

**219904 (ECOE61C3L30)**

SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, spray gun, 3-glass door and IoT module - 208V US

Description

**Replaces 219930

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, 67 mm pitch.

Main Features

- Dry hot convection cycle (77 °F - 575 °F/25°C - 300 °C): ideal for convection cooking.
- Single sensor core temperature probe included.
- Automatic cool-down and pre-heat function
- 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.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener (11 settings)
- 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.
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.



- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- OptiFlow: air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- 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.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).

Construction

- 304 AISI stainless steel construction throughout.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.

User Interface & Data Management

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

Sustainability

- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO EM003143551).
- Human centered design: with 4-star certification for ergonomics and usability.
- 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.
- 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



Technical specifications

Electric

Supply voltage:	208 V/3 ph/60 Hz
Rated amps:	31.9 A
Electrical power max:	11.1 kW
Electrical power, default:	11.1 kW

Water:

Pressure:	15-87 psi (1-6 bar)
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:	6 - GN 1/1
Max load capacity:	30 kg
Shelf capacity:	6 Grids

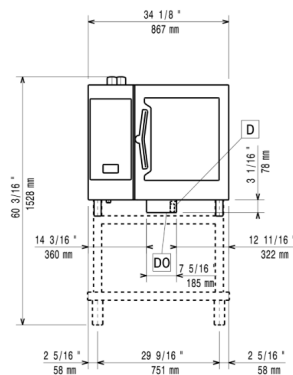
Key Information:

External dimensions, Width:	34 1/8" (867 mm)
External dimensions, Depth:	30 1/2" (775 mm)
External dimensions, height:	31 13/16" (808 mm)
Net weight:	246 lbs (111.5 kg)
Shipping width:	36 5/8" (930 mm)
Shipping depth:	36 5/8" (930 mm)
Shipping height:	40 9/16" (1030 mm)
Shipping weight:	344 lbs (128.5 kg)
Shipping volume:	31.46 ft ³ (0.89 m ³)
Approvals	ETL C&US;ETL SANITATION;ErgoCert 4*;UL verified V689870

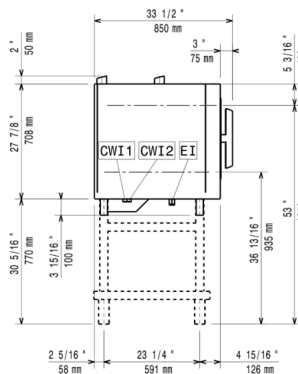
Sustainability

Current consumption:	31.9 Amps
Water consumption:	13 lt/hr

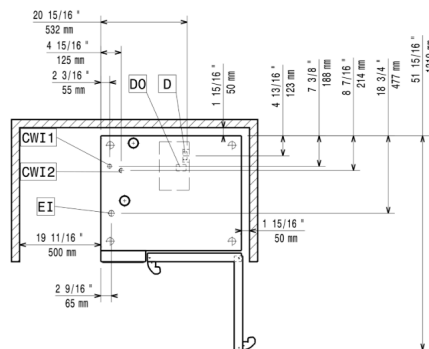
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

El = Electrical inlet (power)

DO = Overflow drain pipe



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[Electrolux Professional Recognitions](#)

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Technical specifications

Included Accessories

PNC Code	Description	Quantity
922062	Single 304 stainless steel grid (12" x 20")	3

Optional Accessories

PNC Code	Description
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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

[NOT TRANSLATED] Connectivity

922421	IoT module for SkyLine ovens and blast chiller/freezers
922435	Connectivity router (WiFi and LAN)

Containers, Trays and Grids

922017	Pair of half size oven racks, type 304 stainless steel
922036	Chicken racks, pair (2) (fits 8 chickens per rack)
922062	Single 304 stainless steel grid (12" x 20")
922086	Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens
922189	Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"
922190	Perforated baking tray, made of perforated aluminum, 16" x 24"
922191	Baking tray, made of aluminum 16" x 24"
922239	Pair of frying baskets
922264	Pastry grid 16" x 24"
922266	Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)
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



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Technical specifications

PNC Code	Description
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Containers, Trays and Grids

922651	Dehydration tray, (12" x 20"), H=2/3"
922652	Flat dehydration tray, (12" x 20")
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")
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")

Doors and Drawers

922265	Double-click closing catch for oven door
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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

922003	Caster kit for base for 61, 62, 101 and 102 oven bases only
922351	4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM
922394	4 SERVICE FEET FOR 6&10 GN OVENS, 100MM - MARINE
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)



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Technical specifications

PNC Code	Description
Food Probes	
922390	USB SINGLE POINT PROBE
922714	Probe holder for liquids
Grease/Oil Management	
922321	Grease collection tray (4") for 6l and 10l ovens
922329	Grease collection tray (1 1/2") for 6l and 10l ovens
922752	TROLLEY FOR GREASE COLLECTION KIT
Handling - Bakery	
922607	Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)
922655	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch
Handling - Gastronorm	
922600	6 Tray Rack with wheels, Half Sheet Pans, 2 1/2" (65mm) pitch for 6l ovens and blast chillers
922606	5 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 6l ovens and blast chillers
922626	Trolley for slide-in rack for 6l and 10l combi oven and blast chiller freezer
Handling - Multipurpose	
922684	Fixed tray rack for 6 GN 1/1 and 400x600mm grids
Installation Solutions	
922660	Heat shield for stacked ovens 6l on 6l combi ovens
922661	Heat shield for stacked ovens 6l on 10l combi ovens
922662	Heat shield for 6l combi oven
922774	KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS
Kit Compatibility Air-O-System	
922679	Compatibility kit for installation of 6l Skyline electric combi oven on previous generation 6l electric combi oven
Other Accessories	
922338	Smoker for ovens
Slide-In Supports	
922610	Slide-in rack with handle for 6l and 10l combi oven
Spray Units	
922171	External side spray unit



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Technical specifications

PNC Code	Description
Stacking Kits	
922620	Stacking kit for electric 6l/6l combi ovens or electric 6l/10l combi ovens
922630	Trolley for mobile rack for 6l on 6l or 10l combi ovens
922632	RISER ON FEET FOR STACKED 2X6 GN 1/1 OVENS OR 6 GN 1/1 OVEN ON BASE
922635	Riser on wheels for 2 stacked 6l combi ovens, height=250mm (9 6/7in)
922657	Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer
922704	Wheels for stacked ovens
Ventilation	
922440	STEAM OPTIMIZER
922751	Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor
922776	Extension for condensation tube, 37cm
Wall Mounting Kits	
922643	Wall support for 6l oven
922687	Kit to fix oven to the wall
Water Treatment	
920004	Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)
920005	Water filter with cartridge and flow meter for medium steam usage
Other Accessories	
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)
922453	[NOT TRANSLATED] Grease collection kit for stacked ovens 6 GN on 6 GN 1/1 - 2/1, with riser
922773	WATER INLET PRESSURE REDUCER

Recommended Detergents

PNC Code	Description
0S2394	C25 Rinse & Descale Tabs, 50 tabs bucket
0S2395	C22 Cleaning Tabs, phosphate-free, 100 bags bucket

