![Electrolux Professional logo]

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

ITEM #

MODEL #

NAME #

SIS #

AIA #

**229777 (ECOE101T3S30)**     SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316L, 3-glass door - Australia

## Short Form Specification

### Item No.

Combi oven with high resolution full touch screen interface, multilanguage
- 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 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings
- Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional)
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1GN, 67mm pitch

**APPROVAL:**

## 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert)  with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process accor
- Cycles :
  - Regeneration (ideal for banqueting on plate or rethermalizing on tray),
  - Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,
  - Provin
- 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.
- 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.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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 eveness and temperature control thanks to a special design of the chamber.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).

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- 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.

## Construction

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

## User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Pictures upload for full customization of cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- 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.
- 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).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- 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).

## 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).
- 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.
- Energy Star 2.0 certified product.
- 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>
- Save up to 50% on running costs with Eco cleaning cycles!*

*Based on Internal tests done in Electrolux Professional Laboratory in a SkyLine PremiumS Combi Oven electric 10 GN 1/1 comparing Standard Intensive cycle versus Ec

- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- Zero Waste provides chefs with useful tips for minimizing food waste.
  Zero Waste is a library of Automatic recipes that aims to:
  -give a second life to raw food close to expiration date (e. g., from milk to yogurt)CHAR(13)C
- 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.
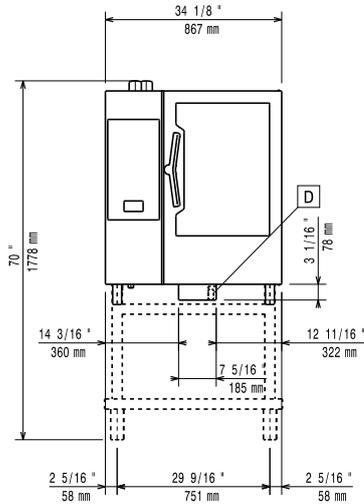
## Optional Accessories

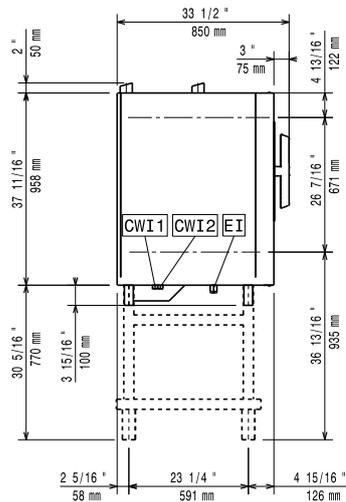| | | |
|---|---|---|
| External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens | PNC 864388 | ❏ |
| WATER FILTER WITH CARTRIDGE AND FLOW METER FOR LOW STEAM USAGE | PNC 920004 | ❏ |
| WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE | PNC 920005 | ❏ |
| 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 | ❏ |
| USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 | PNC 922281 | ❏ |
| 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 | ❏ |

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| Item | PNC | |
|---|---|---|
| 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 | ❑ |
| 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 | ❑ |
| 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 or400x600mm | PNC 922615 | ❑ |
| External connection kit for liquid detergent and rinse aid | PNC 922618 | ❑ |
| Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens | PNC 922620 | ❑ |
| Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer | 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 | ❑ |
| 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 chiller freezer, 65mm pitch | PNC 922648 | ❑ |
| 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 | ❑ |
| Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch | PNC 922656 | ❑ |
| Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | ❑ |
| Heat shield for 10 GN 1/1 oven | PNC 922663 | ❑ |
| Fixed tray rack for 10 GN 1/1 and 400x600mm grids | PNC 922685 | ❑ |
| Kit to fix oven to the wall | PNC 922687 | ❑ |
| Tray support for 6 & 10 GN 1/1 oven base | PNC 922690 | ❑ |
| 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm | PNC 922693 | ❑ |
| Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch | PNC 922694 | ❑ |
| Detergent tank holder for open base | PNC 922699 | ❑ |
| Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base | PNC 922702 | ❑ |
| Wheels for stacked ovens | PNC 922704 | ❑ |
| Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens | PNC 922709 | ❑ |
| Mesh grilling grid, GN 1/1 | PNC 922713 | ❑ |
| Probe holder for liquids | PNC 922714 | ❑ |
| Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens | PNC 922718 | ❑ |
| Condensation hood with fan for 6 & 10 GN 1/1 electric oven | PNC 922723 | ❑ |
| Exhaust hood with fan for 6 & 10 GN 1/1 ovens | PNC 922728 | ❑ |
| Exhaust hood without fan for 6&10 1/1GN ovens | PNC 922733 | ❑ |
| 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 | ❑ |
| 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 | ❑ |
| 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 1/1GN H=20mm | PNC 925000 | ❑ |
| Non-stick universal pan 1/1GN H=40mm | PNC 925001 | ❑ |
| Non-stick universal pan 1/1GN H=60mm | PNC 925002 | ❑ |
| Frying griddle GN 1/1 for ovens | PNC 925003 | ❑ |
| Aluminium oven grill GN 1/1 | PNC 925004 | ❑ |
| Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | ❑ |
| Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | ❑ |
| Baking tray for 4 baguettes, GN 1/1 | PNC 925007 | ❑ |
| Potato baker GN 1/1 for 28 potatoes | PNC 925008 | ❑ |
| Non-stick universal pan GN 1/2, H=20mm | PNC 925009 | ❑ |
| Non-stick universal pan GN 1/2, H=40mm | PNC 925010 | ❑ |
| Non-stick universal pan GN 1/2, H=60mm | PNC 925011 | ❑ |
| Kit of 6 non-stick universal pan 1/1 GN, H=20mm | PNC 925012 | ❑ |

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- Kit of 6 non-stick universal pan 1/1 GN, H=40mm     PNC 925013     ❏
- Kit of 6 non-stick universal pan 1/1 GN, H=60mm     PNC 925014     ❏

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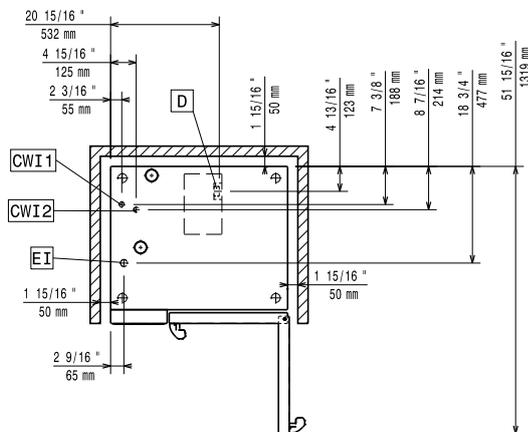
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Front

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:** | 0 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:** | 172.5 kg |
| **Net weight:** | 154.5 kg |
| **Shipping weight:** | 172.5 kg |
| **Shipping volume:** | 1.11 m³ |

## ISO Certificates

| | |
|---|---|
| **ISO Standards:** | 04 |

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