

SkyLine Premium Natural Gas Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217880 (ECOG61B2G0)

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning

225860 (ECOG61B2G6)

* NOT TRANSLATED *

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

- 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. CHAR(13)CHAR(10)Steam cycle (100 °C): seafood and vegetables. CHAR(13)CHAR(10)High temperature steam (101 °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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

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.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

APPROVAL: _____

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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).

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. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.

Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388 ☐
- - NOT TRANSLATED - PNC 920004 ☐
- 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 ☐
- - NOT TRANSLATED - PNC 922421 ☐
- - NOT TRANSLATED - PNC 922438 ☐
- 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 ☐

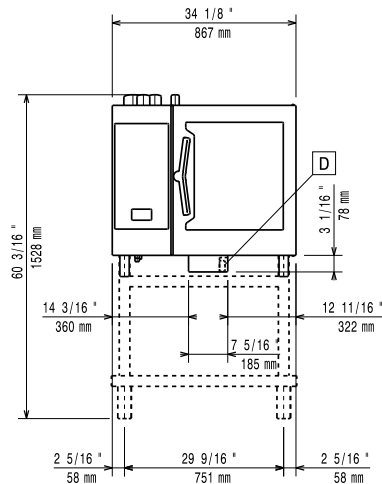


• Heat shield for 6 GN 1/1 oven	PNC 922662	<input type="checkbox"/>
• Kit to convert from natural gas to LPG	PNC 922670	<input type="checkbox"/>
• Kit to convert from LPG to natural gas	PNC 922671	<input type="checkbox"/>
• Flue condenser for gas oven	PNC 922678	<input type="checkbox"/>
• Fixed tray 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"/>

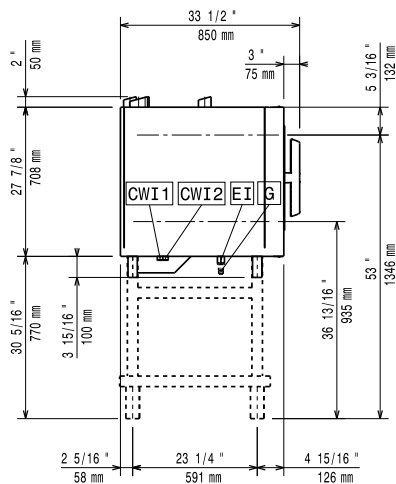
ACC_CHEM

• *NOT TRANSLATED*	PNC 0S2394	<input type="checkbox"/>
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Front

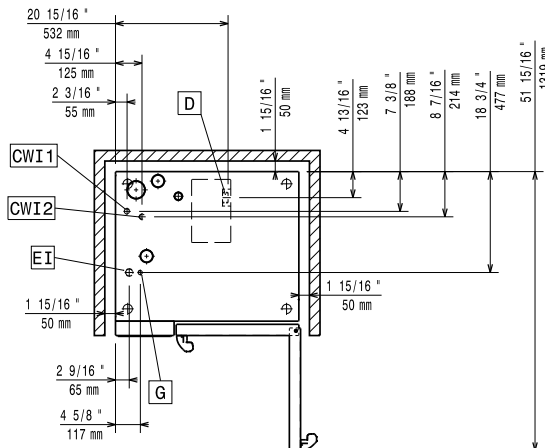


Side



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

Circuit breaker required

Supply voltage:

217880 (ECOG61B2G0) 220-240 V/1 ph/50 Hz

225860 (ECOG61B2G6) 220-230 V/1 ph/60 Hz

Electrical power max.:

1.1 kW

Electrical power, default:

1.1 kW

Gas

Total thermal load:

64771 BTU (19 kW)

Gas Power:

19 kW

Standard gas delivery:

Natural Gas G20

ISO 7/1 gas connection diameter:

1/2" MNPT

Water:

Max inlet water supply temperature:

30 °C

Water inlet "FCW" connection:

3/4"

Pressure, bar min/max:

1-6 bar

Chlorides:

<17 ppm

Conductivity:

>50 µS/cm

Drain "D":

50mm

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 (GN 1/I)

Max load capacity:

30 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

867 mm

External dimensions, Depth:

775 mm

External dimensions, Height:

808 mm

Weight:

217880 (ECOG61B2G0)

132 kg

225860 (ECOG61B2G6)

135 kg

Net weight:

217880 (ECOG61B2G0)

132 kg

225860 (ECOG61B2G6)

135 kg

Shipping weight:

217880 (ECOG61B2G0)

149 kg

225860 (ECOG61B2G6)

152 kg

Shipping volume:

0.85 m³

ISO Certificates

ISO Standards:

04