

## SkyLine Pro Natural Gas Combi Oven 10GN1/1

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

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

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

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

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


**217982 (ECOG101C2G0)**

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning

**225962 (ECOG101C2G6)**

\* NOT TRANSLATED \*

### 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.
- 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: 10 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.
- 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.

### 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



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

ergonomics and usability.

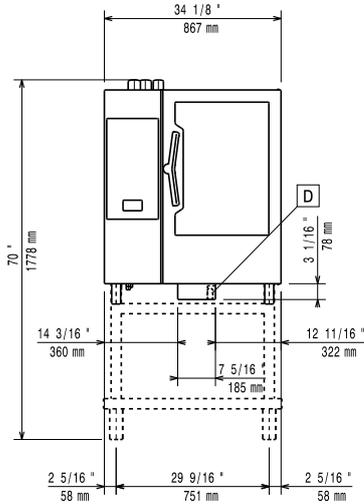
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).

## Optional Accessories

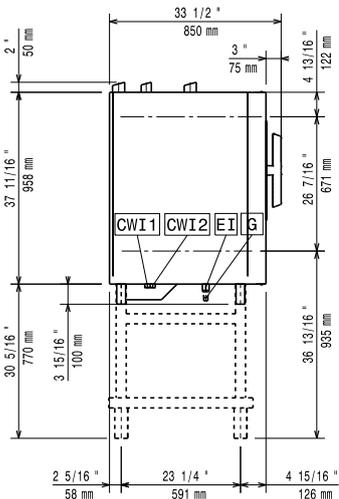
### Recommended Detergents

- \*NOT TRANSLATED\* PNC 0S2394
- C22-CLEANING TAB;100 BAGS; 1 TAB = PNC 0S2395   
65GR ADR & IMDG  
Limited Quantity

Front

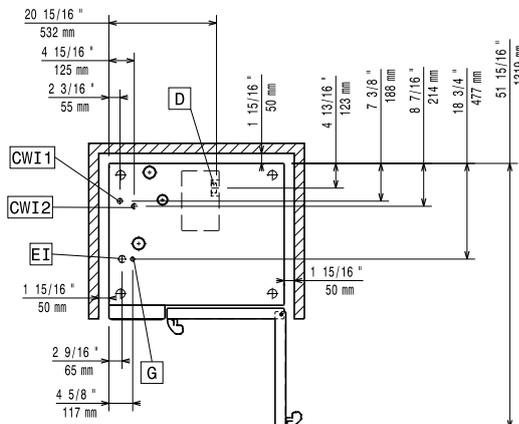


Side



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

Top



### Electric

Circuit breaker required

Supply voltage:

- 217982 (ECOG101C2G0) 220-240 V/1 ph/50 Hz
- 225962 (ECOG101C2G6) 220-230 V/1 ph/60 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

temperature:

30 °C

Water inlet connections "CWII-CWI2":

3/4"

Pressure, bar min/max:

1-6 bar

Chlorides:

<10 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:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access:

50 cm left hand side.

### Capacity:

Trays type:

10 (GN 1/1)

Max load capacity:

50 kg

### Key Information:

Door hinges:

Right Side

External dimensions, Width:

867 mm

External dimensions, Depth:

775 mm

External dimensions, Height:

1058 mm

Weight:

217982 (ECOG101C2G0) 136 kg

225962 (ECOG101C2G6) 139 kg

Net weight:

217982 (ECOG101C2G0) 136 kg

225962 (ECOG101C2G6) 139 kg

Shipping weight:

217982 (ECOG101C2G0) 154 kg

225962 (ECOG101C2G6) 157 kg

Shipping volume:

1.06 m<sup>3</sup>