

TEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217812 (ECOE101B2C0)

SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

217822 (ECOE101B2A0)

SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

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, 67 mm pitch.

Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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).
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

APPROVAL:





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 n.1 tray rack 1/1 GN, 67 mm pitch.

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.

Optional Accessories

 External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 	PNC 864388	
Water softener with cartridge and flow meter (high steam usage)	PNC 920003	
 Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs per day full steam) 	PNC 920004	
 Water softener with salt for ovens with automatic regeneration of resin 	PNC 921305	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
AISI 304 stainless steel grid, GN 1/1	PNC 922062	
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191	
 Pair of frying baskets 	PNC 922239	
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
Double-step door opening kit	PNC 922265	
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	
Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	
Universal skewer rack	PNC 922326	
• 4 long skewers	PNC 922327	
		_

Multipurpose hook	PNC 922348	
 4 flanged feet for 6 & 10 GN, 2", 100-130mm 	PNC 922351	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	
 Tray support for 6 & 10 GN 1/1 disassembled open base 	PNC 922382	
Wall mounted detergent tank holder	PNC 922386	
 USB single point probe 	PNC 922390	
 IoT module for SkyLine ovens and blast chiller/freezers 	PNC 922421	
 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	
	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	
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	PNC 922648	ū
chiller freezer, 65mm pitch		
 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	<u> </u>

















•	Bakery/pastry rack kit for 10 GN 1/1	PNC 922656		Aluminum grill, GN 1/1 PNC 925004	
	oven with 8 racks 400x600mm and 80mm pitch			 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	
•	Heat shield for stacked ovens 6 GN 1/1	PNC 922661		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
	on 10 GN 1/1			• Baking tray for 4 baguettes, GN 1/1 PNC 925007	
•	Heat shield for 10 GN 1/1 oven	PNC 922663		 Potato baker for 28 potatoes, GN 1/1 PNC 925008 	
•	Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685		 Non-stick universal pan, GN 1/2, H=20mm 	
•	Kit to fix oven to the wall	PNC 922687		• Non-stick universal pan, GN 1/2, PNC 925010	
•	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690		H=40mm • Non-stick universal pan, GN 1/2, PNC 925011	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693		H=60mm • Compatibility kit for installation on PNC 930217	_
•	Reinforced tray rack with wheels, lowest support dedicated to a grease	PNC 922694		previous base GN 1/1	_
	collection tray for 10 GN 1/1 oven, 64mm pitch			Recommended Detergents C25 Rinse & Descale tab 2in1 rinse aid PNC 0S2394	
•	Detergent tank holder for open base	PNC 922699		and descaler in disposable tablets for	_
	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	ā	Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for	
•	Wheels for stacked ovens	PNC 922704		new generation ovens with automatic	
	Spit for lamb or suckling pig (up to	PNC 922709	_	washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g	
	12kg) for GN 1/1 ovens Mesh grilling grid, GN 1/1	PNC 922713	_	tablets. each	
		PNC 922713 PNC 922714		 C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens 	
	Probe holder for liquids Odour reduction hood with fan for 6 &	PNC 922714 PNC 922718		Professional detergent for new	
	10 GN 1/1 electric ovens		_	generation ovens with automatic washing system. Suitable for all types of	
	Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722	_	water. Packaging: 1 drum of 100 65g tablets. each	
	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			
	Non-stick universal pan, GN 1/1, H=20mm	PNC 925000			
•	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	PNC 925003			
	and one side smooth, GN 1/1			_	





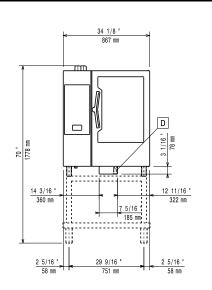








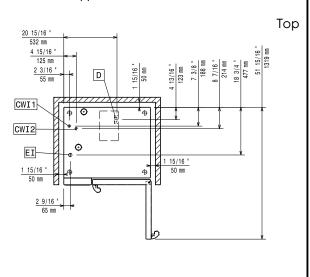




33 1/2 1 328 WI1 CWI2 EI 13/16 ^a 3 15/16 " 100 mm 4 15/16 "

CWII Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWI2

DO Overflow drain pipe



Electric

Front

Side

Supply voltage:

217812 (ECOE101B2C0) 220-240 V/3 ph/50-60 Hz 217822 (ECOE101B2A0) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 19 kW Electrical power max.: 20.3 kW

Circuit breaker required

Natural gas:

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.

Water:

Water inlet connections "CWI1-

CWI2": 3/4"

1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

30 °C temperature: Chlorides: <17 ppm Conductivity: >50 µS/cm

Electrolux Professional recommends the use of treated water,

based on testing of specific water conditions.

Please refer to user manual for detailed water quality

Installation:

Clearance: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

Trays type: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm External dimensions, Depth: 775 mm 1058 mm External dimensions, Height: Net weight: 138 kg Shipping weight: 156 kg Shipping volume: 1.11 m³

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001

SkyLine Premium Electric Combi Oven 10GN1/1











Electrical inlet (power)

