Electrolux

SkyLine Premium
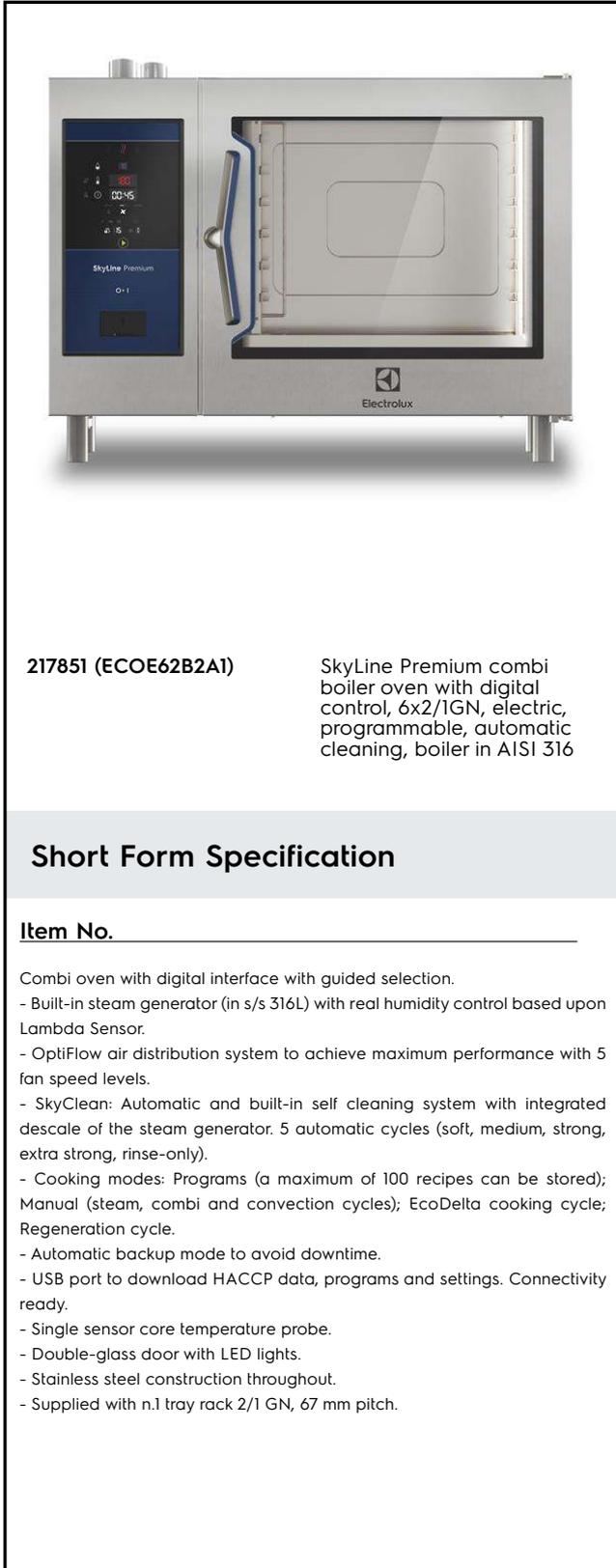## Electric Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

217851 (ECOE62B2A1)

SkyLine Premium combi boiler oven with digital control, 6x2/1GN, 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 tray rack 2/1 GN, 67 mm pitch.

APPROVAL: _____

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.
- 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 with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 3 different chemical options available: solid, liquid (requires optional accessory), enzymatic.
- 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 make-it-mine 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.

Construction

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- 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 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.
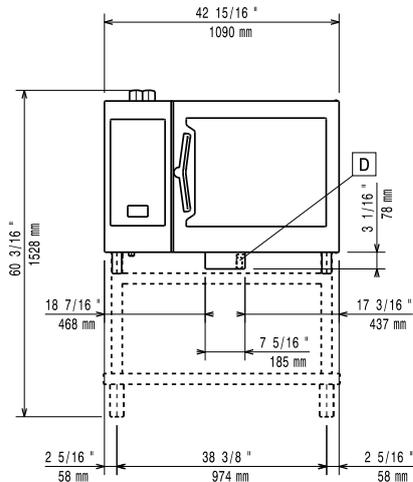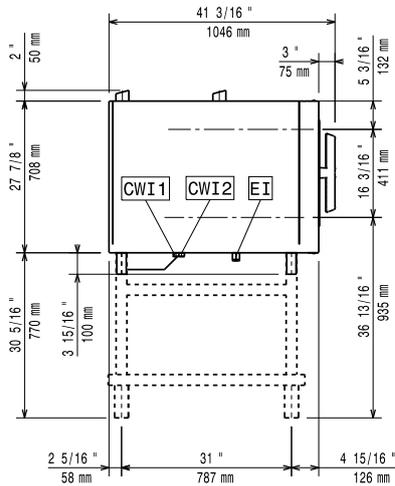- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

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 ❏
• 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 ❏
• Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)	PNC 922338 ❏

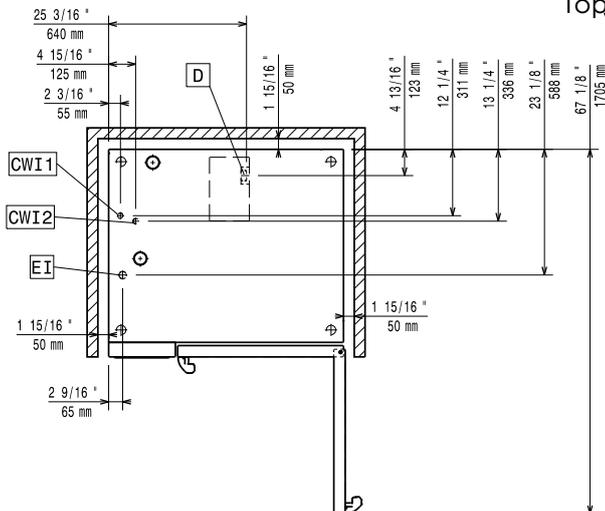|	
• Multipurpose hook	PNC 922348 ❏
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351 ❏
• Grease collection tray, GN 2/1, H=60 mm	PNC 922357 ❏
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362 ❏
• Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384 ❏
• Wall mounted detergent tank holder	PNC 922386 ❏
• Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605 ❏
• Tray rack with wheels, 5 GN 2/1, 80mm pitch	PNC 922611 ❏
• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613 ❏
• Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616 ❏
• Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 1/1 or400x600mm	PNC 922617 ❏
• External connection kit for detergent and rinse aid	PNC 922618 ❏
• Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621 ❏
• Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer	PNC 922627 ❏
• Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser	PNC 922629 ❏
• Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631 ❏
• Riser on feet for stacked 2x6 GN 2/1 ovens	PNC 922633 ❏
• Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm	PNC 922634 ❏
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636 ❏
• Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637 ❏
• Trolley with 2 tanks for grease collection	PNC 922638 ❏
• Grease collection kit for open base (trolley with 2 tanks, open/close device and drain)	PNC 922639 ❏
• Wall support for 6 GN 2/1 oven	PNC 922644 ❏
• Dehydration tray, GN 1/1, H=20mm	PNC 922651 ❏
• Flat dehydration tray, GN 1/1	PNC 922652 ❏
• Open base for 6 & 10 GN 2/1 oven, disassembled	PNC 922654 ❏
• Heat shield for 6 GN 2/1 oven	PNC 922665 ❏
• Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1	PNC 922666 ❏
• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667 ❏
• Fixed tray rack, 5 GN 2/1, 85mm pitch	PNC 922681 ❏
• Kit to fix oven to the wall	PNC 922687 ❏
• Tray support for 6 & 10 GN 2/1 open base	PNC 922692 ❏
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm	PNC 922693 ❏
• Detergent tank holder for open base	PNC 922699 ❏
• Tray rack with wheels, 6 GN 2/1, 65mm pitch (included)	PNC 922700 ❏
• Grease collection kit for stacked 6&10 GN ovens	PNC 922708 ❏
• Probe holder for liquids	PNC 922714 ❏
• Odourless hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719 ❏

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Electric Combi Oven 6GN2/1**

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- Condensation hood with fan for 6 & 10 GN 2/1 electric oven
  PNC 922724 ❏
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm
  PNC 922745 ❏
- Tray for traditional static cooking, H=100mm
  PNC 922746 ❏
- Double-face griddle, one side ribbed and one side smooth, 400x600mm
  PNC 922747 ❏
- Non-stick universal pan, GN 1/1, H=20mm
  PNC 925000 ❏
- 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 ❏
- Wood chips: oak, 450gr
  PNC 930209 ❏
- Wood chips: hickory, 450gr
  PNC 930210 ❏
- Wood chips: maple, 450gr
  PNC 930211 ❏
- Wood chips: cherry, 450gr
  PNC 930212 ❏
- Compatibility kit for installation on previous base GN 2/1
  PNC 930218 ❏

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Front

42 15/16 "
1090 mm

60 3/16 "
1528 mm

3 1/16 "
78 mm

D

18 7/16 "
468 mm

17 3/16 "
437 mm

7 5/16 "
185 mm

2 5/16 "
58 mm

38 3/8 "
974 mm

2 5/16 "
58 mm

Side

41 3/16 "
1046 mm

2 "
50 mm

3 "
75 mm

5 3/16 "
132 mm

27 7/8 "
708 mm

16 3/16 "
411 mm

CWI1   CWI2   EI

30 5/16 "
770 mm

3 15/16 "
100 mm

36 13/16 "
935 mm

2 5/16 "
58 mm

31 "
787 mm

4 15/16 "
126 mm

CWI1 = Cold Water inlet 1
CWI2 = Cold Water Inlet 2
D = Drain
DO = Overflow drain pipe

EI = Electrical inlet (power)

Top

25 3/16 "
640 mm

4 15/16 "
125 mm

2 3/16 "
55 mm

D

1 15/16 "
50 mm

4 13/16 "
123 mm

12 1/4 "
311 mm

13 1/4 "
336 mm

23 1/8 "
588 mm

67 1/8 "
1705 mm

CWI1

CWI2

EI

1 15/16 "
50 mm

1 15/16 "
50 mm

2 9/16 "
65 mm

Electric

Supply voltage:
217851 (ECOE62B2A1)   380-415 V/3N ph/50-60 Hz
Electrical power, default: 21.4 kW
Circuit breaker required

Water:

Water inlet connections "CWI1-CWI2":   3/4"
Pressure, bar min/max: 1-4.5 bar
Drain "D":   50mm
Max inlet water supply temperature: 30 °C
Chlorides: <20 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: 6 - 2/1 Gastronorm
Max load capacity: 60 kg

Key Information:

Door hinges:
External dimensions, Width: 1090 mm
External dimensions, Height: 808 mm
External dimensions, Depth: 1046 mm
Weight: 144 kg
Net weight: 144 kg
Shipping weight: 167 kg
Shipping volume: 1.27 m³

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