Electrolux
P R O F E S S I O N A L

SkyLine Pro
Electric Boilerless Combi Oven 101 208V

ITEM #

MODEL #

NAME #

SIS #

AIA #

219932 (ECOE101C2L0)　　SKYLINE Pro DIGITAL OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") ELECTRIC 208V - BOILERLESS

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage, IPX5, ETL, EnergyStar, Ergocert

- BOILERLESS
- OptiFlow: air distribution system with 5 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 2 Cooking modes: Programs, Manual
- automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- Single sensor core temperature probe
- Double-glass door with double LED lights line
- Retractable hand-shower
- Includes (5) 922062 stainless steel grids

Main Features

- Digital screen: interface with LED backlight buttons with guided selection.
- 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.
- 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.
- 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
- SkyClean: Automatic self cleaning system with integrated descaling of the steam boiler. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operations (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).
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 half sheet/hotel pans.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

Construction

- 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 6 tray rack for hotel pans, 2 2/3" pitch (67 mm).

User Interface & Data Management

- Connectivity: ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

APPROVAL:

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).

Included Accessories

- 5 of Single 304 stainless steel grid (12" x 20") PNC 922062
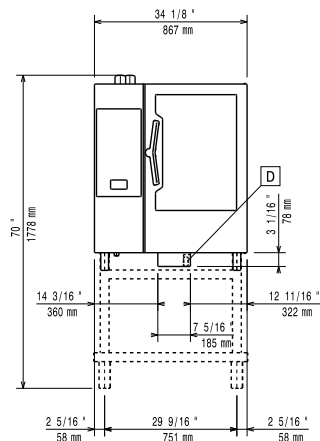
Optional Accessories

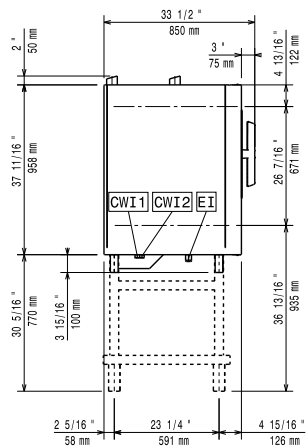|		
Caster kit for base for 61, 62, 101 and 102 oven bases only	PNC 922003	❏
Pair of half size oven racks, type 304 stainless steel	PNC 922017	❏
Chicken racks, pair (2) (fits 8 chickens per rack)	PNC 922036	❏
Single 304 stainless steel grid (12" x 20")	PNC 922062	❏
Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens	PNC 922086	❏
External side spray unit	PNC 922171	❏
Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"	PNC 922189	❏
Perforated baking tray, made of perforated aluminum, 16" x 24"	PNC 922190	❏
Baking tray, made of aluminum 16" x 24"	PNC 922191	❏
Pair of frying baskets	PNC 922239	❏
Pastry grid 16" x 24"	PNC 922264	❏
Double-click closing catch for oven door	PNC 922265	❏
Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)	PNC 922266	❏
Grease collection tray (4") for 61 and 101 ovens	PNC 922321	❏
Kit universal skewer rack & (4) long skewer ovens (TANDOOR)	PNC 922324	❏
Universal skewer pan for ovens (TANDOOR)	PNC 922326	❏
Skewers for ovens, (4) 24" long (TANDOOR)	PNC 922327	❏
Multipurpose hook	PNC 922348	❏
4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM	PNC 922351	❏
Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1	PNC 922362	❏
Thermal blanket for 101 oven (trolley not included)	PNC 922364	❏
HOLDER FOR DETERGENT TANK - WALL MOUNTED	PNC 922386	❏
USB SINGLE POINT PROBE	PNC 922390	❏
10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers	PNC 922601	❏
8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers	PNC 922602	❏
Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922608	❏
Slide-in rack with handle for 61 and 101 combi oven	PNC 922610	❏
Open base with tray support for 61 & 101 combi oven	PNC 922612	❏
Cupboard base with tray support for 61 & 101 combi oven	PNC 922614	❏
HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 61 AND 101 OVEN HALF SHEET PANS (12" X 20")	PNC 922615	❏
External connection kit for detergent and rinse aid	PNC 922618	❏
Grease collection kit for 61,62,101,102 cupboard base (trolley with 2 tanks, open/close device and drain)	PNC 922619	❏
Stacking kit for electric 61/61 combi ovens or electric 61/101 combi ovens	PNC 922620	❏
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer	PNC 922626	❏
Trolley for mobile rack for 61 on 61 or 101 combi ovens	PNC 922630	❏
Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)-dia=50mm (2")	PNC 922636	❏
Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")	PNC 922637	❏
Trolley with 2 tanks for grease collection	PNC 922638	❏
Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	❏
Wall support for 101 oven	PNC 922645	❏
Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")	PNC 922648	❏
Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch	PNC 922649	❏
Dehydration tray, (12" x 20"), H=2/3"	PNC 922651	❏
Flat dehydration tray, (12" x 20")	PNC 922652	❏
Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	❏
Heat shield for stacked ovens 61 on 101 combi ovens	PNC 922661	❏
Heat shield for 101 combi oven	PNC 922663	❏
Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	❏
Kit to fix oven to the wall	PNC 922687	❏
Tray support for 61 & 101 oven base	PNC 922690	❏
4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in)	PNC 922693	❏
Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 101 oven pitch: 2 1/2"	PNC 922694	❏
Detergent tank holder for open base	PNC 922699	❏
Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	❏
Wheels for stacked ovens	PNC 922704	❏
Spit for lamb or suckling pig (up to 26lbs) for 61,101,201	PNC 922709	❏
Mesh grilling grid (12" x 20")	PNC 922713	❏
Probe holder for liquids	PNC 922714	❏
Fixed tray rack, 101 combi oven, h= h=85mm (3 1/3")	PNC 922741	❏

- Fixed tray rack, 102 combi oven, h= h=85mm (3 1/3") PNC 922742 ❏
- 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in) PNC 922745 ❏
- Tray for traditional static cooking, H=100mm (12' x 20") PNC 922746 ❏
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747 ❏
- TROLLEY FOR GREASE COLLECTION KIT PNC 922752 ❏
- WATER INLET PRESSURE REDUCER PNC 922773 ❏
- KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS PNC 922774 ❏
- Extension for condensation tube, 37cm PNC 922776 ❏
- Non-stick universal pan (12" x 20" x 3/4 ") PNC 925000 ❏
- Non-stick universal pan (12" x 20" x 1 1/2") PNC 925001 ❏
- Non-stick universal pan (12" x 20" x 2 1/2") PNC 925002 ❏
- Frying griddle double sided (ribbed/ smooth) 12" x 20" PNC 925003 ❏
- Aluminum combi oven grill (12" x 20") PNC 925004 ❏
- Egg fryer for 8 eggs (12" X 20") PNC 925005 ❏
- Flat baking tray with 2 edges (12" x 20") PNC 925006 ❏
- Baking tray for (4) baguettes (12" x 20") PNC 925007 ❏
- Potato baker GN 1/1 for 28 potatoes (12"X20") PNC 925008 ❏
- Non-stick U-pan (12" x 10" x 3/4") PNC 925009 ❏
- Non-stick U-pan (12" x 10" x 1 1/2") PNC 925010 ❏
- Non-stick U-pan (12" x 10" x 2 1/2") PNC 925011 ❏
- Compatibility kit for installation on previous base 61,101 PNC 930217 ❏
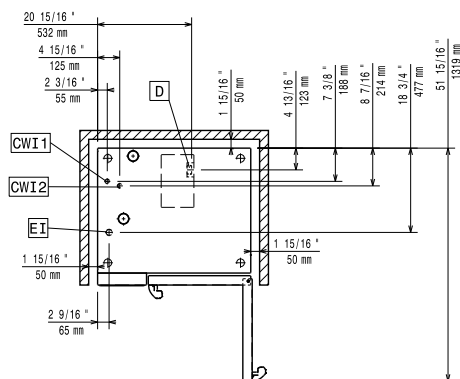
Front

Side

CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain
DO = Overflow drain pipe

Top

Electric

Supply voltage:	
219932 (ECOE101C2L0)	208 V/3 ph/60 Hz
Electrical power, default:	19 kW
Electrical power, max:	19 kW

Water:

Water Cold Supply Connection:	3/4"
Cold Water Inlet Connection:	3/4" GHT
Pressure:	15-87 psi (1-6 bar)
Drain "D":	2" (50 mm)
Max inlet water supply temperature:	86°F (30°C)
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm
Water drain outlet:	1 15/16" (50mm)
Water inlet cold 1:	unfiltered
Water inlet cold 2	filtered

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.Refer to manual for details

Installation:

Clearance:	Clearance: 2 in (5 cm) rear and right hand sides.
Suggested clearance for service access:	20 in (50 cm) left hand side.

Capacity:

Max load capacity:	110 lbs (50 kg)
Hotel pans:	10 - 12" X 20"
Half-size sheet pans:	10 - 13" X 18"

Key Information:

Door hinges:	
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:	330 lbs (149.5 kg)
Shipping volume:	39.09 ft³ (1.11 m³)

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

Sustainability

Current consumption:	52.9 Amps

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

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