![Electrolux Professional]

ITEM #

MODEL #

NAME #

SIS #

AIA #

SkyLine Premium
Electric Combi Oven 15GN1/1

217804 (ECOE201B2A2)

SkyLine Premium Combi Boiler Oven with digital control, 15x1/1GN, electric, programmable, automatic cleaning, 84mm pitch

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, 84 mm pitch.

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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 16 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.

APPROVAL:

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.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 trolley rack 1/1 GN, 84 mm pitch.
- Integrated spray gun with automatic retracting system for fast rinsing.

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 power function for customized slow cooking cycles.

Included Accessories

- 1 of Trolley with tray rack, 15 GN 1/1, 84mm pitch — PNC 922683

Optional Accessories

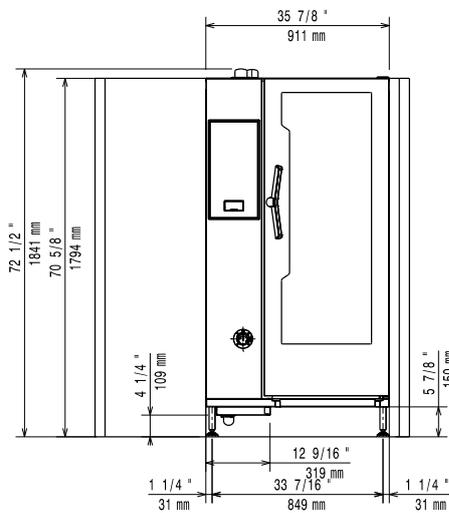|		
External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	❏
Water softener with cartridge and flow meter (high steam usage)	PNC 920003	❏
Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day 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 Lenghtwise 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	❏
Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens	PNC 922701	❏
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	❏

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- 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 oven with SkyLine/Magistar trolleys   PNC 922771   ❏
- 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   ❏
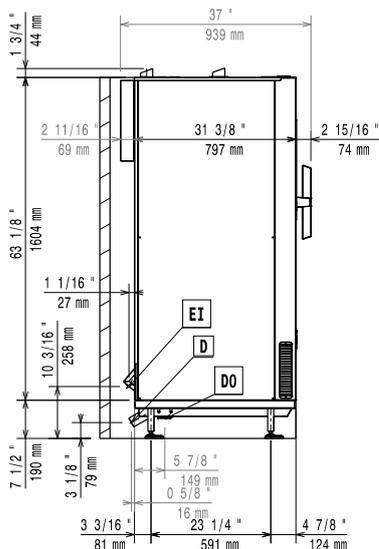- Non-stick universal pan, GN 1/2, H=60mm   PNC 925011   ❏

Recommended Detergents

- C25 Rinse & Descale Tabs, 50 tabs bucket   PNC 0S2394   ❏
- C22 Cleaning Tabs, phosphate-free, 100 bags bucket   PNC 0S2395   ❏

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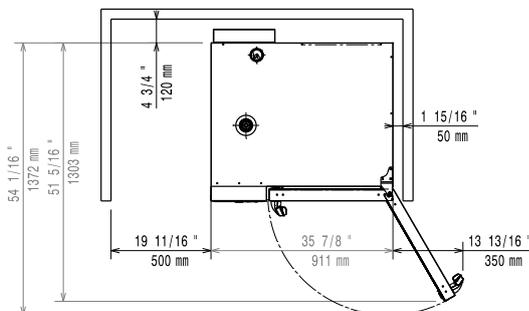
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Front

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

Electric

Supply voltage:	
217804 (ECOE201B2A2)	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 "CWI1-CWI2":	3/4"
Pressure, bar min/max:	1-6 bar
Drain "D":	50mm
Max inlet water supply temperature:	30 °C
Chlorides:	<45 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:	15 - 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:	268 kg
Shipping weight:	295 kg
Shipping volume:	2.18 m³

ISO Certificates

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

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