



SkyLine Premium Electric Combi Oven 20GN1/1

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



217814 (ECOE201B2C0)

SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning

217824 (ECOE201B2A0)

SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, 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 1/1 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.
- 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 with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 20 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

APPROVAL:



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Construction

- 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 1/1GN, 63 mm pitch.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

Sustainability

- 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. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.



Included Accessories

- 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch PNC 922753

Optional Accessories

• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	<input type="checkbox"/>	• Universal skewer rack PNC 922326	<input type="checkbox"/>
• Water softener with cartridge and flow meter (high steam usage)	PNC 920003	<input type="checkbox"/>	• 4 long skewers PNC 922327	<input type="checkbox"/>
• Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)	PNC 920004	<input type="checkbox"/>	• Volcano Smoker for lengthwise and crosswise oven PNC 922338	<input type="checkbox"/>
• Water softener with salt for ovens with automatic regeneration of resin	PNC 921305	<input type="checkbox"/>	• Multipurpose hook PNC 922348	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>	• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>	• Thermal cover for 20 GN 1/1 oven and blast chiller freezer PNC 922365	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>	• Wall mounted detergent tank holder PNC 922386	<input type="checkbox"/>
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	<input type="checkbox"/>	• USB single point probe PNC 922390	<input type="checkbox"/>
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	<input type="checkbox"/>	• Quenching system update for SkyLine Ovens 20GN PNC 922420	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>	• External connection kit for liquid detergent and rinse aid PNC 922618	<input type="checkbox"/>
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	<input type="checkbox"/>	• Dehydration tray, GN 1/1, H=20mm PNC 922651	<input type="checkbox"/>
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	<input type="checkbox"/>	• Flat dehydration tray, GN 1/1 PNC 922652	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<input type="checkbox"/>	• Heat shield for 20 GN 1/1 oven PNC 922659	<input type="checkbox"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>	• Trolley with tray rack, 15 GN 1/1, 84mm pitch PNC 922683	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<input type="checkbox"/>	• Kit to fix oven to the wall PNC 922687	<input type="checkbox"/>
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	<input type="checkbox"/>	• Connectivity WiFi board (NIU-HACL) for SkyLine/Magistar and Rapido PNC 922695	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for Lengthwise ovens	PNC 922324	<input type="checkbox"/>	• Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers PNC 922696	<input type="checkbox"/>
			• 4 flanged feet for 20 GN , 2", 100-130mm PNC 922707	<input type="checkbox"/>
			• Mesh grilling grid, GN 1/1 PNC 922713	<input type="checkbox"/>
			• Probe holder for liquids PNC 922714	<input type="checkbox"/>
			• Odour reduction hood with fan for 20 GN 1/1 electric oven PNC 922720	<input type="checkbox"/>
			• Condensation hood with fan for 20 GN 1/1 electric oven PNC 922725	<input type="checkbox"/>
			• Exhaust hood with fan for 20 GN 1/1 oven PNC 922730	<input type="checkbox"/>
			• Exhaust hood without fan for 20 1/1GN oven PNC 922735	<input type="checkbox"/>
			• Holder for trolley handle (when trolley is in the oven) for 20 GN oven PNC 922743	<input type="checkbox"/>
			• Tray for traditional static cooking, H=100mm PNC 922746	<input type="checkbox"/>
			• Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747	<input type="checkbox"/>
			• Trolley with tray rack, 20 GN 1/1, 63mm pitch PNC 922753	<input type="checkbox"/>
			• Trolley with tray rack, 16 GN 1/1, 80mm pitch PNC 922754	<input type="checkbox"/>
			• Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch PNC 922756	<input type="checkbox"/>
			• Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922761	<input type="checkbox"/>
			• Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch PNC 922763	<input type="checkbox"/>
			• Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven PNC 922769	<input type="checkbox"/>
			• Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys PNC 922771	<input type="checkbox"/>
			• Water inlet pressure reducer PNC 922773	<input type="checkbox"/>



- Extension for condensation tube, 37cm PNC 922776
- Kit for installation of electric power peak management system for 20 GN Oven PNC 922778
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003
- Aluminum 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 for 28 potatoes, GN 1/1 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

Recommended Detergents

- C25 Rinse & Descaling tabs. Professional rinse and descale 2 in 1 in single use tabs for SkyLine ovens. Professional chemical agent for new generation ovens with automatic washing system. Suitable for all types of water. Package: 50 tab buckets; 30 g. each PNC 0S2394
- C22 Cleaning tabs. Cleaning powder in single use tabs for SkyLine ovens. Professional detergent for new generation ovens with automatic washing system. Suitable for all types of water. Package: 100 tabs buckets - 65 gr. each tab PNC 0S2395

Electric

Supply voltage:

217814 (ECOE201B2C0) 220-240 V/3 ph/50-60 Hz
217824 (ECOE201B2A0) 380-415 V/3N ph/50-60 Hz

Electrical power, default:

37.7 kW

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

Electrical power max.:

40.4 kW

Circuit breaker required

Water:

Water inlet connections "CW11-CW12":

3/4"

Pressure, bar min/max:

1-6 bar

Drain "D":

50mm

Max inlet water supply temperature:

30 °C

Chlorides:

<17 ppm

Conductivity:

>50 µS/cm

Electrolux Professional 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:

Trays type: 20 - 1/1 Gastronorm

Max load capacity: 100 kg

Key Information:

Door hinges:

External dimensions, Width: 911 mm

External dimensions, Depth: 864 mm

External dimensions, Height: 1794 mm

Net weight: 265 kg

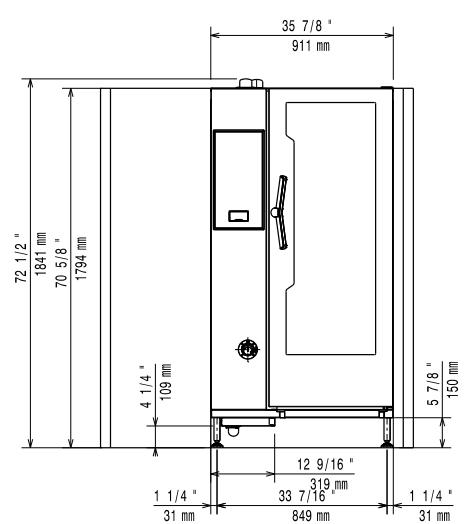
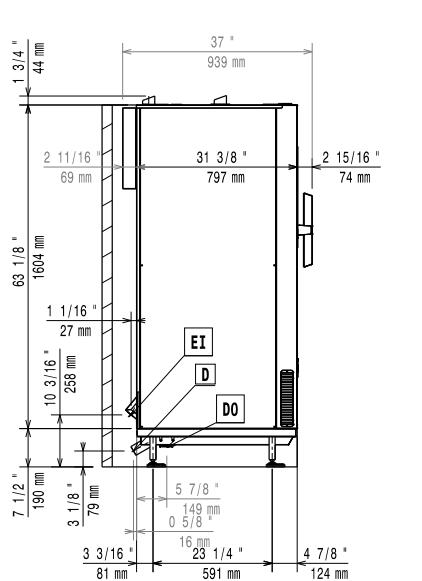
Shipping weight: 298 kg

Shipping volume:

217814 (ECOE201B2C0) 1.83 m³

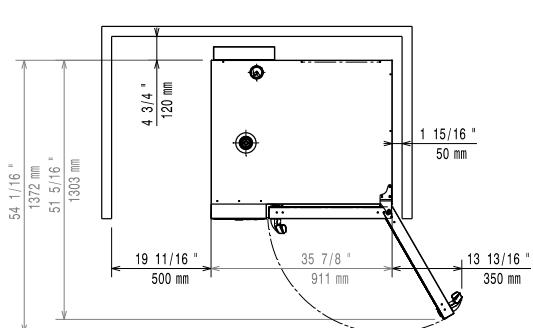
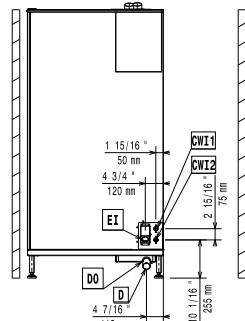
217824 (ECOE201B2A0) 2.15 m³




Front

Side

CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe

EI = Electrical inlet (power)


Top

Distances

CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe

EI = Electrical inlet (power)

