

SkyLine ProS Electric Combi Oven 6GN2/1

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



227601 (ECO62K2S0)

SkyLine ProS combi boilerless oven with touch screen control, 6x2/1GN, 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 2/1 GN, 67 mm pitch.

Main Features

- Single sensor core temperature probe included.
- Capacity: 6 GN 2/1 or 12 GN 1/1 trays.
- 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.
- [NOT TRANSLATED]
- 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.
- 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.

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 2/1 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.
- With SkyDuo the Oven and the Blast Chiller are

APPROVAL: _____

connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).

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

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

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| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens | PNC 922003 | <input type="checkbox"/> |
| • Pair of 1/1 GN AISI 304 grids | PNC 922017 | <input type="checkbox"/> |
| • Couple of grids for whole chicken 1/1GN (8 per grid) | PNC 922036 | <input type="checkbox"/> |
| • ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA | PNC 922062 | <input type="checkbox"/> |
| • ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA | PNC 922076 | <input type="checkbox"/> |
| • Side external spray unit (needs to be mounted outside and includes support for mounting to oven) | PNC 922171 | <input type="checkbox"/> |
| • Pair of 2/1GN aisi 304 stainless steel grids | PNC 922175 | <input type="checkbox"/> |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges, perforated aluminium (400x600x20) | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges, aluminium (400x600x20) | PNC 922191 | <input type="checkbox"/> |
| • 2 frying baskets for ovens | PNC 922239 | <input type="checkbox"/> |
| • Pastry grid, 400x600mm, AISI 304 stainless steel | PNC 922264 | <input type="checkbox"/> |
| • Double-click closing catch for door | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) | PNC 922266 | <input type="checkbox"/> |
| • USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 | PNC 922281 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> |
| • 6 short skewers | PNC 922328 | <input type="checkbox"/> |

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|--|------------|--------------------------|
| • Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm | PNC 922351 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm | PNC 922357 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base | PNC 922384 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> |
| • USB single point probe | PNC 922390 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven | PNC 922605 | <input type="checkbox"/> |
| • Tray rack with wheels, 5 GN 2/1, 80mm pitch | PNC 922611 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 2/1 oven | PNC 922613 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 2/1 oven | PNC 922616 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding 5xGN 2/1 trays | PNC 922617 | <input type="checkbox"/> |
| • External connection kit for liquid detergent and rinse aid | PNC 922618 | <input type="checkbox"/> |
| • Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven | PNC 922621 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer | PNC 922627 | <input type="checkbox"/> |
| • Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser | PNC 922629 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens | PNC 922631 | <input type="checkbox"/> |
| • Riser on feet for stacked 2x6 GN 1/1 ovens | PNC 922633 | <input type="checkbox"/> |
| • Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm | PNC 922634 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm | PNC 922637 | <input type="checkbox"/> |
| • Trolley with 2 tanks for grease collection | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for open base (2 tanks, open/close device and drain) | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 6 GN 2/1 oven | PNC 922644 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384 | PNC 922654 | <input type="checkbox"/> |
| • Heat shield for 6 GN 2/1 oven | PNC 922665 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1 | PNC 922666 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 | PNC 922667 | <input type="checkbox"/> |
| • Fixed tray rack, 5 GN 2/1, 85mm pitch | PNC 922681 | <input type="checkbox"/> |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 oven base | PNC 922692 | <input type="checkbox"/> |

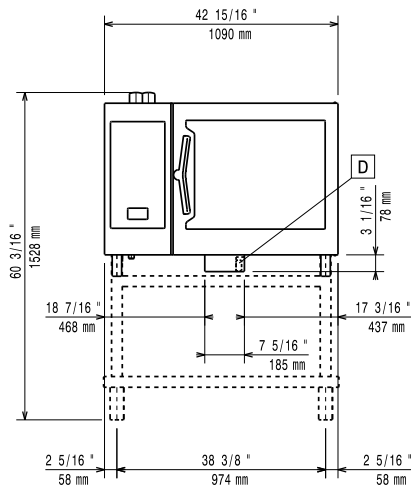
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693 ☐
- Detergent tank holder for open base PNC 922699 ☐
- Tray rack with wheels, 6 GN 2/1, 65mm pitch PNC 922700 ☐
- Mesh grilling grid, GN 1/1 PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens PNC 922719 ☐
- Condensation hood with fan for 6 & 10 GN 2/1 electric oven PNC 922724 ☐
- 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 ☐
- Potato baker GN 1/1 for 28 potatoes PNC 925008 ☐
- Compatibility kit for installation on previous base GN 2/1 PNC 930218 ☐



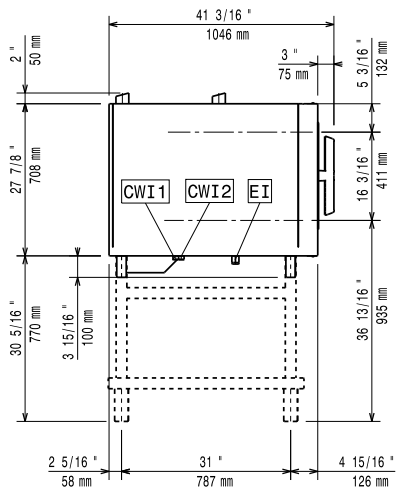
Electrolux
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Front

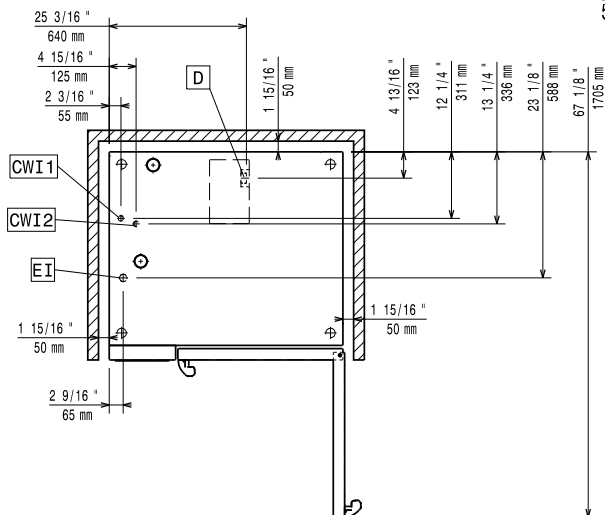


Side



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.: 22.3 kW

Electrical power, default: 21.4 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: 6 - 2/1 Gastronorm

Max load capacity: 60 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm

External dimensions, Depth: 971 mm

Weight: 147.5 kg

External dimensions, Height: 808 mm

Net weight: 147.5 kg

Shipping weight: 170.5 kg

Shipping volume: 1.27 m³

ISO Certificates

ISO Standards: 04



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

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