50-60 Hz
Electrical power, max:	20.3 kW
Electrical power, default:	19 kW

Water:

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:

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

Capacity:

Trays type:	8 (400x600 mm)
Max load capacity:	45 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	1058 mm
Weight:	130 kg
Net weight:	130 kg
Shipping weight:	150 kg
Shipping volume:	1.06 m³

ISO Certificates

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

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