

## SkyLine Premium Electric Combi Oven 20GN1/1

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

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

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

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

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


**217854 (ECO201B2A1)**

SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 316

### Short Form Specification

**Item No.** \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Built-in steam generator (in s/s 316L) 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.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 20 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

### 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.

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

- 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

### User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).

### 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
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- 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
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191
- Pair of frying baskets PNC 922239
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Grease collection tray, GN 1/1, H=100 mm PNC 922321

- Kit universal skewer rack and 4 long skewers for Lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Volcano Smoker for lengthwise and crosswise oven PNC 922338
- Multipurpose hook PNC 922348
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Thermal cover for 20 GN 1/1 oven and blast chiller freezer PNC 922365
- Wall mounted detergent tank holder PNC 922386
- USB single point probe PNC 922390
- Quenching system update for SkyLine Ovens 20GN PNC 922420
- IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). PNC 922421
- External connection kit for liquid detergent and rinse aid PNC 922618
- Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1 PNC 922652
- Heat shield for 20 GN 1/1 oven PNC 922659
- Trolley with tray rack, 15 GN 1/1, 84mm pitch PNC 922683
- Kit to fix oven to the wall PNC 922687
- 4 flanged feet for 20 GN , 2", 100-130mm PNC 922707
- Mesh grilling grid, GN 1/1 PNC 922713
- Probe holder for liquids PNC 922714
- Levelling entry ramp for 20 GN 1/1 oven PNC 922715
- Odour reduction hood with fan for 20 GN 1/1 electric oven PNC 922720
- Condensation hood with fan for 20 GN 1/1 electric oven PNC 922725
- Exhaust hood with fan for 20 GN 1/1 oven PNC 922730
- Exhaust hood without fan for 20 1/1GN oven PNC 922735
- Holder for trolley handle (when trolley is in the oven) for 20 GN oven PNC 922743
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- Trolley with tray rack, 20 GN 1/1, 63mm pitch PNC 922753
- Trolley with tray rack, 16 GN 1/1, 80mm pitch PNC 922754
- Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch PNC 922756
- Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922761
- Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch PNC 922763
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven PNC 922769

- Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys
- Water inlet pressure reducer PNC 922773
- 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 & Descale Tabs, 50 tabs bucket PNC 0S2394
- C22 Cleaning Tabs, phosphate-free, 100 bags bucket PNC 0S2395

### Electric

- ☐ **Supply voltage:**
- ☐ **217854 (ECO201B2A1)** 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:** <85 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

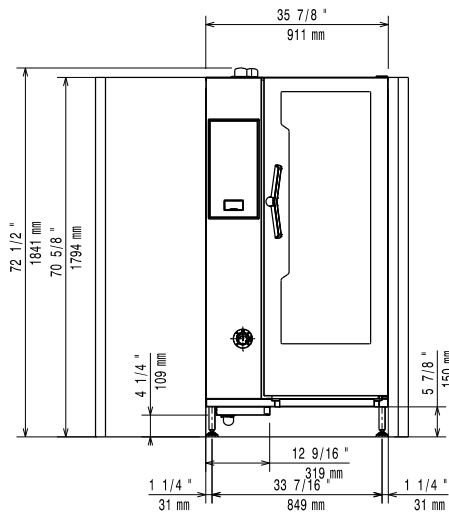
### Key Information:

- ☐ **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:** 1.83 m<sup>3</sup>

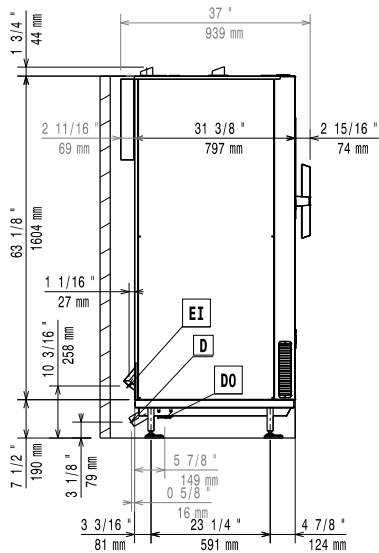
### ISO Certificates

- ☐ **ISO Standards:** ISO 9001; ISO 14001; ISO 45001; ISO 50001

Front

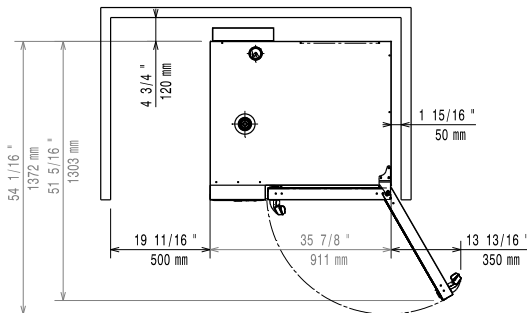


Side

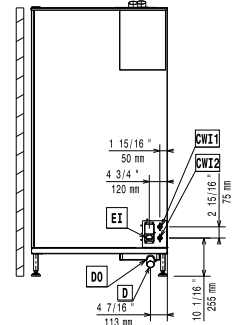


- CWI1 = Cold Water inlet 1 (cleaning)      EI = Electrical inlet (power)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 DO = Overflow drain pipe

Top



Distances



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