

## SkyLine Pro Electric Combi Oven 10GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**217912 (ECOIE101C2C0)**

SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

**217922 (ECOIE101C2A0)**

SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, 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; 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 1/1 GN, 67 mm pitch.

### 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).
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

### Construction

- 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).
- 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.

APPROVAL: \_\_\_\_\_

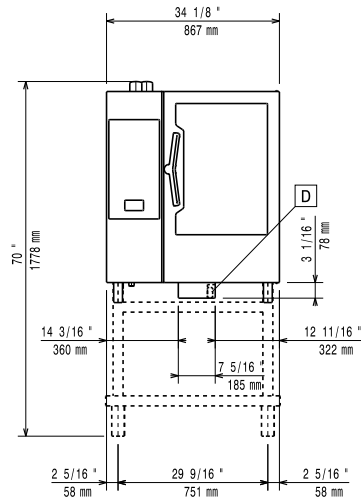
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### Optional Accessories

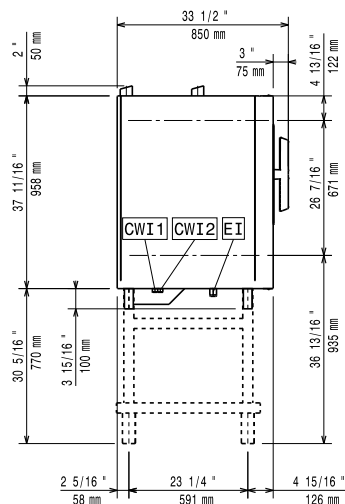
- |  |            |                          |   |            |                          |
|--|------------|--------------------------|---|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage)  | PNC 920003 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 1/1 oven  | PNC 922610 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)  | PNC 920004 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 1/1 oven  | PNC 922612 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin  | PNC 921305 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 1/1 oven  | PNC 922614 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)  | PNC 922003 | <input type="checkbox"/> | • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays                          | PNC 922615 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1   | PNC 922017 | <input type="checkbox"/> | • External connection kit for liquid detergent and rinse aid  | PNC 922618 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922036 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)                | PNC 922619 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1  | PNC 922062 | <input type="checkbox"/> | • Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens  | PNC 922620 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2   | PNC 922086 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer  | PNC 922626 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                            | PNC 922171 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens  | PNC 922630 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm  | PNC 922189 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922636 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm  | PNC 922190 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922637 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm   | PNC 922191 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection  | PNC 922638 | <input type="checkbox"/> |
| • Pair of frying baskets   | PNC 922239 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)                                 | PNC 922639 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm  | PNC 922264 | <input type="checkbox"/> | • Wall support for 10 GN 1/1 oven   | PNC 922645 | <input type="checkbox"/> |
| • Double-step door opening kit   | PNC 922265 | <input type="checkbox"/> | • Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch                   | PNC 922648 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1   | PNC 922266 | <input type="checkbox"/> | • Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch                           | PNC 922649 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm   | PNC 922321 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lenghtwise ovens  | PNC 922324 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> |
| • Universal skewer rack  | PNC 922326 | <input type="checkbox"/> | • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382              | PNC 922653 | <input type="checkbox"/> |
| • 4 long skewers   | PNC 922327 | <input type="checkbox"/> | • Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch                                       | PNC 922656 | <input type="checkbox"/> |
| • Multipurpose hook  | PNC 922348 | <input type="checkbox"/> | • Stacking kit for gas 6 & 10 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer                        | PNC 922657 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm   | PNC 922351 | <input type="checkbox"/> | • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1   | PNC 922661 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1  | PNC 922362 | <input type="checkbox"/> | • Heat shield for 10 GN 1/1 oven  | PNC 922663 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 1/1 oven and blast chiller freezer   | PNC 922364 | <input type="checkbox"/> | • Fixed tray rack for 10 GN 1/1 and 400x600mm grids   | PNC 922685 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base  | PNC 922382 | <input type="checkbox"/> | • Kit to fix oven to the wall   | PNC 922687 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder   | PNC 922386 | <input type="checkbox"/> | • Tray support for 6 & 10 GN 1/1 oven base  | PNC 922690 | <input type="checkbox"/> |
| • USB single point probe   | PNC 922390 | <input type="checkbox"/> | • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm   | PNC 922693 | <input type="checkbox"/> |
| • Tray rack with wheels 10 GN 1/1, 65mm pitch  | PNC 922601 | <input type="checkbox"/> | • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch | PNC 922694 | <input type="checkbox"/> |
| • Tray rack with wheels, 8 GN 1/1, 80mm pitch  | PNC 922602 | <input type="checkbox"/> | • Connectivity WiFi board (NIU-HACL) for SkyLine/Magistar and Rapido  | PNC 922695 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |   |            |                          |

• Ethernet board (NIU-LAN) for Ovens and green&clean Rack Type Dishwashers	PNC 922696	<input type="checkbox"/>	• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>			
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>			
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>			
• Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	<input type="checkbox"/>			
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>			
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>			
• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	<input type="checkbox"/>			
• Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722	<input type="checkbox"/>			
• Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	<input type="checkbox"/>			
• Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens	PNC 922727	<input type="checkbox"/>			
• Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	<input type="checkbox"/>			
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	<input type="checkbox"/>			
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>			
• Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	<input type="checkbox"/>			
• Fixed tray rack, 8 GN 1/1, 85mm pitch	PNC 922741	<input type="checkbox"/>			
• Fixed tray rack, 8 GN 2/1, 85mm pitch	PNC 922742	<input type="checkbox"/>			
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>			
• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>			
• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>			
• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>			
• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<input type="checkbox"/>			
• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>			
• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>			
• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>			
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>			
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>			
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>			

Front

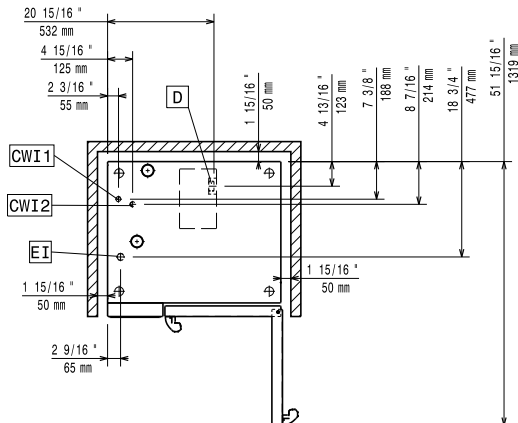


Side



CWI1 = Cold Water inlet 1 (cleaning)      EI = Electrical inlet (power)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 DO = Overflow drain pipe

Top



### Electric

#### Supply voltage:

217912 (ECO E101C2C0)      220-240 V/3 ph/50-60 Hz  
 217922 (ECO E101C2A0)      380-415 V/3N ph/50-60 Hz

#### Electrical power, default:

19 kW

Default power corresponds to factory test conditions.

When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

**Electrical power max.:** 20.3 kW

**Circuit breaker required**

### Water:

**Water inlet connections "CWI1-CWI2":** 3/4"

**Pressure, bar min/max:** 1-6 bar

**Drain "D":** 50mm

**Max inlet water supply temperature:** 30 °C

**Hardness:** 5 °fH / 2.8 °dH

**Chlorides:** <10 ppm

**Conductivity:** >50 µS/cm

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:

**Trays type:** 10 - 1/1 Gastronorm

**Max load capacity:** 50 kg

### Key Information:

#### Door hinges:

**External dimensions, Width:** 867 mm

**External dimensions, Depth:** 775 mm

**External dimensions, Height:** 1058 mm

**Net weight:** 127 kg

**Shipping weight:** 144 kg

**Shipping volume:** 1.06 m<sup>3</sup>