SkyLine ProS
Electric Boilerless Combi Oven 61
208V

ITEM #

MODEL #

NAME #

SIS #

AIA #

219650 (ECOE61K3L0)

SKYLINE PROS OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL SHEET PANS (12" X 20")TOUCH-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 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 2 Cooking modes: Programs, Manual
- Special functions: MultiTimer cooking, Plan-n-Save, SkyHub homepage, agenda MyPlanner, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line

Main Features

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- 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: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer: Special feature to manage up to 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- OptiFlow: air flow managent system to achieve maximum performance in cooking eveness and temperature control thanks to the special design of the cooking chamber, the high precision variable speed fan and the venting valve.
- Reversible Fan: 7 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.
- Picture Management: upload full customized images of cooking cycles or food items
- Automatic cool-down and pre-heat function
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- 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.
- 2 cleaning detergent option available: the standard, solid and liquid as an option (requires accessory)
- Plan-n-Save: the oven organizes the sequence of the chosen cooking cycles to optimize the processes in the kitchen reduxing time and energy consumption.
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible on screen
- SkyHub:customizable homepageto allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- 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

APPROVAL:

plug-in sous-vide probe (optional accessory).

- Connectivity: ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Data Analytics: automatic consumption visualization at the end of the cycle.
- 6-point multi sensor core temperature probe for maximum precision and food safety.

Construction

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

Included Accessories

- 3 of Single 304 stainless steel grid (12" x 20") PNC 922062

Optional Accessories

- 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 ❑
- Pair of frying baskets PNC 922239 ❑
- Double-click closing catch for oven door PNC 922265 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ❑
- USB Probe for sous-vide cooking (only for Touchline ovens) PNC 922281 ❑
- 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 ❑
- Smoker for ovens PNC 922338 ❑
- 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 ❑
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386 ❑

- Tray rack with wheels, 61 combi oven, h= 65mm (2 1/2") PNC 922600 ❑
- Tray rack with wheels, 61 combi oven, h= 80mm (3 1/6") PNC 922606 ❑
- 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 2 stacked 61 combi ovens on riser PNC 922628 ❑
- Trolley for mobile rack for 61 on 61 or 101 combi ovens PNC 922630 ❑
- Riser on wheels for 2 stacked 61 combi ovens, height=250mm (9 6/7in) PNC 922635 ❑
- Stainless steel drain kit for 61, 62 & 101, 102 combi oven, d=50mm (2") PNC 922636 ❑
- Plastic drain kit for 61, 62 & 101, 102 combi oven, dia=50mm (2") PNC 922637 ❑
- Trolley with 2 tanks for grease collection PNC 922638 ❑
- Grease collection kit for open base (trolley with 2 tanks, open/close device and drain) PNC 922639 ❑
- Wall support for 61 oven PNC 922643 ❑
- Dehydration tray, (12" x 20"), H=2/3" PNC 922651 ❑
- Flat dehydration tray, (12" x 20") PNC 922652 ❑
- Heat shield for stacked ovens 61 on 61 combi ovens PNC 922660 ❑
- Heat shield for stacked ovens 61 on 101 combi ovens PNC 922661 ❑
- Heat shield for 61 combi oven PNC 922662 ❑
- Compatibility kit for installation of 61 Skyline electric combi oven on previous generation 61 electric combi oven PNC 922679 ❑
- Kit to fix oven to the wall PNC 922687 ❑
- Tray support for 61 & 101 open 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 ❑
- Detergent tank holder for open base PNC 922699 ❑
- Wheels for stacked ovens PNC 922704 ❑
- Spit for lamb or suckling pig (up to 26lbs) for 61,101,201 PNC 922709 ❑
- Probe holder for liquids PNC 922714 ❑
- Fixed tray rack, 61 combi oven, h= h=85mm (3 1/3") PNC 922740 ❑
- 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 ❑
- 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 ❑
- Egg fryer for 8 eggs 12"X20" 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 ❑
- WOOD CHIPS OAK - 450GR PNC 930209 ❑
- WOOD CHIPS HICKORY - 450GR PNC 930210 ❑
- WOOD CHIPS MAPLE - 450GR PNC 930211 ❑
- WOOD CHIPS CHERRY - 450GR PNC 930212 ❑
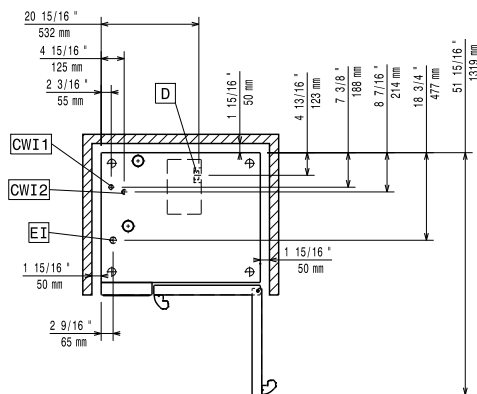- Compatibility kit for installation on previous base 61,101 PNC 930217 ❑

Front
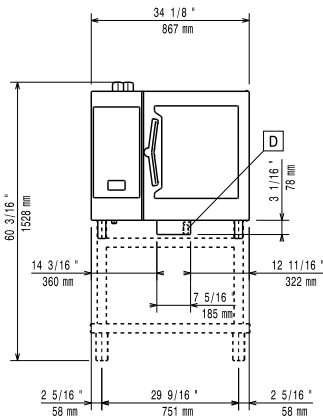
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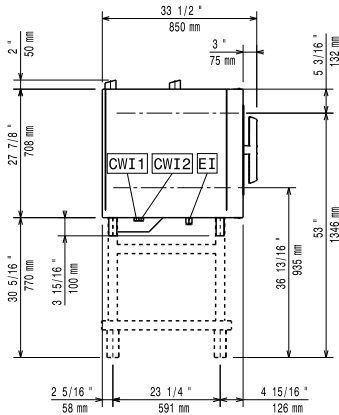
CWI1 = Cold Water inlet   EI = Electrical connection

CWI2 = Cold Water Inlet 2

 D = Drain

DO = Overflow drain pipe

Top

Electric

Supply voltage:	
219650 (ECOE61K3L0)	208 V/3 ph/60 Hz
Electrical power, default:	11.1 kW
Circuit breaker required	
Current consumption:	34.8 Amps

Water:

Water inlet "FCW" connection:	3/4"
Pressure:	15-65 psi (1-4.5 bar)
Drain "D":	2" (50 mm)
Max inlet water supply temperature:	86°F (30°C)
Chlorides:	<10 ppm
Conductivity:	>285 µS/cm
Water drain outlet:	1 15/16" (50mm)
Water inlet cold 1:	3/4"
Water inlet cold 2:	1/2"

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

Capacity:

GN:	6 - 1/1 Gastronorm
Max load capacity:	66 lbs (30 kg)
Hotel pans:	6 - 12" X 20"
Half-size sheet pans:	6 - 13" X 18"

Key Information:

Door hinges:	Right Side
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:	256 lbs (116 kg)

2019.10.28