Electrolux PROFESSIONAL

SkyLine Premium
Electric Combi Oven 20GN1/1

ITEM #

MODEL #

NAME #

SIS #

AIA #



217854 (ECOE201B2A1)

SkyLine Premium combi boiler oven with digital control, 20x1/1GN, 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 trolley rack 1/1 GN, 63 mm pitch.
- Adjustable levelling feet.

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 eveness 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 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

- 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 1/1GN, 63 mm pitch.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

Included Accessories

- 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch — PNC 922753

Optional Accessories

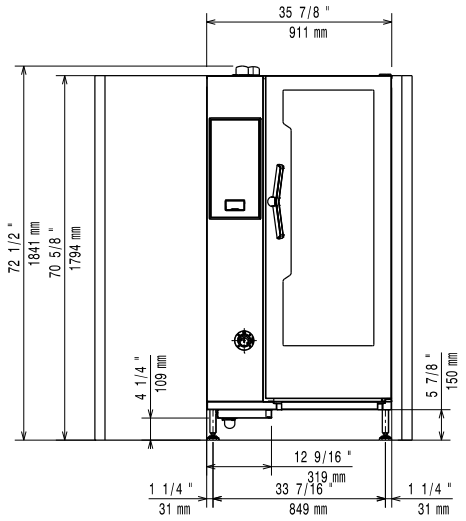
- Water softener with cartridge and flow meter (high steam usage) — PNC 920003 ❑
- Water softener with salt for ovens with automatic regeneration of resin — PNC 921305 ❑
- Resin sanitizer for water softener (921305) — PNC 921306 ❑
- Pair of AISI 304 stainless steel grids, GN 1/1 — PNC 922017 ❑
- Pair 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 ❑
- 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 ❑
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) — 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 ❑
- 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 ❑
- 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 ❑
- Kit to fix oven to the wall — PNC 922687 ❑
- Wifi board (NIU) — PNC 922695 ❑
- Mesh grilling grid, GN 1/1 — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Odourless 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 ❑
- 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 ❑
- 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 TROLLEYS (PRODUCED TILL 2019) WITH SKYLINE/MAGISTAR COMBI OVENS 20GN1/1 — PNC 922769 ❑
- KIT COMPATIBILITY FOR AOS/EASYLINE OVENS 20GN WITH SKYLINE/MAGISTAR TROLLEYS — PNC 922771 ❑
- 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 ❑
- 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 ❑
- Wood chips: oak, 450gr — PNC 930209 ❑
- Wood chips: hickory, 450gr — PNC 930210 ❑
- Wood chips: maple, 450gr — PNC 930211 ❑
- Wood chips: cherry, 450gr — PNC 930212 ❑

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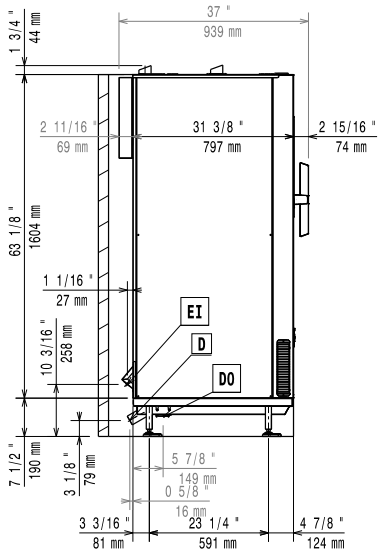
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Front

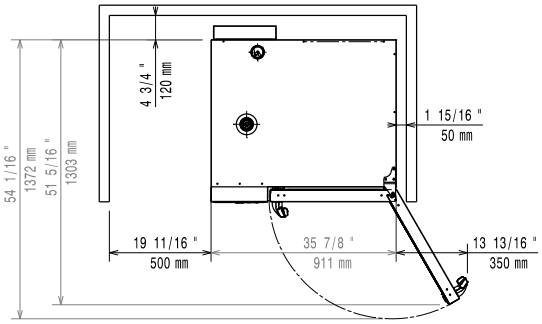


Side



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

Top



Electric

Supply voltage:	
217854 (ECOE201B2A1)	380-415 V/3N ph/50-60 Hz
Electrical power, default:	37.7 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:	20 - 1/1 Gastronorm
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	911 mm
External dimensions, Height:	1794 mm
External dimensions, Depth:	864 mm
Weight:	340 kg
Net weight:	340 kg
Shipping weight:	360 kg
Shipping volume:	1.83 m³

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