

03/2020

# **Mod: SDE/XC-10(230V/3)**

**Production code: 228922**



## Combi Oven Electric Combi Oven 10GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**228912 (DCOE101C2C0)**

Combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

**228922 (DCOE101C2A0)**

Combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning

### Short Form Specification

**Item No.** \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
  - AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
  - HP Automatic Cleaning: Automatic and built-in self cleaning system. 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.
  - 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 tray rack 1/1 GN, 67 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.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- 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 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.
- 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.

### 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.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

APPROVAL: \_\_\_\_\_

### Optional Accessories

- Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- 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
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- 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
- Double-step door opening kit PNC 922265
- 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
- Water nanofilter for 6 & 10 GN 1/1 ovens PNC 922342
- External reverse osmosis filter for 6 & 10 GN 1/1 ovens PNC 922343
- Multipurpose hook PNC 922348
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Thermal cover for 10 GN 1/1 oven and blast chiller freezer PNC 922364
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382
- Wall mounted detergent tank holder PNC 922386
- Tray rack with wheels, 10 GN 1/1, 65mm pitch (included) PNC 922601
- Tray rack with wheels 8 GN 1/1, 80mm pitch PNC 922602
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) PNC 922608
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610
- Open base with tray support for 6 & 10 GN 1/1 oven PNC 922612
- Cupboard base with tray support for 6 & 10 GN 1/1 oven PNC 922614
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm PNC 922615
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) PNC 922619
- Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens PNC 922620
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm PNC 922636
- Plastic drain kit for 6 & 10 GN oven, dia=50mm PNC 922637
- Trolley with 2 tanks for grease collection PNC 922638
- Grease collection kit for open base (2 tanks, open/close device and drain) PNC 922639
- Wall support for 10 GN 1/1 oven PNC 922645
- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch PNC 922648
- Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch PNC 922649
- Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1 PNC 922652
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 PNC 922653
- Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch PNC 922656
- Stacking kit for 6&10 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer PNC 922657
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661
- Heat shield for 10 GN 1/1 oven PNC 922663
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids PNC 922685
- Kit to fix oven to the wall PNC 922687
- 4 high adjustable feet for 6 & 10 GN ovens, 100-130MM PNC 922688
- Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922690
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch PNC 922694
- WIFI BOARD (NIU) PNC 922695
- Detergent tank holder for open base PNC 922699
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922702
- Wheels for stacked ovens PNC 922704
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens PNC 922709
- Mesh grilling grid PNC 922713
- Probe holder for liquids PNC 922714
- Odourless hood with fan for 6 & 10 GN 1/1 electric ovens PNC 922718
- Odourless hood with fan for 6+6 or 6+10 GN 1/1 electric ovens PNC 922722
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven PNC 922723



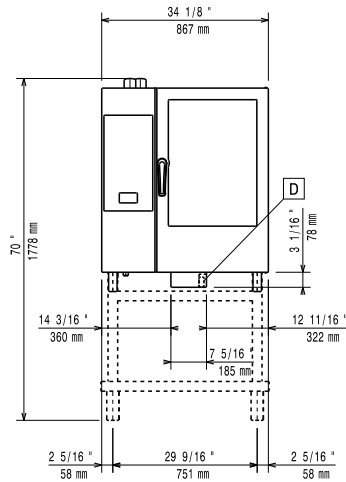
## Combi Oven Electric Combi Oven 10GN1/1

- Condensation hood with fan for stacking 6+6 or PNC 922727   
6+10 GN 1/1 electric ovens
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728
- Exhaust hood with fan for stacking 6+6 or 6+10 PNC 922732   
GN 1/1 ovens
- Exhaust hood without fan for 6&10 1/1GN PNC 922733   
ovens
- Exhaust hood without fan for stacking 6+6 or PNC 922737   
6+10 GN 1/1 ovens
- Fixed tray rack, 8 GN 1/1, 85mm pitch PNC 922741
- Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742
- 4 high adjustable feet for 6 & 10 GN ovens, PNC 922745   
230-290mm
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one PNC 922747   
side smooth, 400x600mm
- TROLLEY FOR GREASE COLLECTION KIT PNC 922752
- PRESSURE REDUCER PNC 922773
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- 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 PNC 925003   
side smooth, GN 1/1
- Aluminum grill, GN 1/1 PNC 925004
- Frying pan for 8 eggs, pancakes, hamburgers, PNC 925005   
GN 1/1
- 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
- Compatibility kit for installation on previous PNC 930217   
base GN 1/1

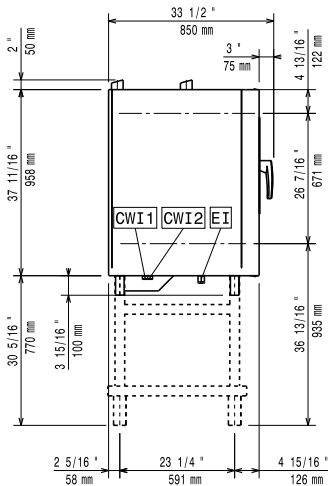


# Combi Oven Electric Combi Oven 10GN1/1

**Front**



**Side**



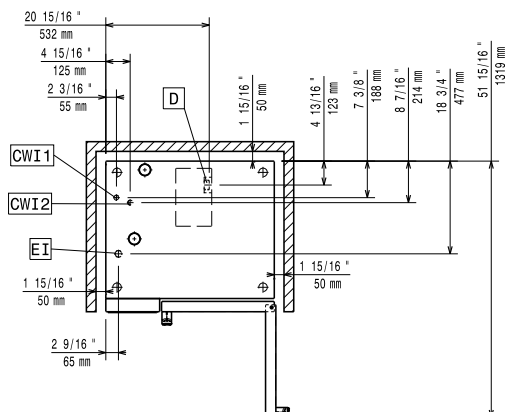
**CWI1** = Cold Water inlet 1      **EI** = Electrical inlet (power)

**CWI2** = Cold Water Inlet 2

**D** = Drain

**DO** = Overflow drain pipe

**Top**



## Electric

**Supply voltage:**

228912 (DCOE101C2C0)	220-240 V/3 ph/50-60 Hz
228922 (DCOE101C2A0)	380-415 V/3N ph/50-60 Hz

**Electrical power, default:** 19 kW

**Circuit breaker required**

## 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

**Hardness:** 5 °fH / 2.8 °dH

**Chlorides:** <10 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:** 10 - 1/1 Gastronorm

**Max load capacity:** 50 kg

## Key Information:

**Door hinges:** Right Side

**External dimensions, Width:** 867 mm

**External dimensions, Height:** 1058 mm

**External dimensions, Depth:** 775 mm

**Weight:** 134.3 kg

**Net weight:** 134.3 kg

**Shipping weight:** 159.3 kg

**Shipping volume:** 1.04 m<sup>3</sup>

**Combi Oven  
Electric Combi Oven 10GN1/1**

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

