

SkyLine Premium Electric Combi Oven 10GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Main Features

- Digital interface with LED backlight buttons with guided selection.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C - 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C - 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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.
- Reduced power function for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 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.
- [NOT TRANSLATED]

APPROVAL: _____

- [NOT TRANSLATED]

Construction

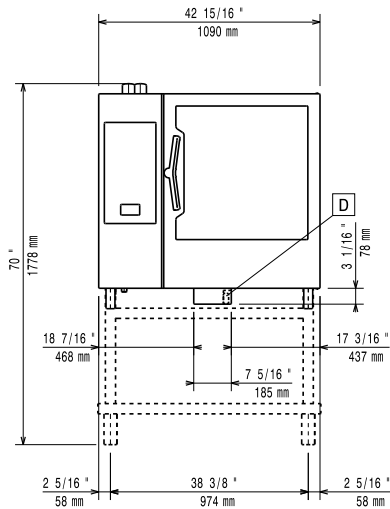
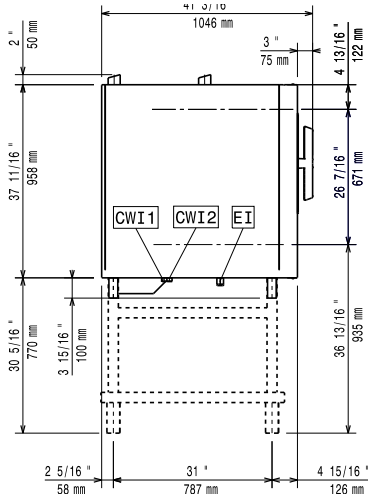
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Double thermo-glazed door with open frame construction, for cool outside door panel. 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

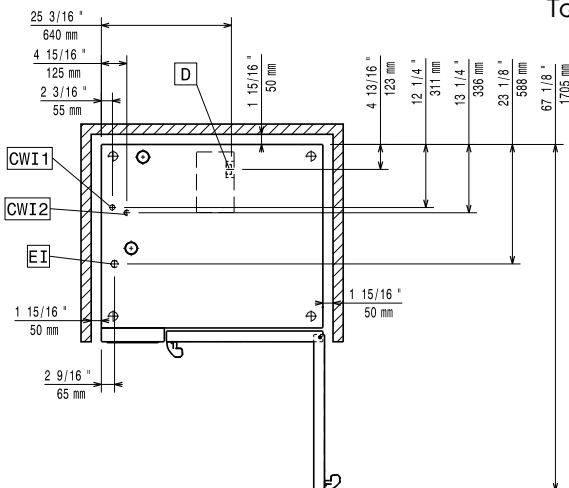
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 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
- 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
- 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 CA 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: | |
| 227803 (ECO E102B2S0) | 400-430 V/3N ph/50-60 Hz |
| Electrical power, default: | 37.4 kW |
| Electrical power max.: | 39 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 |
| Chlorides: | <17 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: | 181.5 kg |
| Net weight: | 181.5 kg |
| Shipping weight: | 208.5 kg |
| Shipping volume: | 1.58 m ³ |