

Combi Boilerless Oven Skyline Pro 10 GN 1/1

Model: ECOE101C2E0 • Article no: 227912LH

Power supply: 400V 3Ph ~50-60Hz

The new SkyLine Combi Ovens are made to deliver outstanding performance with smart technology and human-centred design.

The Pro models have a digital interface with LED backlight buttons and guided selection. A boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Single sensor core temperature probe included.

Skyline ovens have a wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. They have a double thermo-glazed door with open frame construction, for a cool outside door panel. A swing hinged easy-release inner glass on door for easy cleaning. Seamless hygienic internal chamber with all rounded corners for easy cleaning and 304 AISI stainless steel construction.

The oven has an OptiFlow air distribution system to achieve maximum performance in cooking evenness and temperature control thanks to the design of the cooking chamber combined with a venting valve and a high precision variable speed fan. The fan has 5-speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness, and the fan stops in less than 5 seconds when

MAIN FEATURES

- Digital interface
- Boilerless steaming function
- Single sensor core temperature probe
- OptiFlow air distribution system
- Trolley pitch 63mm with tray stopper
- Double-glass door
- Skyclean automatic cleaning
- Human-centred design with 4-star certification for ergonomics and usability

Subject to change without notice.
For correct installation, refer to installation manual.

the door is opened. The oven also has automatic fast cool down and pre-heat function and reduced power function for customized slow cooking cycles.

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Technical data

Certifications & regulations

IP Class	X5

Dimensions & weight

Width, net (mm)	867
Depth, net (mm)	775
Height, net (mm)	1058
Weight, net (kg)	134.3
Weight, gross (kg)	159.3
Volume, net (m3)	0.71
Volume, gross (m3)	0.92

Electric

Voltage (V)	400
Phase	3
Has neutral	No
Frequency (Hz)	50-60
Fuse (A)	35
Loading (kW)	19
Max Amps in Phase (A)	28.3

Functions & appearance

Capacity, pans (pcs)	10
Automatic cleaning system	Yes
Marine feet	Yes
Installation, type	Floor Model, Table Top Model
Noise level < (dB)	70
Oven, type	Combi Boilerless
Temperature, max (°C)	300

General data

Country of origin	Italy
Variant Model Number	ECOE101C2E0

Water

Cold water inlet, diameter (")	3/4

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Drain pipe, diameter (mm)	50
Cold water inlet temperature (°C)	30
Water pressure, max (Bar)	4.5
Water pressure, min (Bar)	1

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Installation instructions for: Skyline Ovens (6 x GN or 10 x GN) on Open Base

For detailed instruction and illustrations please see the stands installation manual.

1. Remove the marine feet from the oven.
2. Install service feet on the oven. These service feet are included separately along with the stand.
3. Mount the marine feet on the stand. The stand can now be fastened to the floor.
4. Fit the oven onto the stand. The service feet on the oven will align and fit securely into the top profiles of the stand.



Image shows how the service feet will fit on the stands top profiles