

SkyLine ProS Electric Combi Oven 10GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


227603 (ECO102K2S0)

SkyLine ProS combi boilerless oven with touch screen control, 10x2/1GN, 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 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind 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 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 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: _____

- 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 device.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.
- 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).
- [NOT TRANSLATED]
- [NOT TRANSLATED]

Construction

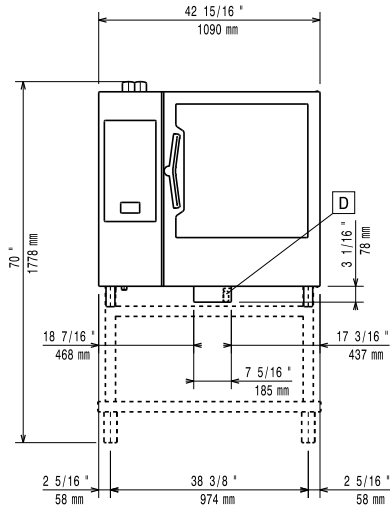
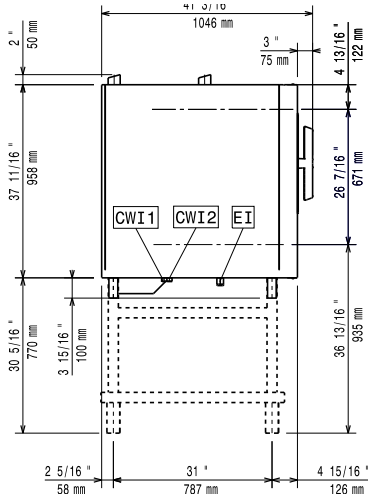
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Double thermo-glazed door with open frame construction, for cool outside door panel. 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.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

Optional Accessories

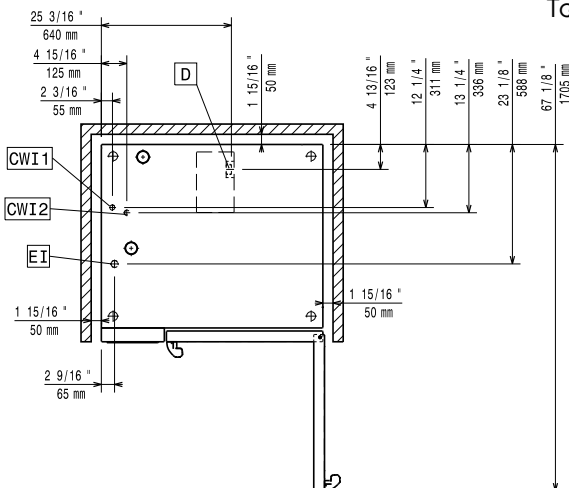
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Kit 4 adjustable feet for 6&10GN ovens (US) PNC 922059
- ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA PNC 922062
- ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA PNC 922076
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175
- 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
- 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
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Water filter for ovens - 4 membranes PNC 922344
- External reverse osmosis filter for ovens - 4 membranes PNC 922345
- Multipurpose hook PNC 922348
- 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM PNC 922351
- GREASE COLLECTION TRAY WITH DRAIN LOCK - GN 2/1 H=60MM PNC 922357
- GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1 PNC 922362
- THERMAL COVER FOR 10 GN 2/1 OVEN PNC 922366
- TRAY SUPPORT FOR 6&10 GN 2/1 DISASSEMBLED OVEN BASE PNC 922384
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386
- TRAY RACK WITH WHEELS 10 GN 2/1 - 65MM PITCH PNC 922603
- TRAY RACK WITH WHEELS 8 GN 2/1 - 80MM PITCH PNC 922604
- SLIDE-IN RACK WITH HANDLE FOR 6&10 GN 2/1 OVEN PNC 922605
- BAKERY/PASTRY RACK WITH WHEELS FOR 10 GN 2/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH PNC 922609
- OPEN BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN PNC 922613
- EXTERNAL CONNECTION KIT FOR DETERGENT/RINSE AID PNC 922618
- STACKING KIT FOR ELECTRIC 6 GN 2/1 OVEN ON ELECTRIC 6&10 GN 2/1 OVEN - H=120MM PNC 922621
- TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 2/1 OVEN AND BLAST CHILLER FREEZER PNC 922627
- TROLLEY FOR MOBILE RACK FOR 6 GN 2/1 ON 6 OR 10 GN 2/1 OVENS PNC 922631
- 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 (2 tanks, open/close device and drain) PNC 922639
- BANQUET RACK WITH WHEELS 51 PLATES FOR 10 GN 2/1 OVEN AND BLAST CHILLER FREEZER - 75MM PITCH PNC 922650

- DEHYDRATION TRAY - GN 1/1 H=20MM PNC 922651
- DEHYDRATION TRAY - GN 1/1 FLAT PNC 922652
- OPEN BASE FOR 6&10 GN 2/1 OVEN - DISASSEMBLED - NO ACCESSORY CAN BE FITTED WITH THE EXCEPTION OF 922384 PNC 922654
- HEAT SHIELD FOR 10 GN 2/1 OVEN PNC 922664
- HEAT SHIELD FOR STACKED OVENS 6 GN 2/1 ON 10 GN 2/1 PNC 922667
- KIT TO FIX OVEN TO THE WALL PNC 922687
- TRAY SUPPORT FOR 6&10 GN 2/1 OVEN BASE PNC 922692
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693
- WIFI BOARD (NIU) PNC 922695
- HOLDER FOR DETERGENT TANK ON OPEN BASE PNC 922699
- MESH GRILLING GRID PNC 922713
- PROBE HOLDER FOR LIQUIDS PNC 922714
- ODOURLESS HOOD WITH FAN FOR 6&10 GN 2/1 ELECTRIC OVEN PNC 922719
- CONDENSATION HOOD WITH FAN FOR 6&10GN 2/1 ELECTRIC OVEN PNC 922724
- 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 (RIBBED AND SMOOTH) FOR OVENS - 400X600MM PNC 922747
- Trolley for grease collection kit PNC 922752
- - 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 EI = Electrical inlet (power)
 CWI2 = Cold Water Inlet 2
 D = Drain
 DO = Overflow drain pipe

Top


Electric

Supply voltage:	227603 (ECO E102K2S0)	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 ³