

## SkyLine Premium COMBI OVEN 10 GN 1/1 - ELECTRIC - BOILER AISI 316L - 3-GLASS - AUS

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**227808 (ECO101B3S30)**

SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 304 (Australia)

### Short Form Specification

#### Item No.

- Combi oven with digital interface with guided selection.
- Built-in steam generator (in s/s 316L) 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. metterei 4 automatic cycles (short, medium, intensive, rinse) .
  - 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 for real time access, HACCP, recipe and energy management (optional)
  - Single sensor core temperature probe.
  - Triple-glass door with double LED lights line.
  - Stainless steel construction throughout.
  - Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### Main Features

- 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 (101 °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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- 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) and integrated descale of the steam generator.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).

APPROVAL: \_\_\_\_\_

### Construction

- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX5 spray water protection certification for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Boiler in 316L AISI to protect against corrosion.

### User Interface & Data Management

- Digital 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 for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

### 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 power function for customized slow cooking cycles.
- 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.

*<i>(\*Forest Stewardship Council is the world's leading organization for sustainable forest management).</i>*

- Triple-glass door minimize your energy loss.\*

*\*<i>Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20</i>*

- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- 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.
- Energy Star 2.0 certified product.

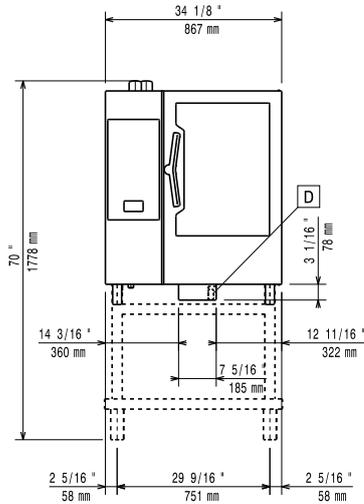
### Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388
- WATER FILTER WITH CARTRIDGE AND FLOW METER FOR LOW STEAM USAGE PNC 920004
- WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE PNC 920005
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036

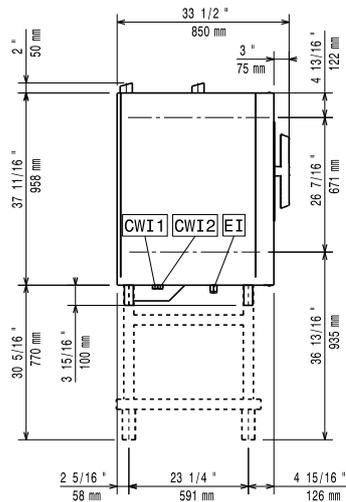
- ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA PNC 922062
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- 2 frying baskets for ovens PNC 922239
- Pastry grid, 400x600mm, AISI 304 stainless steel PNC 922264
- Double-click closing catch for door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Fat collection tray 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
- Fat collection tray 40 mm PNC 922329
- 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
- 4 service feet for 6 & 10 GN Oven, 100mm - Marine PNC 922394
- IOT MODULE FOR COMBI OVENS, BLAST CHILLER/FREEZERS AND RACK TYPE DW (FOR ONE CONNECTED AND SKYDUO/MATCH) PNC 922421
- CONNECTIVITY ROUTER (WiFi & LAN) PNC 922435
- STEAM OPTIMIZER PNC 922440
- GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN) PNC 922451
- GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN) PNC 922452
- 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	<input type="checkbox"/>	• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>
• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>	• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>
• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm	PNC 922615	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
• External connection kit for liquid detergent and rinse aid	PNC 922618	<input type="checkbox"/>	• Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor	PNC 922751	<input type="checkbox"/>
• Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	<input type="checkbox"/>	• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>
• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>	• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>
• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	<input type="checkbox"/>	• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<input type="checkbox"/>
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>	• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>
• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>	• Non-stick universal pan 1/1GN H=20mm	PNC 925000	<input type="checkbox"/>
• Wall support for 10 GN 1/1 oven	PNC 922645	<input type="checkbox"/>	• Non-stick universal pan 1/1GN H=40mm	PNC 925001	<input type="checkbox"/>
• Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	<input type="checkbox"/>	• Non-stick universal pan 1/1GN H=60mm	PNC 925002	<input type="checkbox"/>
• Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	<input type="checkbox"/>	• Frying griddle GN 1/1 for ovens	PNC 925003	<input type="checkbox"/>
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>	• Aluminium oven grill GN 1/1	PNC 925004	<input type="checkbox"/>
• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	<input type="checkbox"/>	• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>	• Potato baker GN 1/1 for 28 potatoes	PNC 925008	<input type="checkbox"/>
• Heat shield for 10 GN 1/1 oven	PNC 922663	<input type="checkbox"/>	• Non-stick universal pan GN 1/2, H=20mm	PNC 925009	<input type="checkbox"/>
• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>	• Non-stick universal pan GN 1/2, H=40mm	PNC 925010	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>	• Non-stick universal pan GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	<input type="checkbox"/>	• Kit of 6 non-stick universal pan 1/1 GN, H=20mm	PNC 925012	<input type="checkbox"/>
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>	• Kit of 6 non-stick universal pan 1/1 GN, H=40mm	PNC 925013	<input type="checkbox"/>
• Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch	PNC 922694	<input type="checkbox"/>	• Kit of 6 non-stick universal pan 1/1 GN, H=60mm	PNC 925014	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>			
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>			
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>			
• Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	<input type="checkbox"/>			
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>			
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>			
• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	<input type="checkbox"/>			
• Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	<input type="checkbox"/>			
• Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	<input type="checkbox"/>			
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>			

Front

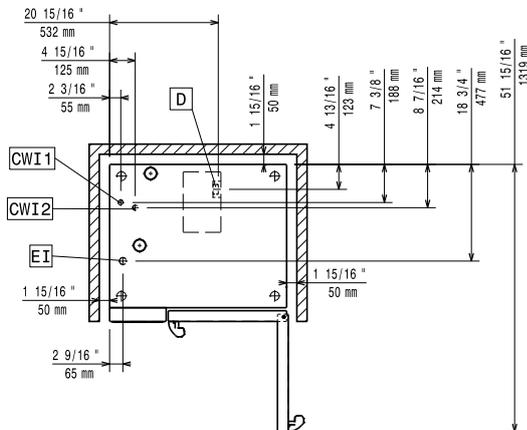


Side



CWI1 = Cold Water inlet 1  
 CWI2 = Cold Water Inlet 2  
 D = Drain  
 DO = Overflow drain pipe  
 EI = Electrical inlet (power)

Top



#### Electric

**Circuit breaker required**

**Supply voltage:** 400-430 V/3N ph/50-60 Hz  
**Electrical power max.:** 19 kW  
**Electrical power, default:** 19 kW

#### Water:

**Max inlet water supply temperature:** 30 °C  
**Water inlet "FCW" connection:** 3/4"  
**Pressure, bar min/max:** 1-6 bar  
**Chlorides:** <85 ppm  
**Conductivity:** >50 µS/cm  
**Drain "D":** 50mm

**Electrolux Professional** recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information.

#### Installation:

**Clearance:** Clearance: 5 cm rear and right hand sides.  
**Suggested clearance for service access:** 50 cm left hand side.

#### Capacity:

**GN:** 10 (GN 1/1)  
**Max load capacity:** 50 kg

#### Key Information:

**Door hinges:** Right Side  
**External dimensions, Width:** 867 mm  
**External dimensions, Depth:** 775 mm  
**External dimensions, Height:** 1058 mm  
**Weight:** 166.5 kg  
**Net weight:** 148.5 kg  
**Shipping weight:** 166.5 kg  
**Shipping volume:** 1.04 m<sup>3</sup>

#### ISO Certificates

**ISO Standards:** 04