

SkyLine Pro Electric Combi Oven 6GN2/1



227901 (ECOE62C2S0)

SkyLine Pro combi boilerless oven with digital control, 6x2/1GN, 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 2/1 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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- [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.

APPROVAL: _____

- 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 | <input type="checkbox"/> |
| • Automatic water softener for ovens | PNC 921305 | <input type="checkbox"/> |
| • Resin sanitizer for water softener | PNC 921306 | <input type="checkbox"/> |
| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens | PNC 922003 | <input type="checkbox"/> |
| • Pair of 1/1 GN AISI 304 grids | PNC 922017 | <input type="checkbox"/> |
| • Couple of grids for whole chicken 1/1GN (8 per grid) | PNC 922036 | <input type="checkbox"/> |
| • Kit 4 adjustable feet for 6&10GN ovens (US) | PNC 922059 | <input type="checkbox"/> |
| • ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA | PNC 922062 | <input type="checkbox"/> |
| • ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA | PNC 922076 | <input type="checkbox"/> |
| • Side external spray unit (needs to be mounted outside and includes support for mounting to oven) | PNC 922171 | <input type="checkbox"/> |
| • Pair of 2/1GN aisi 304 stainless steel grids | PNC 922175 | <input type="checkbox"/> |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges, perforated aluminium (400x600x20) | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges, aluminium (400x600x20) | PNC 922191 | <input type="checkbox"/> |
| • 2 frying baskets for ovens | PNC 922239 | <input type="checkbox"/> |
| • Pastry grid, 400x600mm, AISI 304 stainless steel | PNC 922264 | <input type="checkbox"/> |
| • Double-click closing catch for door | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) | PNC 922266 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> |
| • 6 short skewers | PNC 922328 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> |
| • 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM | PNC 922351 | <input type="checkbox"/> |
| • GREASE COLLECTION TRAY WITH DRAIN LOCK - GN 2/1 H=60MM | PNC 922357 | <input type="checkbox"/> |
| • GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1 | PNC 922362 | <input type="checkbox"/> |
| • TRAY SUPPORT FOR 6&10 GN 2/1 DISASSEMBLED OVEN BASE | PNC 922384 | <input type="checkbox"/> |
| • HOLDER FOR DETERGENT TANK - WALL MOUNTED | PNC 922386 | <input type="checkbox"/> |
| • SLIDE-IN RACK WITH HANDLE FOR 6&10 GN 2/1 OVEN | PNC 922605 | <input type="checkbox"/> |
| • TRAY RACK WITH WHEELS 5 GN 2/1 - 80MM PITCH | PNC 922611 | <input type="checkbox"/> |
| • OPEN BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN | PNC 922613 | <input type="checkbox"/> |
| • CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN | PNC 922616 | <input type="checkbox"/> |
| • HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN & 400X600MM | PNC 922617 | <input type="checkbox"/> |
| • STACKING KIT FOR ELECTRIC 6 GN 2/1 OVEN ON ELECTRIC 6&10 GN 2/1 OVEN - H=120MM | PNC 922621 | <input type="checkbox"/> |
| • TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 2/1 OVEN AND BLAST CHILLER FREEZER | PNC 922627 | <input type="checkbox"/> |
| • TROLLEY FOR MOBILE RACK FOR 2 STACKED 6 GN 2/1 OVENS ON RISER | PNC 922629 | <input type="checkbox"/> |
| • TROLLEY FOR MOBILE RACK FOR 6 GN 2/1 ON 6 OR 10 GN 2/1 OVENS | PNC 922631 | <input type="checkbox"/> |
| • RISER ON FEET FOR STACKED 2X6 GN 2/1 OVENS | PNC 922633 | <input type="checkbox"/> |
| • RISER ON WHEELS FOR STACKED 2X6 GN 2/1 OVENS - H=250MM | PNC 922634 | <input type="checkbox"/> |
| • STAINLESS STEEL DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM | PNC 922636 | <input type="checkbox"/> |
| • PLASTIC DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM | PNC 922637 | <input type="checkbox"/> |
| • TROLLEY WITH 2 TANKS FOR GREASE COLLECTION | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for open base (2 tanks, open/close device and drain) | PNC 922639 | <input type="checkbox"/> |
| • WALL SUPPORT FOR 6 GN 2/1 OVEN | PNC 922644 | <input type="checkbox"/> |
| • DEHYDRATION TRAY - GN 1/1 H=20MM | PNC 922651 | <input type="checkbox"/> |
| • DEHYDRATION TRAY - GN 1/1 FLAT | PNC 922652 | <input type="checkbox"/> |
| • OPEN BASE FOR 6&10 GN 2/1 OVEN - DISASSEMBLED - NO ACCESSORY CA BE FITTED WITH THE EXCEPTION OF 922384 | PNC 922654 | <input type="checkbox"/> |
| • HEAT SHIELD FOR 6 GN 2/1 OVEN | PNC 922665 | <input type="checkbox"/> |
| • HEAT SHIELD FOR STACKED OVENS 6 GN 2/1 ON 6 GN 2/1 | PNC 922666 | <input type="checkbox"/> |
| • HEAT SHIELD FOR STACKED OVENS 6 GN 2/1 ON 10 GN 2/1 | PNC 922667 | <input type="checkbox"/> |
| • FIXED TRAY RACK 5 GN 2/1 - 85MM PITCH | PNC 922681 | <input type="checkbox"/> |
| • KIT TO FIX OVEN TO THE WALL | PNC 922687 | <input type="checkbox"/> |
| • TRAY SUPPORT FOR 6&10 GN 2/1 OVEN BASE | PNC 922692 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm | PNC 922693 | <input type="checkbox"/> |
| • WIFI BOARD (NIU) | PNC 922695 | <input type="checkbox"/> |
| • HOLDER FOR DETERGENT TANK ON OPEN BASE | PNC 922699 | <input type="checkbox"/> |
| • TRAY RACK WITH WHEELS 6 GN 2/1 - 65MM PITCH | PNC 922700 | <input type="checkbox"/> |
| • MESH GRILLING GRID | PNC 922713 | <input type="checkbox"/> |
| • PROBE HOLDER FOR LIQUIDS | PNC 922714 | <input type="checkbox"/> |
| • ODOURLESS HOOD WITH FAN FOR 6&10 GN 2/1 ELECTRIC OVEN | PNC 922719 | <input type="checkbox"/> |
| • CONDENSATION HOOD WITH FAN FOR 6&10GN 2/1 ELECTRIC OVEN | PNC 922724 | <input type="checkbox"/> |
| • 4 HIGH ADJUSTABLE FEET FOR 6&10 GN OVENS - 230-290MM | PNC 922745 | <input type="checkbox"/> |

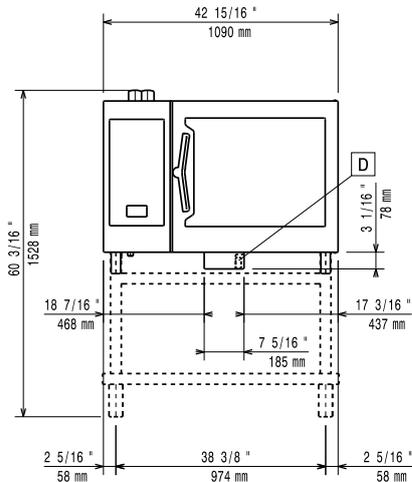
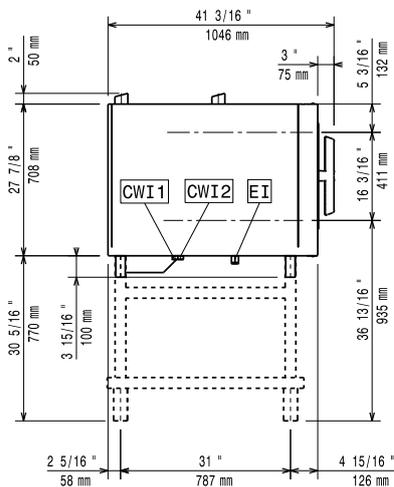
- TRAY FOR TRADITIONAL STATIC COOKING - H=100MM PNC 922746
- DOUBLE-FACE GRIDDLE (RIBBED AND SMOOTH) FOR OVENS - 400X600MM PNC 922747
- Trolley for grease collection kit PNC 922752
- - NOT TRANSLATED - PNC 922773
- Non-stick universal pan 1/1GN H=20mm PNC 925000
- Non-stick universal pan 1/1GN H=40mm 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



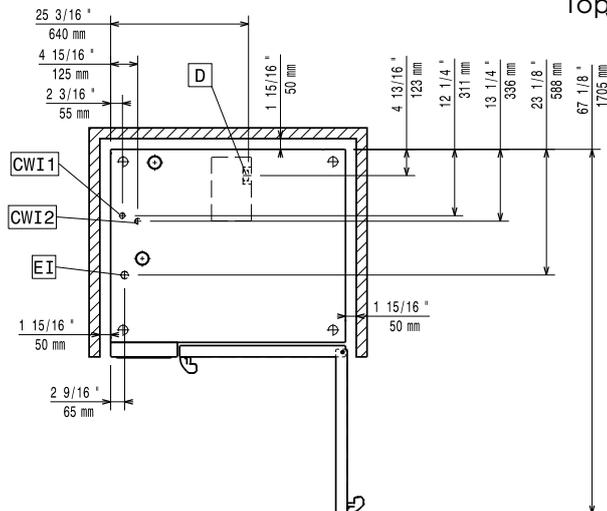
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Front

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:	227901 (ECO E62C2S0)	400-430 V/3N ph/50-60 Hz
Electrical power, default:		21.4 kW
Electrical power max.:		22.3 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:	6 - 2/1 Gastronorm
Max load capacity:	60 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Height:	808 mm
External dimensions, Depth:	971 mm
Weight:	133 kg
Net weight:	133 kg
Shipping weight:	156 kg
Shipping volume:	1.27 m ³



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