

## SkyLine Premium Electric Combi Oven 20GN2/1

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

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

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

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

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



**227805 (ECOE202B2S0)**

SkyLine Premium combi boiler oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning

### Short Form Specification

#### Item No. \_\_\_\_\_

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.
- OptiFlow air distribution system to achieve maximum performance with 5 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).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration 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 trolley rack 2/1 GN, 63 mm pitch.
- Adjustable levelling feet.

### 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 trolley rack 2/1 GN, 63 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 ☐
- Pair of 1/1 GN AISI 304 grids PNC 922017 ☐
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ☐
- Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044 ☐
- Trolley with tray rack for 16x2/1GN ovens and bcf, 80mm pitch PNC 922046 ☐
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch PNC 922055 ☐
- ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA PNC 922062 ☐
- Pastry trolley for 20x2/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922069 ☐
- 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 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338 ☐
- Water filter for ovens - 4 membranes PNC 922344 ☐

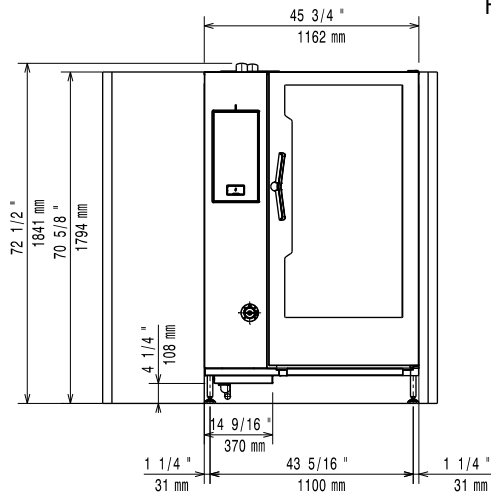
- External reverse osmosis filter for ovens - 4 membranes PNC 922345 ☐
- Multipurpose hook PNC 922348 ☐
- Trolley with banquet rack 116 dishes for 20x2/1GN ovens and bcf, 66mm pitch PNC 922349 ☐
- GREASE COLLECTION TRAY WITH DRAIN LOCK - GN 2/1 H=60MM PNC 922357 ☐
- GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1 PNC 922362 ☐
- THERMAL COVER FOR 20 GN 2/1 OVEN PNC 922367 ☐
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386 ☐
- DEHYDRATION TRAY - GN 1/1 H=20MM PNC 922651 ☐
- DEHYDRATION TRAY - GN 1/1 FLAT PNC 922652 ☐
- HEAT SHIELD FOR 20 GN 2/1 OVEN PNC 922658 ☐
- TROLLEY TRAY RACK 15 GN 2/1 - 84MM PITCH PNC 922686 ☐
- KIT TO FIX OVEN TO THE WALL PNC 922687 ☐
- WIFI BOARD (NIU) PNC 922695 ☐
- MESH GRILLING GRID PNC 922713 ☐
- PROBE HOLDER FOR LIQUIDS PNC 922714 ☐
- TRAY FOR TRADITIONAL STATIC COOKING - H=100MM PNC 922746 ☐
- DOUBLE-FACE GRIDDLE (RIBBED AND SMOOTH) FOR OVENS - 400X600MM PNC 922747 ☐
- - NOT TRANSLATED - PNC 922758 ☐
- - NOT TRANSLATED - PNC 922760 ☐
- - NOT TRANSLATED - PNC 922762 ☐
- - NOT TRANSLATED - PNC 922764 ☐
- - NOT TRANSLATED - PNC 922770 ☐
- - NOT TRANSLATED - PNC 922771 ☐
- - NOT TRANSLATED - PNC 922773 ☐
- 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 ☐



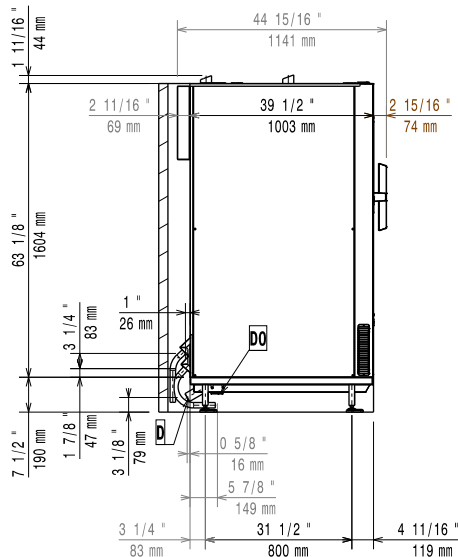
**Electrolux**  
PROFESSIONAL

## SkyLine Premium Electric Combi Oven 20GN2/1

Front

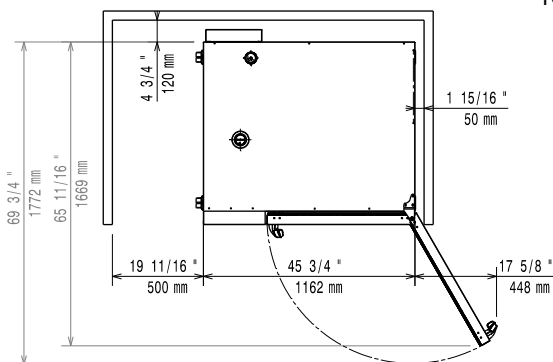


Side



CW11 = Cold Water inlet 1      EI = Electrical inlet (power)  
 CW12 = Cold Water Inlet 2  
 D = Drain  
 DO = Overflow drain pipe

Top



### Electric

Supply voltage:  
 227805 (ECO202B2S0) 400-430 V/3N ph/50-60 Hz  
 Electrical power, default: 65.4 kW  
 Electrical power max.: 68.3 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  
 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: 5 cm rear and right hand sides.  
 Suggested clearance for service access: 50 cm left hand side.

### Capacity:

GN: 20 - 2/1 Gastronorm  
 Max load capacity: 200 kg

### Key Information:

Door hinges: Right Side  
 External dimensions, Width: 1162 mm  
 External dimensions, Height: 1794 mm  
 External dimensions, Depth: 1066 mm  
 Weight: 450 kg  
 Net weight: 450 kg  
 Shipping weight: 475 kg  
 Shipping volume: 2.77 m³

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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.

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