

**217642 (ECO202K3A30)**

SkyLine ProS Combi Boilerless Oven with touch screen control, 20x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door

**Main Features**

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- 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 grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- Single sensor core temperature probe included.
- 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.
- Automatic fast cool down and pre-heat function.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).

**Construction**

- 304 AISI stainless steel construction throughout
- IPX5 spray water protection certification for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.



## User Interface & Data Management

- Pictures upload for full customization of cooking cycles.
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- 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.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Automatic consumption visualization at the end of the cycle.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).





# A focus on sustainability

## Sustainability

- Reduced power function 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.
- 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).
- Human centered design with 4-star certification for ergonomics and usability.
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC\*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility. (*\*Forest Stewardship Council is the world's leading organization for sustainable forest management*).
- Triple-glass door minimize your energy loss. \* *Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20*

## Certifications & Recognitions



Product assessed by the manufacturer and deemed to meet EU safety, health, and environmental protection requirements.



International system for mutual acceptance of test reports and certificates concerning the safety of electrical and electronic components, equipment, and products.



Product acceptable for use in a commercial food establishment and meets applicable construction, performance, and material requirements.



Awarded for its ease of use and smooth ergonomic design, it confirms its human-centered approach.



UL Verification is an independent, science-based process that validates marketing claims, helping distinguish verified facts from fiction.



Find out more:  
[ISO Certificates](#)  
[Electrolux Professional Recognitions](#)

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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# Technical specifications

## Electric

Supply voltage:	380-415 V/3N ph/50-60 Hz
Electrical power max.:	70.2 kW
Electrical power, default:	65.4 kW

## Water:

Max inlet water supply temperature:	30 °C
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Water inlet connections "CW11-CW12":	3/4"
Pressure, bar min/max:	1-6 bar

## Capacity:

Trays type:	20 - GN 2/1
Max load capacity:	200 kg

## Key Information:

External dimensions, Width:	1162 mm
External dimensions, Depth:	1066 mm
Weight:	330 kg
External dimensions, Height:	1794 mm
Net weight:	330 kg
Shipping weight (gross):	368 kg
Shipping volume:	3.07 m <sup>3</sup>

## ISO Certificates

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

## Included Accessories

PNC Code	Description	Quantity
922757	Trolley with tray rack 20 GN 2/1, 63mm pitch	1

## Optional Accessories

PNC Code	Description
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### Cleaning solutions

922386	Wall mounted detergent tank holder
922618	External connection kit for liquid detergent and rinse aid

### Containers, trays and grids

922017	Pair of AISI 304 stainless steel grids, GN 1/1
922036	Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1
922062	AISI 304 stainless steel grid, GN 1/1
922189	Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
922190	Baking tray with 4 edges in perforated aluminum, 400x600x20mm
922191	Baking tray with 4 edges in aluminum, 400x600x20mm
922239	Pair of frying baskets
922264	AISI 304 stainless steel bakery/pastry grid 400x600mm
922266	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1
922348	Multipurpose hook
922362	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1
922651	Dehydration tray, GN 1/1, H=20mm
922652	Flat dehydration tray, GN 1/1
922713	Mesh grilling grid, GN 1/1
922746	Tray for traditional static cooking, H=100mm
922747	Double-face griddle, one side ribbed and one side smooth, 400x600mm
925001	Non-stick universal pan, GN 1/1, H=40mm
925002	Non-stick universal pan, GN 1/1, H=60mm
925003	Double-face griddle, one side ribbed and one side smooth, GN 1/1
925004	Aluminum grill, GN 1/1
925005	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
925006	Flat baking tray with 2 edges, GN 1/1
925008	Potato baker for 28 potatoes, GN 1/1
925012	Kit of 6 non-stick universal pans, GN 1/1, H=20mm
925013	Kit of 6 non-stick universal pans, GN 1/1, H=40mm
925014	Kit of 6 non-stick universal pan GN 1/1, H=60mm

### Drains

922738	Stainless steel drain kit for 20 GN oven, dia=50mm
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# Accessories

PNC Code	Description
<b>Feet, wheels and ramps</b>	
922688	4 adjustable feet for 6 & 10 GN ovens, 100-115mm
922707	4 flanged feet for 20 GN , 2", 100-130mm
922716	Levelling entry ramp for 20 GN 2/1 oven
<b>Food probes</b>	
922281	USB probe for sous-vide cooking
922390	USB single point probe
922714	Probe holder for liquids
<b>Grease/oil management</b>	
922357	Grease collection tray, GN 2/1, H=60 mm
<b>Handling - bakery</b>	
922762	Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners)
<b>Handling - banqueting</b>	
922367	Thermal cover for 20 GN 2/1 oven and blast chiller freezer
922760	Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch
922764	Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch
<b>Handling - gastronorm</b>	
922686	Trolley with tray rack, 15 GN 2/1, 84mm pitch
922757	Trolley with tray rack 20 GN 2/1, 63mm pitch
922758	Trolley with tray rack, 16 GN 2/1, 80mm pitch
<b>Installation solutions</b>	
922658	Heat shield for 20 GN 2/1 oven
922739	Plastic drain kit for 20 GN oven, dia=50mm
922743	Holder for trolley handle (when trolley is in the oven) for 20 GN oven
922778	Kit for installation of electric power peak management system for 20 GN Oven
<b>Kit compatibility air-o-system</b>	
922770	Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven
922771	Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys
<b>Other accessories</b>	
922338	Volcano Smoker for lengthwise and crosswise oven
<b>Spray units</b>	
922171	External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
<b>Ventilation</b>	
922776	Extension for condensation tube, 37cm
<b>Wall mounting kits</b>	
922687	Kit to fix oven to the wall

# Accessories

PNC Code	Description
<b>Water treatment</b>	
920003	Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)
920005	Water filter with cartridge and flow meter for medium steam usage
<b>Other accessories</b>	
922326	Universal skewer rack
922328	6 short skewers
922421	IoT module for OnE Connected (Combi Ovens, Blast chiller/freezers, Rack Type DW) and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).
922435	Connectivity router (WiFi and LAN)
922445	Deflector for 20 GN 2/1 electric oven trolley
922447	Elevating kit with trolley height extension for 20 GN 2/1 oven
922448	Baking tray with 4 edges in perforated aluminum, coated surface, 400x600x20mm
922449	Baking tray with 4 edges in aluminum, coated surface, 400x600x20mm
922773	Water inlet pressure reducer

## Recommended Detergents

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