

SkyLine Pro Electric Combi Oven 8 trays, 400X600mm Bakery

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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.

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 evenness 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



APPROVAL: _____

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

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| • 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 | ☐ |

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|---|------------|--------------------------|
| • 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 | ☐ |

- 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

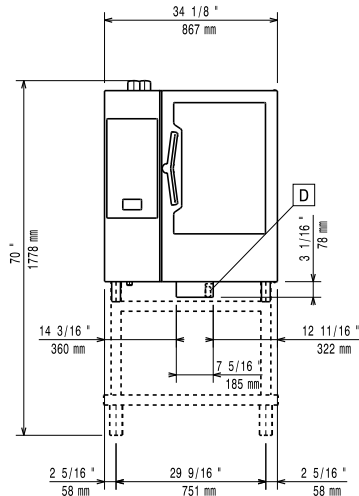
- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket PNC 0S2394 ☐
- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket PNC 0S2395 ☐



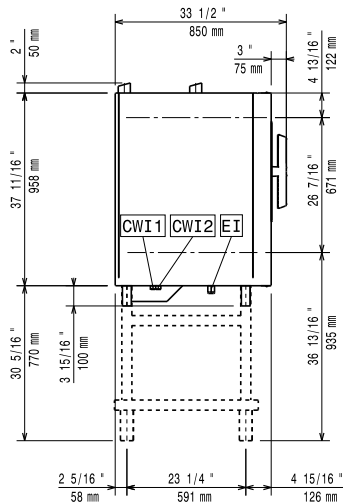
Electrolux
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Front

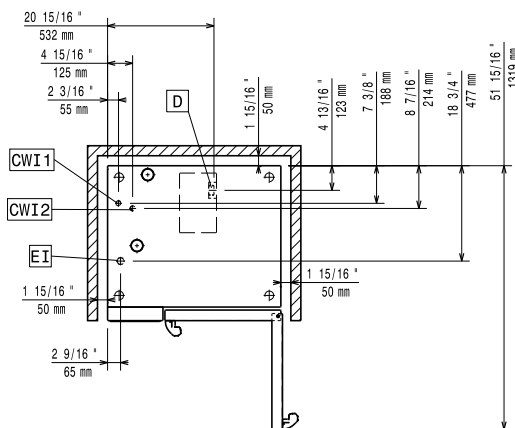


Side



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

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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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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