Electrolux

SkyLine Premium
Electric Combi Oven 10GN2/1

217853 (ECOE102B2A1) SkyLine Premium combi boiler oven with digital control, 10x2/1GN, 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.

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.

APPROVAL:

Electrolux Professional
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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 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 ❑
Kit 4 adjustable feet for 6&10GN ovens (US)	PNC 922059 ❑
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 ❑
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 ❑
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 ❑
Thermal cover for 10 GN 2/1 oven and blast chiller freezer	PNC 922366 ❑
Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384 ❑
Wall mounted detergent tank holder	PNC 922386 ❑
Tray rack with wheels, 10 GN 2/1, 65mm pitch (included)	PNC 922603 ❑
Tray rack with wheels 8 GN 2/1, 80mm pitch	PNC 922604 ❑
Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605 ❑
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922609 ❑
Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613 ❑
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 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631 ❑
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 ❑
Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650 ❑
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 10 GN 2/1 oven	PNC 922664 ❑
Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667 ❑
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 ❑
Probe holder for liquids	PNC 922714 ❑
Odourless hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719 ❑
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 ❑

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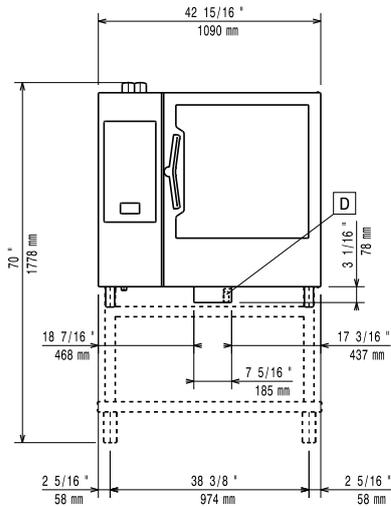
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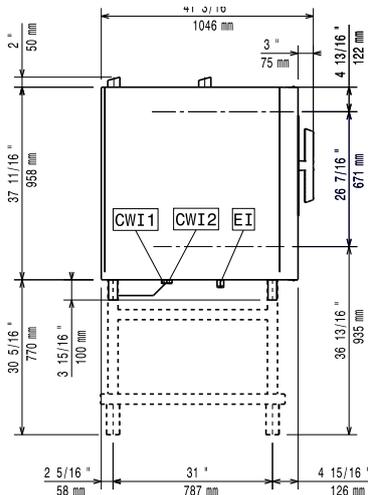
CWI1 = Cold Water inlet 1   EI = Electrical inlet (power)
CWI2 = Cold Water Inlet 2
D = Drain
DO = Overflow drain pipe

Top
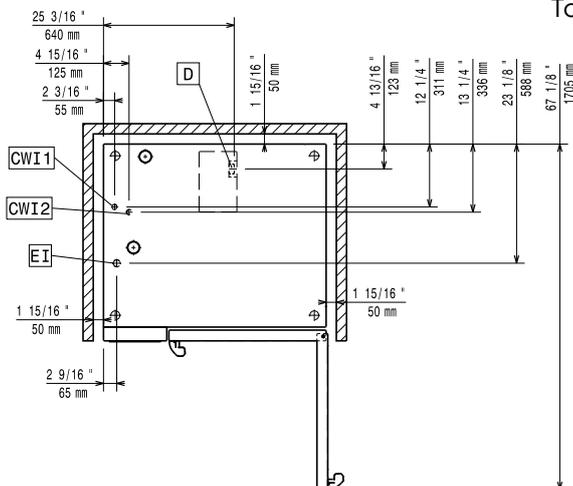
Electric

Supply voltage:
217853 (ECOE102B2A1)   380-415 V/3N ph/50-60 Hz
Electrical power, default: 37.4 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:	10 - 2/1 Gastronorm
Max load capacity:	100 kg

Key Information:

Door hinges:	
External dimensions, Width:	1090 mm
External dimensions, Height:	1058 mm
External dimensions, Depth:	1046 mm
Weight:	181.5 kg
Net weight:	181.5 kg
Shipping weight:	208.5 kg
Shipping volume:	1.58 m³

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