

SkyLine Pro Natural Gas Combi Oven 8 trays, 600x400mm Bakery

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



227982 (ECOG101C2GB)

SkyLine Pro combi boilerless oven with digital control, 8 400x600mm, gas, programmable, automatic cleaning, for bakery/pastry, 80mm pitch

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: 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: 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 pastry tray rack 400x600 mm, 80 mm pitch.

Main Features

- 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:-0 = no additional moisture (browning, au gratin, baking, pre-cooked food)-1-2 = low moisture (small portions of meat and fish)-3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)-5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)-7-8 = medium-high moisture (stewed vegetables)-9-10 = high moisture (poached meat and jacket potatoes)
- 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.
- SkyClean: Automatic and built-in self cleaning system. 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: 8 GN 1/1 400x600mm trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness 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.
- 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.

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).

APPROVAL:





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 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 (Registered Design at EPO).

Included Accessories

 1 of Bakery/pastry rack kit for 10 GN 1/1 PNC 922656 oven with 8 racks 400x600mm and 80mm pitch

Optional Accessories

ACC CHEM

NOTTRANSLATED
NOTTRANSLATED
PNC 0S2394
PNC 0S2395









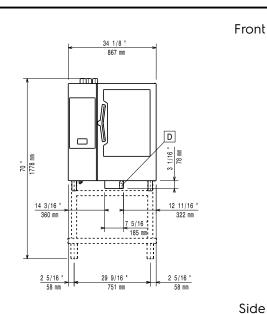


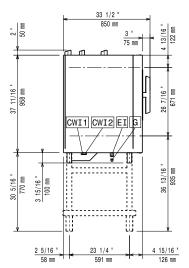






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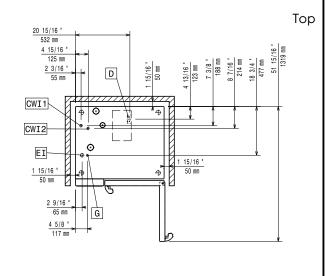




CWII Cold Water inlet 1 CWI2 Cold Water Inlet 2 ΕI Electrical inlet (power)

Gas connection

DO Overflow drain pipe



Electric

Circuit breaker required

Supply voltage: 220-240 V/1 ph/50 Hz

Electrical power max.: 1.1 kW Electrical power, default: 1.1 kW

Gas

Total thermal load: 71589 BTU (21 kW)

Gas Power: 21 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter:

1/2" MNPT

Water:

Max inlet water supply

30 °C temperature: Water inlet "FCW" connection: 3/4" Pressure, bar min/max: 1.5-6 bar Chlorides: <10 ppm Conductivity: $>50 \mu S/cm$ 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 Clearance:

right hand sides.

Suggested clearance for 50 cm left hand side. service access:

Capacity:

8 (400x600 mm) GN:

Max load capacity: 45 kg

Key Information:

Door hinges: Right Side External dimensions, Width: 850 mm External dimensions, Depth: 775 mm External dimensions, Height: 1058 mm Weight: 139 kg 139 kg Net weight: Shipping weight: 159 kg 1.06 m³ Shipping volume:

ISO Certificates

ISO Standards: 04













