

SkyLine Pro

Electric Boilerless Combi Oven 62 208V

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Short Form Specification

Item No. _____

- Combi oven with high resolution full touch screen interface, multilanguage, IPX5, ETL, EnergyStar, Ergocert
- BOILERLESS
 - OptiFlow: air distribution system with 5 fan speed levels
 - SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
 - 2 Cooking modes: Programs, Manual
 - automatic backup mode to avoid downtime
 - USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
 - Single sensor core temperature probe
 - Double-glass door with double LED lights line
 - Retractable hand-shower
 - Includes (3) 922076 stainless steel grids

Main Features

- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener (11 settings)
- Dry, hot convection cycle (77 °F - 575 °F/25°C - 300 °C): ideal for convection cooking.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: up to 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.
- Reversible Fan: 5 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic cool-down and pre-heat function
- SkyClean: Automatic self cleaning system with integrated descaling of the steam boiler. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operations (dedicated base as optional accessory).
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 full sheet pans or 12 half sheet/hotel pans.
- 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.
- Seamless 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 6 tray rack for full size pans, 2 2/3" pitch.

User Interface & Data Management

- Digital screen: 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



APPROVAL: _____



Electrolux
PROFESSIONAL

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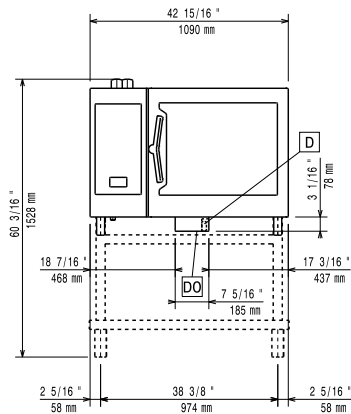
- Human centered design: with 4-star certification for ergonomics and usability.
- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO).

Included Accessories

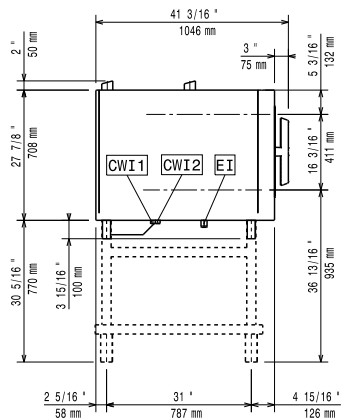
- 3 of Aisi 304 stainless steel PNC 922076 grid (18" x 26")

Optional Accessories

Front



Side



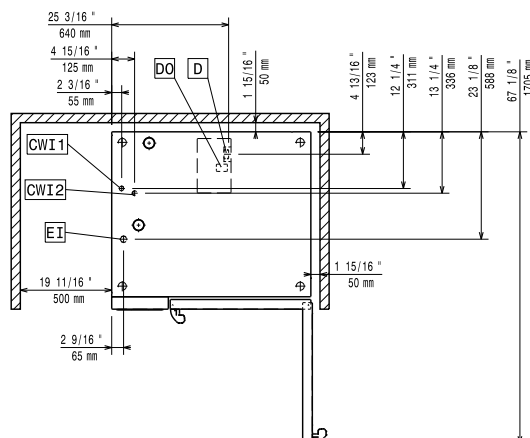
CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top



Electric

| | |
|----------------------------|------------------|
| Supply voltage: | 208 V/3 ph/60 Hz |
| Electrical power, max: | 21.4 kW |
| Electrical power, default: | 21.4 kW |

Water:

Water Cold Supply

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|------------------------------|--------------------|------|
| Connection: | 219931 (ECO62C2L0) | 3/4" |
| Cold Water Inlet Connection: | 3/4" GHT | |
| Drain "D": | 2" (50 mm) | |

| | |
|-------------------------------------|-------------|
| Max inlet water supply temperature: | 86°F (30°C) |
| Water inlet cold 1: | unfiltered |
| Water inlet cold 2: | filtered |

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions. Refer to manual for details

| | |
|---------------|---------------------|
| Pressure: | 15-87 psi (1-6 bar) |
| Chlorides: | <10 ppm |
| Conductivity: | >50 µS/cm |

Installation:

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|-----------------------------------------|---------------------------------------------------|
| Clearance: | Clearance: 2 in (5 cm) rear and right hand sides. |
| Suggested clearance for service access: | 20 in (50 cm) left hand side. |

Capacity:

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|-----------------------|-----------------|
| Max load capacity: | 132 lbs (60 kg) |
| Full-size sheet pans: | 6 - 18" X 26" |

Key Information:

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|------------------------------|----------------------------------------------|
| Door hinges: | Right Side |
| External dimensions, Width: | 42 15/16" (1090 mm) |
| External dimensions, Depth: | 38 1/4" (971 mm) |
| External dimensions, Height: | 31 13/16" (808 mm) |
| Net weight: | 319 lbs (144.5 kg) |
| Shipping width: | 44 1/2" (1130 mm) |
| Shipping depth: | 43 5/16" (1100 mm) |
| Shipping height: | 40 9/16" (1030 mm) |
| Shipping weight: | 369 lbs (167.5 kg) |
| Shipping volume: | 45.21 ft ³ (1.28 m ³) |

ISO Certificates

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

Sustainability

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|----------------------|-----------|
| Current consumption: | 60.1 Amps |
|----------------------|-----------|