SkyLine PremiumS
Natural Gas Combi Oven 6GN1/1
with 316lt boiler

217790 (ECOG61T2G1)

SkyLine PremiumS combi boiler oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316

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 recognise 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 convection 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savoury and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimises the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalise and save up to 70 variants per family.
- Cycles+:
  - Regeneration (ideal for banqueting on plate or rethermalizing on tray),
  - Low Temperature Cooking (to minimise weight loss and maximise food quality) Patented US7750272B2 and related family,
  - Proving cycle,
  - EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
  - Sous-vide cooking,
  - Static Combi (to reproduce traditional cooking from static oven),
  - Pasteurization of pasta,
  - Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),
  - Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family,
  - Advanced Food Safe Control (to drive the cooking with pasteurisation factor).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organise the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- 6-point multi sensor core temperature probe for

maximum precision and food safety.

- Automatic fast cool down and pre-heat function.
- 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 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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - colour-blind friendly panel.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimising time and efficiency (requires optional accessory).
- Pictures upload for full customisation of cooking cycles.
- Make-it-mine feature to allow full personalisation or locking of the user interface.
- SkyHub lets the user group the favourite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalised alerts for each task.
- 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).
- Training and guidance support materials are easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualisation at the end of the cycle.

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 power function for customised slow cooking

cycles.

- 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) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Plan-n-Save function organises the cooking sequence of the chosen cycles optimising the work in the kitchen from a time and energy efficiency point of view.
- Energy Star 2.0 certified product.
- Zero Waste provides chefs with useful tips for minimizing food waste.
  Zero Waste is a library of Automatic recipes that aims to:
  give a second life to raw food close to expiration date (e.g.: from milk to yogurt)
  obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale)
  promote the use of typically discarded food items (e.g.: carrot peels).

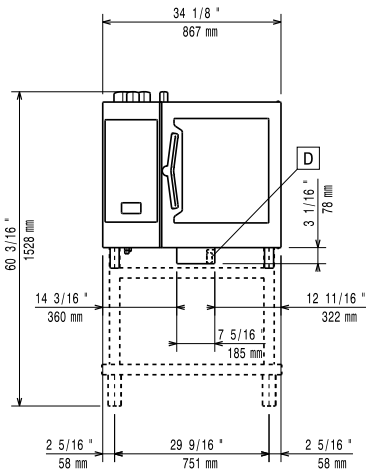## Optional Accessories
Recommended Detergents

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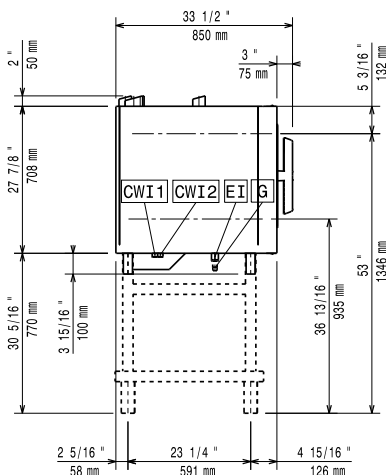 ADR & IMDG
  Limited Quantity

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

2025.06.16

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
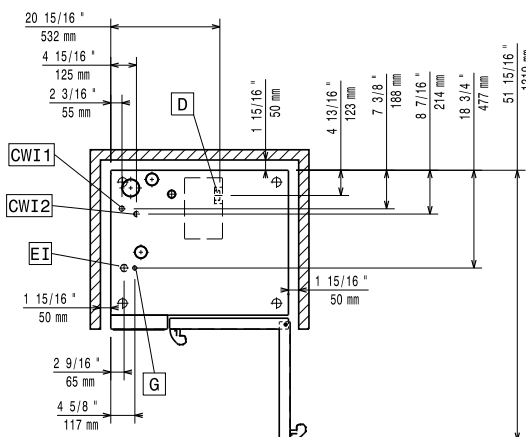
Electric

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

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:	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
Pressure, bar min/max:	1-6 bar
Chlorides:	<20 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm
Water inlet "CW" connection:	3/4"

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:	6 (GN 1/1)
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:	135 kg
Net weight:	135 kg
Shipping weight:	152 kg
Shipping volume:	0.89 m³

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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