Electrolux PROFESSIONAL

Combi Ovens

The path to culinary excellence

SkyLine Premium^{S} Ovens



You talk...

Help me achieve the absolute best cooking results and reduce my costs. I need to know that my Oven will not let me down right in the middle of a busy service.
It also has to be an easy-to-use Oven that is so intuitive everyone on my team can use it without training and will help make my kitchen run more smoothly and efficiently.



...we listen

...And developed a combi solution that is the **perfect duality of smart technology and human-centered design**. Made to give outstanding performance and made for you. Super intuitive, simple to use and with a host of pioneering intelligent features that will change they way you cook, **SkyLine Premium**[s] has the lowest running costs on the market and is best in class for ergonomics and usability.



The journey to transforming your work-life starts here:

Made for business

+ 10% profitability

Made for you

Easier, healthier, safer

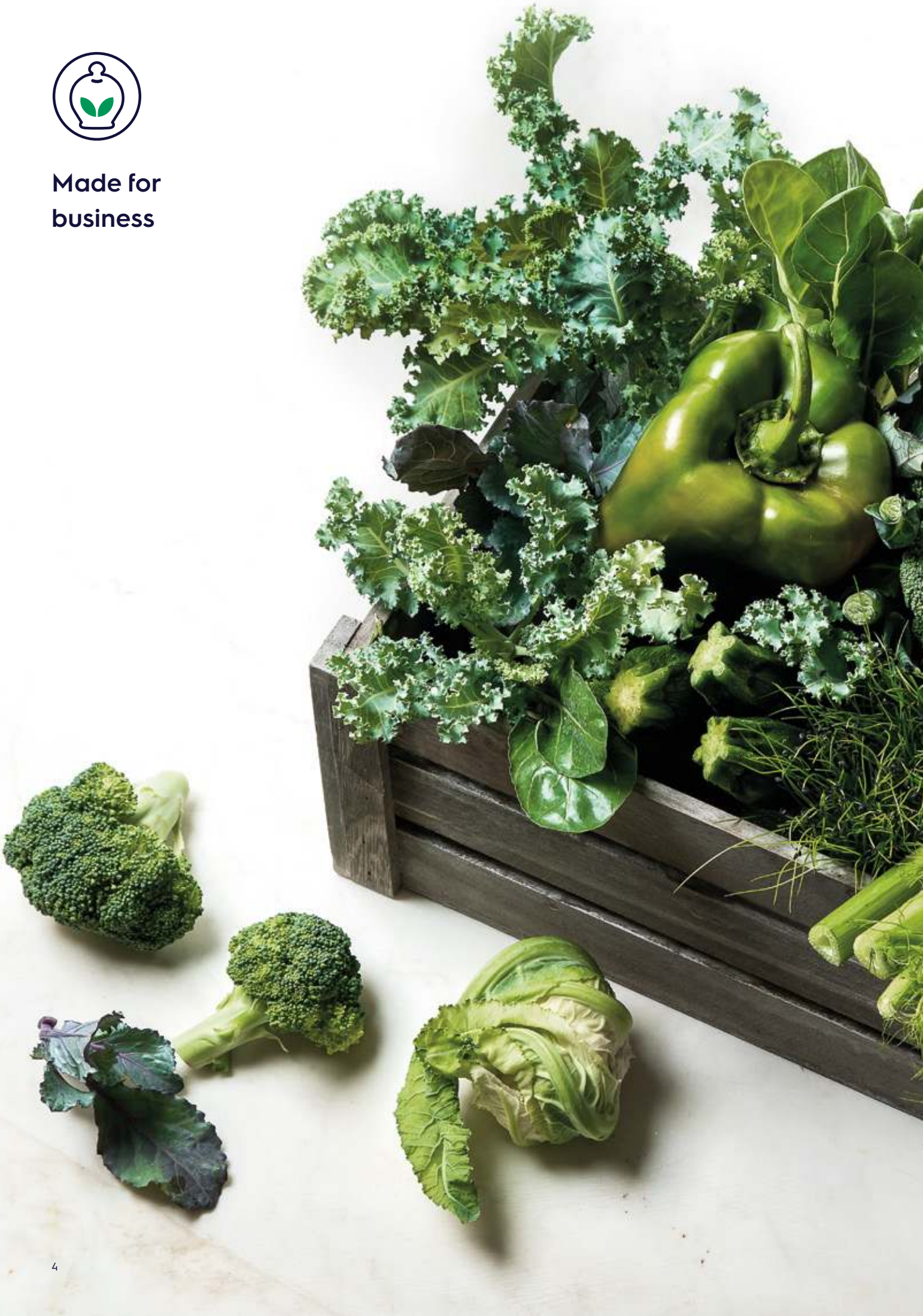
Made for performance

Set a new bar in efficiency

Made for non-stop operations

Pure control of your business

Made for business



Born to be green

The perfect union of outstanding performance and savings for you and the environment. Sustainably built **SkyLine Premium**^{S} has the lowest energy, gas and water consumption in the industry. Make your business green.



Annual savings from SkyLine Premium^{S} are equivalent to a year of using class A ecostore^{HP} Premium Refrigerated Counter for free.**

Go slow. Go green

Serve more succulent portions thanks to **Low Temperature Cooking** cycle, reducing food weight loss by 50%.

Green cooking

Get the lowest energy consumption with best in class results using **eco-cooking** mode and automatic cooking cycles designed to be the greenest possible.



* Calculation based on running costs (water and energy), according to ASTM testing procedure, versus main competitors on the market. Data available in April 2019.

** model 440lt 3 doors - code 710028



Smart savings and sustainably built

Green Spirit

Committed to sustainability

Our even more efficient, high-performance SkyLine Ovens are designed to help you work better, save money and reduce your environmental footprint. That is the Electrolux Professional commitment to sustainability.

Goodbye heat loss. Hello savings

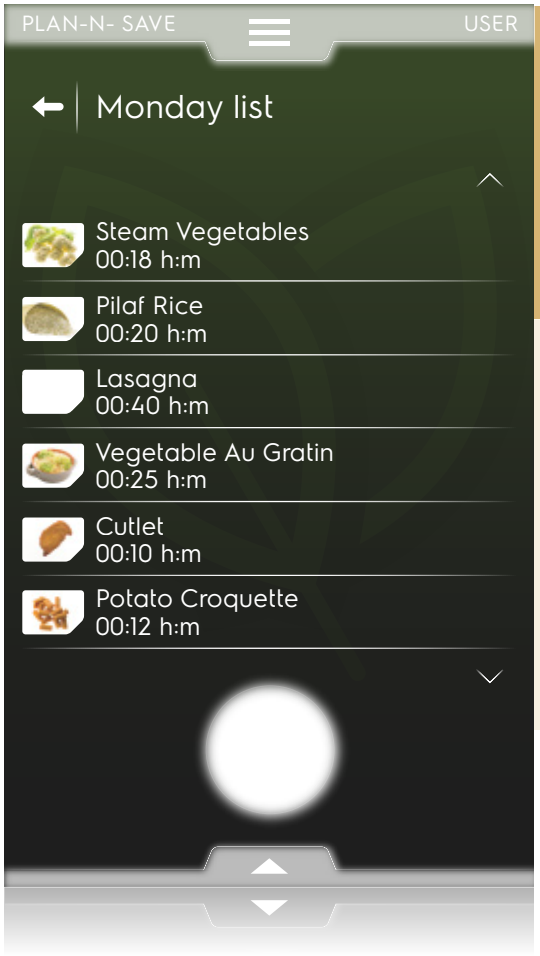
Lowest energy consumption ever thanks to enhanced chamber insulation, triple-glazed door and optimized cavity design. Energy usage is optimized thanks to the interaction between the high-precision control system and **26 different sensors** monitoring SkyLine Ovens.

Smart & Green water efficiency

The greatest saving. Water wastage is massively reduced thanks to the smart **Lambda sensor** with its unique **precision humidity control** generating steam only when strictly necessary and taking advantage of the humidity produced by the food itself.

FIRST in the industry

Minimize spending. Minimize waste



Save up to 10% on energy with Plan-n-Save

Cleaner, greener and smarter

Green Spirit

Save on water, energy and chemicals with Green Spirit functions up to **-30% running costs** per cycle.

Born to be 3 times more green

The SkyLine Premium^{S} Green Version, which has triple-glass door, reduces the energy consumptions thanks to higher insulation.

* Calculation based on Electrolux Professional Lab tests on a SkyLine Premium^{S}, 10/1 GN electric triple-glass door, using Plan-n-Save function versus not using the Plan-n-Save function. Data available in April 2019.

** Biodegradability rate: 96% in 28 days according to the OECD Test Guidelines for chemicals.



Made for you

One DNA
Twin appliances

SkyLine Oven and Blast Chiller share the **same mindset**.

Simplify your life

The human touch

SkyLine Premium^{S} is both physically and mentally easy to learn and use, working in perfect synergy with other Electrolux Professional appliances.

Human-Centered Design

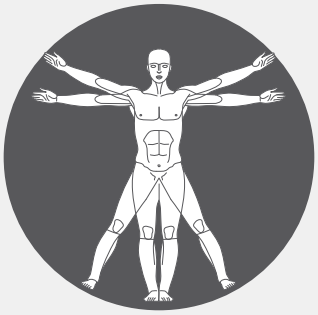
Pioneers in usability

An ergonomic Oven means **75%*** reduction in sick leave and **25%** increase in productivity for your business. Ergonomic appliances are designed around your needs and your workflow: making a big difference to your kitchen. Our design process is Human-Centered and fully complies with ISO 26800 and ISO 9241-210 regulations. SkyLine Premium^{S} is the first ever Oven to receive **4-star certification for ergonomics**.

FIRST in the industry

REGISTERED DESIGN**

ERGOCERT
ERGONOMICS CERTIFYING INSTITUTE



ERGONOMICS CERTIFIED
★★★★

Experience 4 stars

★★★★

Compliance with ergonomic principles
Designed with you in mind

Evidence-based anthropometric & biomechanical compliance
Reduced risk of injury

Evidence-based usability
The culmination of years of professional studies and expertise

Human-Centered Design
To make cooking simple and stress-free

*see page 41 ** SkyLine Oven design EM003143551 and related family

An **extra** effortless **benefit**

SkyLine Chill^S



SkyLine Premium^S

Sky Duo

The path to ultimate performance

The easy path to making your kitchen even more efficient, productive and stress-free. SkyLine Premium^S and SkyLine Chill^S: two perfectly synchronized appliances in full communication with each other, both with certified ergonomics and usability to guarantee flawless Cook&Chill synergy.

A duo made for success.

FIRST in the industry

Click this icon on the SkyLine appliance touchscreen to discover how easy it is to use SkyDuo and experience seamless Cook&Chill processes.

Error-free simplicity

Make your daily work easier and reduce training time thanks to the intuitive panel. Color-blind friendly. Ease of use is one of the most important criteria for 4-star certification.

Strain-free

Easy opening and shutting of the door over 1.000 times a day with comfortable, ergonomically-designed wing-shaped handle. Hands-free opening with your elbow makes managing trays simpler.

Effortless loading and unloading

Better for your back and less tiring for you. The design of the door and chassis make a real difference to loading and unloading.

The perfect position

Touchscreen display and USB slots have been placed at just the right height for maximum visibility and access, using calculations based on based on the average user height worldwide.

See the real color of your food

New LED lights and correlated color temperature help in your daily tasks. Blink function alerts help users coordinate tasks.

Door shield

To simplify use and streamline workflow 20GN trays. SkyLine Oven models are fitted with integrated door shields.

30°

Door block

Extra safety thanks to special stop positions which prevent the door from swinging into the user.

Touch the sky, it's easy

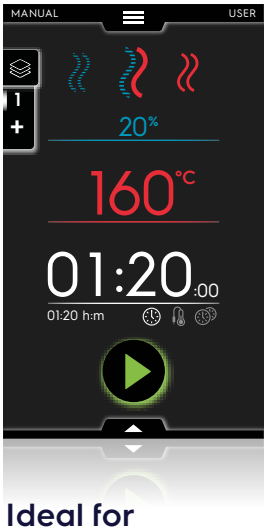


Simplify your life. **SkyLine Premium[S]** has a super-intuitive and simple to read touch screen interface designed to make your work-life easy.

Touch the simplicity

Total control at your fingertips. SkyLine Premium[S] cloud connectivity gives real time access to your appliance from any smart device.

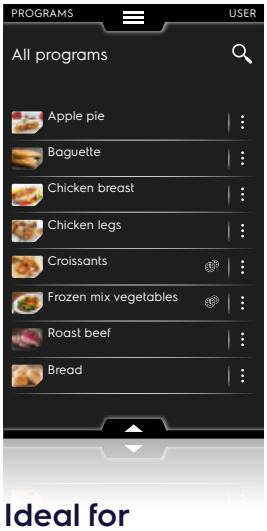
Manual mode



Ideal for demanding chefs

Unleash your creativity, personalizing each cooking cycle to fit your needs and have total control over even the smallest detail.

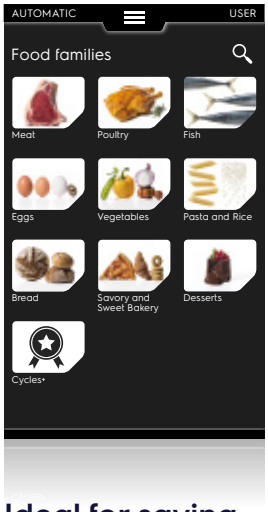
Programs mode



Ideal for repeat menus

Your food cooked to the same high standard in any SkyLine Premium[S] Oven anywhere in the world. Save and share your programs via OnE connectivity or USB key.

Automatic mode



Ideal for saving time and money

Fast, easy food quality and safety with automatically guided advanced cooking processes, 11 new special **Cycles+** and easy personalization.

Choose your cooking mode and be guided in over **30 different languages.** Color-blind friendly panel.

The path to simplicity

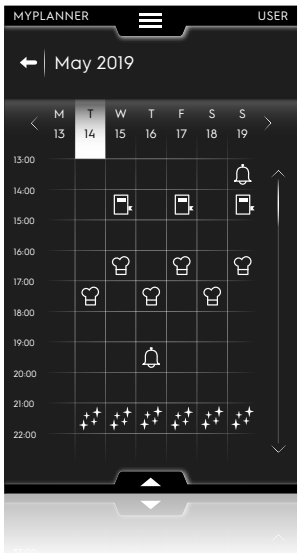
No instructions necessary, **SkyLine Premium^S** has been designed and tested by real users to guarantee simplicity of use with integrated help and self-learning technology to guide operators through every step of the cooking process.



Watch & learn

Here to help you every day

Get real time support every day directly from your SkyLine Premium^S Oven. Find the answers to your questions, access all supporting material and get the most up-to-date information about your SkyLine Premium^S Oven.



Planning made simple

Your agenda at your fingertips

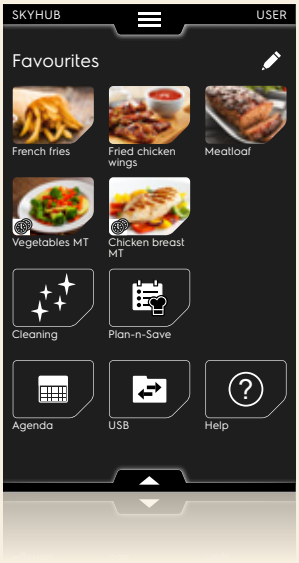
Make your life easier and workflow smoother using the **MyPlanner** functions to plan your daily work and receive personalized alerts for your tasks.

One page. One touch

Sky Hub

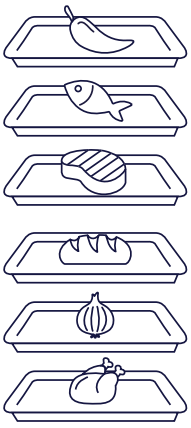
Make it easy with the all-in-one page

Group all your favorite functions on the **SkyHub homepage** to have immediate access to the features you use most.



Free your mind

Enjoy the peace of mind which comes from simplified planning and food safety compliance with SkyLine Premium[S].



Stress-free rush hours

Smoother workflow with easy planning and managing of multiple cooking cycles

Improve flexibility by planning and managing multiple cooking cycles with **MultiTimer** during rush hours (set up to 20 timers). Assign a different timer to a specific food typology for easy recognition.

Make-it-mine solutions

All user interface functions can be fully personalized: making your control panel as unique as your fingerprint.



Food safety

No compromise between cooking quality and safety with **Food Safe Control**. With the 6-sensor Multiprobe inserted, SkyLine Premium[S] automatically ensures that food has been perfectly cooked while operating in accordance with **HACCP** standards.

PATENTED*

* Food Safe Control - patent US6818865B2 and related family



Made for performance

Lamb ribs cooked with SkyLine Premium[S] using Low Temperature Cooking cycle.



OVER 40 YEARS
EXCELLENCE IN COMBI OVENS

1977

Electrolux Professional started a revolution introducing the first combi Oven to the market

2019

Electrolux Professional opens up a whole new cooking horizon: **SkyLine**

Excellence time after time

The path to culinary excellence starts with maximum precision. SkyLine Premium[S] has the technology to give you absolute control over every setting for even cooking performance, proving, baking, roasting and steaming.

The most impeccable cooking evenness ever

OptiFlow

Even cooking. Even large loads

Flawless, even results whether cooking or baking thanks to revolutionary high technology **OptiFlow** circulation system which guarantees uniform heat distribution and constant temperature in the optimized cooking chamber. Reverse fan rotation from 300 to 1500 rpm ensures exceptional cooking evenness.

Great performance comes from the perfect combination of smart technology and thoughtful design.

Scan to watch the OptiFlow cooking evenness video



Don’t wait around

Speed up cooking times

Perfect cooking performance without waiting, new SkyLine Premium^{S} has **super rapid preheating** thanks to innovative **T-Xcelerator** control.

Switching **from humid to dry** cooking conditions is faster than ever with **Dry-Xcelerator** control. A special butterfly- shaped venting valve able to exhaust up to 90 cbm of air per hour.

Take control

Precision monitoring of core food temperature

Increase productivity, guarantee food safety and minimize food shrinkage through precise real time monitoring of the exact core temperature of your food with **6-sensor probe.**

Over **15** years’ expertise in precise humidity control

Lambda sensor measures humidity **every** second, **60** times a minute, **3600** times per hour!

FIRST in the industry

Lambda sensor

Science at your service

Cooking is not just an art but a science. Our latest **Lambda sensor** provides precision real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.

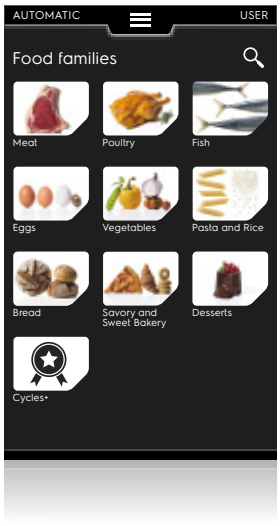


Your personal journey

Choose the way you want to cook.

Automatic mode

The best way to increase efficiency in your kitchen



Green Cooking. Greater Savings

Perfect cooking performance calculated to maximize efficiency. Minimizing consumption is better for your pocket and for the environment.

Delicious food at your fingertips

Professional cooking has never been so fast and easy. Fast, touch selection of the dish you want and easy personalization. Cooking time, temperature and cooking climate are continuously monitored and automatically adjusted.

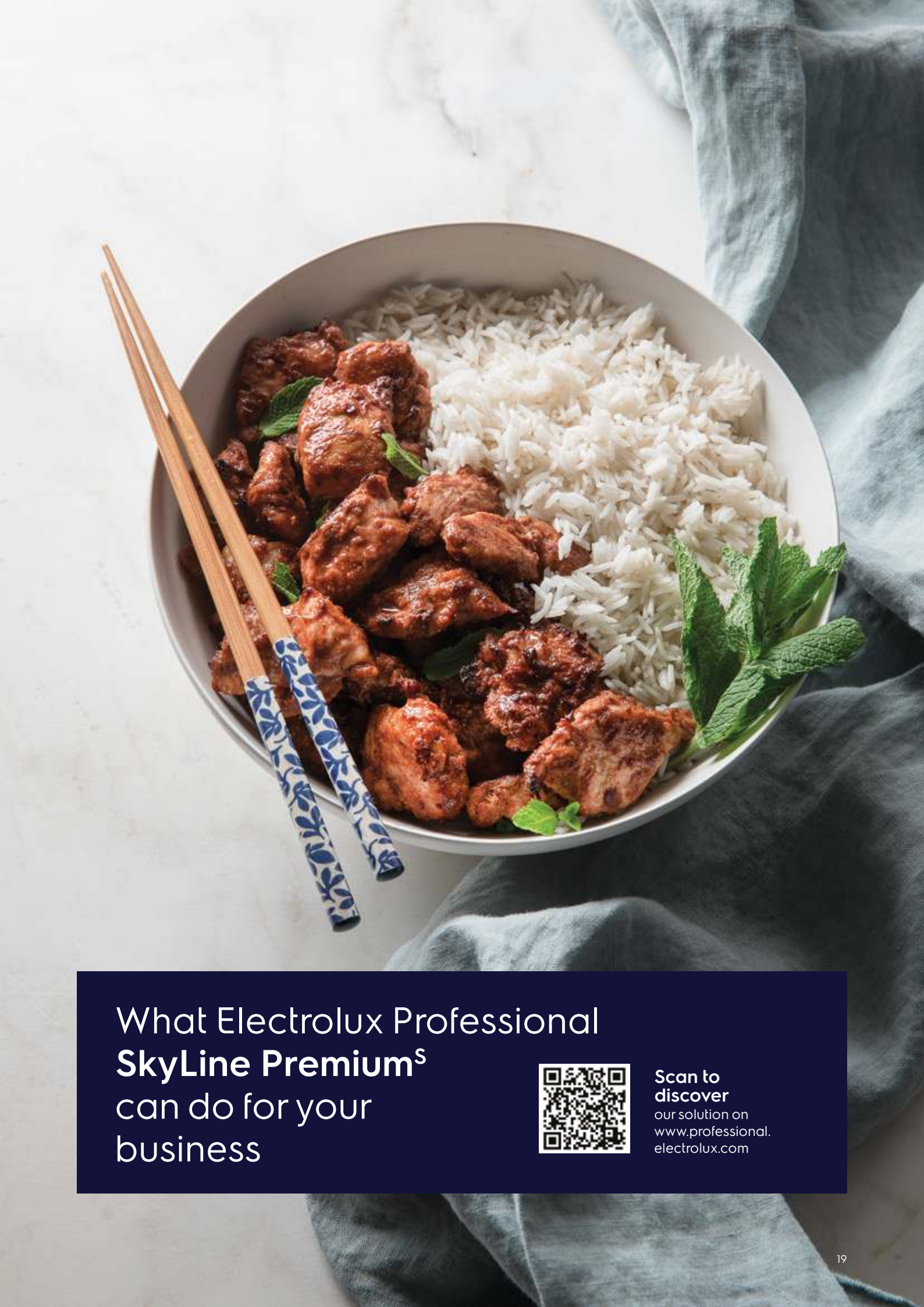


The easy path to great cooking

Just **3 simple steps** to perfectly prepare large quantities of different foods every day:

1. Choose from one of **9 food families** or **11 Cycles+**: Low Temperature Cooking, EcoDelta Cooking, Regeneration, Static Combi, Proving, Sous-vide, Advanced FSC, FSC low risk guide, FSC high risk guide, Dehydratation, Pasteurization of pasta.
2. Select the desired result.
3. Press start.

SkyLine Premium[S] is designed to work in perfect harmony with SkyLine Chill[S] for flawless Cook&Chill solutions.



What Electrolux Professional **SkyLine Premium**[S] can do for your business

Scan to discover our solution on www.professional.electrolux.com

11 ways to be special

11 dedicated **Cycles+** to expand your cooking horizons and save you time.



EcoDelta Cooking

Static Combi

Proving

FSC High Risk

Ready to serve in under 10 minutes

Regeneration

Perfect, fast regeneration of your food. SkyLine Premium[S] can have your food ready for service in just 7 minutes.

Efficiency and organization are enhanced by the Electrolux Professional Cook&Chill system: flexibility in planning, handling, storage (increased shelf-life) and regeneration.

Unique solution for every business

Static Combi

Advanced technology, classic cooking. Perfect chocolate soufflé and juicy, slowly-cooked pieces of roasted meat will never go out of fashion. Static Combi simulates static cooking using a more gentle air distribution so you can bring a taste of tradition to your menu.

Discover more about Electrolux Professional Cycles+ visit https://professional.electrolux.com/commercial-kitchen-equipment/combi-oven/

Regeneration

FSC Standard Risk

Advanced FSC

Low Temperature Cooking

Sous-vide

Pasteurization of pasta

Dehydration

Greater efficiency and profit with special Cycles+!

50% less weight loss*

Low Temperature Cooking

Low Temperature Cooking automatic procedure always guarantees top quality cooking results while halving weight loss, which means juicier, more tender and consistently-colored meat.

Low Temperature Cooking reduces the "maturing" process of fresh meat from 1 day to 1 hour.

PATENTED***

Dehydrating

SkyLine Premium[S] is perfect for quickly dehydrating fruits, vegetables, meat and fish. To preserve compactness, flavor and all the nutritional values of food, the **Dry-Xcelerator** eliminates the liquids from your ingredients by making the Oven chamber dry thanks to a combination of low temperatures and zero humidity.



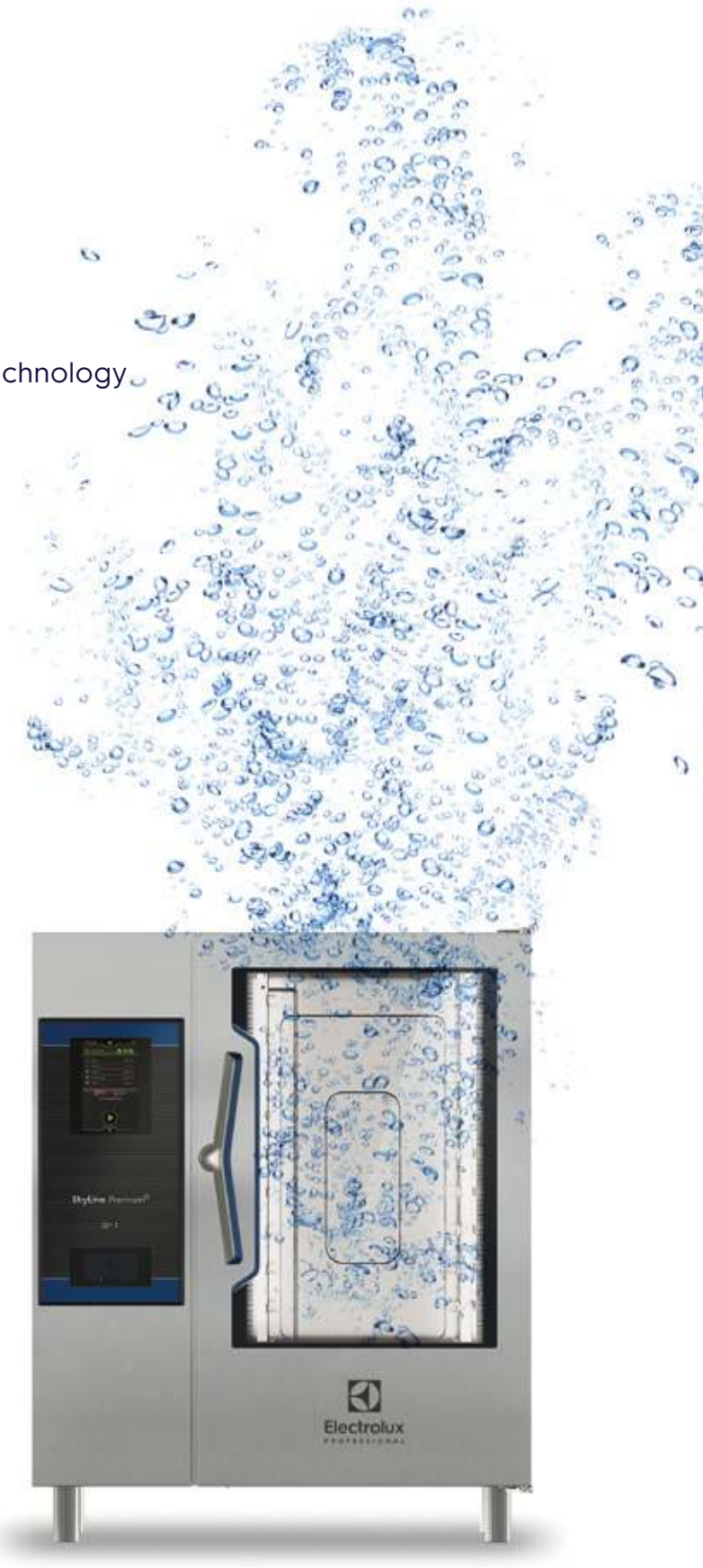
To ensure perfect results, use the Electrolux Professional dehydrating tray.

* Compared to traditional cooking cycles with SkyLine ovens.

*** LTC - patent US7750272B2 and related family

Cleaner flexibility

Flexible, undisputed cleaning with SkyClean technology and unique eco-friendly enzymatic cleaners.



up to
-15%
running costs*

Sky Clean

SkyClean is an automatic and built-in self cleaning system with integrated descaling of the steam generator.

Energy, water and detergent consumption are reduced to the lowest possible in the 4 standard cycles (54 to 180 min) and you can save even more by choosing eco-friendly Green Spirit cycles.

FIRST in the industry



Longer life and top performance of Skyline Ovens only with phosphate free Electrolux Professional chemicals.**

* Up to -15% in running cost: savings on energy, water, detergent and rinse aid calculated using SkyClean function versus equivalent cleaning cycle on previous Electrolux Professional Oven range. Data available in April 2019.

** The use of Electrolux Professional original chemicals ensures ideal performance and durability of your oven.

Now you decide which chemical - solid, liquid or enzymatic

Flexibility is key

Flawless cleaning results. New SkyLine Premium^{S} gives you unique flexibility with 3 different chemical options: **solid** for more intensive cleaning, **liquid** for greater flexibility, **enzymatic** to massively reduce your impact on the planet. These new chemicals have been developed to meet the strictest customer parameters.



96%
biodegradable

We ♡ enzymes

What's good about them?

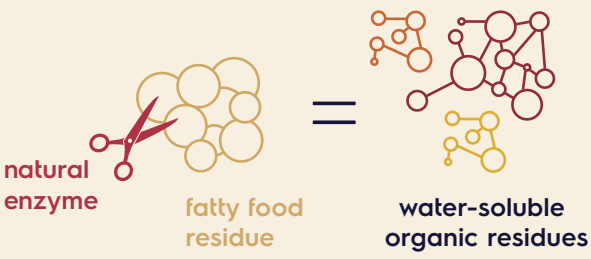
Unique 96% biodegrable*** enzymatic cleaners are **eco-friendly** and work properly even at low temperatures for a targeted cleaning.

FIRST in the industry

What are enzymes?

A natural protein produced by fermentation.

How do enzymes clean?



***Biodegradability rate: 96% in 28 days according to the OECD Test Guidelines for chemicals.

Scaled down spending

Keep SkyLine Premium^{S} working perfectly service after service. **ZeroLime** integrated descaling**** and auto-scale detector ensure long-term energy efficiency and uncompromising performance over time.

Stop & Cook in under 10 minutes

Got an unexpected customer while a cleaning cycle is in progress? No problem. Just press stop and the chamber will be fully rinsed and ready to cook again.

Plan your cleaning

Make sure daily cleaning is always done by planning and programming SkyClean. Select the right plan for you.

- **Programmable cleaning:** Decide the best time to activate SkyClean for your kitchen, save it to your agenda in MyPlanner, get alerts and monitor the cycle from any location via OnE connectivity.
- **Forced cleaning:** password-controlled cleaning ensures that programmed maintenance is always done and can be monitored remotely.

Scan to watch the SkyClean video

****available with C25 tablets.



Made for non-stop operations

OnE

What is OnE?

OnE is your **personalized application** from Electrolux Professional which gives you a complete overview of all your SkyLine Premium[S] Oven productivity. Use your OnE app to share recipes and monitor information, such as status, statistics and consumptions.

How can I get it?

Sign up for the **Essentia Service Agreement** which bests fits your business to access real time information or contact your preferred **Electrolux Professional Partner.**

Why do I need it?

OnE guides you throughout your day enabling you to make the right decision and **improve the organization** of your business.

OnE, a unique partner.
A world of benefits.

OnE, your digital assistant

Connect your SkyLine Ovens to OnE, the Electrolux Professional web platform, and gain valuable insights that will help you to optimize performance and improve efficiency of your operation.

OnE for you

24/7 real time monitoring

Electrolux Professional OnE gives you remote control over your operations like **managing recipes** to devices all across the globe in just one click or receiving **HACCP alarms** in real time.



OnE for business

Maximize profit

Electrolux Professional OnE helps you reduce consumption to a minimum and optimize the efficiency of your business.
Smart savings. Use OnE to know when your Oven is on, but not in use so you can switch it off and save energy.
Smart usage. OnE helps you see how to rationalize your productivity: you could use 2 Ovens instead of 3 outside of peak times.



OnE for non-stop operation

Increase equipment uptime

OnE helps you **plan maintenance** at just the right time, to ensure maximum uptime while reducing your costs for unexpected breakdowns.

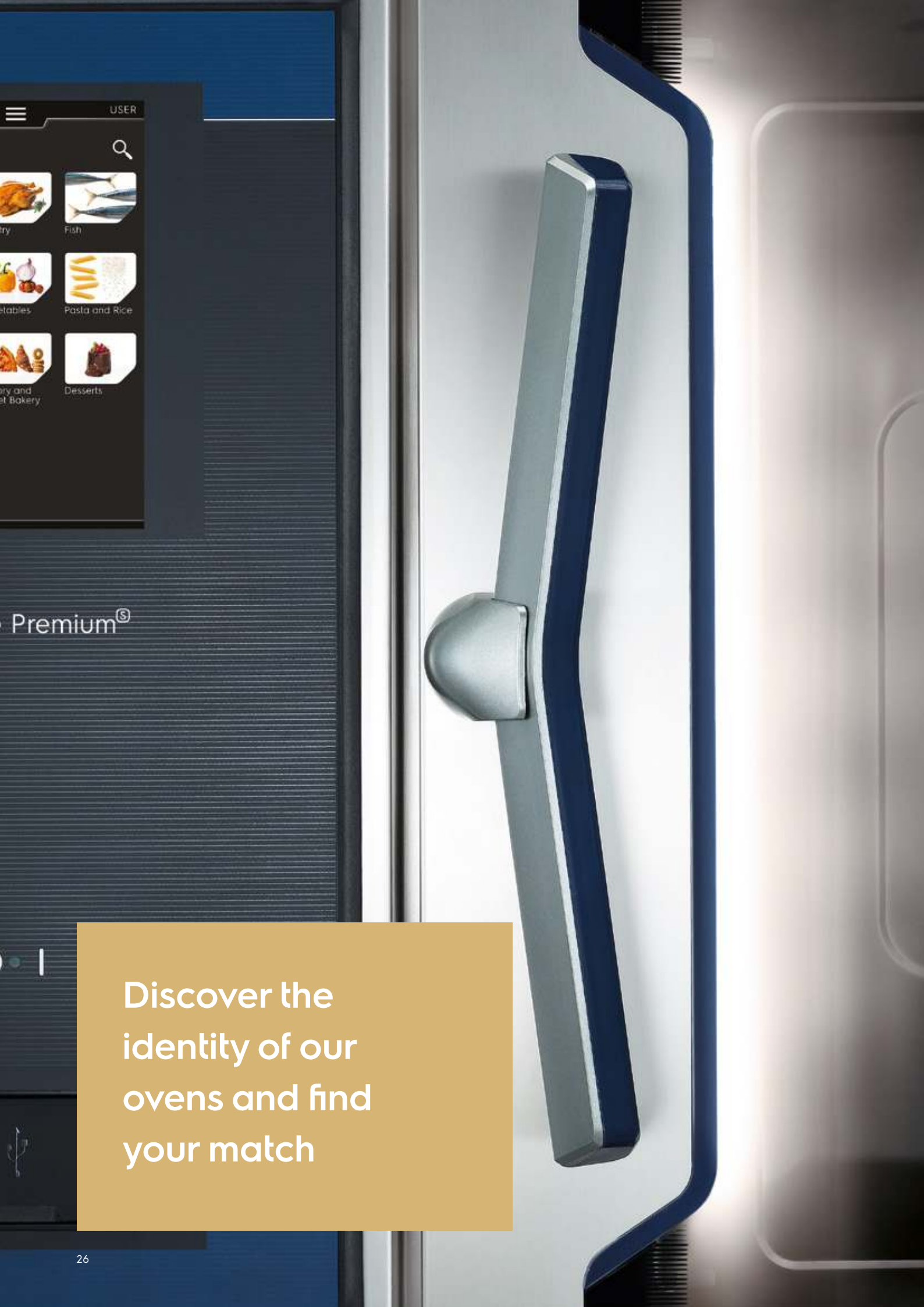
OnE knows when to alert you so **you can react quickly and increase uptime**.
For the best service ever, the same message can be sent to the Service Partner of your choice. For even more benefits subscribe to an Essentia Service Contract

OnE for performance

Boost your processes

Electrolux Professional OnE gives you the insight to **better organize your production flow**. You can improve your output quality and meet the highest quality standards.

Smart business decisions. Smart percentage statistics mean you can **monitor the quality of your food** more easily and keep your customers happy.



Discover the identity of our ovens and find your match

SkyLine Premium^{S}

Touch panel

Boiler

Triple-glass door*

Up to +10% extra profit** thanks to green efficiency technology. **SkyLine Premium^{S}** offers smart technology, unmatched usability and uncompromising, truly replicable performance.



Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.

101 humidity settings

Add variety to your cooking with **101 humidity settings** from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food

OnE connectivity ready

SkyLine Premium^{S} connectivity gives real time access to your appliance from any smart device.

Automatic mode

Simple and fast to use automatic cycles for all food types and 11 new **special cooking Cycles+**.

Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE connectivity.

OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.

6-sensor probe as standard

Precise measurement of the exact core temperature of your food.

Lambda sensor as standard

Precise real-time measurement and control over the humidity in the Oven chamber.

Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks. **Plan-n-Save** organizes your loads in the most time- and energy-efficient way possible.

FIRST in the industry **for Plan-n-Save**

SkyClean

Cut your cleaning costs up to 15%***. Flawless cleaning results, **green functions** and **automatic boiler descaling**. Flexibile choice of 3 different chemicals to serve you better: **solid, liquid or 96% biodegradable**** enzymatic.**

An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium^{S} Ovens and SkyLine Chill^{S} and viceversa. The appliances guide you through the Cook&Chill process.

OptiFlow | Sky Hub | Lambda sensor | Sky Clean | Sky Duo | Human-Centered Design | Green Spirit | FIRST in the industry

* Green version (dedicated models) thanks to the insulated triple-glass door **see page 5 ***see page 22 ****see page 23

SkyLine Premium

Digital panel

Boiler

The essential high-performance combi Oven for heavy duty kitchens. Unique in the market to offer digital panel and Lambda sensor to guarantee extra precise and real time advanced control.



Digital panel

Digital panel with unique light-guided selection simplifies every task.

11 humidity settings

Add variety to your cooking with **11 humidity settings** from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food

OnE connectivity ready

SkyLine Premium connectivity gives **real time access** to your appliance from any smart device.

Program mode

Save and share your programs via USB or OnE connectivity. 100 free programs and 4 cooking phases.

OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.

Food core temperature control probe

Exact temperature reading with single sensor probe and for extra precise choose the optional **6-sensor probe**.

Lambda sensor as standard

Precise real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.

SkyClean

Flawless cleaning results and **integrated boiler descaling.** Flexible choice of 3 different chemicals to serve you better: **solid, liquid or 96% biodegradable* enzymatic.**



OptiFlow | Lambda sensor | Sky Clean | Human-Centered Design | FIRST in the industry

*see page 23

SkyLine Pro^{S}

Touch panel

Steam injection

Outstanding performance and best in class usability for traditional cooking, SkyLine Pro^{S} is the perfect boilerless combi for your business.



Touch panel

Super-intuitive, simple-to-learn and -use touch screen interface designed to make life easy. Adapted for color blindess. Available in over 30 different languages.

11 humidity levels

Add variety to your cooking with **11 humidity levels** and high efficiency instant steam with automatic exhaust valve opening for extra crispy food

OnE connectivity ready

SkyLine Pro^{S} connectivity gives real time access to your appliance from any smart device.

Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE connectivity.

OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.

Food core temperature control probe

Exact temperature reading with single sensor probe and for extra precise choose the optional **6-sensor probe**.

Lambda sensor (optional)

Precise real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.

Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks.

SkyClean

Flawless cleaning results, **green functions**. Flexibile choice of 3 different chemicals to serve you better: **solid, liquid or 96% biodegradable* enzymatic.**

OptiFlow | Sky Hub | Lambda sensor | Sky Clean | Human-Centered Design | Green Spirit | FIRST in the industry

*see page 23

SkyLine Pro

Digital panel

Steam injection

An easy-to-use, robust, flexible partner in your kitchen. Unique in the market, offering digital panel and Lambda sensor to guarantee extra precise and real time advanced control.



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Flawless cleaning results. Flexibile choice of 3 different chemicals to serve you better: **solid, liquid or 96% biodegradable* enzymatic.**

OptiFlow | Lambda sensor | Sky Clean | Human-Centered Design | FIRST in the industry



*see page 23



Maximize your kitchen

Flexible, hygienic and safe installation, cooking and handling thanks to over 200 different dedicated accessories and consumables to help you make the most of your SkyPremium^{S}.

Scan to discover
our accessories and consumables

The path to ultimate performance

Revolutionize the way you work with stress-free, time-saving, high performance SkyLine Ovens and Blast Chillers.

Seamless communication with SkyDuo



Sky Duo

The easy path to making your kitchen even more efficient, productive and stress-free. SkyLine Premium[S] and SkyLine Chill[S]: two perfectly synchronized appliances in full communication with each other, both with certified ergonomics and usability to guarantee flawless Cook&Chill synergy.

A duo made for success.

Click this icon on the SkyLine appliance touchscreen to discover how easy it is to use SkyDuo and experience seamless Cook&Chill processes.

Scan to discover Cook&Chill experience

Take control of your business with OnE connectivity

A personalized app to simplify your life and help your business develop, **OnE connectivity** gives you real time, remote access to manage and monitor your productivity on all your connected Electrolux Professional Ovens and Blast Chillers using any smart device.

How unique SkyLine Cook&Chill can revolutionize your kitchen

A leaner workflow

More efficient and effective use of your staff and appliances through pre-preparation of large batches.

A winning match

Save money. Gain space, Experience smooth operations with a full range of accessories for banqueting and handling systems designed to perfectly fit Ovens and Blast Chillers.

FIRST in the industry

A better place to work

SkyLine are the only professional kitchen appliances in the world to have 4-star rating in ergonomics and usability.

Cut food waste

Every gram counts. SkyLine offers maximum return on your investments by extending shelf life and ensuring minimum weightloss during cooking and chilling.

Uncompromising quality

Dishes keep all their essential characteristics: flavor, texture, appearance and nutritional value are rated just the same as freshly cooked food. SkyLine makes HACCP compliance simple.

SkyLine family

Scan to see the SkyLine full range in **augmented reality**

Choose the perfect partner to start expanding your cooking horizons.



6GN 1/1
External dimensions (wxdxh)
867x775x808 mm
Electrical power - 11 kW
Gas Power - 19 kW



6GN 2/1
External dimensions (wxdxh)
1090x971x808 mm
Electrical power - 21,4 kW
Gas Power - 32 kW



10GN 1/1
External dimensions (wxdxh)
867x775x1058 mm
Electrical power - 19 kW
Gas Power - 31 kW



10GN 2/1
External dimensions (wxdxh)
1090x971x1058 mm
Electrical power - 37,4 kW
Gas Power - 47 kW



20GN 1/1
External dimensions (wxdxh)
911x865x1794 mm
Electrical power - 37,7 kW
Gas Power - 54 kW



20GN 2/1
External dimensions (wxdxh)
1162x1067x1794 mm
Electrical power - 65,4 kW
Gas Power - 100 kW



SkyLine Ovens main features



	SkyLine Premium[s] green version	
	6-10GN	20GN
COOKING MODES		
Convection cycle (25-300 °C)	x	x
Combi cycle (25-300 °C) with Lambda sensor	x	x
101 humidity settings with Lambda sensor	x	x
11 humidity settings with Lambda sensor	n.a	n.a
11 humidity settings	n.a	n.a
Steam cycle (100 °C)	x	x
Low temperature steam cycle (25-99 °C)	x	x
Super heated steam (101-130 °C)	x	x
Holding phase	x	x
100+ Automatic cooking with cooking parameters visualizion and personalization	x	x
Regeneration cycle	x	x
Low Temperature cooking (LTC)	x	x
Proving cycle	x	x
EcoDelta cycle	x	x
EcoDelta Progressive cycle	x	x
Sous-vide cycle	x	x
Static Combi cycle	x	x
Dehydration cycle	x	x
Pasteurization of pasta cycle	x	x
Food Safe Control	x	x
Advanced Food Safe Control	x	x
Automatic fast and personalized preheat	x	x
Automatic fast and personalized cool down	x	x
Multiple cooking cycles with MultiTimer function	x	x
SkyDuo process: Communication with SkyLine Blast Chillers	o	o
CHARACTERISTICS		
On/Off switch	x	x
High resolution full touch screen interface (262.000 colors) - color blind friendly panel	x	x
Digital panel with unique light-guided selection	n.a	n.a
Display readable from 12 meters	x	x
Touch screen interface in more than 30 languages	x	x
Steam generator in stainless steel	x	x
Steam generator in 316L stainless steel	o	o
High-performance direct steam injection	n.a	n.a
Cooking chamber exhaust valve control	x	x
Program library - 1.000 free program, 16-step cooking (name and picture and category)	x	x
Program library: 100 programs, 4 phases (numerical identification)	n.a	n.a






SkyLine Premium[S]		SkyLine Premium		SkyLine Pro[S]		SkyLine Pro	
6-10GN	20GN	6-10GN	20GN	6-10GN	20GN	6-10GN	vertical 20GN
x	x	x	x	x	x	x	x
x	x	x	x	n.a	n.a	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
n.a	n.a	x	x	o	o	o	o
n.a	n.a	n.a	n.a	x	x	x	x
x	x	x	x	n.a	n.a	n.a	n.a
x	x	x	x	n.a	n.a	n.a	n.a
x	x	x	x	n.a	n.a	n.a	n.a
x	x	x	x	x	x	x	x
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	x	x	n.a	n.a	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	x	x	x	x	x	x
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	n.a	n.a	o	o	n.a	n.a
x	x	n.a	n.a	n.a	n.a	n.a	n.a
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	n.a	n.a	x	x	n.a	n.a
o	o	n.a	n.a	n.a	n.a	n.a	n.a
x	x	x	x	x	x	x	x
x	x	n.a	n.a	x	x	n.a	n.a
n.a	n.a	x	x	n.a	n.a	x	x
x	x	x	x	x	x	x	x
x	x	n.a	n.a	x	x	n.a	n.a
x	x	x	x	n.a	n.a	n.a	n.a
o	o	o	o	n.a	n.a	n.a	n.a
n.a	n.a	n.a	n.a	x	x	x	x
x	x	x	x	x	x	x	x
x	x	n.a	n.a	x	x	n.a	n.a
n.a	n.a	x	x	n.a	n.a	x	x

	SkyLine Premium[S] green version	
	6-10GN	20GN
SkyHub homepage with direct access to favorite functions	x	x
Manual water injection	x	x
6 point multi-sensor probe	x	x
Standard food probe	n.a	n.a
Residual time estimation of cooking driven by probe	x	x
Simultaneous display of both pre-set and real values	x	x
OptiFlow air distribution system	x	x
Variable speed fan with motor stop (7 speed levels)	x	x
Variable speed fan with motor stop (5 speed levels)	n.a	n.a
1/2 power	x	x
Plan-n-Save function	x	x
Full personalization of the interface and download	x	x
Pause	x	x
Delayed start	x	x
HELP page for self-learning with QR-Code support	x	x
Agenda MyPlanner	x	x
Consumption visualization	x	x
Animated images to guide to operations	x	x
Built-in automatic cleaning system with solid chemical	x	x
Built-in automatic cleaning system with liquid chemical	o	o
Built-in automatic cleaning system with enzymatic chemical	o	o
Automatic descaling of the boiler	x	x
Green functions to save on running costs	x	x
Stop&Cook function in the automatic cleaning system	x	x
Forced cleaning system	x	x
Self-cleaning air-break	x	x
Automatic draining of the steam generator with automatic scale level diagnosis	x	x
Manual drain of the boiler	x	x
Automatic diagnosis system	x	x
Safety thermostat	x	x
2-phase opening to protect against steam release	o	n.a
High efficiency and low emission burners with heat exchanger	x	x
Non-Stop automatic back up mode for auto-recovery system	x	x
USB port	x	x
Download HACCP data, Programs, Automatic cooking, Setting	x	x
Integrated door shield	n.a	x
Water spray hose	x	x
Triple-glazed door with double LED lights line	x	x
Double-glazed door with LED lights line	n.a	n.a
Intermittent warning LED lighting	x	x
Wing-shaped handle with ergonomic design and hands-free opening with the elbow	x	n.a
Left hinged door opening	o	n.a
Door drip pan with automatic drain	x	x
Door stop positions at 60 ° / 110 ° / 180 °	x	x
304 AISI stainless steel panels	x	x
304 AISI stainless steel chamber	x	x

SkyLine Premium[S]		SkyLine Premium		SkyLine Pro[S]		SkyLine Pro	
6-10GN	20GN	6-10GN	20GN	6-10GN	20GN	6-10GN	vertical 20GN
x	x	n.a	n.a	x	x	n.a	n.a
x	x	x	x	x	x	x	x
x	x	o	o	o	o	o	o
n.a	n.a	x	x	x	x	x	x
x	x	n.a	n.a	x	x	n.a	n.a
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	n.a	n.a	x	x	n.a	n.a
n.a	n.a	x	x	n.a	n.a	x	x
x	x	x	x	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	x	x	x	x	x	x
o	o	o	o	o	o	o	o
o	o	o	o	o	o	o	o
x	x	x	x	n.a	n.a	n.a	n.a
x	x	n.a	n.a	x	x	n.a	n.a
x	x	x	x	x	x	x	x
x	x	n.a	n.a	x	x	n.a	n.a
x	x	x	x	n.a	n.a	n.a	n.a
x	x	x	x	n.a	n.a	n.a	n.a
x	x	x	x	n.a	n.a	n.a	n.a
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
o	n.a	o	n.a	o	n.a	o	n.a
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
n.a	x	n.a	x	n.a	x	n.a	x
x	x	o	o	o	o	o	o
n.a	n.a	o	o	o	o	o	o
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	n.a	x	n.a	x	n.a	x	n.a
o	n.a	o	n.a	o	n.a	o	n.a
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x

	SkyLine Premium^{S} green version	
	6-10GN	20GN
Seamless hygienic internal chamber with all rounded corners for easy cleaning	x	x
Removable pan rack, pitch 67 mm	x	n.a
Trolley with pan container stopper. Rounded corners. Built-in drip pan with drain	n.a	x
Tray stopper for mobile pan rack	o	x
Predisposed for GreaseOut grease drain	x	
Connectivity OnE ready	x	x
CONNECTION AND INSTALLATION, CONFORMITY MARKS		
IPX5 water protection factor	x	x
Height adjustable feet	o	x
Trolley compatibility with Electrolux Professional air-o-steam, SkyLine	n.a	x
Stacking kit: 6 on 6 GN 1/1, 6 on 10 GN 1/1, 6 on 6 GN 2/1, 6 on 10 GN 2/1, 6 GN 1/1 on BCF 6 GN 1/1	o	o
Registered design at EPO	x	x
Ergocert, 4-star ergonomic certification	x	x
ETL and hyginic standard ETL	x	x
Gas security: Gastec certification for low emission requirements	x	x
WRAS certification (models with boiler 316L)	x	x
Handbook, wiring diagrams, conformity declarations	x	x

x Standard
o Optional
n.a. Not available

SkyLine Premium[S]		SkyLine Premium		SkyLine Pro[S]		SkyLine Pro	
6-10GN	20GN	6-10GN	20GN	6-10GN	20GN	6-10GN	vertical 20GN
x	x	x	x	x	x	x	x
x	n.a	x	n.a	x	n.a	x	n.a
n.a	x	n.a	x	n.a	x	n.a	x
o	x	o	x	o	x	o	x
x		x		x		x	
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
o	x	o	x	o	x	o	x
n.a	x	n.a	x	n.a	x	n.a	x
o	o	o	o	o	o	o	o
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x
x	x	x	x	x	x	x	x

How do you want to cook?

Your food, your choice of:

7 fan speeds
3 cooking modes
100+ humidty levels
16 cooking phases
11 Cycles+.







Complete control over your creativity

Every second counts

Precise monitoring and regulation of every part of the cooking process **every second, 60 times** a minute, that means a staggering **3.600 times** an hour!



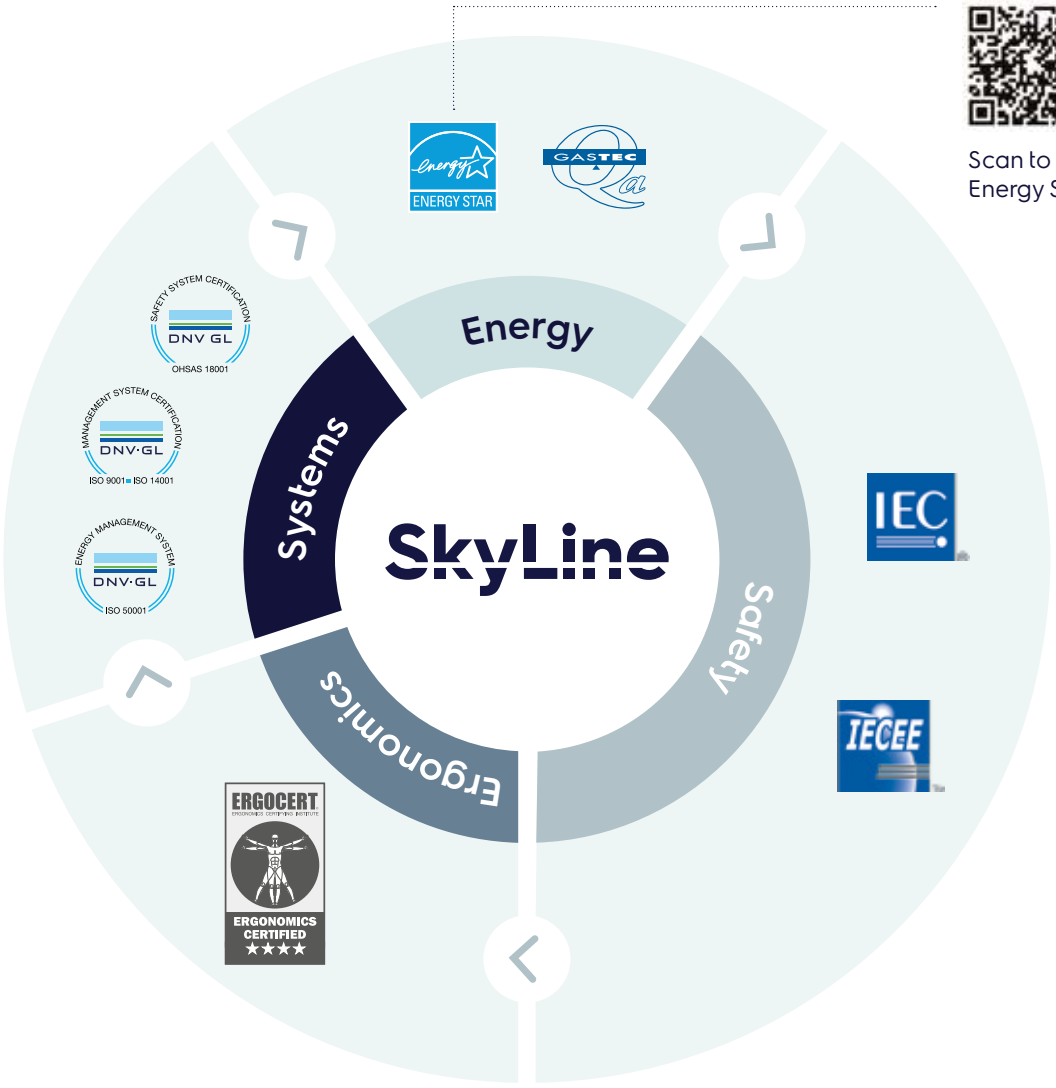






8 Recognitions & Certifications

Rigorously tested and certified in full compliance with the most stringent international standards, SkyLine Ovens are also the only ovens in the world to have 4-star certification for ergonomics and usability.



Scan to see the models Energy Star listed

ERGOCERT

"Ergonomic interventions can reduce musculoskeletal disorders (WMSDs) by **59%**, with an average decrease of **75%** in sick days and a **25%** increase in productivity."

Dr. Francesco Marcolin, CEO of ErgoCert (European Certified Ergonomist – EUR.ERG.)

GASTEC

"**Up to 50%** lower noxious emissions for a healthier working environment. Innovatively designed Electrolux Professional burners exceed Gastec* low emission requirements."

* Gastec Dutch government certification, the strictest in Europe

Certifications refer to all Ovens of the SkyLine family. For information regarding precise certifications related to specific product codes contact your local Electrolux Professional Partner.



Service agreements, you can trust

You can choose from **flexible tailored-made service packages**, according to your business needs, offering a variety of maintenance and support services.

Essentia
Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners, 10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.



Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.

Watch the video
and find out more

Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on

professional.electrolux.com

Scan the cover to see the Oven
in **augmented reality**

Excellence
with the environment in mind

- ▸ All our factories are ISO 14001-certified
- ▸ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▸ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▸ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▸ Our products are 100% quality tested by experts

The Company reserves the right to change specifications without notice. Pictures are not contractual.