

SkyLine Premium LPG Gas Combi Oven 10GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217863 (ECOG102B2H0)

SkyLine Premium combi boiler oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, LPG

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.
 - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
 - SkyClean: 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 tray rack 2/1 GN, 67 mm pitch.

Main Features

- 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.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- 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.
- [NOT TRANSLATED]
- [NOT TRANSLATED]
- [NOT TRANSLATED]

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

APPROVAL: _____

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 2/1 GN, 67 mm pitch.

Sustainability



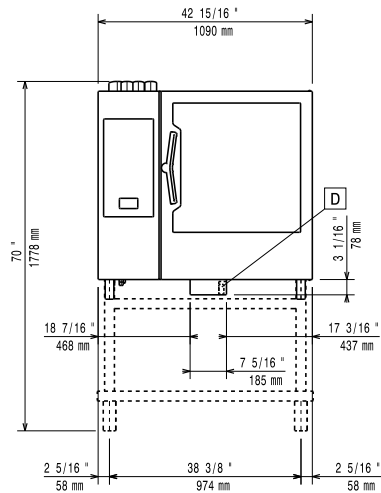
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Reduced powerfunction for customized slow cooking cycles.

Optional Accessories

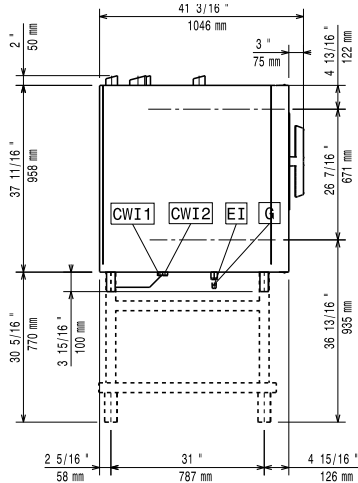
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|---|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage) | PNC 920003 | <input type="checkbox"/> | • - NOTTRANSLATED - | PNC 922390 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin | PNC 921305 | <input type="checkbox"/> | • Tray rack with wheels, 10 GN 2/1, 65mm pitch (included) | PNC 922603 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) | PNC 922003 | <input type="checkbox"/> | • Tray rack with wheels 8 GN 2/1, 80mm pitch | PNC 922604 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 2/1 oven | PNC 922605 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | <input type="checkbox"/> | • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922609 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 2/1 oven | PNC 922613 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1 | PNC 922076 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 2/1 oven | PNC 922616 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> | • External connection kit for detergent and rinse aid | PNC 922618 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1 | PNC 922175 | <input type="checkbox"/> | • Stacking kit for gas 6 GN 2/1 oven placed on gas 10 GN 2/1 oven | PNC 922625 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm | PNC 922189 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer | PNC 922627 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm | PNC 922190 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens | PNC 922631 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm | PNC 922191 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm | PNC 922636 | <input type="checkbox"/> |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm | PNC 922637 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection | PNC 922638 | <input type="checkbox"/> |
| • Double-step door opening kit | PNC 922265 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain) | PNC 922639 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <input type="checkbox"/> | • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch | PNC 922650 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens | PNC 922325 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> |
| • 6 short skewers | PNC 922328 | <input type="checkbox"/> | • Open base for 6 & 10 GN 2/1 oven, disassembled | PNC 922654 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> | • Heat shield for 10 GN 2/1 oven | PNC 922664 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm | PNC 922351 | <input type="checkbox"/> | • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 | PNC 922667 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm | PNC 922357 | <input type="checkbox"/> | • Kit to convert from natural gas to LPG | PNC 922670 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | <input type="checkbox"/> | • Kit to convert from LPG to natural gas | PNC 922671 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 2/1 oven and blast chiller freezer | PNC 922366 | <input type="checkbox"/> | • Flue condenser for gas oven | PNC 922678 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base | PNC 922384 | <input type="checkbox"/> | • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> | • Tray support for 6 & 10 GN 2/1 open base | PNC 922692 | <input type="checkbox"/> |
| | | | • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm | PNC 922693 | <input type="checkbox"/> |
| | | | • Detergent tank holder for open base | PNC 922699 | <input type="checkbox"/> |
| | | | • Mesh grilling grid | PNC 922713 | <input type="checkbox"/> |
| | | | • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> |
| | | | • Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens | PNC 922729 | <input type="checkbox"/> |
| | | | • Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens | PNC 922731 | <input type="checkbox"/> |
| | | | • Exhaust hood without fan for 6&10x2/1 GN oven | PNC 922734 | <input type="checkbox"/> |
| | | | • Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens | PNC 922736 | <input type="checkbox"/> |
| | | | • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm | PNC 922745 | <input type="checkbox"/> |

- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- - NOT TRANSLATED - PNC 922752
- - NOT TRANSLATED - PNC 922773
- - NOT TRANSLATED - PNC 922776
- 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 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
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- Compatibility kit for installation on previous base GN 2/1 PNC 930218

Front

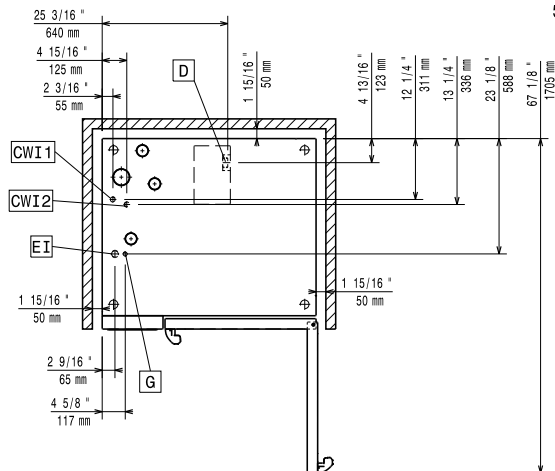


Side



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|---------------------------|-------------------------------|
| CWI1 = Cold Water inlet 1 | EI = Electrical inlet (power) |
| CWI2 = Cold Water Inlet 2 | G = Gas connection |
| D = Drain | |
| DO = Overflow drain pipe | |

Top



Electric

Supply voltage:	217863 (ECO102B2H0)	220-240 V/1 ph/50 Hz
Electrical power, default:		1.5 kW
Electrical power max.:		1.5 kW
Circuit breaker required		

Gas

Gas Power:	47 kW
Standard gas delivery:	LPG, G31
ISO 7/1 gas connection diameter:	1/2" MNPT

LPG:

Total thermal load:	160223 BTU (47 kW)
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Water:

Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-6 bar
Drain "D":	50mm
Max inlet water supply temperature:	30 °C
Chlorides:	<17 ppm
Conductivity:	>50 µS/cm
Electrolux Professional 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:

GN:	10 - 2/1 Gastronorm
Max load capacity:	100 kg

Key Information:

Door hinges:	
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	1058 mm
Net weight:	195 kg
Shipping weight:	220 kg
Shipping volume:	1.59 m ³