Electrolux PROFESSIONAL

SkyLine Premium Electric Combi Oven 8GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



217802 (ECOE101B2A2)

SkyLine Premium Combi Boiler Oven with digital control, 8x1/1GN, electric, programmable, automatic cleaning, 85mm pitch

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.

- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.

- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).

Cooking modes: Programs (a maximum of 100 recipes can be stored);
 Manual (steam, combi and convection cycles); EcoDelta cooking cycle;
 Regeneration 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 tray rack 1/1 GN, 85 mm pitch.

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables.
- High temperature steam (25 °C 130 °C).
 EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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 with integrated descale of the steam generator. 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 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 1/1 GN, 85 mm pitch.

APPROVAL:





• Integrated spray gun with automatic retracting system for fast rinsing.

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 plugin 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).
- Reduced powerfunction for customized slow cooking cycles.

Included Accessories

• 1 of Fixed tray rack, 8 GN 1/1, 85mm PNC 922741 pitch

Optional Accessories

Connectivity router (WiFi and LAN) PNC 922435

Recommended Detergents

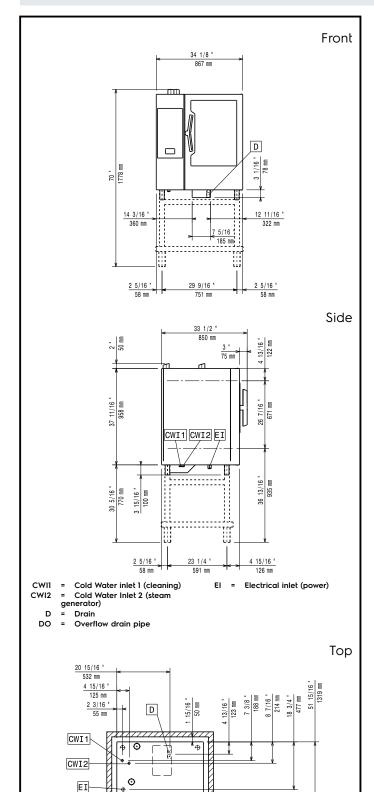
- C25 Rinse & Descale Tabs, phosphate- PNC 0S2394 free, phosphorous-free, maleic acidfree, 50 tabs bucket
- C22 Cleaning Tabs, phosphate-free, PNC 0S2395 D phosphorous-free, 100 bags bucket



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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1 15/16 " 50 mm

ERGOCERT

Intertek

1 15/16 " 50 mm

2 9/16 '

CE IEC IEC

Electric

Default power corresponds to fa When supply voltage is declared performed at the average value installed power may vary within Circuit breaker required Supply voltage: Electrical power, max: Electrical power, default:	d as a range the test is . According to the country, the		
Water:			
Inlet water temperature, max: 30 °C Inlet water pipe size (CWI1, CWI2): 3/4" Pressure, min-max: 1-6 bar Chlorides: <45 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: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides. 50 cm left hand side.		
Capacity:			
Trays type: Max load capacity:	8 (GN 1/1) 50 kg		
Key Information:			
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Weight: Net weight: Shipping weight: Shipping volume:	Right Side 867 mm 775 mm 1058 mm 141 kg 141 kg 159 kg 1.11 m ³		
ISO Certificates			
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001		

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