

# SkyLine Pro Electric Combi Oven 20GN2/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



227905 (ECOE202C2S0)

SkyLine Pro combi boilerless oven with digital control, 20x2/1GN, 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 2/1 GN, 63 mm pitch.
- Adjustable levelling feet.

### **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: 20 GN 2/1 or 40 GN 1/1 trays.
- [NOTTRANSLATED]

### 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.
- PIPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 trolley rack 2/1 GN, 63 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).







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• Reduced powerfunction for customized slow cooking cycles.		es.	• Holder for trolley handle (when trolley is finithe oven) for 20 GN oven	PNC 922743	[
Included Accessories			Tray for traditional static cooking, H=100mm	PNC 922746	[
<ul> <li>1 of Trolley with tray rack 20 GN 2/1, 63mm pitch</li> </ul>	PNC 922757			PNC 922747	[
Optional Accessories			• Trolley with tray rack 20 GN 2/1, 63mm	PNC 922757	[
<ul> <li>Water softener with cartridge STEAM 1200</li> </ul>	PNC 920003		, , , , , , , , , , , , , , , , , , , ,	PNC 922758	[
<ul> <li>Pair of 1/1 GN AISI 304 grids</li> </ul>	PNC 922017		<ul><li>pitch</li><li>Banquet trolley with rack holding 92</li></ul>	PNC 922760	١
<ul> <li>Couple of grids for whole chicken 1/1GN (8 per grid)</li> </ul>			plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch	- NC 722700	
<ul> <li>ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA</li> </ul>	PNC 922062		<ul> <li>Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven</li> </ul>	PNC 922762	[
<ul> <li>ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA</li> </ul>	PNC 922076		and blast chiller freezer, 80mm pitch (16 runners)		
<ul> <li>Side external spray unit (needs to be mounted outside and includes support for mounting to oven)</li> </ul>	PNC 922171		Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch	PNC 922764	[
<ul> <li>Pair of 2/1GN aisi 304 stainless steel grids</li> </ul>	PNC 922175		<ul> <li>Kit compatibility for aos/easyline trolley F (produced till 2019) with SkyLine/</li> </ul>	PNC 922770	[
<ul> <li>Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)</li> </ul>	PNC 922189		<ul> <li>Magistar 20 GN 2/1 combi oven</li> <li>Kit compatibility for aos/easyline 20 GN Foven with SkyLine/Magistar trolleys</li> </ul>	PNC 922771	[
<ul> <li>Baking tray with 4 edges, perforated</li> </ul>	PNC 922190			PNC 922773	[
aluminium (400x600x20)			·	PNC 922776	
<ul> <li>Baking tray with 4 edges, aluminium (400x600x20)</li> </ul>	PNC 922191		•	PNC 922778	
<ul> <li>2 frying baskets for ovens</li> </ul>	PNC 922239		Oven		
<ul> <li>Pastry grid, 400x600mm, AISI 304 stainless steel</li> </ul>	PNC 922264		<ul> <li>Non-stick universal pan 1/1GN H=40mm F</li> <li>Non-stick universal pan 1/1GN H=60mm F</li> </ul>		· [
<ul> <li>Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)</li> </ul>	PNC 922266		• Frying griddle GN 1/1 for ovens	PNC 925003	, [
<ul> <li>Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens</li> </ul>	PNC 922325		g ,	PNC 925004 PNC 925005	
Universal skewer rack	PNC 922326		3 , 3 , ,	PNC 925006	
<ul> <li>6 short skewers</li> </ul>	PNC 922328		• Potato baker GN 1/1 for 28 potatoes	PNC 925008	. [
<ul> <li>Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request</li> </ul>	PNC 922338				
<ul> <li>Multipurpose hook</li> </ul>	PNC 922348				
<ul> <li>Grease collection tray, GN 2/1, H=60 mm</li> </ul>	PNC 922357				
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> </ul>	PNC 922362				
<ul> <li>Thermal cover for 20 GN 2/1 oven and blast chiller freezer</li> </ul>	PNC 922367				
<ul> <li>Wall mounted detergent tank holder</li> </ul>	PNC 922386				
<ul> <li>USB single point probe</li> </ul>	PNC 922390				
<ul> <li>External connection kit for liquid detergent and rinse aid</li> </ul>	PNC 922618				
Dehydration tray, GN 1/1, H=20mm	PNC 922651				
Flat dehydration tray, GN 1/1	PNC 922652				
<ul> <li>Heat shield for 20 GN 2/1 oven</li> </ul>	PNC 922658				
<ul> <li>Trolley with tray rack, 15 GN 2/1, 84mm pitch</li> </ul>	PNC 922686				
Kit to fix oven to the wall	PNC 922687				
• 4 flanged feet for 20 GN , 2", 100-130mm	PNC 922707				
Mesh grilling grid, GN 1/1     Probe holder for liquids	PNC 922713 PNC 922714				
<ul> <li>Probe holder for liquids</li> </ul>	FINC 722/14	_			







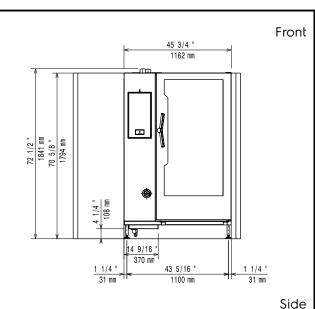


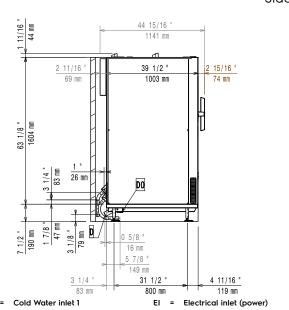






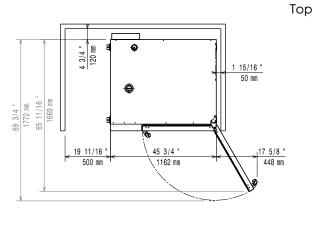
# SkyLine Pro Electric Combi Oven 20GN2/1





CWI2 Cold Water Inlet 2 D Drain DO Overflow drain pipe

CWII



### **Electric**

Circuit breaker required

Supply voltage: 400-430 V/3N ph/50-60 Hz

Electrical power max.: 68.3 kW Electrical power, default: 65.4 kW

Water:

Max inlet water supply

30 °C temperature:

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

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 Clearance:

right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

20 - 2/1 Gastronorm GN:

Max load capacity: 200 kg

### **Key Information:**

Door hinges:

External dimensions, Width: 1162 mm External dimensions, Depth: 1066 mm Weight: 334.5 kg External dimensions, Height: 1794 mm Net weight: 334.5 kg Shipping weight: 372.5 kg Shipping volume: 2.77 m<sup>3</sup>

## **ISO Certificates**

ISO Standards: 04











