217919 (ECOE202C3C30)
SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning, 3-glass door - 230V

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- 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.
- 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.
- 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.
- 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 eveness 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. The cleaning system includes 4 cleaning cycles plus 1 rinse cycle. Each cleaning cycle can be customized through Eco options, allowing adaptation of operating parameters. Through the available option combinations, the system provides up to 32 different configurations, equivalent to up to 32 selectable cleaning cycles.

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.

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

User Interface & Data Management

- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Digital interface with LED backlight buttons with guided selection.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

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A focus on sustainability

Sustainability

- 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.

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Technical specifications

Electric	
Supply voltage:	220-240 V/3 ph/50-60 Hz
Electrical power max.:	70.2 kW
Electrical power, default:	65.4 kW
Water:	
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Water inlet connections "CWI1-CWI2":	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:	2.77 m^3
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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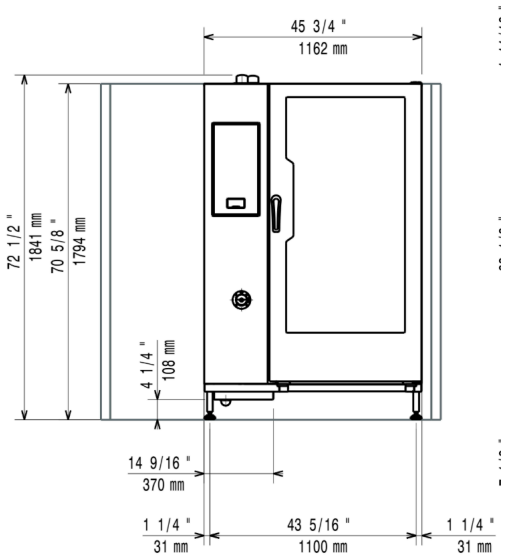
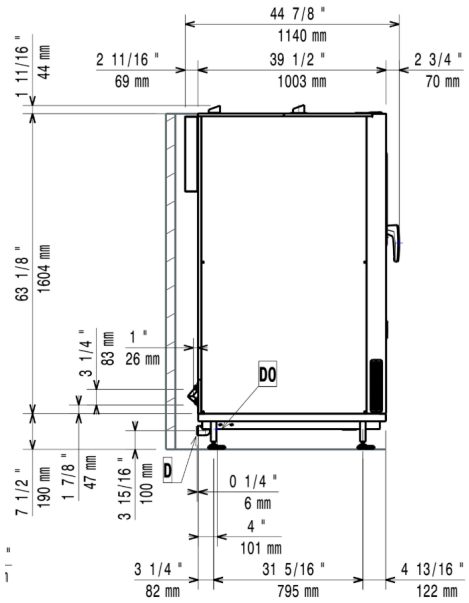
Installation drawings

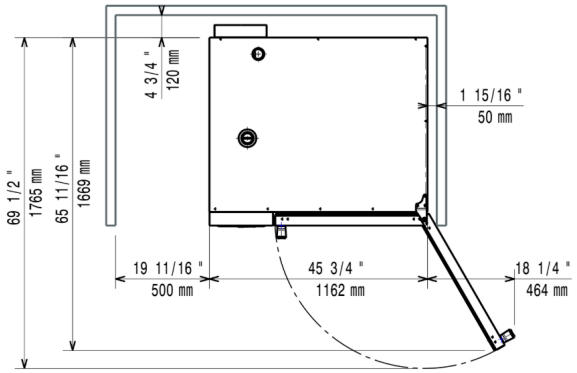
Front



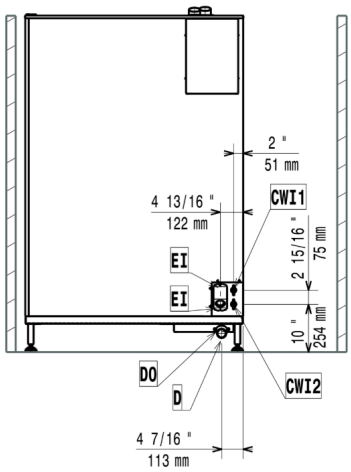
Side



Top



Distances



CWI1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)

D = Drain
DO = Overflow drain pipe

Accessories

Included Accessories

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

Optional Accessories

PNC Code	Description
Cleaning solutions	
922386	Wall mounted detergent tank holder
922618	External connection kit for liquid detergent and rinse aid
Connectivity	
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)
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

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Accessories

PNC Code	Description
Containers, trays and grids	
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
Feet, wheels and ramps	
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
Food probes	
922390	USB single point probe
922714	Probe holder for liquids
Grease/oil management	
922357	Grease collection tray, GN 2/1, H=60 mm
Handling - bakery	
922762	Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners)
Handling - banqueting	
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
Handling - gastronorm	
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
Installation solutions	
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
Kit compatibility air-o-system	
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
Other accessories	
922338	Volcano Smoker for lengthwise and crosswise oven
Spray units	
922171	External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
Ventilation	
922776	Extension for condensation tube, 37cm

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Accessories

PNC Code	Description
Wall mounting kits	
922687	Kit to fix oven to the wall
Water treatment	
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
Other accessories	
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

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