

## SkyLine PremiumS Electric Combi Oven 10GN1/1, Green Version

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

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

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

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

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


**229732 (ECOE101T3S0)**

SkyLine PremiumS combi boiler oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door

### Short Form Specification

#### Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- 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) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1GN, 67mm pitch

### Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles+: - Regeneration (ideal for banqueting on plate or rethermalizing on tray), - Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family, - Proving cycle, - EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber, - Sous-vide cooking, - Static Combi (to reproduce traditional cooking from static oven), - Pasteurization of pasta, - Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood), - Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family, - Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- 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

APPROVAL: \_\_\_\_\_

reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.

- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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 with integrated descale of the steam generator. 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.
- 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).
- 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).
- 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.
- [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).
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy

cleaning.

- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### Optional Accessories

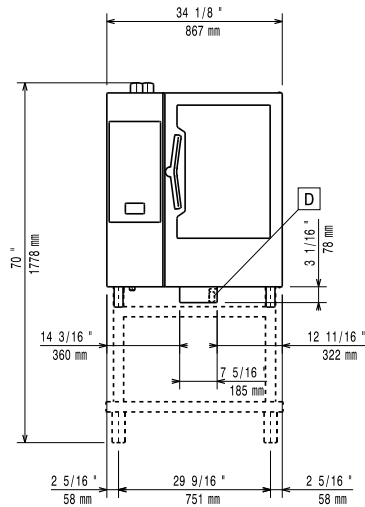
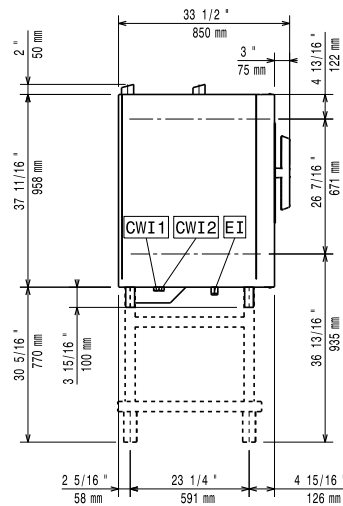
- Water softener with cartridge C500 for 6 1/1 PNC 920002  and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for 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
- 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
- USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 PNC 922281
- Fat collection tray 100 mm PNC 922321
- Kit universal skewer rack and 4 long skewers for Lenghtwise 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 PNC 922608  10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH

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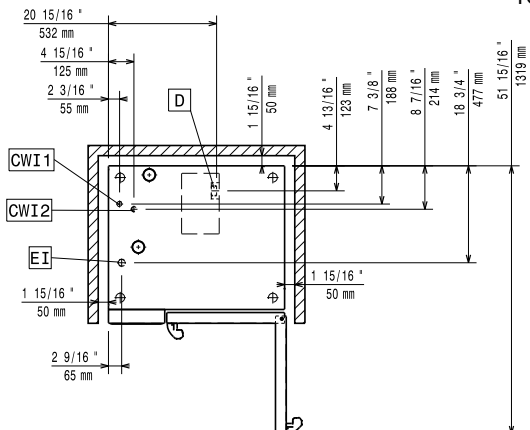
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



- 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
- EXTERNAL CONNECTION KIT FOR DETERGENT/RINSE AID PNC 922618
- 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 CAN 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
- 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

**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:**  
 229732 (ECO E101T3S0)                      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  
**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 - 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:**                      149.5 kg  
**Net weight:**                      149.5 kg  
**Shipping weight:**                      164.5 kg  
**Shipping volume:**                      1.04 m<sup>3</sup>