

SkyLine ProS Natural Gas Combi Oven 16 trays, 400x600mm Bakery



Main Features

ITEM #

SIS #

AIA #

MODEL # NAME #

- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 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.
- Pictures upload for full customization of cooking
- Automatic fast cool down and pre-heat function.
- 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).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 16 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.
- IPX 5 spray water protection certification for easy cleaning.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not
- Supplied with n.1 pastry tray rack 400x600 mm, 80 mm pitch.

User Interface & Data Management

• High resolution full touch screen interface

APPROVAL:





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(translated in more than 30 languages) - color-blind friendly panel.

- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory contact the Company for more details).

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.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

Included Accessories

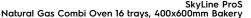
٠	1 of Bakery/pastry trolley with rack	PNC 922761
	holding 600x400mm grids for 20 GN 1/1	
	oven and blast chiller freezer, 80mm	
	pitch (16 runners)	

Optional Accessories

 Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)

- Water filter with cartridge and flow PNC 920004 meter for low steam usage (less than 2 hours of full steam per day)
- Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1
- Pair of grids for whole chicken (8 per PNC 922036 grid 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN 1/1
 Grid for whole chicken (4 per grid PNC 922086
- 1,2kg each), GN 1/2
- External side spray unit (needs to be PNC 922171 mounted outside and includes support to be mounted on the oven)
- Baking tray for 5 baguettes in PNC 922189 perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm
- Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm
 Pair of frying baskets PNC 922239
- Pair of frying baskets
 AISI 304 stainless steel bakery/pastry grid 400x600mm
 PNC 922239
 PNC 922264
- Grid for whole chicken (8 per grid PNC 922266 1,2kg each), GN 1/1

•	USB probe for sous-vide cooking	PNC	922281	
	Grease collection tray, GN 1/1, H=100	PNC	922321	
	mm			_
•	Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC	922324	
•	Universal skewer rack	PNC	922326	
	4 long skewers	PNC	922327	
•	Volcano Smoker for lengthwise and	PNC	922338	
	crosswise oven	DNIC	922348	
	Multipurpose hook Grid for whole duck (8 per grid - 1,8kg		922362	
•	each), GN 1/1	FINC	922302	
•	Thermal cover for 20 GN 1/1 oven and blast chiller freezer	PNC	922365	
•	Wall mounted detergent tank holder	PNC	922386	
٠	USB single point probe		922390	
	Quenching system update for SkyLine Ovens 20GN	PNC	922420	
•	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)		922435	
•	SkyDuo Kit - to connect oven and blast	PNC	922439	
	chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected			
•	External connection kit for liquid detergent and rinse aid	PNC	922618	
٠	Dehydration tray, GN 1/1, H=20mm	PNC	922651	
٠	Flat dehydration tray, GN 1/1	PNC	922652	
٠	Heat shield for 20 GN 1/1 oven		922659	
	Kit to convert from natural gas to LPG		922670	
	Kit to convert from LPG to natural gas		922671	
	Flue condenser for gas oven		922678	
•	Trolley with tray rack, 15 GN 1/1, 84mm pitch	PNC	922683	
•	Kit to fix oven to the wall	PNC	922687	
	Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens	PNC	922701	
	4 flanged feet for 20 GN , 2", 100-130mm	PNC	922707	
•	Mesh grilling grid, GN 1/1		922713	
	Probe holder for liquids		922714	
	Levelling entry ramp for 20 GN 1/1 oven		922715	
•	Exhaust hood with fan for 20 GN 1/1 oven	PNC	922730	
•	Exhaust hood without fan for 20 1/1GN oven	PNC	922735	
•	Holder for trolley handle (when trolley is in the oven) for 20 GN oven	PNC	922743	
•	Tray for traditional static cooking, H=100mm	PNC	922746	
•	Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC	922747	
•	Trolley with tray rack, 20 GN 1/1, 63mm pitch	PNC	922753	
•	Trolley with tray rack, 16 GN 1/1, 80mm pitch	PNC	922754	
•	Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer 7/mm pitch	PNC	922756	





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

chiller freezer, 74mm pitch



 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) 	PNC 922761	
 Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch 	PNC 922763	
 Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven 	PNC 922769	
 Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys 	PNC 922771	
 Water inlet pressure reducer 	PNC 922773	
• Extension for condensation tube, 37cm	PNC 922776	
 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	
 Baking tray for 4 baguettes, GN 1/1 	PNC 925007	
 Potato baker for 28 potatoes, GN 1/1 	PNC 925008	
 Non-stick universal pan, GN 1/2, H=20mm 	PNC 925009	
 Non-stick universal pan, GN 1/2, H=40mm 	PNC 925010	
 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011	
Recommended Detergents		
• C25 Rinse & Descale Tabs, 50 tabs	PNC 0S2394	

•	C25 Rinse	e &	Des	cale	Tabs	s, 5	60 t	abs	PNC	0S2394	
	bucket										
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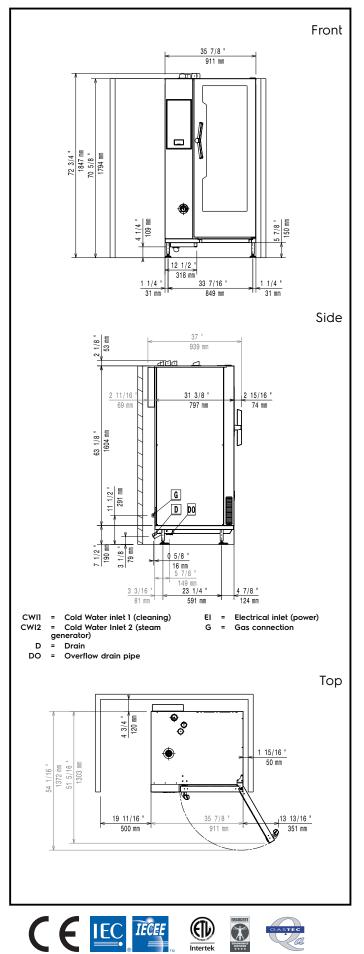
• C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395 bags bucket







Electrolux PROFESSIONAL



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Electric

Supply voltage: 237534 (ECOE201K2GB) Electrical power, default: Default power corresponds to fa When supply voltage is declared performed at the average value. installed power may vary within t Electrical power max.: Circuit breaker required	as a range the test is According to the country, the
Gas	
Gas Power: Standard gas delivery: ISO 7/1 gas connection diameter: Total thermal load:	42 kW Natural Gas G20 1" MNPT 143178 BTU (42 kW)
Water:	
Water inlet connections "CWI1- CWI2": Pressure, bar min/max: Drain "D": Max inlet water supply temperature: Hardness: Chlorides: Conductivity: Electrolux Professional recomm based on testing of specific wate Please refer to user manual for d information.	er conditions.
Installation:	
Clearance: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides. 50 cm left hand side.
Capacity:	14 (00,400
Trays type: Max load capacity:	16 - 400x600 100 kg
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight:	911 mm 864 mm 1794 mm 281 kg 314 kg 1.83 m ³
Shipping volume:	1.65 m ²
ISO Certificates	ISO 9001; ISO 14001; ISO

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