

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

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

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

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

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

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



217890 (ECOG61B2G1)

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, boiler in AISI 316

### 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 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).
- 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.
- 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

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

cleaning.

- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### User Interface & Data Management

- 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 (Registered Design at EPO).
- Reduced power function for customised slow cooking cycles.

### Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens          | PNC 864388 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 920004 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                       | PNC 922003 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2  | PNC 922086 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                 | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm  | PNC 922321 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lengthwise ovens                                     | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> |
| • 4 long skewers  | PNC 922327 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)      | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> |

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|---|------------|--------------------------|
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base   | PNC 922382 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 922390 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 922421 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 922438 | <input type="checkbox"/> |
| • Tray rack with wheels, 6 GN 1/1, 65mm pitch (included)  | PNC 922600 | <input type="checkbox"/> |
| • Tray rack with wheels 5 GN 1/1, 80mm pitch  | PNC 922606 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven  | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 1/1 oven  | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven  | PNC 922614 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm  | PNC 922615 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid   | PNC 922618 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain)                          | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on gas 6 GN 1/1 oven  | PNC 922622 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven   | PNC 922623 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer  | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser   | PNC 922628 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens  | PNC 922630 | <input type="checkbox"/> |
| • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base   | PNC 922632 | <input type="checkbox"/> |
| • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm  | PNC 922635 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922637 | <input type="checkbox"/> |
| • Grease collection kit for open base (2 tanks, open/close device and drain)  | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 6 GN 1/1 oven  | PNC 922643 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 1/1 oven, disassembled  | PNC 922653 | <input type="checkbox"/> |
| • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch  | PNC 922655 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer                                       | PNC 922657 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1  | PNC 922660 | <input type="checkbox"/> |

• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>	• C22-CLEANING TAB;100 BAGS; 1 TAB = 65GR ADR & IMDG Limited Quantity	<input type="checkbox"/>
• 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, 150-200mm	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"/>		

### Recommended Detergents

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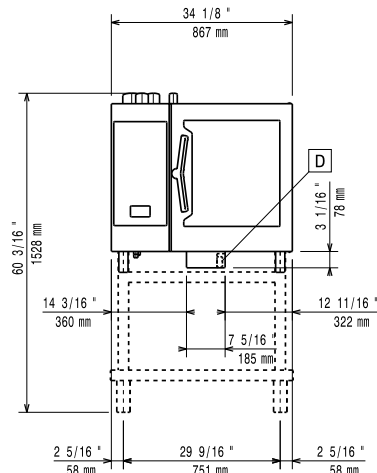
SkyLine Premium  
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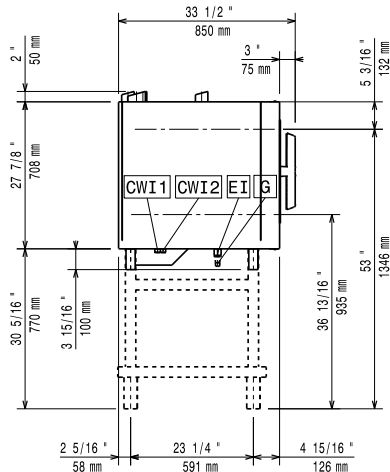
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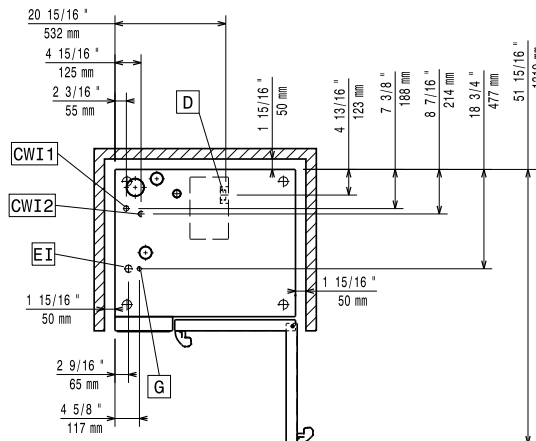


Side



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

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  
**Water inlet connections "CWI1-CWI2":** 3/4"  
**Pressure, bar min/max:** 1-6 bar  
**Chlorides:** <20 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:** 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:** 132 kg  
**Net weight:** 132 kg  
**Shipping weight:** 145 kg  
**Shipping volume:** 0.89 m<sup>3</sup>