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

Short Form Specification

Item No.

Combi oven with digital interface with guided selection, 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 single LED lights line
-Retractable hand-shower

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.
- 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: 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.
- 2 cleaning detergent option available: the standard, solid and liquid as an option (requires 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).
- Connectivity: ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.

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).
- 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

APPROVAL:

Electrolux Professional, Inc.
www.electroluxusa.com/professional
4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

cleaning.
- Supplied with 6 tray rack for hotel pans, 2 2/3" pitch.

Included Accessories
- 5 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 ❏
- 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 ❏
- Tray rack with wheels 101 combi oven, h= 65mm (2 1/2") — PNC 922601 ❏
- Tray rack with wheels, 101 combi oven, h=80mm (3 1/6") — PNC 922602 ❏
- 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 ❏
- 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 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 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 ❏
- Heat shield for stacked ovens 61 on 101 combi ovens — PNC 922661 ❏
- Heat shield for 101 combi oven — PNC 922663 ❏
- 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 ❏
- 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 ❏
- 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, 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 ❏
- 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 ❏
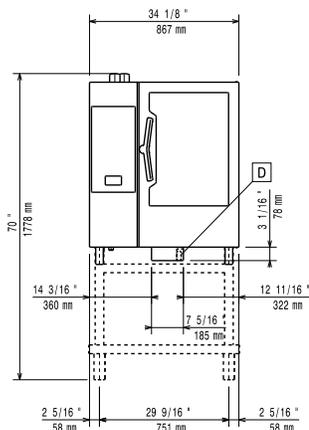- WOOD CHIPS MAPLE - 450GR — PNC 930211 ❏
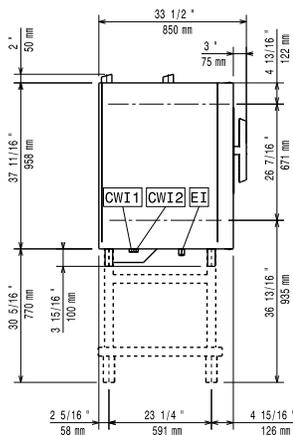- WOOD CHIPS CHERRY - 450GR — PNC 930212 ❏

- Compatibility kit for installation on previous base 61,101

PNC 930217 ❑

Front

Side
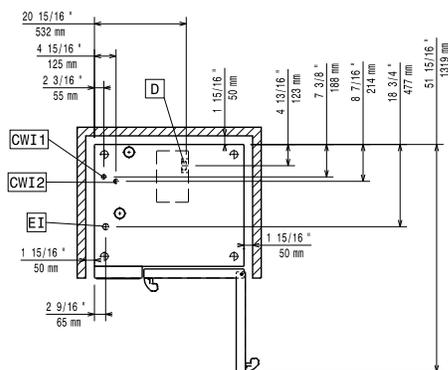
CWI1 = Cold Water inlet   EI = Electrical connection

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
Circuit breaker required	
Current consumption:	56.3 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:	10 - 1/1 Gastronorm
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:	Right Side
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:	296 lbs (134.3 kg)

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