

## SkyLine Pro Electric Combi Oven 10GN1/1



**227902 (ECOIE101C2S0)**

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, 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, 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.
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### 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 1/1 GN, 67 mm pitch.

### Optional Accessories

- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002 ☐
- 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 ☐
- 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 ☐
- Double-click closing catch for door PNC 922265 ☐
- 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 ☐
- 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 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 ☐
- HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN & 400X600MM PNC 922615 ☐
- GREASE COLLECTION KIT FOR CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE AND DRAIN) PNC 922619 ☐
- STACKING KIT FOR ELECTRIC 6 GN 1/1 OVEN ON ELECTRIC 6&10 GN 1/1 OVEN - H=120MM PNC 922620 ☐
- TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 1/1 OVEN AND BLAST CHILLER FREEZER PNC 922626 ☐
- TROLLEY FOR MOBILE RACK FOR 6 GN 1/1 ON 6 OR 10 GN 1/1 OVENS PNC 922630 ☐
- 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 ☐
- 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 WITH FAN FOR 6&10 GN 1/1 OVEN PNC 922728 ☐
- EXHAUST HOOD WITHOUT FAN FOR 6&10 GN 1/1 OVEN PNC 922733 ☐
- FIXED TRAY RACK 8 GN 1/1 - 85MM PITCH PNC 922741 ☐
- FIXED TRAY RACK 8 GN 2/1 - 85MM PITCH PNC 922742 ☐
- 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 ☐
- 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 ☐
- COMPATIBILITY KIT FOR INSTALLATION ON PREVIOUS RANGE BASE GN 1/1 PNC 930217 ☐



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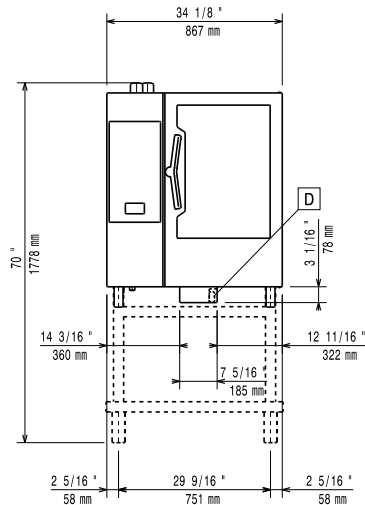
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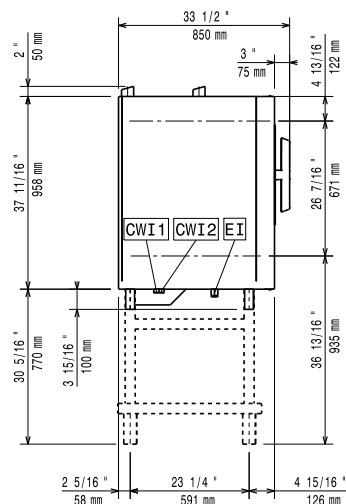
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## SkyLine Pro Electric Combi Oven 10GN1/1

Front

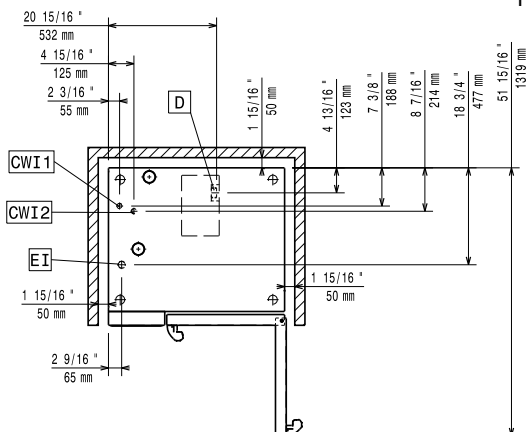


Side



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

Top



### Electric

**Supply voltage:** 227902 (ECO E101C2S0) 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"  
**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 - 1/1 Gastronorm  
**Max load capacity:** 50 kg

### Key Information:

**Door hinges:** Right Side  
**External dimensions, Width:** 867 mm  
**External dimensions, Height:** 1058 mm  
**External dimensions, Depth:** 775 mm  
**Weight:** 134.3 kg  
**Net weight:** 134.3 kg  
**Shipping weight:** 159.3 kg  
**Shipping volume:** 1.04 m<sup>3</sup>



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SkyLine Pro  
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