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).
- 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 n1 tray rack 1/1 GN, 67 mm pitch.

Short Form Specification

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>217810 (EC0E61B2C0)</td>
<td>SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning</td>
</tr>
<tr>
<td>217820 (EC0E61B2A0)</td>
<td>SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning</td>
</tr>
</tbody>
</table>

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.
• 30/4 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 1/1 GN, 67 mm pitch.

Optional Accessories

- Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- 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
- 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
- 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
- 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 6 & 10 GN 1/1 ovens PNC 922342
- External reverse osmosis filter for 6 & 10 GN 1/1 ovens PNC 922343
- Multipurpose hook PNC 922348
- 4 flanged feet for 6 & 10 GN, 2", 100-130mm PNC 922351
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Tray support for 6 & 10 GN 1/1 disassembled PNC 922382
- Wall mounted detergent tank holder PNC 922386
- Tray rack with wheels, 6 GN 1/1, 65mm pitch PNC 922600
- Tray rack with wheels, 5 GN 1/1, 80mm pitch PNC 922606
- Bakery/pastry rack tray with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) PNC 922607
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610
- Open base with tray support for 6 & 10 GN 1/1 oven PNC 922612
- Cupboard base with tray support for 6 & 10 GN 1/1 oven PNC 922614
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 6x400x600mm PNC 922615
- External connection kit for detergent and rinse aid PNC 922618
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/ close device and drain) PNC 922619
- Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens PNC 922620
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626
- Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser PNC 922628
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base PNC 922632
- Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm PNC 922635
- Stainless steel drain kit for 6 & 10 GN 1/1, dia=50mm PNC 922636
- Plastic drain kit for 6 &10 GN oven, dia=50mm PNC 922637
- Trolley with 2 tanks for grease collection PNC 922658
- Grease collection kit for open base (trolley with 2 tanks, open/close device and drain) PNC 922659
- Wall support for 6 GN 1/1 oven PNC 922643
- Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1 PNC 922652
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 PNC 922653
- Bakery/pastry rack kit for 6 GN 1/1 oven with PNC 922655 5 racks 400x600mm and 80mm pitch
- Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer PNC 922657
SkyLine Premium
Electric Combi Oven 6GN1/1

- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1
- Heat shield for 6 GN 1/1 oven
- Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven
- Fixed tray rack for 6 GN 1/1 and 400x600mm grids
- Kit to fix oven to the wall
- Tray support for 6 & 10 GN 1/1 open base
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm
- Wifi board (NIU)
- Detergent tank holder for open base
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base
- Wheels for stacked ovens
- Split for lamb or suckling pig (up to 12kg) for GN 1/1 ovens
- Probe holder for liquids
- Odourless hood with fan for 6 & 10 GN 1/1 electric ovens
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens
- Exhaust hood without fan for 6&10 1/1GN ovens
- Fixed tray rack, 5 GN 1/1, 85mm pitch
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm
- Tray for traditional static cooking, H=100mm
- Double-face griddle, one side ribbed and one side smooth, 400x600mm
- Non-stick universal pan, GN 1/1, H=20mm
- Non-stick universal pan, GN 1/1, H=40mm
- Non-stick universal pan, GN 1/1, H=60mm
- Double-face griddle, one side ribbed and one side smooth, GN 1/1
- Aluminum grill, GN 1/1
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
- Plat baking tray with 2 edges, GN 1/1
- Baking tray for 4 baguettes, GN 1/1
- Potato baker for 28 potatoes, GN 1/1
- Non-stick universal pan, GN 1/2, H=20mm
- Non-stick universal pan, GN 1/2, H=40mm
- Non-stick universal pan, GN 1/2, H=60mm
- Wood chips: oak, 450gr
- Wood chips: hickory, 450gr
- Wood chips: maple, 450gr
- Wood chips: cherry, 450gr
- Compatibility kit for installation on previous base GN 1/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2019/07/23
**SkyLine Premium Electric Combi Oven 6GN1/1**

### Electric

Supply voltage:
- 217810 (ECOE61B2C0): 220-240 V/3 ph/50-60 Hz
- 217820 (ECOE61B2A0): 380-415 V/3N ph/50-60 Hz

Electrical power, default: 11.1 kW

Circuit breaker required

### Water

- Water inlet connections "CW1- CW2": 3/4"
- Pressure, bar min/max: 1-4.5 bar
- Drain "D": 50mm
- Max inlet water supply temperature: 30 °C
- Chlorides: <17 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: 5 cm rear and right hand sides.
- Suggested clearance for service access: 50 cm left hand side.

### Capacity

- Trays type: 6 - 1/1 Gastronorm
- Max load capacity: 30 kg

### Key Information

- Door hinges: Right Side
- External dimensions, Width: 867 mm
- External dimensions, Height: 808 mm
- External dimensions, Depth: 775 mm
- Weight: 122 kg
- Net weight: 122 kg
- Shipping weight: 157 kg
- Shipping volume: 0.84 m³

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2019/07/23