

SkyLine Premium Natural Gas Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217891 (ECOG62B2G1)

SkyLine Premium combi boiler oven with digital control, 6x2/1GN, 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 2/1 or 12 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 2/1 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"/>	• Grease collection tray, GN 2/1, H=60 mm	PNC 922357	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 920004	<input type="checkbox"/>	• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<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"/>	• Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>	• Wall mounted detergent tank holder	PNC 922386	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 922390	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 922421	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 2/1	PNC 922076	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 922438	<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"/>	• Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	<input type="checkbox"/>	• Tray rack with wheels, 5 GN 2/1, 80mm pitch	PNC 922611	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>	• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	<input type="checkbox"/>
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	<input type="checkbox"/>	• Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616	<input type="checkbox"/>
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	<input type="checkbox"/>	• Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding 5xGN 2/1 trays	PNC 922617	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<input type="checkbox"/>	• External connection kit for detergent and rinse aid	PNC 922618	<input type="checkbox"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>	• Stacking kit for gas 6X2/1 GN oven on gas 6&10X2/1 GN oven	PNC 922624	<input type="checkbox"/>
• Double-step door opening kit	PNC 922265	<input type="checkbox"/>	• Stacking kit for gas 6 GN 2/1 oven placed on gas 6 GN 2/1 oven	PNC 922625	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<input type="checkbox"/>	• Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer	PNC 922627	<input type="checkbox"/>
• Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens	PNC 922325	<input type="checkbox"/>	• Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser	PNC 922629	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>	• Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	<input type="checkbox"/>
• 6 short skewers	PNC 922328	<input type="checkbox"/>	• Riser on feet for stacked 2x6 GN 2/1 ovens	PNC 922633	<input type="checkbox"/>
• Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)	PNC 922338	<input type="checkbox"/>	• Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm	PNC 922634	<input type="checkbox"/>
• Multipurpose hook	PNC 922348	<input type="checkbox"/>	• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	<input type="checkbox"/>	• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>
			• Trolley with 2 tanks for grease collection	PNC 922638	<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 2/1 oven	PNC 922644	<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 2/1 oven, disassembled	PNC 922654	<input type="checkbox"/>
			• Heat shield for 6 GN 2/1 oven	PNC 922665	<input type="checkbox"/>
			• Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1	PNC 922666	<input type="checkbox"/>
			• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	<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, 5 GN 2/1, 85mm pitch	PNC 922681	<input type="checkbox"/>
			• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>
			• Tray support for 6 & 10 GN 2/1 open base	PNC 922692	<input type="checkbox"/>

- 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm PNC 922693 ☐
- Detergent tank holder for open base PNC 922699 ☐
- Tray rack with wheels, 6 GN 2/1, 65mm pitch (included) PNC 922700 ☐
- - NOT TRANSLATED - PNC 922706 ☐
- Mesh grilling grid PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens PNC 922729 ☐
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922731 ☐
- Exhaust hood without fan for 10x2/1 GN oven PNC 922734 ☐
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922736 ☐
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745 ☐
- Tray for traditional static cooking, H=100mm PNC 922746 ☐
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747 ☐
- - NOT TRANSLATED - PNC 922752 ☐
- - NOT TRANSLATED - PNC 922773 ☐
- - NOT TRANSLATED - PNC 922776 ☐
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000 ☐
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001 ☐
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002 ☐
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003 ☐
- Aluminum grill, GN 1/1 PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 ☐
- Flat baking tray with 2 edges, GN 1/1 PNC 925006 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Compatibility kit for installation on previous base GN 2/1 PNC 930218 ☐

Recommended Detergents

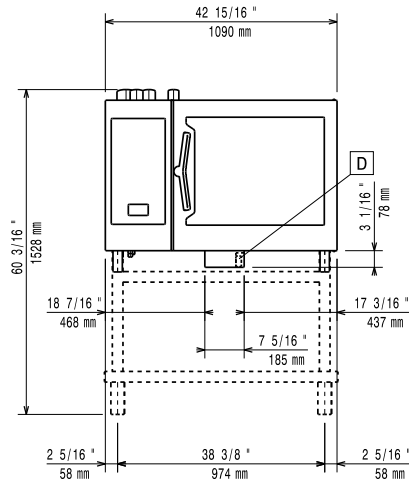
- *NOT TRANSLATED* PNC 0S2394 ☐
- C22-CLEANING TAB;100 BAGS; 1 TAB = 65GR ADR & IMDG PNC 0S2395 ☐
- Limited Quantity



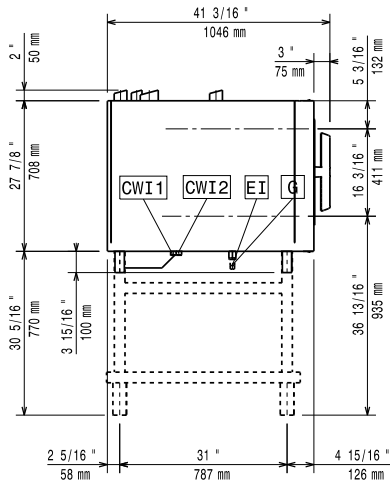
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Front

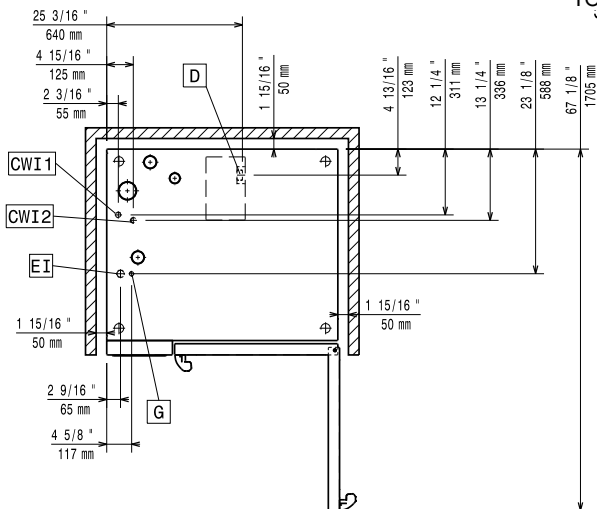


Side



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.: 1.5 kW
 Electrical power, default: 1.5 kW

Gas

Total thermal load: 109088 BTU (32 kW)
 Gas Power: 32 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: 5 cm rear and right hand sides.
 Suggested clearance for service access: 50 cm left hand side.

Capacity:

Trays type: 6 (GN 2/1)
 Max load capacity: 60 kg

Key Information:

Door hinges: Right Side
 External dimensions, Width: 1090 mm
 External dimensions, Depth: 971 mm
 External dimensions, Height: 808 mm
 Weight: 173 kg
 Net weight: 173 kg
 Shipping weight: 196 kg
 Shipping volume: 1.28 m³

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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.

2025.05.07