

## SkyLine Pro Electric Combi Oven 6GN1/1

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

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

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

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

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


**217910 (ECO61C2C0)**

SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

**217920 (ECO61C2A0)**

SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, 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; 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, 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.
- 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).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- 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.
- Capacity: 6 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

### 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.
- 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.

### Sustainability



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. Protected by registered design (EM003143551 and related family).

### Optional Accessories

- |   |            |                          |  |            |                          |
|---|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage)   | PNC 920003 | <input type="checkbox"/> | • Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)                        | PNC 922607 | <input type="checkbox"/> |
| • Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) | PNC 920004 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 1/1 oven   | PNC 922610 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin   | PNC 921305 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 1/1 oven   | PNC 922612 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)   | PNC 922003 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 1/1 oven   | PNC 922614 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> | • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays   | PNC 922615 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1   | PNC 922036 | <input type="checkbox"/> | • External connection kit for liquid detergent and rinse aid   | PNC 922618 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)                                   | PNC 922619 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2  | PNC 922086 | <input type="checkbox"/> | • Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens   | PNC 922620 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                           | PNC 922171 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer   | PNC 922626 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm   | PNC 922189 | <input type="checkbox"/> | • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser  | PNC 922628 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens   | PNC 922630 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> | • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base  | PNC 922632 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> | • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm   | PNC 922635 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922636 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922637 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm  | PNC 922321 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)  | PNC 922639 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lengthwise ovens   | PNC 922324 | <input type="checkbox"/> | • Wall support for 6 GN 1/1 oven   | PNC 922643 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm   | PNC 922651 | <input type="checkbox"/> |
| • 4 long skewers  | PNC 922327 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1  | PNC 922652 | <input type="checkbox"/> |
| • Volcano Smoker for lengthwise and crosswise oven  | PNC 922338 | <input type="checkbox"/> | • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382                                 | PNC 922653 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> | • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch   | PNC 922655 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> | • Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise  | PNC 922657 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> | • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1   | PNC 922660 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base   | PNC 922382 | <input type="checkbox"/> | • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1  | PNC 922661 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> | • Heat shield for 6 GN 1/1 oven  | PNC 922662 | <input type="checkbox"/> |
| • USB single point probe  | PNC 922390 | <input type="checkbox"/> | • Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed) | PNC 922679 | <input type="checkbox"/> |
| • Tray rack with wheels, 6 GN 1/1, 65mm pitch   | PNC 922600 | <input type="checkbox"/> | • Fixed tray rack for 6 GN 1/1 and 400x600mm grids   | PNC 922684 | <input type="checkbox"/> |
| • Tray rack with wheels, 5 GN 1/1, 80mm pitch   | PNC 922606 | <input type="checkbox"/> | • Kit to fix oven to the wall  | PNC 922687 | <input type="checkbox"/> |
|   |            |                          | • Tray support for 6 & 10 GN 1/1 oven base   | PNC 922690 | <input type="checkbox"/> |

• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>	• C25 Rinse & Descale tabs. Professional rinse and descale 2 in 1 in single use tabs for SkyLine ovens. Professional chemical agent for new generation ovens with automatic washing system. Suitable for all types of water. Package: 50 tab buckets; 30 g. each	PNC 0S2394	<input type="checkbox"/>
• Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers	PNC 922696	<input type="checkbox"/>	• C22 Cleaning tabs. Cleaning powder in single use tabs for SkyLine ovens. Professional detergent for new generation ovens with automatic washing system. Suitable for all types of water Package: 100 tabs buckets - 65 gr. each tab	PNC 0S2395	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>			
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>			
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>			
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>			
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>			
• Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens	PNC 922718	<input type="checkbox"/>			
• Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens	PNC 922722	<input type="checkbox"/>			
• Condensation hood with fan for 6 & 10 GN 1/1 electric oven	PNC 922723	<input type="checkbox"/>			
• Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens	PNC 922727	<input type="checkbox"/>			
• Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	<input type="checkbox"/>			
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	<input type="checkbox"/>			
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>			
• Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	<input type="checkbox"/>			
• Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	<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, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>			
• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>			
• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>			
• Kit for installation of electric power peak management system for 6 & 10 GN Oven	PNC 922774	<input type="checkbox"/>			
• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>			
• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>			
• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>			
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>			
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>			
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>			
• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>			

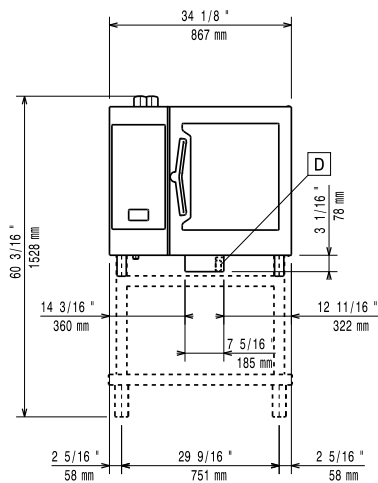
### Recommended Detergents



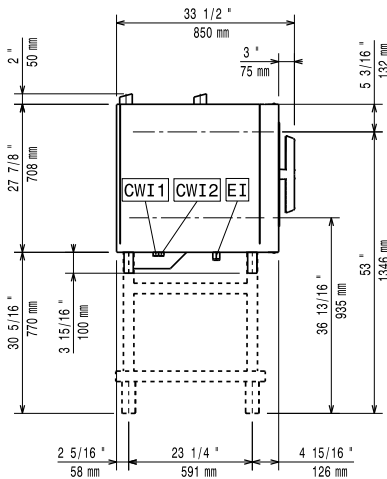
SkyLine Pro  
 Electric Combi Oven 6GN1/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Front

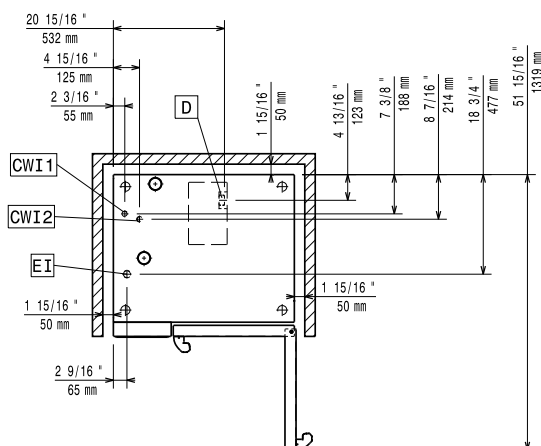


Side



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

Top



### Electric

#### Supply voltage:

217910 (ECO61C2C0)	220-240 V/3 ph/50-60 Hz
217920 (ECO61C2A0)	380-415 V/3N ph/50-60 Hz

#### Electrical power, default:

11.1 kW

Default power corresponds to factory test conditions.

When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

#### Electrical power max.:

11.8 kW

#### Circuit breaker required

### Water:

#### Water inlet connections "CWI1-CWI2":

3/4"

#### Pressure, bar min/max:

1-6 bar

#### Drain "D":

50mm

#### Max inlet water supply temperature:

30 °C

#### Hardness:

5 °fH / 2.8 °dH

#### Chlorides:

&lt;10 ppm

#### Conductivity:

&gt;50 µS/cm

Electrolux Professional 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:

External dimensions, Width: 867 mm

External dimensions, Depth: 775 mm

External dimensions, Height: 808 mm

Net weight: 107 kg

Shipping weight: 124 kg

 Shipping volume: 0.85 m<sup>3</sup>