

## SkyLine Pro Electric Combi Oven 10GN2/1

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

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

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

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

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


**227903 (ECOIE102C2S0)**

SkyLine Pro combi boilerless oven with digital control, 10x2/1GN, 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 (steam, combi and convection cycles); 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 2/1 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.
- 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.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 3 different chemical options available: solid (phosphate-free), 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.
- [NOT TRANSLATED]
- [NOT TRANSLATED]

### 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 (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.

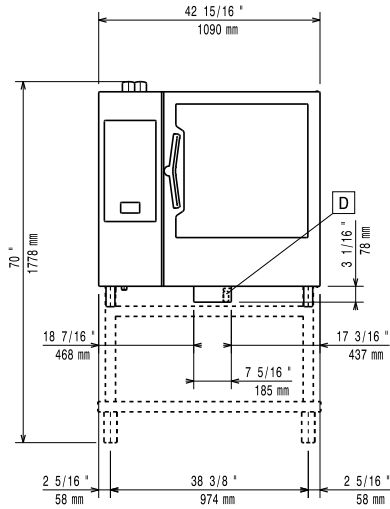
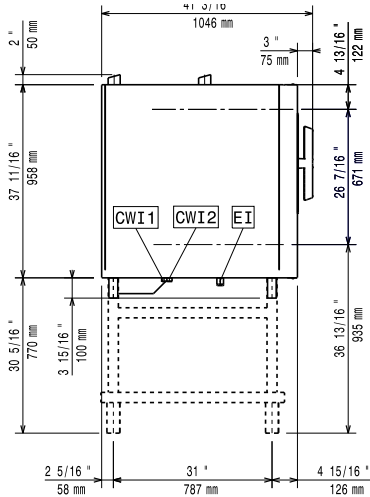
APPROVAL: \_\_\_\_\_

- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

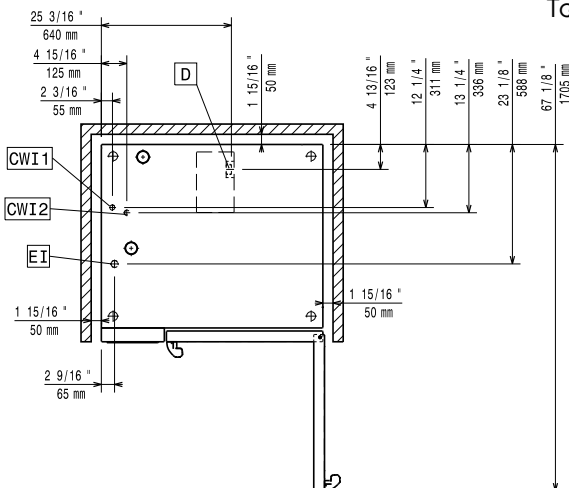
### Optional Accessories

- |  |            |                          |  |            |                          |
|--|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge STEAM 1200   | PNC 920003 | <input type="checkbox"/> | • TRAY SUPPORT FOR 6&10 GN 2/1 DISASSEMBLED OVEN BASE  | PNC 922384 | <input type="checkbox"/> |
| • Automatic water softener for ovens   | PNC 921305 | <input type="checkbox"/> | • HOLDER FOR DETERGENT TANK - WALL MOUNTED   | PNC 922386 | <input type="checkbox"/> |
| • Resin sanitizer for water softener   | PNC 921306 | <input type="checkbox"/> | • TRAY RACK WITH WHEELS 10 GN 2/1 - 65MM PITCH   | PNC 922603 | <input type="checkbox"/> |
| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens  | PNC 922003 | <input type="checkbox"/> | • TRAY RACK WITH WHEELS 8 GN 2/1 - 80MM PITCH  | PNC 922604 | <input type="checkbox"/> |
| • Pair of 1/1 GN AISI 304 grids  | PNC 922017 | <input type="checkbox"/> | • SLIDE-IN RACK WITH HANDLE FOR 6&10 GN 2/1 OVEN   | PNC 922605 | <input type="checkbox"/> |
| • Couple of grids for whole chicken 1/1GN (8 per grid)   | PNC 922036 | <input type="checkbox"/> | • BAKERY/PASTRY RACK WITH WHEELS FOR 10 GN 2/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH                     | PNC 922609 | <input type="checkbox"/> |
| • Kit 4 adjustable feet for 6&10GN ovens (US)  | PNC 922059 | <input type="checkbox"/> | • OPEN BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN   | PNC 922613 | <input type="checkbox"/> |
| • ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA   | PNC 922062 | <input type="checkbox"/> | • STACKING KIT FOR ELECTRIC 6 GN 2/1 OVEN ON ELECTRIC 6&10 GN 2/1 OVEN - H=120MM                         | PNC 922621 | <input type="checkbox"/> |
| • ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA   | PNC 922076 | <input type="checkbox"/> | • TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 2/1 OVEN AND BLAST CHILLER FREEZER                               | PNC 922627 | <input type="checkbox"/> |
| • Side external spray unit (needs to be mounted outside and includes support for mounting to oven) | PNC 922171 | <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"/> |
| • Pair of 2/1GN aisi 304 stainless steel grids   | PNC 922175 | <input type="checkbox"/> | • STAINLESS STEEL DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM  | PNC 922636 | <input type="checkbox"/> |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)       | PNC 922189 | <input type="checkbox"/> | • PLASTIC DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM  | PNC 922637 | <input type="checkbox"/> |
| • Baking tray with 4 edges, perforated aluminium (400x600x20)                                      | PNC 922190 | <input type="checkbox"/> | • TROLLEY WITH 2 TANKS FOR GREASE COLLECTION   | PNC 922638 | <input type="checkbox"/> |
| • Baking tray with 4 edges, aluminium (400x600x20)   | PNC 922191 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain)                             | PNC 922639 | <input type="checkbox"/> |
| • 2 frying baskets for ovens   | PNC 922239 | <input type="checkbox"/> | • BANQUET RACK WITH WHEELS 51 PLATES FOR 10 GN 2/1 OVEN AND BLAST CHILLER FREEZER - 75MM PITCH           | PNC 922650 | <input type="checkbox"/> |
| • Pastry grid, 400x600mm, AISI 304 stainless steel   | PNC 922264 | <input type="checkbox"/> | • DEHYDRATION TRAY - GN 1/1 H=20MM   | PNC 922651 | <input type="checkbox"/> |
| • Double-click closing catch for door  | PNC 922265 | <input type="checkbox"/> | • DEHYDRATION TRAY - GN 1/1 FLAT   | PNC 922652 | <input type="checkbox"/> |
| • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)   | PNC 922266 | <input type="checkbox"/> | • OPEN BASE FOR 6&10 GN 2/1 OVEN - DISASSEMBLED - NO ACCESSORY CA BE FITTED WITH THE EXCEPTION OF 922384 | PNC 922654 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens                 | PNC 922325 | <input type="checkbox"/> | • HEAT SHIELD FOR 10 GN 2/1 OVEN   | PNC 922664 | <input type="checkbox"/> |
| • Universal skewer rack  | PNC 922326 | <input type="checkbox"/> | • HEAT SHIELD FOR STACKED OVENS 6 GN 2/1 ON 10 GN 2/1  | PNC 922667 | <input type="checkbox"/> |
| • 6 short skewers  | PNC 922328 | <input type="checkbox"/> | • KIT TO FIX OVEN TO THE WALL  | PNC 922687 | <input type="checkbox"/> |
| • Water filter for ovens - 4 membranes   | PNC 922344 | <input type="checkbox"/> | • TRAY SUPPORT FOR 6&10 GN 2/1 OVEN BASE   | PNC 922692 | <input type="checkbox"/> |
| • External reverse osmosis filter for ovens - 4 membranes  | PNC 922345 | <input type="checkbox"/> | • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm                                      | PNC 922693 | <input type="checkbox"/> |
| • Multipurpose hook  | PNC 922348 | <input type="checkbox"/> | • WIFI BOARD (NIU)   | PNC 922695 | <input type="checkbox"/> |
| • 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM   | PNC 922351 | <input type="checkbox"/> | • HOLDER FOR DETERGENT TANK ON OPEN BASE   | PNC 922699 | <input type="checkbox"/> |
| • GREASE COLLECTION TRAY WITH DRAIN LOCK - GN 2/1 H=60MM   | PNC 922357 | <input type="checkbox"/> | • MESH GRILLING GRID   | PNC 922713 | <input type="checkbox"/> |
| • GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1  | PNC 922362 | <input type="checkbox"/> | • PROBE HOLDER FOR LIQUIDS   | PNC 922714 | <input type="checkbox"/> |
| • THERMAL COVER FOR 10 GN 2/1 OVEN   | PNC 922366 | <input type="checkbox"/> | • ODOURLESS HOOD WITH FAN FOR 6&10 GN 2/1 ELECTRIC OVEN  | PNC 922719 | <input type="checkbox"/> |
|  |            |                          | • CONDENSATION HOOD WITH FAN FOR 6&10GN 2/1 ELECTRIC OVEN  | PNC 922724 | <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 (RIBBED AND SMOOTH) FOR OVENS - 400X600MM  | PNC 922747 | <input type="checkbox"/> |
|  |            |                          | • Trolley for grease collection kit  | PNC 922752 | <input type="checkbox"/> |

- - NOT TRANSLATED -  PNC 922773
- 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 RANGE BASE GN 2/1  PNC 930218

**Front**

**Side**


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

**Top**

**Electric**

**Supply voltage:**  
 227903 (ECO E102C2S0) 400-430 V/3N ph/50-60 Hz  
**Electrical power, default:** 35.4 kW  
**Electrical power max.:** 36.9 kW  
**Circuit breaker required**

**Water:**

**Water inlet "FCW" connection:** 3/4"  
**Pressure, bar min/max:** 1-4.5 bar  
**Drain "D":** 50mm  
**Max inlet water supply temperature:** 30 °C  
**Hardness** 5 °fH / 2.8 °dH  
**Chlorides:** <10 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:**

**GN:** 10 - 2/1 Gastronorm  
**Max load capacity:** 100 kg

**Key Information:**

**Door hinges:** Right Side  
**External dimensions, Width:** 1090 mm  
**External dimensions, Height:** 1058 mm  
**External dimensions, Depth:** 971 mm  
**Weight:** 167.5 kg  
**Net weight:** 167.5 kg  
**Shipping weight:** 195.5 kg  
**Shipping volume:** 1.58 m<sup>3</sup>