

03/2020

Mod: SBES/XC-20

Production code: 228824



Combi Oven Electric Combi Oven 20GN1/1

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



228824 (DCOE201B2A0)

Combi boiler oven with digital control, 20x1/1 GN, electric, programmable, automatic cleaning

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.
- AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- HP Automatic Cleaning: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity ready.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 trolley rack 1/1 GN, 63 mm pitch.

Main Features

- Grease Collector: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- AirFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- Cooking Optimizer function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- Homepage lets the user group the favorite functions in the homepage for immediate access.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- Digital interface with LED backlight buttons with guided selection.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C - 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C - 99 °C): ideal for sous-vide, re-thermalization and delicate cooking.
Steam cycle (100 °C): seafood and vegetables.
High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- Reduced power function for customized slow cooking cycles.
- USB port to download HACCP data, share cooking programs and configurations.
USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.

APPROVAL: _____

Diamond

Combi Oven
Electric Combi Oven 20GN1/1



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Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- 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.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- IPX 5 spray water protection certification for easy cleaning.

Included Accessories

- 1 of TROLLEY WITH TRAY RACK, 20 GN 1/1, 63MM PITCH PNC 922753

Optional Accessories

- Water softener with cartridge and flow meter (high steam usage) PNC 920003 ☐
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305 ☐
- Resin sanitizer for water softener (921305) PNC 921306 ☐
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017 ☐
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036 ☐
- AISI 304 stainless steel grid, GN 1/1 PNC 922062 ☐
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171 ☐
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189 ☐
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190 ☐
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191 ☐
- Pair of frying baskets PNC 922239 ☐
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264 ☐
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266 ☐
- Grease collection tray, GN 1/1, H=100 mm PNC 922321 ☐
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens PNC 922324 ☐
- Universal skewer rack PNC 922326 ☐
- 4 long skewers PNC 922327 ☐
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338 ☐
- Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922344 ☐
- External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922345 ☐
- Multipurpose hook PNC 922348 ☐
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362 ☐
- Thermal cover for 20 GN 1/1 oven and blast chiller freezer PNC 922365 ☐
- Wall mounted detergent tank holder PNC 922386 ☐
- Dehydration tray, GN 1/1, H=20mm PNC 922651 ☐
- Flat dehydration tray, GN 1/1 PNC 922652 ☐

- Heat shield for 20 GN 1/1 oven PNC 922659 ☐
- Trolley with tray rack, 16 GN 1/1, 84mm pitch PNC 922683 ☐
- Kit to fix oven to the wall PNC 922687 ☐
- WIFI BOARD (NIU) PNC 922695 ☐
- Mesh grilling grid PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Odourless hood with fan for 20 GN 1/1 electric oven PNC 922720 ☐
- Condensation hood with fan for 20 GN 1/1 electric oven PNC 922725 ☐
- Exhaust hood with fan for 20 GN 1/1 oven PNC 922730 ☐
- Exhaust hood without fan for 20 1/1GN oven PNC 922735 ☐
- Tray for traditional static cooking, H=100mm PNC 922746 ☐
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747 ☐
- TROLLEY WITH TRAY RACK, 20 GN 1/1, 63MM PITCH PNC 922753 ☐
- TROLLEY WITH TRAY RACK, 16 GN 1/1, 80MM PITCH PNC 922754 ☐
- BANQUET TROLLEY WITH RACK HOLDING 54 PLATES FOR 20GN1/1 OVEN AND BCF, 74MM PITCH PNC 922756 ☐
- BAKERY/PASTRY TROLLEY WITH RACK HOLDING 600X400MM GRIDS FOR 20GN1/1 OVEN AND BCF, 80MM PITCH (16 RUNNERS) PNC 922761 ☐
- BANQUET TROLLEY WITH RACK HOLDING 45 PLATES FOR 20GN1/1 OVEN AND BCF, 90MM PITCH PNC 922763 ☐
- KIT COMPATIBILITY FOR AOS/EASYLINE TROLLEYS (PRODUCED TILL 2019) WITH SKYLINE/MAGISTAR COMBI OVENS 20GN1/1 PNC 922769 ☐
- KIT COMPATIBILITY FOR AOS/EASYLINE OVENS 20GN WITH SKYLINE/MAGISTAR TROLLEYS PNC 922771 ☐
- PRESSURE REDUCER PNC 922773 ☐
- Non-stick universal pan, GN 1/ 1, H=40mm PNC 925001 ☐
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002 ☐
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003 ☐
- Aluminum grill, GN 1/1 PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 ☐
- Flat baking tray with 2 edges, GN 1/1 PNC 925006 ☐
- Baking tray for 4 baguettes, GN 1/1 PNC 925007 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Non-stick universal pan, GN 1/2, H=20mm PNC 925009 ☐
- Non-stick universal pan, GN 1/2, H=40mm PNC 925010 ☐
- Non-stick universal pan, GN 1/2, H=60mm 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 ☐

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Electric Combi Oven 20GN1/1

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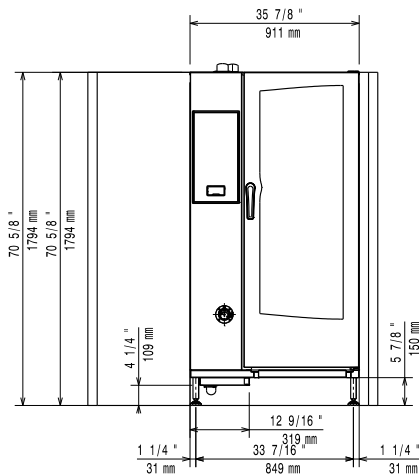
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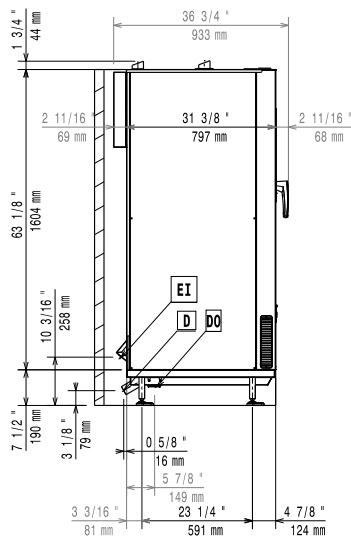


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Front



Side

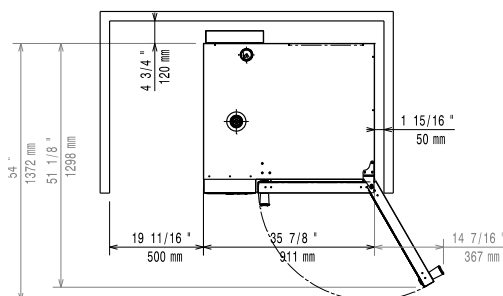


CWI1 = Cold Water inlet 1 **EI** = Electrical inlet (power)

CWI2 = Cold Water Inlet 2

D = Drain
DO = Overflow drain pipe

Top



Electric

Supply voltage:

228824 (DCOE201B2A0)

380-415 V/3N ph/50-60 Hz

Electrical power, default:

37.7 kW

Circuit breaker required

Gas

LPG:

Total thermal load:

BTU (0 kW)

Water:

Water inlet connections "CWI1-
CWI2":

3/4"

Pressure, bar min/max:

1-4.5 bar

Drain "D":

50mm

Max inlet water supply temperature:

30 °C

Chlorides:

<17 ppm

Conductivity:

>285 µS/cm

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: 5 cm rear and right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

Trays type:

20 - 1/1 Gastronorm

Max load capacity:

100 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

911 mm

External dimensions, Height:

1794 mm

External dimensions, Depth:

864 mm

Weight:

340 kg

Net weight:

340 kg

Shipping weight:

360 kg

Shipping volume:

1.83 m³

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