

## SkyLine Premium LPG Gas Combi Oven 6GN1/1

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

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

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

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

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


**217860 (ECOG61B2H0)**

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, 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 1/1 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.
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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

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 1/1 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.

### Included Accessories

- 1 of - NOT TRANSLATED - PNC 922706

### 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 ☐
- 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 ☐
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338 ☐
- 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 ☐
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382 ☐

- Wall mounted detergent tank holder PNC 922386 ☐
- - NOT TRANSLATED - PNC 922390 ☐
- Tray rack with wheels, 6 GN 1/1, 65mm pitch (included) PNC 922600 ☐
- Tray rack with wheels 5 GN 1/1, 80mm pitch PNC 922606 ☐
- Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) PNC 922607 ☐
- 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 ☐
- External connection kit for detergent and rinse aid PNC 922618 ☐
- 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 gas 6 GN 1/1 oven placed on gas 6 GN 1/1 oven PNC 922622 ☐
- Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven PNC 922623 ☐
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626 ☐
- Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser PNC 922628 ☐
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630 ☐
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base PNC 922632 ☐
- Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm PNC 922635 ☐
- 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 ☐
- Grease collection kit for open base (2 tanks, open/close device and drain) PNC 922639 ☐
- Wall support for 6 GN 1/1 oven PNC 922643 ☐
- 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 PNC 922653 ☐
- Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch PNC 922655 ☐
- Stacking kit for gas 6 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 6 GN 1/1 PNC 922660 ☐
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661 ☐
- Heat shield for 6 GN 1/1 oven PNC 922662 ☐
- Kit to convert from natural gas to LPG PNC 922670 ☐
- Kit to convert from LPG to natural gas PNC 922671 ☐
- Flue condenser for gas oven PNC 922678 ☐

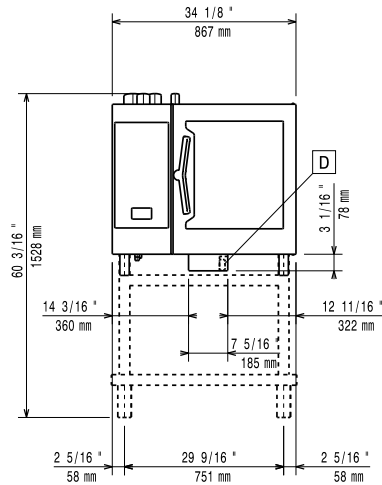
• Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 open base	PNC 922690	<input type="checkbox"/>
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 922706	<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 1/1 ovens	PNC 922728	<input type="checkbox"/>
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	<input type="checkbox"/>
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>
• Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	<input type="checkbox"/>
• Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	<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	<input type="checkbox"/>
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 922752	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 922773	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 922776	<input type="checkbox"/>
• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>
• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>
• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>
• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>
• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>
• Non-stick universal pan, GN 1/2, H=20mm	PNC 925009	<input type="checkbox"/>
• Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	<input type="checkbox"/>
• Non-stick universal pan, GN 1/2, H=60mm	PNC 925011	<input type="checkbox"/>
• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>



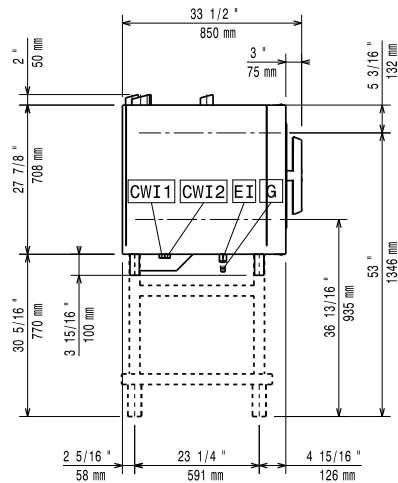
**Electrolux**  
PROFESSIONAL

## SkyLine Premium LPG Gas Combi Oven 6GN1/1

Front

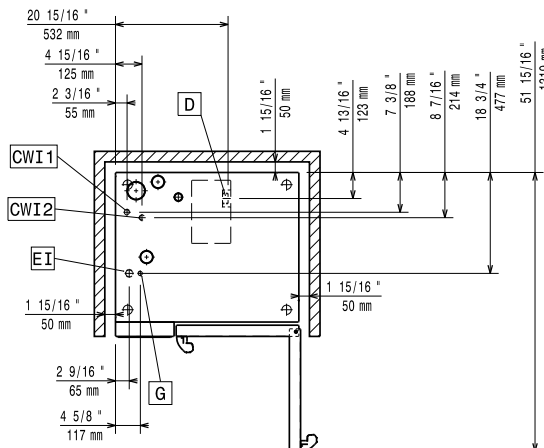


Side



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

Top



### Electric

Supply voltage: 217860 (ECOG61B2H0) 220-240 V/1 ph/50 Hz  
Electrical power, default: 1.1 kW  
Electrical power max.: 1.1 kW  
Circuit breaker required

### Gas

Gas Power: 19 kW  
Standard gas delivery: LPG, G31  
ISO 7/1 gas connection diameter: 1/2" MNPT  
Total thermal load: 64771 BTU (19 kW)

### 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: 5 cm rear and right hand sides.  
Suggested clearance for service access: 50 cm left hand side.

### Capacity:

GN: 6 - 1/1 Gastronorm  
Max load capacity: 30 kg

### Key Information:

Door hinges:  
External dimensions, Width: 867 mm  
External dimensions, Depth: 775 mm  
External dimensions, Height: 808 mm  
Net weight: 132 kg  
Shipping weight: 149 kg  
Shipping volume: 0.84 m<sup>3</sup>

### ISO Certificates

ISO Standards: 04

SkyLine Premium  
LPG Gas Combi Oven 6GN1/1

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

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