



Electrolux
PROFESSIONAL

SkyLine ProS Electric Boilerless Combi Oven 102 480V

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

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SkyLine ProS
Electric Boilerless Combi Oven 102 480V



219643 (ECOE102K310)

SKYLINE PROS OVEN 10
FULL SHEET PANS (18" X
26") 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 management system to achieve maximum performance in cooking evenness 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 reducing 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 homepage to 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 full size pans, 2 2/3" pitch.
- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.

Included Accessories

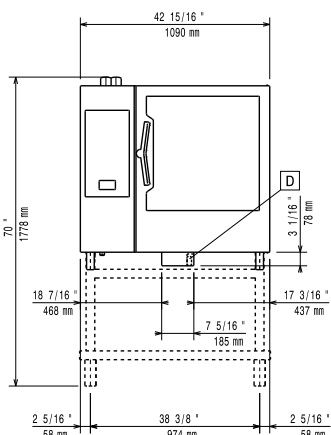
- 5 of Aisi 304 stainless steel grid (18" x 26") PNC 922076

Optional Accessories

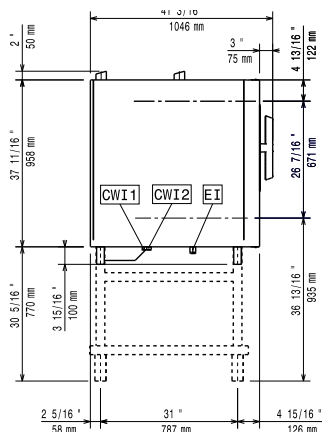
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ☐
- Single 304 stainless steel grid (12" x 20") PNC 922062 ☐
- Aisi 304 stainless steel grid (18" x 26") PNC 922076 ☐
- External side spray unit PNC 922171 ☐
- Pair of frying baskets PNC 922239 ☐
- Double-click closing catch for oven door PNC 922265 ☐
- Grid for whole chicken 1/IGN (8 per grid - 1,2kg each) PNC 922266 ☐
- USB Probe for sous-vide cooking (only for Touchline ovens) PNC 922281 ☐
- Kit universal skewer rack & (6) long skewer ovens (TANDOOR) PNC 922325 ☐
- Universal skewer pan for ovens (TANDOOR) PNC 922326 ☐
- Skewers for ovens, (6) 14" short (TANDOOR) PNC 922328 ☐
- Multipurpose hook PNC 922348 ☐
- 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM PNC 922351 ☐
- Grease collection tray (2 2/5") for 62 and 102 ovens PNC 922357 ☐
- GRID FOR 8 WHOLE DUCKS (1.8KG, 4LBS) - GN 1/1 PNC 922362 ☐
- Thermal blanket for 102 oven (trolley not included) PNC 922366 ☐
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386 ☐
- Tray rack with wheels 102 combi oven, h=65mm (2 1/2") PNC 922603 ☐

- Tray rack with wheels, 102 combi oven, h=80mm (3 1/6") PNC 922604 ☐
- Slide-in rack with handle for 62, and 102 combi oven PNC 922605 ☐
- Open base with tray support for 62 & 102 combi oven PNC 922613 ☐
- External connection kit for detergent and rinse aid PNC 922618 ☐
- Stacking kit for electric 62 combi oven placed on 62 electric combi oven or 102 combi oven PNC 922621 ☐
- Trolley for slide-in rack for 102 oven and blast chiller freezer PNC 922627 ☐
- Trolley for mobile rack for 62 on 62 or 102 combi ovens PNC 922631 ☐
- 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 ☐
- Banquet rack with wheels holding 51 plates for 102 oven and blast chiller freezer, 75mm pitch (3" 1/3") PNC 922650 ☐
- Dehydration tray, (12" x 20"), H=2/3" PNC 922651 ☐
- Flat dehydration tray, (12" x 20") PNC 922652 ☐
- Heat shield for 102 combi oven PNC 922664 ☐
- Heat shield for stacked ovens 62 on 102 combi ovens PNC 922667 ☐
- Kit to fix oven to the wall PNC 922687 ☐
- Tray support for 62 & 102 open base PNC 922692 ☐
- 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in - 7 9/16in) PNC 922693 ☐
- Detergent tank holder for open base PNC 922699 ☐
- Probe holder for liquids PNC 922714 ☐
- 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 ☐
- Potato baker GN 1/1 for 28 potatoes (12"X20") PNC 925008 ☐
- 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 62,102 PNC 930218 ☐

Front



Side



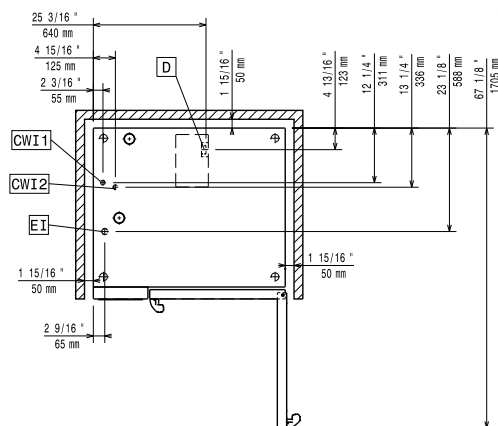
CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

Top



Electric

Supply voltage:

219643 (ECO E102K310) 480 V/3 ph/60 Hz

Electrical power, default:

35.4 kW

Circuit breaker required

Current consumption:

44.3 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 - 2/1 Gastronorm

Max load capacity: 220 lbs (100 kg)

Full-size sheet pans:

10 - 18" X 26"

Key Information:

Door hinges: Right Side

External dimensions, Width: 42 15/16" (1090 mm)

External dimensions, Depth: 38 1/4" (971 mm)

External dimensions, Height: 41 5/8" (1058 mm)

Net weight:

381 lbs (173 kg)