

## SkyLine Pro Electric Combi Oven 10GN1/1

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

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

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

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

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


**227902 (ECOIE101C2S0)**

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

### Short Form Specification

#### Item No. \_\_\_\_\_

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity ready.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### Main Features

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 GN 1/1 trays.
- [NOT TRANSLATED]

### Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### 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).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (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 (Registered Design at EPO).

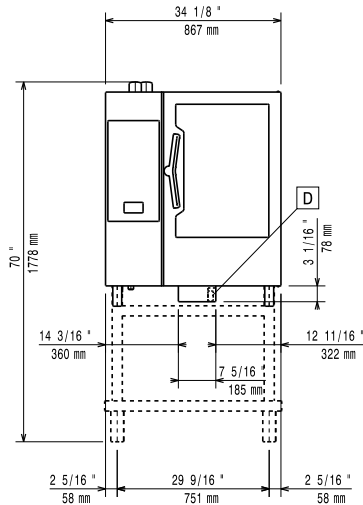
APPROVAL: \_\_\_\_\_

### Optional Accessories

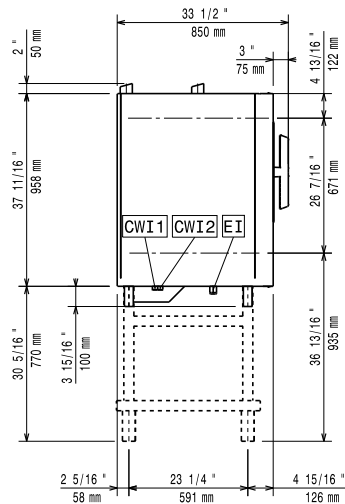
• Castor kit for base for 6&10x1/1 and 2/1 GN ovens	PNC 922003	<input type="checkbox"/>	• External connection kit for liquid detergent and rinse aid	PNC 922618	<input type="checkbox"/>
• Pair of 1/1 GN AISI 304 grids	PNC 922017	<input type="checkbox"/>	• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	<input type="checkbox"/>
• Couple of grids for whole chicken 1/1GN (8 per grid)	PNC 922036	<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"/>
• ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922062	<input type="checkbox"/>	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>
• Grid for whole chicken 1/2GN (4 per grid - 1,2kg each)	PNC 922086	<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"/>
• Side external spray unit (needs to be mounted outside and includes support for mounting to oven)	PNC 922171	<input type="checkbox"/>	• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>
• Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)	PNC 922189	<input type="checkbox"/>	• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>
• Baking tray with 4 edges, perforated aluminium (400x600x20)	PNC 922190	<input type="checkbox"/>	• Trolley with 2 tanks for grease collection	PNC 922638	<input type="checkbox"/>
• Baking tray with 4 edges, aluminium (400x600x20)	PNC 922191	<input type="checkbox"/>	• Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	<input type="checkbox"/>
• 2 frying baskets for ovens	PNC 922239	<input type="checkbox"/>	• Wall support for 10 GN 1/1 oven	PNC 922645	<input type="checkbox"/>
• Pastry grid, 400x600mm, AISI 304 stainless steel	PNC 922264	<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"/>
• Double-click closing catch for door	PNC 922265	<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"/>
• Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)	PNC 922266	<input type="checkbox"/>	• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>
• Fat collection tray 100 mm	PNC 922321	<input type="checkbox"/>	• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	<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"/>
• Universal skewer rack	PNC 922326	<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"/>
• 4 long skewers	PNC 922327	<input type="checkbox"/>	• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>
• Multipurpose hook	PNC 922348	<input type="checkbox"/>	• Heat shield for 10 GN 1/1 oven	PNC 922663	<input type="checkbox"/>
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	<input type="checkbox"/>	• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>	• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>
• Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	<input type="checkbox"/>	• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	<input type="checkbox"/>	• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>
• Wall mounted detergent tank holder	PNC 922386	<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"/>
• USB single point probe	PNC 922390	<input type="checkbox"/>	• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>
• Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	<input type="checkbox"/>	• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>
• Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602	<input type="checkbox"/>	• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>
• 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	<input type="checkbox"/>	• Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	<input type="checkbox"/>
• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	<input type="checkbox"/>	• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>
• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	<input type="checkbox"/>	• Probe holder for liquids	PNC 922714	<input type="checkbox"/>
• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>	• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	<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"/>	• 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"/>
• Fixed tray rack, 8 GN 1/1, 85mm pitch	PNC 922741	<input type="checkbox"/>
• Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742	<input type="checkbox"/>
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>
• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>
• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>
• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<input type="checkbox"/>
• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>
• Non-stick universal pan 1/1GN H=20mm	PNC 925000	<input type="checkbox"/>
• Non-stick universal pan 1/1GN H=40mm	PNC 925001	<input type="checkbox"/>
• Non-stick universal pan 1/1GN H=60mm	PNC 925002	<input type="checkbox"/>
• Frying griddle GN 1/1 for ovens	PNC 925003	<input type="checkbox"/>
• Aluminium oven grill GN 1/1	PNC 925004	<input type="checkbox"/>
• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• Potato baker GN 1/1 for 28 potatoes	PNC 925008	<input type="checkbox"/>
• Non-stick universal pan GN 1/2, H=20mm	PNC 925009	<input type="checkbox"/>
• Non-stick universal pan GN 1/2, H=40mm	PNC 925010	<input type="checkbox"/>
• Non-stick universal pan GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>
• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>

Front

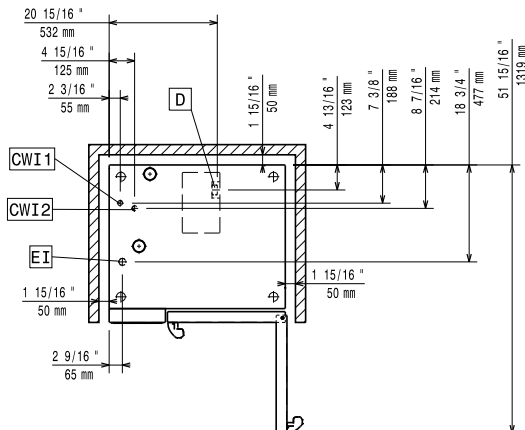


Side



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.: 19.8 kW  
 Electrical power, default: 19 kW

### Water:

#### Max inlet water supply

temperature: 30 °C  
 Hardness: 5 °fH / 2.8 °dH  
 Chlorides: <10 ppm  
 Conductivity: >50 µS/cm  
 Drain "D": 50mm  
 Water inlet "FCW" connection: 3/4"  
 Pressure, bar min/max: 1-6 bar

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

### Capacity:

GN: 10 - 1/1 Gastronorm  
 Max load capacity: 50 kg

### Key Information:

Door hinges:  
 External dimensions, Width: 867 mm  
 External dimensions, Depth: 775 mm  
 Weight: 131.5 kg  
 External dimensions, Height: 1058 mm  
 Net weight: 131.5 kg  
 Shipping weight: 149.5 kg  
 Shipping volume: 1.04 m³

### ISO Certificates

ISO Standards: 04