

SkyLine Premium Electric Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217810 (ECO61B2C0)

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

217820 (ECO61B2A0)

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

Short Form Specification

Item No.

- Combi oven with digital interface with guided selection.
- Built-in steam generator with real humidity control based upon Lambda Sensor.
 - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
 - SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 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; Regeneration 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.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C - 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C - 99 °C): ideal for sous-vide, re-thermalization and delicate cooking.
Steam cycle (100 °C): seafood and vegetables.
High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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.
- OptiFlow air distribution system to achieve maximum performance in cooking evenness and temperature control thanks to a special design of the cooking chamber combined with high precision variable speed fan and venting valve.
- 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.
- Reduced power function for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 3 different chemical options available: solid, liquid (requires optional accessory), enzymatic.
- 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.

Construction

APPROVAL: _____

- 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).
- 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.
- Smoker for lengthwise and crosswise oven PNC 922338
(4 kinds of smoker wood chips are available on request)
- Water nanofilter for 6 & 10 GN 1/1 ovens PNC 922342
- External reverse osmosis filter for 6 & 10 GN 1/1 ovens PNC 922343
- Multipurpose hook PNC 922348
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382
- Wall mounted detergent tank holder PNC 922386
- Tray rack with wheels, 6 GN 1/1, 65mm pitch PNC 922600
- Tray rack with wheels, 5 GN 1/1, 80mm pitch PNC 922606
- Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) PNC 922607

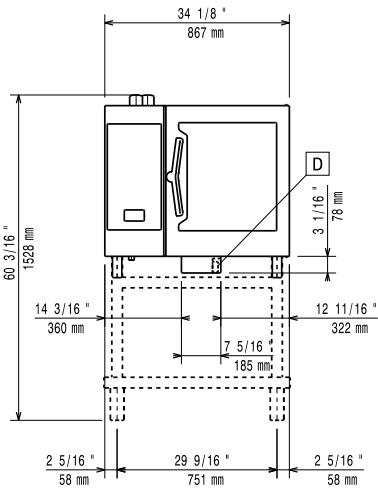
Optional Accessories

- Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191
- Pair of frying baskets PNC 922239
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264
- Double-step door opening kit PNC 922265
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- USB probe for sous-vide cooking PNC 922281
- Grease collection tray, GN 1/1, H=100 mm PNC 922321
- Kit universal skewer rack and 4 long skewers for Lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) PNC 922619
- Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens PNC 922620
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626
- Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser PNC 922628
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base PNC 922632
- Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm PNC 922635
- 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 (trolley with 2 tanks, open/close device and drain) PNC 922639
- Wall support for 6 GN 1/1 oven PNC 922643
- 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 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch PNC 922655
- Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer PNC 922657
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 PNC 922660

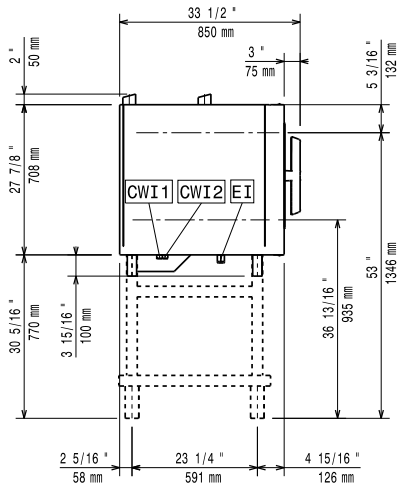


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|---|------------|--|------------|
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | • Non-stick universal pan, GN 1/2, H=60mm | PNC 925011 |
| • Heat shield for 6 GN 1/1 oven | PNC 922662 | • Wood chips: oak, 450gr | PNC 930209 |
| • Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven | PNC 922679 | • Wood chips: hickory, 450gr | PNC 930210 |
| • Fixed tray rack for 6 GN 1/1 and 400x600mm grids | PNC 922684 | • Wood chips: maple, 450gr | PNC 930211 |
| • Kit to fix oven to the wall | PNC 922687 | • Wood chips: cherry, 450gr | PNC 930212 |
| • Tray support for 6 & 10 GN 1/1 open base | PNC 922690 | • Compatibility kit for installation on previous base GN 1/1 | PNC 930217 |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm | PNC 922693 | | |
| • Wifi board (NIU) | PNC 922695 | | |
| • 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 | | |
| • Probe holder for liquids | PNC 922714 | | |
| • Odourless 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, 5 GN 1/1, 85mm pitch | PNC 922740 | | |
| • 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 | | |
| • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | | |
| • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | | |
| • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | | |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | | |
| • Aluminum 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 for 28 potatoes, GN 1/1 | PNC 925008 | | |
| • Non-stick universal pan, GN 1/2, H=20mm | PNC 925009 | | |
| • Non-stick universal pan, GN 1/2, H=40mm | PNC 925010 | | |

Front

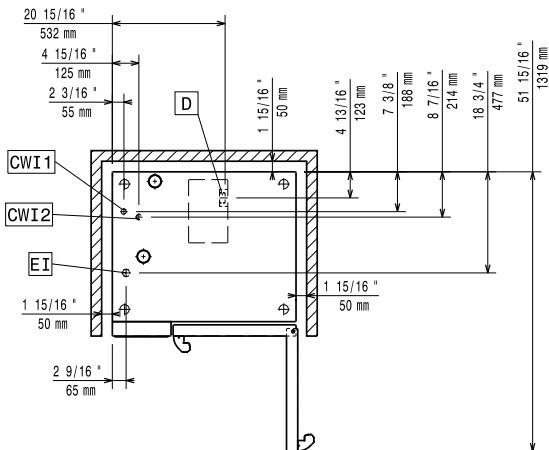


Side



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

Top



Electric

Supply voltage:

217810 (ECO E61B2C0) 220-240 V/3 ph/50-60 Hz
 217820 (ECO E61B2A0) 380-415 V/3N ph/50-60 Hz

Electrical power, default:

11.1 kW

Circuit breaker required

Water:

Water inlet connections "CWI1-CWI2":

3/4"

Pressure, bar min/max:

1-4.5 bar

Drain "D":

50mm

Max inlet water supply temperature:

30 °C

Chlorides:

<17 ppm

Conductivity:

>285 µS/cm

Electrolux 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:

6 - 1/1 Gastronorm

Max load capacity:

30 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

867 mm

External dimensions, Height:

808 mm

External dimensions, Depth:

775 mm

Weight:

122 kg

Net weight:

122 kg

Shipping weight:

137 kg

Shipping volume:

0.84 m³