

SkyLine Pro Electric Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217915 (ECO202C2C0)

SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning

217925 (ECO202C2A0)

SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning

Short Form Specification

Item No.

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
 - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
 - SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
 - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking 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 tray rack 2/1 GN, 63 mm pitch.
 - Adjustable levelling feet.

Main Features

- Digital interface with LED backlight buttons with guided selection.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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. 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 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 2/1 or 40 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).

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

APPROVAL: _____

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.

Included Accessories

- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch (included) PNC 922757

Optional Accessories

- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- 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
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) - AOS/EASYLINE RANGE PNC 922069
- 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
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Volcano Smoker for lengthwise and crosswise oven PNC 922338
- Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922344
- External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922345
- Multipurpose hook PNC 922348
- Grease collection tray, GN 2/1, H=60 mm PNC 922357
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Thermal cover for 20 GN 2/1 oven and blast chiller freezer PNC 922367

- Wall mounted detergent tank holder PNC 922386
- 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 2/1 oven PNC 922658
- Trolley with tray rack, 15 GN 2/1, 84mm pitch PNC 922686
- Kit to fix oven to the wall PNC 922687
- Wifi board (NIU) PNC 922695
- 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
- 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 2/1, 63mm pitch (included) PNC 922757
- Trolley with tray rack, 16 GN 2/1, 80mm pitch PNC 922758
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch PNC 922760
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922762
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch PNC 922764
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven PNC 922770
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys PNC 922771
- Water inlet pressure reducer PNC 922773
- 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
- Potato baker for 28 potatoes, GN 1/1 PNC 925008

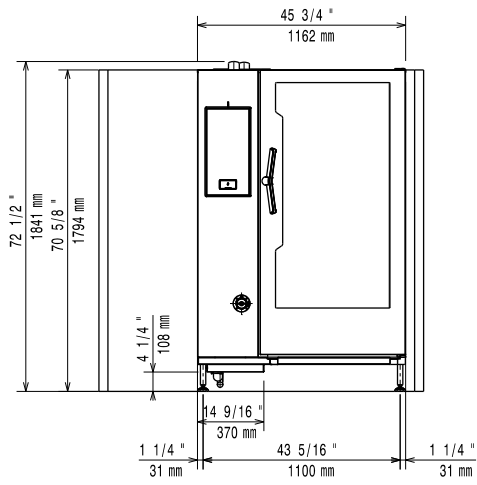
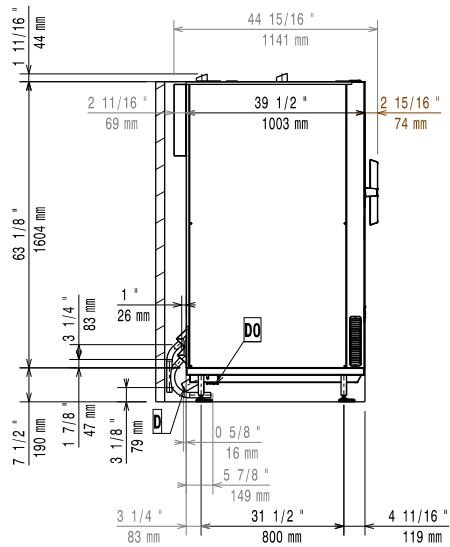
Electric**Supply voltage:**

217915 (ECO202C2C0)	220-240 V/3 ph/50-60 Hz
217925 (ECO202C2A0)	380-415 V/3N ph/50-60 Hz

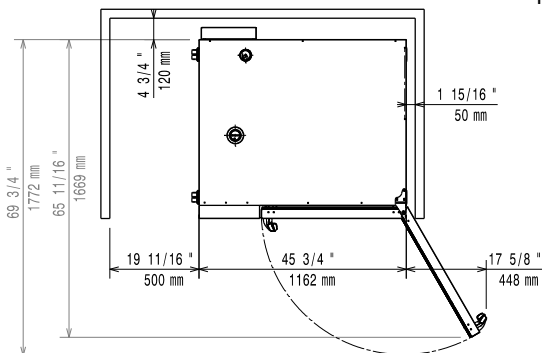
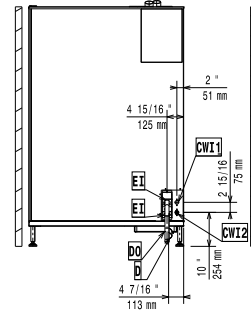
Electrical power, default: 65.4 kW**Electrical power max.:** 70.2 kW**Circuit breaker required****Water:****Water inlet connections****"CW11-CW12":** 3/4"**Pressure, bar min/max:** 1-4.5 bar**Drain "D":** 50mm**Max inlet water supply temperature:** 30 °C**Hardness:** 5 °fH / 2.8 °dH**Chlorides:** <10 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:** Clearance: 5 cm rear and right hand sides.**Suggested clearance for service access:** 50 cm left hand side.**Capacity:****Trays type:** 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

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