

SkyLine PremiumS Electric Combi Oven 10GN2/1, left hinged door

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217729 (ECOE102T2AL)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged 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, rinseonly) 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
- Double glass door with LED lights
- Stainless steel construction throughout
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen
- 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
 - 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) 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 perfamily.
- 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.
- Fan with 7 speed levels from 300 to 1500 RPM and 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

APPROVAL:





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cycles.

- Automatic fast cool down and pre-heat function.
- 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: 10 GN 2/1 or 20 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness 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.
- 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 2/1 GN, 67 mm pitch.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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 (requires 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.
- Automatic consumption visualization at the end of the cycle.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

Sustainability

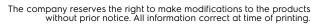
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.
- 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.
- 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.
- Zero Waste provides chefs with useful tips for minimizing food waste.
 - Zero Waste is a library of Automatic recipes that aims to:
 -give a second life to raw food close to expiration date (e.
 - g.: from milk to yogurt)
 -obtain genuine and tasty dishes from overripe fruit/
 vegetables (usually considered not appropriate for sale)
- -promote the use of typically discarded food items (e.g.: carrot peels).
- Energy Star 2.0 certified product.

Optional Accessories

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	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
 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	
 AISI 304 stainless steel grid, GN 2/1 	PNC 922076	
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
 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	
 Double-step door opening kit 	PNC 922265	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
 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	
Multipurpose hook	PNC 922348	
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4 flanged feet for 6 & 10 GN, 2",

100-130mm











PNC 922351



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 Grease collection tray, GN 2/1, H=60 mm Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 Thermal cover for 10 GN 2/1 oven and blast chiller freezer PNC 922366 Wall mounted detergent tank holder or Ope Mesh grilling grid, GN 1/1 USB single point probe or Gook & GN 1/1 & PNC 922386 IoT module for OnE Connected and SkyDuo (one IoT board per appliance to connect oven to blast chiller freezer or Cook & GN 1/1 & PNC 922438 Connectivity router (WiFi and LAN) Grease collection kit for ovens GN 1/1 & PNC 922438 2/1 (2 plastic tanks, connection valve with pipe for drain) SkyDuo Kit - to connect oven and blast chiller freezer for Cook & GN 2/1 oven pitch Tray rack with wheels 10 GN 2/1, 65mm pitch Backery/postry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezers, 80mm pitch (6 muners) Open base with tray support for 6 & 10 GN 2/1 oven and blast chiller freezers, 80mm pitch (6 muners) Troy rack with wheels for GN 2/1 oven ond blast chiller freezers, 80mm pitch (6 muners) Troy rack with wheels for GN 2/1 oven ond blast chiller freezers, 80mm pitch (6 muners) Open base with tray support for 6 & 10 GN 2/1 oven ond blast chiller freezers (7 mm pitch or 10 GN 2/1 oven ond blast chiller freezer (10 GN 2/1 oven ond blast chiller	over for 6 PNC 922693	
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 Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) Open base with tray support for 6 & 10 PNC 922613 GN 2/1 oven External connection kit for liquid detergent and rinse aid Stacking kit for 6 GN 2/1 oven Trolley for slide-in rack for 10 GN 2/1 oven or 10 GN 2/1 oven Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 oven Stainless steel drain kit for 6 & 10 GN oven, dia=50mm Plastic drain kit for 6 & 10 GN oven, dia=50mm Trolley with 2 tanks for grease collection kit for installation of electric peak management system for GN oven Non-stick universal pan, GN 1, H=40mm Non-stick universal pan, GN 1, H=40mm Non-stick universal pan, GN 1, H=60mm Double-face griddle, one side and one side smooth, 400x60 Trolley for slide-in rack for 10 GN 2/1 oven Trolley for slide-in rack for 6 GN 2/1 on 6 PNC 922631 or 10 GN 2/1 ovens Stainless steel drain kit for 6 & 10 GN PNC 922636 or 10 GN 2/1 oven Plastic drain kit for 6 & 10 GN oven, dia=50mm Pnc 922637 or 10 GN 2/1 oven Pnc 922638 or 10 GN 2/1 oven Frying pan for 8 eggs, pancak hamburgers, GN 1/1 Flat baking tray with 2 edges, Potato baker for 28 potatoes, Compatibility kit for installation previous base GN 2/1 Recommended Detergenerations and one side smooth, GN 2/1 Recommended Detergeneration in the formal previous base GN 2/1 Recommended Detergeneration in the formal fraction one side smooth, GN 1/1 Recommended Detergeneration in the formal fraction one side and one side smooth, GN 1/1 Recommended Detergeneration in the formal fraction one side smooth, GN 1/1 Recommended Detergeneration in the formal fraction one side and one side smooth, GN 1/1 Recommended Detergeneration in the formal fraction one side and one side smooth, GN 1/1 Recommended Deter	0 GN PNC 922745	
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plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch • C25 Rinse & Descale Tabs, 50 bucket		
Dehydration tray, GN 1/1, H=20mm PNC 922651 C22 Cleaning Tabs, phosphate	e-free, 100 PNC 0S2395	
• Flat dehydration tray, GN 1/1 PNC 922652 D bags bucket		
 Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be 		
fitted with the exception of 922384		
Heat shield for 10 GN 2/1 oven PNC 922664 □ Heat shield for 10 GN 2/1 oven PNC 922664 □		
 Heat shield-stacked for ovens 6 GN 2/1 PNC 922667 on 10 GN 2/1 		
 Kit to fix oven to the wall PNC 922687 		





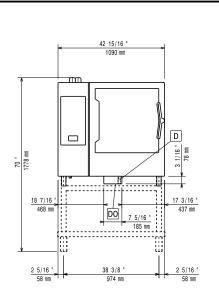








SkyLine PremiumS Electric Combi Oven 10GN2/1, left hinged door



41 3/16 " 26 7/16 " 671 mm 958 mm CWI1 CWI2 EI 3 15/16 " 100 mm

Top 25 3/16 " 640 mm DO D 13 1/4 ° 23 1/8 " 588 mm CWI1 ΕI 1 15/16 " 1 15/16 2 9/16 " 65 mm

Electric

Front

Side

Supply voltage:

217729 (ECOE102T2AL) 380-415 V/3N ph/50-60 Hz

Electrical power, default: 37.4 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 ra

40.1 kW Electrical power max.:

Circuit breaker required

Water:

Water inlet connections "CWI1-

3/4" CWI2": 1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

temperature: 30 °C Chlorides: <45 ppm >50 µS/cm Conductivity:

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: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

10 - 2/1 Gastronorm Trays type:

Max load capacity: 100 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm External dimensions, Depth: 971 mm External dimensions, Height: 1058 mm Net weight: 182 kg Shipping weight: 207 kg 1.59 m³ Shipping volume:

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards: 45001; ISO 50001

> SkyLine PremiumS Electric Combi Oven 10GN2/1, left hinged door



CWII

CWI2

D

DO

Cold Water inlet 1 (cleaning)

= Cold Water Inlet 2 (steam generator)

Overflow drain pipe

Drain









Electrical inlet (power)