Electrolux PROFESSIONAL

ITEM #

MODEL #

NAME #

SIS #

AIA #

219644 (ECOE201K3I0)

SKYLINE PROS OVEN 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL SHEET PANS (12" X 20")TOUCH-ELECTRIC 480V - 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.
- Supplied with one half-sheet size trolley, 2 1/2" pitch.
- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
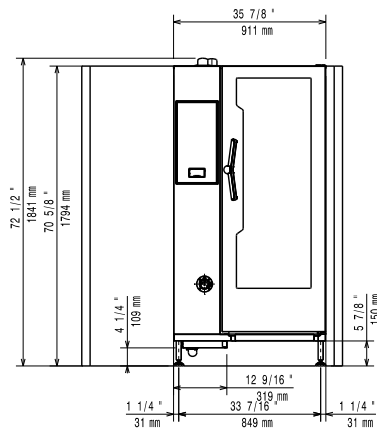
Included Accessories

- 1 of 20 tray rack trolley for 201 oven (standard pitch)   PNC 922007
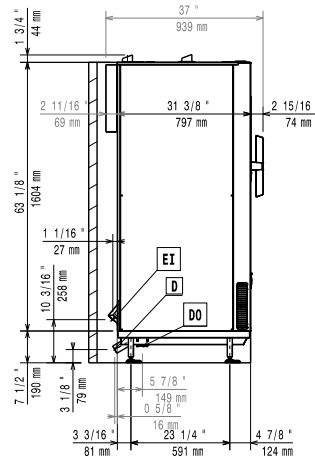- 10 of Single 304 stainless steel grid (12" x 20")   PNC 922062

Optional Accessories

- 20 tray rack trolley for 201 oven (standard pitch)   PNC 922007 ❏
- 16 tray rack trolley for 201 oven (increased pitch)   PNC 922010 ❏
- 54 plate banquet trolley for 201 oven (plate diameter up to 12 1/4")   PNC 922016 ❏
- Chicken racks, pair (2) (fits 8 chickens per rack)   PNC 922036 ❏
- Single 304 stainless steel grid (12" x 20")   PNC 922062 ❏
- 45 plate banquet trolley for 201 oven (plate diameter up to 12 1/4")   PNC 922072 ❏
- 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 ❏
- 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 ❏
- 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 ❏
- GRID FOR 8 WHOLE DUCKS (1.8KG, 4LBS) - GN 1/1   PNC 922362 ❏
- Thermal blanket for 201 oven (trolley not included)   PNC 922365 ❏
- HOLDER FOR DETERGENT TANK - WALL MOUNTED   PNC 922386 ❏
- External connection kit for detergent and rinse aid   PNC 922618 ❏
- Dehydration tray, (12" x 20"), H=2/3"   PNC 922651 ❏
- Flat dehydration tray, (12" x 20")   PNC 922652 ❏
- Heat shield for 201 combi oven   PNC 922659 ❏
- Trolley with tray rack, 201 combi oven, h=80mm (3 1/6")   PNC 922683 ❏
- Kit to fix oven to the wall   PNC 922687 ❏
- Probe holder for liquids   PNC 922714 ❏
- Tray for traditional static cooking, H=100mm (12' x 20")   PNC 922746 ❏
- 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 ❏
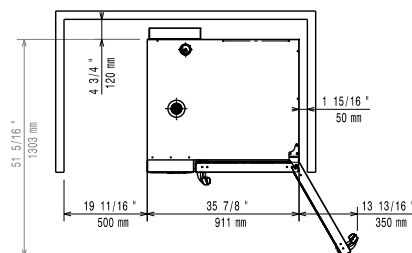- WOOD CHIPS CHERRY - 450GR   PNC 930212 ❏

Front

Side

CWI1 = **Cold Water inlet**   EI = **Electrical connection**

CWI2 = **Cold Water Inlet 2**

  D = **Drain**
 DO = **Overflow drain pipe**

Top

Electric

Supply voltage:	
219644 (ECOE201K3I0)	480 V/3 ph/60 Hz
Electrical power, default:	37.7 kW
Circuit breaker required	
Current consumption:	45.2 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:	<17 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:	
Max load capacity:	220 lbs (100 kg)
Hotel pans:	20 - 12" X 20"
Half-size sheet pans:	20 - 13" X 18"

Key Information:

Door hinges:	Right Side
External dimensions, Width:	35 7/8" (911 mm)
External dimensions, Depth:	34 1/32" (864 mm)
External dimensions, Height:	70 5/8" (1794 mm)
Net weight:	750 lbs (340 kg)