Electrolux PROFESSIONAL

SkyLine Pro COMBI OVEN 10 GN 1/1 - ELECTRIC - 3-GLASS - AUS

ITEM #

MODEL #

NAME #

SIS #

AIA #



227908 (ECOE101C3S30) SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, 3-glass door - 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.
- 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. 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.
- 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.

APPROVAL:

Main Features

- 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.
- 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).
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 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).

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.

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

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- 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).
- 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
- 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.

Optional Accessories

- 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 CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN) PNC 922450 ❑
- 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 ❑

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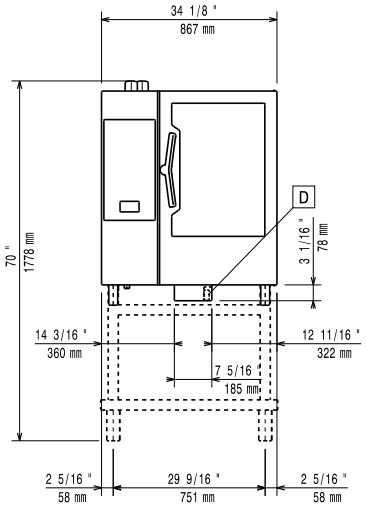
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• Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	❑
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	❑
• Flat dehydration tray, GN 1/1	PNC 922652	❑
• Open base for 6 & 10 GN 1/1 oven, disassembled - 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	❑
• 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	❑

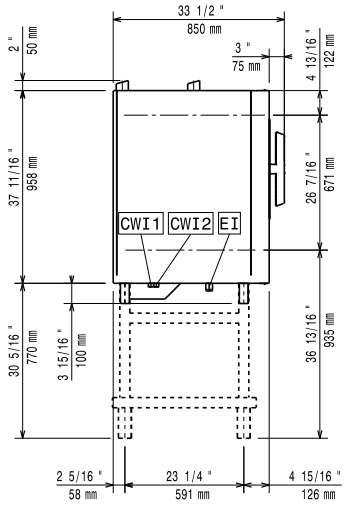
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Front

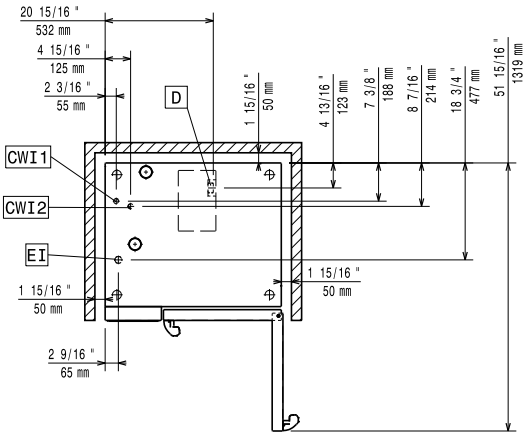


Side



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
Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-6 bar
Chlorides:	<10 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:	149.5 kg
Net weight:	131.5 kg
Shipping weight:	149.5 kg
Shipping volume:	1.11 m³

ISO Certificates

ISO Standards:	04

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