

**227617 (ECO62K3E30)**

SkyLine ProS Combi Boilerless Oven with touch screen control, 6x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - Marine 400V

**227625 (ECO62K3D30)**

SkyLine ProS Combi Boilerless Oven with touch screen control, 6x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - Marine 440V

## Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- 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 grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- Single sensor core temperature probe included.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Automatic fast cool down and pre-heat function.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- **SkyClean**. The cleaning system includes 4 cleaning cycles plus 1 rinse cycle. Each cleaning cycle can be customized through Eco options, allowing adaptation of operating parameters. Through the available option combinations, the system provides up to 32 different configurations, equivalent to up to 32 selectable cleaning cycles.

## Construction

- 304 AISI stainless steel construction throughout
- IPX5 spray water protection certification for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.



## User Interface & Data Management

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- Pictures upload for full customization of cooking cycles.
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Automatic consumption visualization at the end of the cycle.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).





# A focus on sustainability

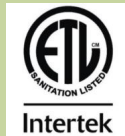
## Sustainability

- Reduced power function for customized slow cooking cycles.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Human centered design with 4-star certification for ergonomics and usability.
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC\*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility. (\*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss. \* Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20

## Certifications & Recognitions



International system for mutual acceptance of test reports and certificates concerning the safety of electrical and electronic components, equipment, and products.



Product acceptable for use in a commercial food establishment and meets applicable construction, performance, and material requirements.



Awarded for its ease of use and smooth ergonomic design, it confirms its human-centered approach.



UL Verification is an independent, science-based process that validates marketing claims, helping distinguish verified facts from fiction.



Product assessed by the manufacturer and deemed to meet EU safety, health, and environmental protection requirements.



Find out more:  
ISO Certificates  
[Electrolux Professional Recognitions](#)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026/09/09

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# Technical specifications

227617

227625

## Electric

|                            |                         |                     |
|----------------------------|-------------------------|---------------------|
| Supply voltage:            | 380-415 V/3 ph/50-60 Hz | 440 V/3 ph/50-60 Hz |
| Electrical power max.:     | 22.9 kW                 | 22.3 kW             |
| Electrical power, default: | 21.4 kW                 | 21.4 kW             |

## Water:

|                                      |           |           |
|--------------------------------------|-----------|-----------|
| Chlorides:                           | <10 ppm   | <10 ppm   |
| Conductivity:                        | >50 µS/cm | >50 µS/cm |
| Drain "D":                           | 50mm      | 50mm      |
| Water inlet connections "CW11-CW12": | 3/4"      | 3/4"      |
| Pressure, bar min/max:               | 1-6 bar   | 1-6 bar   |

## Capacity:

|                    |            |            |
|--------------------|------------|------------|
| Trays type:        | 6 - GN 2/1 | 6 - GN 2/1 |
| Max load capacity: | 60 kg      | 60 kg      |

## Key Information:

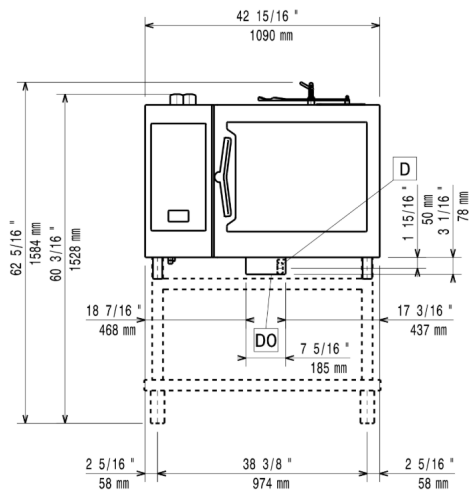
|                              |                     |                     |
|------------------------------|---------------------|---------------------|
| External dimensions, Width:  | 1090 mm             | 1090 mm             |
| External dimensions, Depth:  | 971 mm              | 971 mm              |
| Weight:                      | 140 kg              | 140 kg              |
| External dimensions, Height: | 808 mm              | 808 mm              |
| Net weight:                  | 140 kg              | 140 kg              |
| Shipping weight (gross):     | 163 kg              | 178 kg              |
| Shipping volume:             | 1.28 m <sup>3</sup> | 1.28 m <sup>3</sup> |

## ISO Certificates

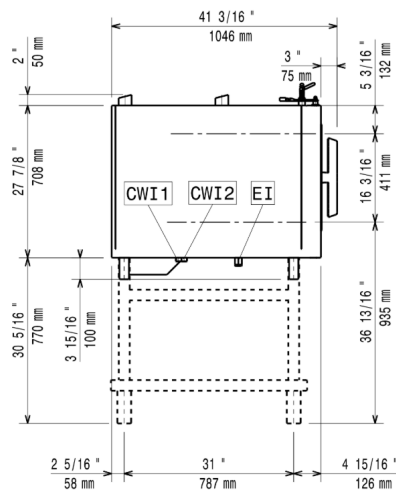
|                |                                           |                                           |
|----------------|-------------------------------------------|-------------------------------------------|
| ISO Standards: | ISO 9001; ISO 14001; ISO 45001; ISO 50001 | ISO 9001; ISO 14001; ISO 45001; ISO 50001 |
|----------------|-------------------------------------------|-------------------------------------------|

# Installation drawings

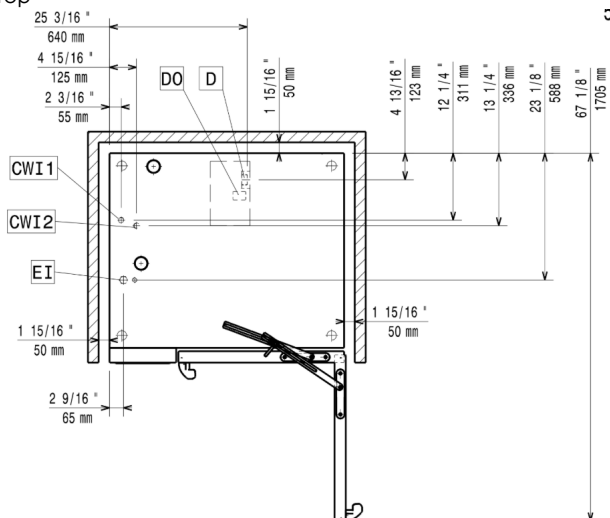
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)  
EI = Electrical inlet (power)

D = Drain  
DO = Overflow drain pipe

# Accessories

## Included Accessories

| PNC Code | Description                                  | Quantity |
|----------|----------------------------------------------|----------|
| 922351   | 4 flanged feet for 6 & 10 GN , 2", 100-130mm | 1        |
| 922775   | Door stopper for 6 & 10 GN Oven - Marine     | 1        |

## Optional Accessories

| PNC Code | Description |
|----------|-------------|
|----------|-------------|

### Bases & base accessories

|        |                                                                                                          |
|--------|----------------------------------------------------------------------------------------------------------|
| 922384 | Tray support for 6 & 10 GN 2/1 disassembled open base                                                    |
| 922613 | Open base with tray support for 6 & 10 GN 2/1 oven                                                       |
| 922616 | Cupboard base with tray support for 6 & 10 GN 2/1 oven                                                   |
| 922617 | Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays                          |
| 922654 | Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384 |
| 922692 | Tray support for 6 & 10 GN 2/1 oven base                                                                 |

### Cleaning solutions

|        |                                                            |
|--------|------------------------------------------------------------|
| 922386 | Wall mounted detergent tank holder                         |
| 922618 | External connection kit for liquid detergent and rinse aid |
| 922699 | Detergent tank holder for open base                        |

### Connectivity

|        |                                                                                                                                                                                      |
|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 922421 | IoT module for OnE Connected (Combi Ovens, Blast chiller/freezers, Rack Type DW) and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). |
| 922435 | Connectivity router (WiFi and LAN)                                                                                                                                                   |

### Containers, trays and grids

|        |                                                                                       |
|--------|---------------------------------------------------------------------------------------|
| 922017 | Pair of AISI 304 stainless steel grids, GN 1/1                                        |
| 922036 | Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                     |
| 922062 | AISI 304 stainless steel grid, GN 1/1                                                 |
| 922076 | AISI 304 stainless steel grid, GN 2/1                                                 |
| 922175 | Pair of AISI 304 stainless steel grids, GN 2/1                                        |
| 922189 | Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm |
| 922190 | Baking tray with 4 edges in perforated aluminum, 400x600x20mm                         |
| 922191 | Baking tray with 4 edges in aluminum, 400x600x20mm                                    |
| 922239 | Pair of frying baskets                                                                |
| 922264 | AISI 304 stainless steel bakery/pastry grid 400x600mm                                 |
| 922266 | Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1                              |
| 922325 | Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens      |
| 922348 | Multipurpose hook                                                                     |
| 922362 | Grid for whole duck (8 per grid - 1,8kg each), GN 1/1                                 |
| 922651 | Dehydration tray, GN 1/1, H=20mm                                                      |

# Accessories

| PNC Code                           | Description                                                                     |
|------------------------------------|---------------------------------------------------------------------------------|
| <b>Containers, trays and grids</b> |                                                                                 |
| 922652                             | Flat dehydration tray, GN 1/1                                                   |
| 922713                             | Mesh grilling grid, GN 1/1                                                      |
| 922746                             | Tray for traditional static cooking, H=100mm                                    |
| 922747                             | Double-face griddle, one side ribbed and one side smooth, 400x600mm             |
| 925000                             | Non-stick universal pan, GN 1/1, H=20mm                                         |
| 925001                             | Non-stick universal pan, GN 1/1, H=40mm                                         |
| 925002                             | Non-stick universal pan, GN 1/1, H=60mm                                         |
| 925003                             | Double-face griddle, one side ribbed and one side smooth, GN 1/1                |
| 925004                             | Aluminum grill, GN 1/1                                                          |
| 925005                             | Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1                             |
| 925006                             | Flat baking tray with 2 edges, GN 1/1                                           |
| 925008                             | Potato baker for 28 potatoes, GN 1/1                                            |
| 925012                             | Kit of 6 non-stick universal pans, GN 1/1, H=20mm                               |
| 925013                             | Kit of 6 non-stick universal pans, GN 1/1, H=40mm                               |
| 925014                             | Kit of 6 non-stick universal pan GN 1/1, H=60mm                                 |
| <b>Doors and drawers</b>           |                                                                                 |
| 922265                             | Double-step door opening kit                                                    |
| 922775                             | Door stopper for 6 & 10 GN Oven - Marine                                        |
| <b>Drains</b>                      |                                                                                 |
| 922636                             | Stainless steel drain kit for 6 & 10 GN oven, dia=50mm                          |
| 922637                             | Plastic drain kit for 6 & 10 GN oven, dia=50mm                                  |
| <b>Feet, wheels and ramps</b>      |                                                                                 |
| 922003                             | Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) |
| 922351                             | 4 flanged feet for 6 & 10 GN, 2", 100-130mm                                     |
| 922688                             | 4 adjustable feet for 6 & 10 GN ovens, 100-115mm                                |
| 922693                             | 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm               |
| 922745                             | 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm                           |
| <b>Food probes</b>                 |                                                                                 |
| 922281                             | USB probe for sous-vide cooking                                                 |
| 922390                             | USB single point probe                                                          |
| 922714                             | Probe holder for liquids                                                        |
| <b>Grease/oil management</b>       |                                                                                 |
| 922357                             | Grease collection tray, GN 2/1, H=60 mm                                         |
| 922752                             | Trolley for grease collection kit                                               |

# Accessories

| PNC Code                      | Description                                                                                                                                     |
|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Handling - gastronorm</b>  |                                                                                                                                                 |
| 922611                        | Tray rack with wheels, 5 GN 2/1, 80mm pitch                                                                                                     |
| 922627                        | Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer                                                                          |
| 922700                        | Tray rack with wheels, 6 GN 2/1, 65mm pitch                                                                                                     |
| <b>Installation solutions</b> |                                                                                                                                                 |
| 922665                        | Heat shield for 6 GN 2/1 oven                                                                                                                   |
| 922666                        | Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1                                                                                              |
| 922667                        | Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1                                                                                             |
| 922774                        | Kit for installation of electric power peak management system for 6 & 10 GN Oven                                                                |
| <b>Other accessories</b>      |                                                                                                                                                 |
| 922338                        | Volcano Smoker for lengthwise and crosswise oven                                                                                                |
| <b>Slide-in supports</b>      |                                                                                                                                                 |
| 922605                        | Slide-in rack with handle for 6 & 10 GN 2/1 oven                                                                                                |
| <b>Spray units</b>            |                                                                                                                                                 |
| 922171                        | External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                                           |
| <b>Stacking kits</b>          |                                                                                                                                                 |
| 922423                        | Stacking kit for 6 GN 2/1 oven on electric 6&10 GN 2/1 oven, h=150mm - Marine                                                                   |
| 922621                        | Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven                                                                                |
| 922631                        | Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens                                                                                    |
| 922633                        | Riser on feet for stacked 2x6 GN 1/1 ovens                                                                                                      |
| 922634                        | Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm                                                                                      |
| <b>Ventilation</b>            |                                                                                                                                                 |
| 922440                        | Steam optimizer                                                                                                                                 |
| 922719                        | Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens                                                                                  |
| 922724                        | Condensation hood with fan for 6 & 10 GN 2/1 electric oven                                                                                      |
| 922751                        | Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor |
| 922776                        | Extension for condensation tube, 37cm                                                                                                           |
| <b>Wall mounting kits</b>     |                                                                                                                                                 |
| 922426                        | Wall sealing kit for stacked electric ovens 6 GN 2/1 on 6 GN 2/1 - Marine                                                                       |
| 922427                        | Wall sealing kit for stacked electric ovens 6 GN 2/1 on 10 GN 2/1 - Marine                                                                      |
| 922644                        | Wall support for 6 GN 2/1 oven                                                                                                                  |
| 922687                        | Kit to fix oven to the wall                                                                                                                     |
| <b>Water treatment</b>        |                                                                                                                                                 |
| 920004                        | Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)                                        |
| 920005                        | Water filter with cartridge and flow meter for medium steam usage                                                                               |

# Accessories

| PNC Code                 | Description                                                                                            |
|--------------------------|--------------------------------------------------------------------------------------------------------|
| <b>Other accessories</b> |                                                                                                        |
| 922448                   | Baking tray with 4 edges in perforated aluminum, coated surface, 400x600x20mm                          |
| 922449                   | Baking tray with 4 edges in aluminum, coated surface, 400x600x20mm                                     |
| 922450                   | Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) |
| 922451                   | Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)                  |
| 922452                   | Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)   |
| 922453                   | Grease collection kit for stacked ovens 6 GN on 6 GN 1/1 - 2/1, with riser                             |
| 922773                   | Water inlet pressure reducer                                                                           |

## Recommended Detergents

| PNC Code | Description                                                                                  |
|----------|----------------------------------------------------------------------------------------------|
| 0S2394   | C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket |
| 0S2395   | C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket                         |