

**219908 (ECOE101C3L30)**

SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, spray gun, 3-glass door and IoT module - 208V US

**Description**

\*\*Replaces 219932

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. 4 automatic cycles (short, medium, intensive, rinse).
- 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 for real time access, remote software update, HACCP, recipe and energy management (optional)
- Single sensor core temperature probe.
- Triple-glass door with double LED lights line.
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1 GN, 2 1/2 inches pitch.

**Main Features**

- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener (11 settings)
- Dry hot convection cycle (77 °F - 575 °F/25°C - 300 °C): ideal for convection cooking.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: up to 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 chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Reversible Fan: 5 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic cool-down and pre-heat function
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.

## Construction

- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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.

## User Interface & Data Management

- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- Digital screen: interface with LED backlight buttons with guided selection.
- USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).

## Sustainability

- Human centered design: with 4-star certification for ergonomics and usability.
- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO EM003143551).
- Sustainability: The outer cardboard packaging is made from 70% recycled materials and FSC\*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility (\*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.\* Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20
- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.



# Technical specifications

## Electric

|                                        |                  |
|----------------------------------------|------------------|
| Supply voltage:                        | 208 V/3 ph/60 Hz |
| Rated amps:                            | 52.9 A           |
| Electrical power max:                  | 19 kW            |
| Plug type:                             | Without cable    |
| Maximum Over-Current Protection (MOP): | 70A              |

## Water:

|                                     |                     |
|-------------------------------------|---------------------|
| Pressure:                           | 15-87 psi (1-6 bar) |
| Max inlet water supply temperature: | 30 °C               |
| Chlorides:                          | <10 ppm             |
| Conductivity:                       | >50 µS/cm           |
| Drain "D":                          | 50mm                |
| Water inlet "CW" connection:        | 3/4"                |
| Pressure, bar min/max:              | 1-6 bar             |

## Capacity:

|                    |             |
|--------------------|-------------|
| Tray type:         | 10 - GN 1/1 |
| Max load capacity: | 50 kg       |
| Shelf capacity:    | 10 Grids    |

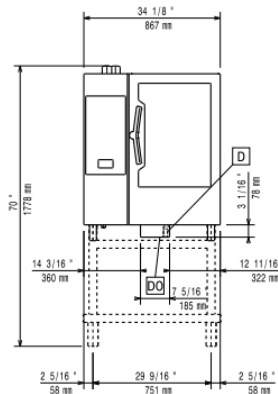
## Key Information:

|                              |                                              |
|------------------------------|----------------------------------------------|
| External dimensions, Width:  | 34 1/8" (867 mm)                             |
| External dimensions, Depth:  | 30 1/2" (775 mm)                             |
| External dimensions, height: | 41 5/8" (1058 mm)                            |
| Net weight:                  | 290 lbs (131.5 kg)                           |
| Shipping width:              | 36 5/8" (930 mm)                             |
| Shipping depth:              | 36 5/8" (930 mm)                             |
| Shipping height:             | 50 3/8" (1280 mm)                            |
| Shipping weight:             | 359 lbs (149.5 kg)                           |
| Shipping volume:             | 39.09 ft <sup>3</sup> (1.11 m <sup>3</sup> ) |

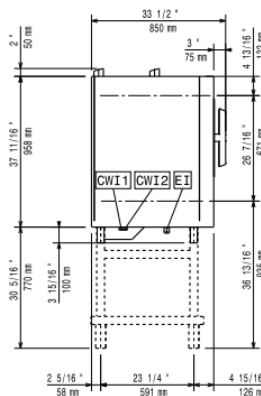
## Sustainability

|                      |            |
|----------------------|------------|
| Current consumption: | 52.9 Amps  |
| Water consumption:   | 13.8 lt/hr |

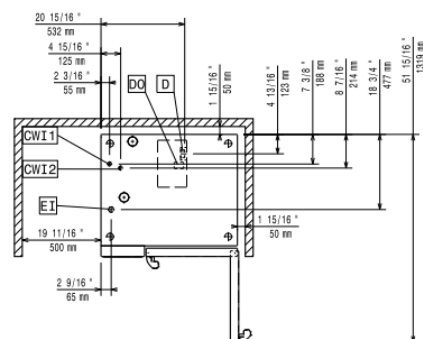
## Front



## Side



## Top



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CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

EI = Electrical inlet (power)

DO = Overflow drain pipe



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ISO Certificates  
Electrolux Professional Recognitions

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# Technical specifications

## Included Accessories

| PNC Code | Description                                 | Quantity |
|----------|---------------------------------------------|----------|
| 922062   | Single 304 stainless steel grid (12" x 20") | 5        |

## Optional Accessories

| PNC Code | Description |
|----------|-------------|
|----------|-------------|

### Bases & Base Accessories

|        |                                                                                     |
|--------|-------------------------------------------------------------------------------------|
| 922612 | Open base with tray support for 61 & 101 combi oven                                 |
| 922614 | Cupboard base with tray support for 61 & 101 combi oven                             |
| 922615 | HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 61 AND 101 OVEN HALF SHEET PANS (12" X 20") |
| 922690 | Tray support for 61 & 101 oven base                                                 |
| 922702 | Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base                         |

### Cleaning Solutions

|        |                                                     |
|--------|-----------------------------------------------------|
| 922386 | HOLDER FOR DETERGENT TANK - WALL MOUNTED            |
| 922618 | External connection kit for detergent and rinse aid |
| 922699 | Detergent tank holder for open base                 |

### Containers, Trays and Grids

|        |                                                                     |
|--------|---------------------------------------------------------------------|
| 922324 | Kit universal skewer rack & (4) long skewer ovens (TANDOOR)         |
| 922348 | Multipurpose hook                                                   |
| 922362 | Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1                       |
| 922651 | Dehydration tray, (12" x 20"), H=2/3"                               |
| 922652 | Flat dehydration tray, (12" x 20")                                  |
| 922709 | Spit for lamb or suckling pig (up to 26lbs) for 61,101,201          |
| 922713 | Mesh grilling grid (12" x 20")                                      |
| 922746 | Tray for traditional static cooking, H=100mm (12" x 20")            |
| 922747 | Double-face griddle, one side ribbed and one side smooth, 400x600mm |
| 925000 | Non-stick universal pan (12" x 20" x 3/4")                          |
| 925001 | Non-stick universal pan (12" x 20" x 1 1/2")                        |
| 925002 | Non-stick universal pan (12" x 20" x 2 1/2")                        |
| 925003 | Frying griddle double sided (ribbed/smooth) 12" x 20"               |
| 925004 | Aluminum combi oven grill (12" x 20")                               |
| 925005 | Egg fryer for 8 eggs (12" X 20")                                    |
| 925006 | Flat baking tray with 2 edges (12" x 20")                           |



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# Technical specifications

| PNC Code | Description |
|----------|-------------|
|----------|-------------|

## Containers, Trays and Grids

|        |                                               |
|--------|-----------------------------------------------|
| 925007 | Baking tray for (4) baguettes (12" x 20")     |
| 925008 | Potato baker GN 1/1 for 28 potatoes (12"X20") |
| 925009 | Non-stick U-pan (12" x 10" x 3/4")            |
| 925010 | Non-stick U-pan (12" x 10" x 1 1/2")          |
| 925011 | Non-stick U-pan (12" x 10" x 2 1/2")          |
| 925012 | 6 NON-STICK U-PAN (12" X 20" X 3/4")          |
| 925013 | 6 NON-STICK U-PAN (12"X20"X1 1/2")            |
| 925014 | 6 NON-STICK U-PAN (12"X20"X2 1/2")            |

## Drains

|        |                                                                                        |
|--------|----------------------------------------------------------------------------------------|
| 922636 | Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2") |
| 922637 | Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")         |

## Feet, Wheels and Ramps

|        |                                                                                                   |
|--------|---------------------------------------------------------------------------------------------------|
| 922351 | 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM                                             |
| 922688 | 4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in)                  |
| 922693 | 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in) |
| 922745 | 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in)                |

## Food Probes

|        |                          |
|--------|--------------------------|
| 922390 | USB SINGLE POINT PROBE   |
| 922714 | Probe holder for liquids |

## Grease/Oil Management

|        |                                                      |
|--------|------------------------------------------------------|
| 922329 | Grease collection tray (1 1/2") for 61 and 101 ovens |
| 922752 | TROLLEY FOR GREASE COLLECTION KIT                    |

## Handling - Bakery

|        |                                                                                                                                  |
|--------|----------------------------------------------------------------------------------------------------------------------------------|
| 922608 | Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) |
| 922656 | Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch                                                  |

## Handling - Banqueting

|        |                                                                                                        |
|--------|--------------------------------------------------------------------------------------------------------|
| 922364 | Thermal blanket for 101 oven (trolley not included)                                                    |
| 922648 | Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2") |
| 922649 | Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch                  |



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# Technical specifications

| PNC Code                       | Description                                                                                                       |
|--------------------------------|-------------------------------------------------------------------------------------------------------------------|
| <b>Handling - Gastronorm</b>   |                                                                                                                   |
| 922601                         | 10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers                     |
| 922602                         | 8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers                       |
| 922626                         | Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer                                     |
| 922694                         | Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 101 oven pitch: 2 1/2" |
| <b>Handling - Multipurpose</b> |                                                                                                                   |
| 922685                         | Fixed tray rack for 10 GN 1/1 and 400x600mm grids                                                                 |
| <b>Installation Solutions</b>  |                                                                                                                   |
| 922661                         | Heat shield for stacked ovens 61 on 101 combi ovens                                                               |
| 922663                         | Heat shield for 101 combi oven                                                                                    |
| 922774                         | KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS                                       |
| <b>Slide-In Supports</b>       |                                                                                                                   |
| 922610                         | Slide-in rack with handle for 61 and 101 combi oven                                                               |
| <b>Stacking Kits</b>           |                                                                                                                   |
| 922620                         | Stacking kit for electric 61/61 combi ovens or electric 61/101 combi ovens                                        |
| 922630                         | Trolley for mobile rack for 61 on 61 or 101 combi ovens                                                           |
| 922704                         | Wheels for stacked ovens                                                                                          |
| <b>Ventilation</b>             |                                                                                                                   |
| 922440                         | STEAM OPTIMIZER                                                                                                   |
| 922776                         | Extension for condensation tube, 37cm                                                                             |
| <b>Wall Mounting Kits</b>      |                                                                                                                   |
| 922645                         | Wall support for 101 oven                                                                                         |
| 922687                         | Kit to fix oven to the wall                                                                                       |
| <b>Other Accessories</b>       |                                                                                                                   |
| 922326                         | Universal skewer pan for ovens (TANDOOR)                                                                          |
| 922327                         | Skewers for ovens, (4) 24" long (TANDOOR)                                                                         |
| 922421                         | IoT module for SkyLine ovens and blast chiller/freezers                                                           |
| 922435                         | Connectivity router (WiFi and LAN)                                                                                |
| 922450                         | Grease Collection Kit for Oven Cupboard Base GN 1/1-2/1 (trolley with 2 tanks, open/close device for drain)       |
| 922451                         | GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN)                        |
| 922452                         | GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN)                |
| 922773                         | WATER INLET PRESSURE REDUCER                                                                                      |



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