

## SkyLine Pro Electric Combi Oven 20GN1/1

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

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

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

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

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


**227904 (ECOE201C2S0)**

SkyLine Pro combi boilerless oven with digital control, 20x1/1GN, 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 1/1 GN, 63 mm pitch.
- Adjustable levelling feet.

### 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.
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### 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.
- 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).
- Seamless hygienic internal chamber with all

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

- rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- IPX 5 spray water protection certification for easy cleaning.

### Included Accessories

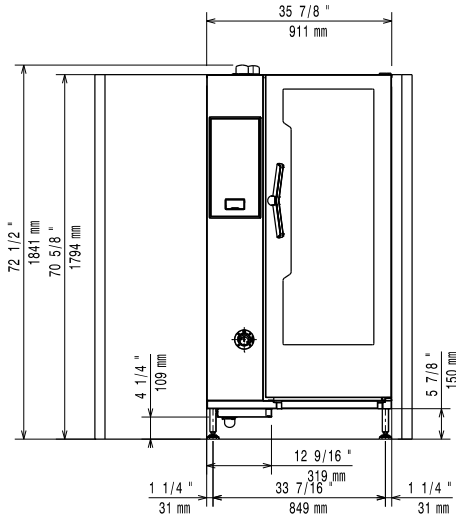
- 1 of - NOT TRANSLATED - PNC 922753

### Optional Accessories

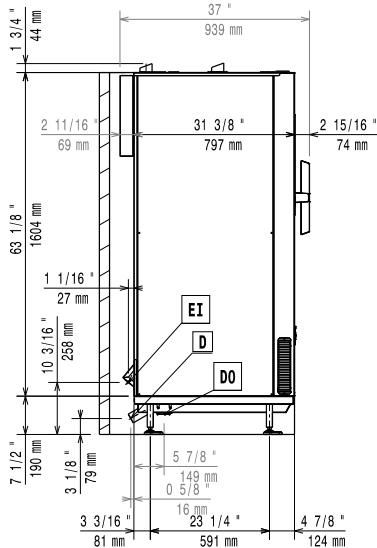
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA PNC 922062
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- 2 frying baskets for ovens PNC 922239
- Pastry grid, 400x600mm, AISI 304 stainless steel PNC 922264
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Fat collection tray 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
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338
- Water filter for ovens - 4 membranes PNC 922344
- External reverse osmosis filter for ovens - 4 membranes PNC 922345
- Multipurpose hook PNC 922348
- GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1 PNC 922362
- THERMAL COVER FOR 20 GN 1/1 OVEN PNC 922365
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386

- DEHYDRATION TRAY - GN 1/1 H=20MM PNC 922651
- DEHYDRATION TRAY - GN 1/1 FLAT PNC 922652
- HEAT SHIELD FOR 20 GN 1/1 OVEN PNC 922659
- TROLLEY TRAY RACK 15 GN 1/1 - 84MM PITCH PNC 922683
- KIT TO FIX OVEN TO THE WALL PNC 922687
- WIFI BOARD (NIU) PNC 922695
- MESH GRILLING GRID PNC 922713
- PROBE HOLDER FOR LIQUIDS PNC 922714
- ODOURLESS HOOD WITH FAN FOR 20 GN 1/1 ELECTRIC OVEN PNC 922720
- CONDENSATION HOOD WITH FAN FOR 20 GN 1/1 ELECTRIC OVEN PNC 922725
- EXHAUST HOOD WITH FAN FOR 20 GN 1/1 OVEN PNC 922730
- EXHAUST HOOD WITHOUT FAN FOR 20 GN 1/1 OVEN PNC 922735
- TRAY FOR TRADITIONAL STATIC COOKING - H=100MM PNC 922746
- DOUBLE-FACE GRIDDLE (RIBBED AND SMOOTH) FOR OVENS - 400X600MM PNC 922747
- - NOT TRANSLATED - PNC 922753
- - NOT TRANSLATED - PNC 922754
- - NOT TRANSLATED - PNC 922756
- - NOT TRANSLATED - PNC 922763
- - NOT TRANSLATED - PNC 922769
- - NOT TRANSLATED - PNC 922771
- - NOT TRANSLATED - PNC 922773
- 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

Front

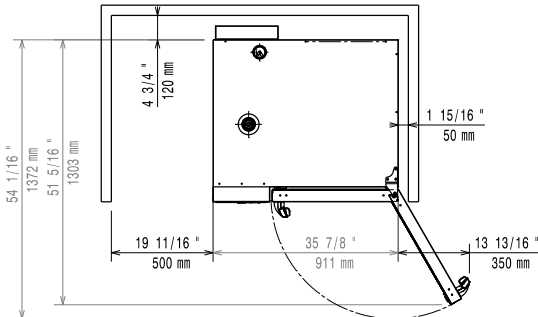


Side



- CW1 = Cold Water inlet 1      EI = Electrical inlet (power)  
 CW2 = Cold Water Inlet 2  
 D = Drain  
 DO = Overflow drain pipe

Top



### Electric

<b>Supply voltage:</b>	<b>227904 (ECO201C2S0)</b>	400-430 V/3N ph/50-60 Hz
<b>Electrical power, default:</b>		37.7 kW
<b>Electrical power max.:</b>		39.3 kW
<b>Circuit breaker required</b>		

### Water:

<b>Water inlet "FCW" connection:</b>	3/4"
<b>Pressure, bar min/max:</b>	1-4.5 bar
<b>Drain "D":</b>	50mm
<b>Max inlet water supply temperature:</b>	30 °C
<b>Hardness</b>	5 °fH / 2.8 °dH
<b>Chlorides:</b>	<10 ppm
<b>Conductivity:</b>	0 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:

<b>Clearance:</b>	Clearance: 5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

### Capacity:

<b>GN:</b>	20 - 1/1 Gastronorm
<b>Max load capacity:</b>	100 kg

### Key Information:

<b>Door hinges:</b>	Right Side
<b>External dimensions, Width:</b>	911 mm
<b>External dimensions, Height:</b>	1794 mm
<b>External dimensions, Depth:</b>	864 mm
<b>Weight:</b>	340 kg
<b>Net weight:</b>	340 kg
<b>Shipping weight:</b>	360 kg
<b>Shipping volume:</b>	1.83 m <sup>3</sup>