SkyLine ProS Electric Combi Oven 10GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
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227602 (ECOE101K2S0)

SkyLine ProS combi boilerless oven with touch screen control, 10x1/1GN, 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 readv.
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - colorblind friendly panel.
- 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.
- OptiFlow air distribution system to achieve maximum performance in cooking eveness and temperature control thanks to a special design of the cooking chamber combined with high precision variable speed fan and venting valve.
- 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.
- Single sensor core temperature probe included.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Reduced power function 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.
- 3 different chemical options available: solid (phosphate-free), liquid (requires optional accessory), enzymatic.
- 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.
- 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.
- 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).

APPROVAL:





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- 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
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the
- [NOTTRANSLATED]
- [NOTTRANSLATED]
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (SkyDuo Kit available as optional accessory).

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.
- 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 STEAM

• Water softener with cartridge C500 for PNC 920002 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)

PNC 920003

1200	· ·	
• Autor	matic water softener for over	ns PNC 921305 □
• Resin	sanitizer for water softener	PNC 921306

- PNC 922003 Castor kit for base for 6&10x1/1 and 2/1 GN ovens
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN PNC 922036 (8 per grid)
- Kit 4 adjustable feet for 6&10GN ovens PNC 922059 (US)
- PNC 922062 ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA
- Grid for whole chicken 1/2GN (4 per grid PNC 922086 - 1,2kg each)
- Side external spray unit (needs to be PNC 922171 🗆 mounted outside and includes support for mounting to oven)
- Baking tray with 5 rows (baguette), PNC 922189 perforated aluminium with silicon coating (400x600x38)

 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 	
 Double-click closing catch for door 	PNC 922265 🗆
 Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) 	PNC 922266 □
 USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 	PNC 922281 □
 Fat collection tray 100 mm 	PNC 922321 🗖
 Kit universal skewer rack and 4 long skewers for Lenghtwise ovens 	PNC 922324 □
 Universal skewer rack 	PNC 922326 🗅
 4 long skewers 	PNC 922327 □
 Water filter for ovens - 2 membranes 	PNC 922342 🗖
 External reverse osmosis filter for ovens - 2 membranes 	PNC 922343 □
 Multipurpose hook 	PNC 922348 □
 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM 	PNC 922351 □
• GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1	PNC 922362 □
 THERMAL COVER FOR 10 GN 1/1 OVEN 	PNC 922364 🗆
 TRAY SUPPORT FOR 6&10 GN 1/1 DISASSEMBLED OVEN BASE 	PNC 922382 □
 HOLDER FOR DETERGENT TANK - WALL MOUNTED 	PNC 922386 □
 TRAY RACK WITH WHEELS 10 GN 1/1 - 65MM PITCH 	PNC 922601 □
 TRAY RACK WITH WHEELS 8 GN 1/1 - 80MM PITCH 	PNC 922602 □
 BAKERY/PASTRY RACK WITH WHEELS FOR 10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH 	R PNC 922608 □
SLIDE-IN RACK WITH HANDLE FOR 6&10 GN 1/1 OVEN	PNC 922610 🗆
OPEN BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN	PNC 922612 🗆
CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN	PNC 922614 🗆
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- HOT CUPBOARD BASE WITH TRAY PNC 922615 🗆 SUPPORT FOR 6&10 GN 1/1 OVEN &
- 400X600MM EXTERNAL CONNECTION KIT FOR PNC 922618 🗆 DETERGENT/RINSE AID
- GREASE COLLECTION KIT FOR PNC 922619 🗆 CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE AND DRAIN)
- STACKING KIT FOR ELECTRIC 6 GN 1/1 PNC 922620 🗆 OVEN ON ELECTRIC 6&10 GN 1/1 OVEN -H=120MM
- TROLLEY FOR SLIDE-IN RACK FOR 6&10 PNC 922626 🗆 GN 1/1 OVEN AND BLAST CHILLER FREEZER
- TROLLEY FOR MOBILE RACK FOR 6 GN 1/1 PNC 922630 🗆 ON 6 OR 10 GN 1/1 OVENS
- STAINLESS STEEL DRAIN KIT FOR 6&10 GN PNC 922636 ☐ OVEN - DIA=50MM



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 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 (2 tanks, open/close device and drain)	PNC 922639 □
WALL SUPPORT FOR 10 GN 1/1 OVEN	PNC 922645
BANQUET RACK WITH WHEELS 30 PLATES FOR 10 GN 1/1 OVEN AND BLAST CHILLER FREEZER - 65MM PITCH	PNC 922648
BANQUET RACK WITH WHEELS 23 PLATES FOR 10 GN 1/1 OVEN AND BLAST CHILLER FREEZER - 85MM PITCH	PNC 922649 □
• DEHYDRATION TRAY - GN 1/1 H=20MM	PNC 922651 □
• DEHYDRATION TRAY - GN 1/1 FLAT	PNC 922652
 OPEN BASE FOR 6&10 GN 1/1 OVEN - DISASSEMBLED - NO ACCESSORY CA BE FITTED WITH THE EXCEPTION OF 922382 	PNC 922653 □
BAKERY/PASTRY RACK FOR 10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH	PNC 922656 □
STACKING KIT FOR 6&10 GN 1/1 OVEN ON 7KG & 15KG CROSSWISE BLAST CHILLER/BLAST FREEZER	PNC 922657
HEAT SHIELD FOR STACKED OVENS 6 GN 1/1 ON 10 GN 1/1	PNC 922661
HEAT SHIELD FOR 10 GN 1/1 OVEN	PNC 922663
• FIXED TRAY RACK FOR 10 GN 1/1 AND 400X600MM	PNC 922685
KIT TO FIX OVEN TO THE WALL	PNC 922687 □
• TRAY SUPPORT FOR OVEN BASE 6&10 GN 1/1 OVEN	PNC 922690 □
 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm 	PNC 922693
REINFORCED TRAY RACK 10 GN 1/1 - 64MM PITCH	PNC 922694 □
• WIFI BOARD (NIU)	PNC 922695 □
HOLDER FOR DETERGENT TANK ON OPEN BASE	PNC 922699 □
 PASTRY RUNNERS FOR 6&10 GN 1/1 OVEN BASE - 400X600MM 	PNC 922702 □
WHEELS FOR STACKED OVENS	PNC 922704 □
• SPIT FOR LAMB OR SUCKLING PIG (UP TO 12 KG) FOR GN 1/1 OVENS	PNC 922709 □
MESH GRILLING GRID	PNC 922713 □
PROBE HOLDER FOR LIQUIDS	PNC 922714 □
ODOURLESS HOOD WITH FAN FOR 6&10 GN 1/1 ELECTRIC OVEN	PNC 922718
CONDENSATION HOOD WITH FAN FOR 6&10GN 1/1 ELECTRIC OVEN	PNC 922723

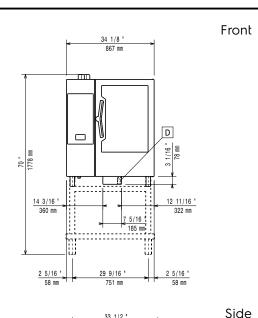
EXHAUST HOOD WITHOUT FAN FOR 6&10 GN 1/1 OVEN	PNC	92273	3 🗖
 FIXED TRAY RACK 8 GN 1/1 - 85MM PITCH FIXED TRAY RACK 8 GN 2/1 - 85MM PITCH 4 HIGH ADJUSTABLE FEET FOR 6&10 GN 	PNC	92274 92274 92274	2 🗖
OVENS - 230-290MM • TRAY FOR TRADITIONAL STATIC COOKING - H=100MM	PNC	92274	6 🗖
DOUBLE-FACE GRIDDLE (RIBBED AND SMOOTH) FOR OVENS - 400X600MM	PNC	92274	7 🗖
Trolley for grease collection kit	PNC	92275	2 🗖
• - NOTTRANSLATED -	PNC	92277	3 🗖
 Non-stick universal pan 1/1GN H=20mm 	PNC	92500	0 🗆
 Non-stick universal pan 1/1GN H=40mm 	PNC	92500	1 🗆
 Non-stick universal pan 1/1GN H=60mm 	PNC	92500	2 🗖
 Frying griddle GN 1/1 for ovens 	PNC	92500	3 🗆
 Aluminium oven grill GN 1/1 	PNC	92500	4 🗆
• FRYING PAN FOR 8 EGGS, PANCAKES, HAMBURGERS - GN 1/1	PNC	92500	5 🗆
• FLAT BAKING TRAY WITH 2 EDGES - GN 1/1	PNC	92500	6 🗆
• BAKING TRAY FOR 4 BAGUETTES - GN 1/1	PNC	92500	7 🗆
 Potato baker GN 1/1 for 28 potatoes 	PNC	92500	8 🗆
 Non-stick universal pan GN 1/2, H=20mm 	PNC	92500	9 🗆
 Non-stick universal pan GN 1/2, H=40mm 	PNC	925010	0 🗆
• Non-stick universal pan GN 1/2, H=60mm	PNC	92501	
COMPATIBILITY KIT FOR INSTALLATION ON PREVIOUS RANGE BASE GN 1/1	PNC	930217	7 🗖

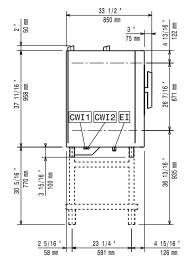


• EXHAUST HOOD WITH FAN FOR 6&10 PNC 922728 GN 1/1 OVEN □



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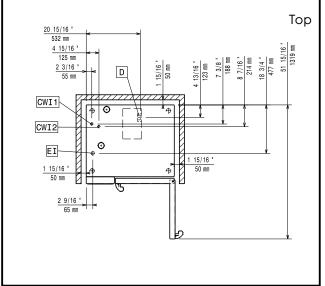


CWII Cold Water inlet 1 CWI2 Cold Water Inlet 2

= Electrical inlet (power)

Drain

DO Overflow drain pipe



Electric

Supply voltage:

227602 (ECOE101K2S0) 400-430 V/3N ph/50-60 Hz

Electrical power, default: 19 kW Electrical power max.: 19.8 kW

Circuit breaker required

Water:

Water inlet "FCW" connection: 3/4" 1-4.5 bar Pressure, bar min/max: 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: 5 cm rear and Clearance: right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Door hinges: Right Side 867 mm External dimensions, Width: External dimensions, Height: 1058 mm External dimensions, Depth: 775 mm 134.3 kg Weight: 134.3 kg Net weight: 159.3 kg Shipping weight: Shipping volume: 1.04 m³



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