Electrolux PROFESSIONAL

SkyLine Pro COMBI OVEN 20 GN 2/1 - ELECTRIC - 3-GLASS - AUS

ITEM #

MODEL #

NAME #

SIS #

AIA #



227915 (ECOE202C3S30) SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, 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 2/1 GN, 63 mm pitch.
- Adjustable levelling feet.

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
- 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.

Included Accessories

- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch — PNC 922757

Optional Accessories

- Water softener with cartridge STEAM 1200 — PNC 920003 ❑
- WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE — PNC 920005 ❑
- 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 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) — PNC 922266 ❑
- 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 ❑
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request — PNC 922338 ❑
- Multipurpose hook — PNC 922348 ❑
- 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 20 GN 2/1 oven and blast chiller freezer — PNC 922367 ❑
- 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 ❑
- DEFLECTOR FOR 20GN2/1 ELECTRIC OVEN TROLLEY — PNC 922445 ❑
- ELEVATING KIT WITH TROLLEY HEIGHT EXTENSION FOR 20GN2/1 OVEN — PNC 922447 ❑
- External connection kit for liquid detergent and rinse aid — PNC 922618 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Heat shield for 20 GN 2/1 oven — PNC 922658 ❑
- Trolley with tray rack, 15 GN 2/1, 84mm pitch — 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 — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Levelling entry ramp for 20 GN 2/1 oven — PNC 922716 ❑
- Stainless steel drain kit for 20 GN oven, dia=50mm — PNC 922738 ❑
- Plastic drain kit for 20 GN oven, dia=50mm — PNC 922739 ❑
- Holder for trolley handle (when trolley is in the oven) for 20 GN oven — PNC 922743 ❑
- Tray for traditional static cooking, H=100mm — PNC 922746 ❑
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❑
- Trolley with tray rack 20 GN 2/1, 63mm pitch — PNC 922757 ❑
- Trolley with tray rack, 16 GN 2/1, 80mm pitch — PNC 922758 ❑
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch — PNC 922760 ❑
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922762 ❑
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch — PNC 922764 ❑
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 2/1 combi oven — PNC 922770 ❑
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys — PNC 922771 ❑
- Water inlet pressure reducer — PNC 922773 ❑
- Extension for condensation tube, 37cm — PNC 922776 ❑

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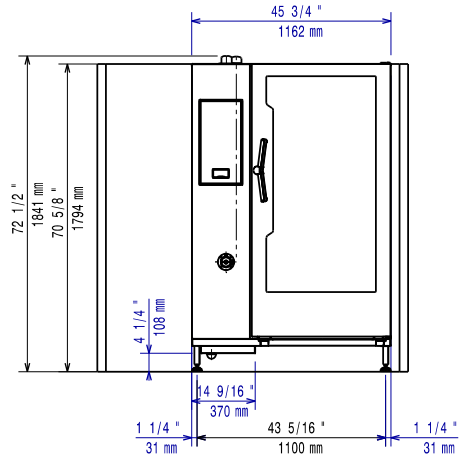
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• Kit for installation of electric power peak management system for 20 GN Oven	PNC 922778	❑
• Non-stick universal pan 1/1GN H=40mm	PNC 925001	❑
• Non-stick universal pan 1/1GN H=60mm	PNC 925002	❑
• Frying griddle GN 1/1 for ovens	PNC 925003	❑
• Aluminium 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	❑

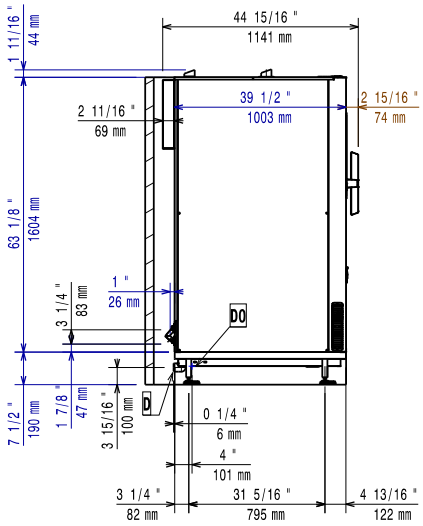
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Front

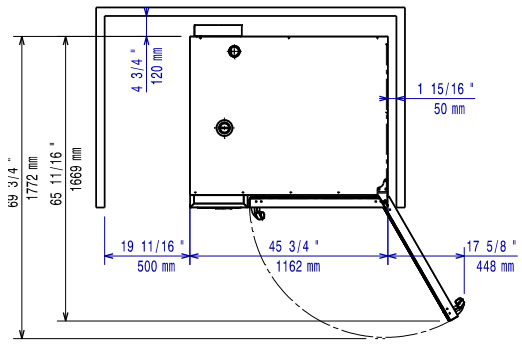


Side



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.:	68.3 kW
Electrical power, default:	65.4 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:	20 (GN 2/1)
Max load capacity:	200 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1162 mm
External dimensions, Depth:	1066 mm
External dimensions, Height:	1794 mm
Weight:	372.5 kg
Net weight:	334.5 kg
Shipping weight:	372.5 kg
Shipping volume:	2.77 m³

ISO Certificates

ISO Standards:	04

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