SkyLine PremiumS
COMBI OVEN 10 GN 2/1 - ELECTRIC - BOILER AISI 316L - 3-GLASS - AUS

ITEM #

MODEL #

NAME #

SIS #

AIA #

229778 (ECOE102T3S30)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, 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 2/1 GN, 67 mm 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).

- 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>
- 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
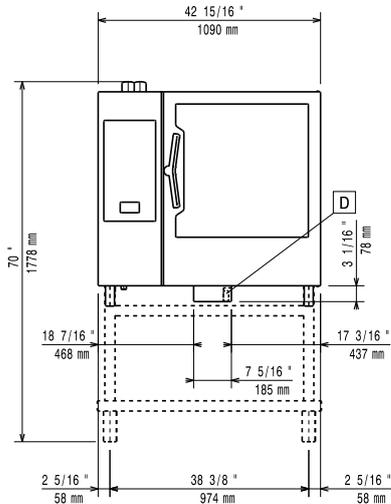- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
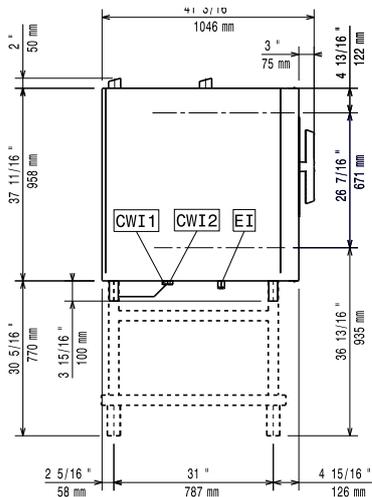
Optional Accessories

• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	❏
• Water softener with cartridge STEAM 1200	PNC 920003	❏
• 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	❏
• ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922076	❏
• Side external spray unit (needs to be mounted outside and includes support for mounting to oven)	PNC 922171	❏
• Pair of 2/1GN aisi 304 stainless steel grids	PNC 922175	❏
• 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	❏
• Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens	PNC 922325	❏
• Universal skewer rack	PNC 922326	❏
• 6 short skewers	PNC 922328	❏
• Multipurpose hook	PNC 922348	❏
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❏
• Grease collection tray, GN 2/1, H=60 mm	PNC 922357	❏
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❏
• Thermal cover for 10 GN 2/1 oven and blast chiller freezer	PNC 922366	❏

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• Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384	❑
• Wall mounted detergent tank holder	PNC 922386	❑
• USB single point probe	PNC 922390	❑
• 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 2/1, 65mm pitch	PNC 922603	❑
• Tray rack with wheels, 8 GN 2/1, 80mm pitch	PNC 922604	❑
• Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	❑
• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922609	❑
• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	❑
• External connection kit for liquid detergent and rinse aid	PNC 922618	❑
• Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621	❑
• Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627	❑
• Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	❑
• 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	❑
• Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650	❑
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	❑
• Flat dehydration tray, GN 1/1	PNC 922652	❑
• Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384	PNC 922654	❑
• Heat shield for 10 GN 2/1 oven	PNC 922664	❑
• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	❑
• Kit to fix oven to the wall	PNC 922687	❑
• Tray support for 6 & 10 GN 2/1 oven base	PNC 922692	❑
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	❑
• Detergent tank holder for open base	PNC 922699	❑
• Mesh grilling grid, GN 1/1	PNC 922713	❑
• Probe holder for liquids	PNC 922714	❑
• Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719	❑
• Condensation hood with fan for 6 & 10 GN 2/1 electric oven	PNC 922724	❑

• Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922729	❑
• Exhaust hood without fan for 6&10x2/1 GN oven	PNC 922734	❑
• 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	❑
• Potato baker GN 1/1 for 28 potatoes	PNC 925008	❑
• Kit of 6 non-stick universal pan 1/1 GN, H=20mm	PNC 925012	❑
• 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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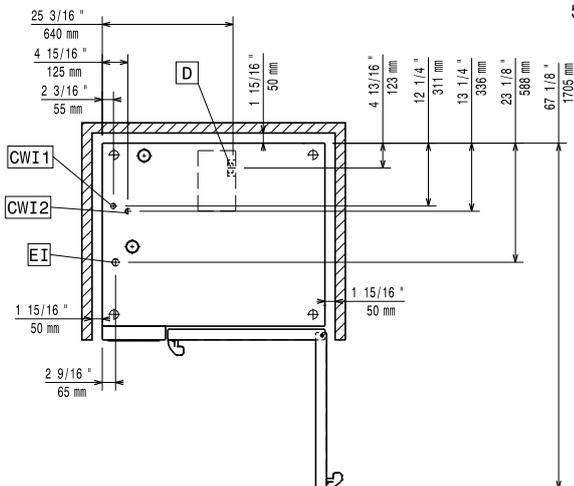
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Front

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.:	39 kW
Electrical power, default:	37.4 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 2/1)
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	1058 mm
Weight:	220.5 kg
Net weight:	195.5 kg
Shipping weight:	220.5 kg
Shipping volume:	1.59 m³

ISO Certificates

ISO Standards:	04

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