SkyLine Pro
Electric Boilerless Combi Oven 102
208V

ITEM #

MODEL #

NAME #

SIS #

AIA #

219933 (ECOE102C2L0)   SKYLINE Pro DIGITAL OVEN 10 FULL SHEET PANS (18" X 26")ELECTRIC 208V - BOILERLESS

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 (5) 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: 10 full sheet pans or 20 half sheet/hotel pans.
- 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.
- 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, Inc.
www.electroluxprofessional.com
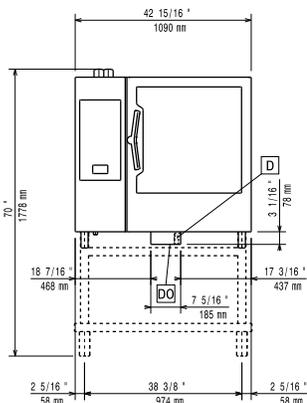4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

- 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).
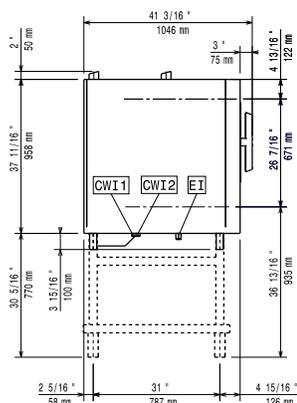
Included Accessories

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

Optional Accessories

Front

Side
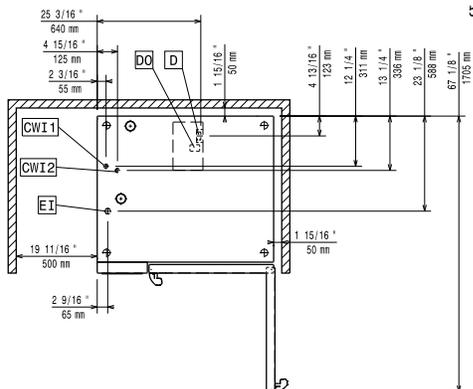
CWI1 = Cold Water inlet   EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top

Electric

Supply voltage:	208 V/3 ph/60 Hz
Electrical power, max:	35.4 kW
Electrical power, default:	35.4 kW

Water:

Water Cold Supply Connection:	
219933 (ECOE102C2L0)	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:

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

Capacity:

Max load capacity:	220 lbs (100 kg)
Full-size sheet pans:	10 - 18" X 26"

Key Information:

Door hinges:	Right Side
External dimensions, Width:	42 15/16" (1090 mm)
External dimensions, Depth:	38 1/4" (971 mm)
External dimensions, Height:	41 5/8" (1058 mm)
Net weight:	376 lbs (170.5 kg)
Shipping width:	44 1/2" (1130 mm)
Shipping depth:	43 5/16" (1100 mm)
Shipping height:	50 3/8" (1280 mm)
Shipping weight:	431 lbs (195.5 kg)
Shipping volume:	56.18 ft³ (1.59 m³)

ISO Certificates

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

Sustainability

Current consumption:	97.6 Amps

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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.

2025.05.13