

SkyLine ProS Electric Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


227602 (ECOE101K2S0)

SkyLine ProS combi boilerless oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning

Short Form Specification

Item No. _____

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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

- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 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.
- Single sensor core temperature probe included.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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.
- USB port to download HACCP data, share cooking

APPROVAL: _____

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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.
- 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).

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).
- Reduced powerfunction for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- 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.

Optional Accessories

• Castor kit for base for 6&10x1/1 and 2/1 GN ovens	PNC 922003	☐	• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	☐
• Pair of 1/1 GN AISI 304 grids	PNC 922017	☐	• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	☐
• Couple of grids for whole chicken 1/1GN (8 per grid)	PNC 922036	☐	• Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	☐
• ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922062	☐	• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	☐
• Grid for whole chicken 1/2GN (4 per grid - 1,2kg each)	PNC 922086	☐	• Wall mounted detergent tank holder	PNC 922386	☐
• Side external spray unit (needs to be mounted outside and includes support for mounting to oven)	PNC 922171	☐	• USB single point probe	PNC 922390	☐
• Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)	PNC 922189	☐	• Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	☐
• Baking tray with 4 edges, perforated aluminium (400x600x20)	PNC 922190	☐	• Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602	☐
• Baking tray with 4 edges, aluminium (400x600x20)	PNC 922191	☐	• 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	☐
• 2 frying baskets for ovens	PNC 922239	☐	• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	☐
• Pastry grid, 400x600mm, AISI 304 stainless steel	PNC 922264	☐	• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	☐
• Double-click closing catch for door	PNC 922265	☐	• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	☐
• Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)	PNC 922266	☐	• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm	PNC 922615	☐
• USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10	PNC 922281	☐	• External connection kit for liquid detergent and rinse aid	PNC 922618	☐
• Fat collection tray 100 mm	PNC 922321	☐	• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	☐
• Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	☐	• Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	☐
• Universal skewer rack	PNC 922326	☐	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	☐
• 4 long skewers	PNC 922327	☐	• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	☐
• Multipurpose hook	PNC 922348	☐	• 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	☐
			• Trolley with 2 tanks for grease collection	PNC 922638	☐
			• Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	☐
			• 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	☐
			• 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	☐

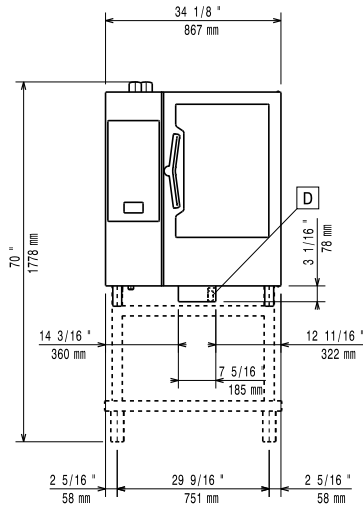
• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	☐
• Kit to fix oven to the wall	PNC 922687	☐
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	☐
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	☐
• Reinforced tray rack with wheels, lowest support dedicated 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	☐
• Fixed tray rack, 8 GN 1/1, 85mm pitch	PNC 922741	☐
• Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742	☐
• 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	☐
• 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	☐
• Compatibility kit for installation on previous base GN 1/1	PNC 930217	☐



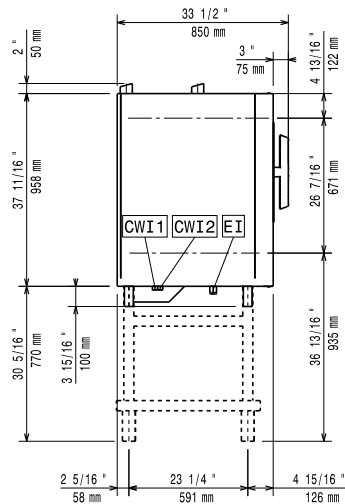
Electrolux
PROFESSIONAL

SkyLine ProS Electric Combi Oven 10GN1/1

Front

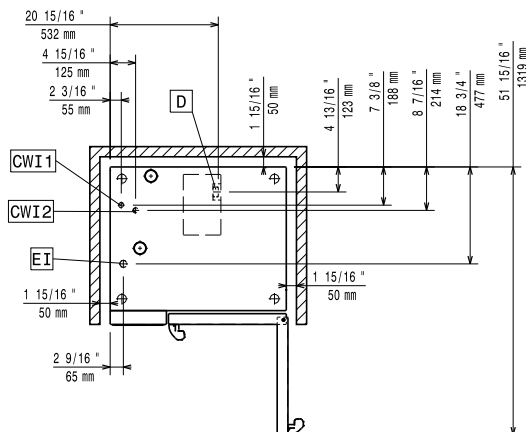


Side



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:

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

SkyLine ProS
Electric Combi Oven 10GN1/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.04.10

