ITEM #	
MODEL #	
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219685 (ECOG202K3O0)

SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V -**BOILERLESS**

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage, IPX5, ETL, EnergyStar, Ergocert

- BOILERLESS
- OptiFlow: air distribution system with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 2 Cooking modes: Programs, Manual
- Special functions: MultiTimer cooking, Plan-n-Save, SkyHub homepage, agenda MyPlanner, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Includes (10) 922076 stainless steel grids
- Includes (1) 922757 trolley

Main Features

AIA#

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener (11 settings)
- Dry, hot convection cycle (77 °F 575 °F/25°C 300 °C): ideal for convection cooking.
- 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 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 organize the menu. 16-step cooking programs also available.
- MultiTimer: Special feature to manage up to 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- Reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Picture Management: upload full customized images of cooking cycles or food items
- Automatic cool-down and pre-heat function
- Different chemical options available: solid (phosphatefree), liquid (requires optional accessory).
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible on screen
- SkyHub:customizable homepageto allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- GreaseOut: predisposed for integrated grease drain and collection for safer operations (dedicated base as optional accessory).
- 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).
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Data Analytics: automatic consumption visualization at the end of the cycle.
- 6-point multi sensor core temperature probe for maximum precision and food safety.

APPROVAL:



performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

Construction

- 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.
- Supplied with one full-size sheet trolley, 2 1/2" pitch.
- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.

Sustainability



PNC 920003

- Human centered design: with 4-star certification for ergonomics and usability.
- Door handle: ergonomic wing-shaped design for handsfree door opening with elbow, to allow simple trays management (Registered Design at EPO).
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- SkyClean: Automatic self cleaning system with integrated descaling of the steam boiler. 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: the oven organizes the sequence of the chosen cooking cycles to optimize the processes in the kitchen reduxing time and energy consumption.

Included Accessories

- 10 of Aisi 304 stainless steel grid (18" x PNC 922076 26")
- 1 of 20 Tray Rack Trolley, Full Sheet Pans, 2 ½" (63mm) pitch for 202 ovens and blast chillers

Optional Accessories

• Water softener with cartridge STEAM

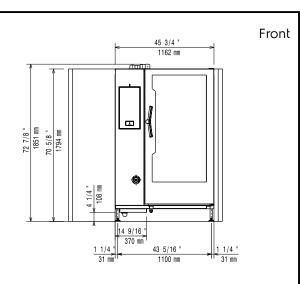
1200		
• Automatic water softener for oven	ns PNC 921305	
 Pair of half size oven racks, type 3 stainless steel 	504 PNC 922017	
 Chicken racks, pair (2) (fits 8 chick per rack) 	ens PNC 922036	
• Single 304 stainless steel grid (12" 20")	x PNC 922062	
 External side spray unit 	PNC 922171	
 Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" 		
 Perforated baking tray, made of perforated aluminum, 16" x 24" 	PNC 922190	
 Baking tray, made of aluminum 16' 24" 	" x PNC 922191	
 Pair of frying baskets 	PNC 922239	
• Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)	er PNC 922266	
 USB Probe for sous-vide cooking for Touchline ovens) 	(only PNC 922281	
 Universal skewer pan for ovens (TANDOOR) 	PNC 922326	

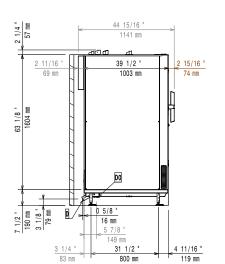
 Skewers for ovens, (6) 14" short (TANDOOR) 	PNC 922328	
Smoker for ovens	PNC 922338	
Multipurpose hook	PNC 922348	
• Grid for 8 whole ducks (1.8KG, 4LBS) -	PNC 922362	$\overline{\Box}$
GN 1/1		
 Thermal blanket for 202 oven (trolley not included) 	PNC 922367	
HOLDER FOR DETERGENT TANK - WALL MOUNTED	PNC 922386	
 USB SINGLE POINT PROBE 	PNC 922390	
 External connection kit for detergent and rinse aid 	PNC 922618	
 Dehydration tray, (12" x 20"), H=2/3" 	PNC 922651	
 Flat dehydration tray, (12" x 20") 	PNC 922652	
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Heat shield for 202 combi oven	PNC 922658	
 Kit to convert from natural gas to LPG 	PNC 922670	
 Kit to convert from LPG to natural gas 	PNC 922671	
 Flue condenser for gas oven 	PNC 922678	
• Trolley with tray rack, 202 combi oven, h=85mm (3 1/3")	PNC 922686	
Kit to fix oven to the wall	PNC 922687	
4 flanged feet for 201 and 202 combi	PNC 922707	$\overline{\Box}$
ovens , 2", 100-130mm (4"-5")	FINC 922/0/	_
 Mesh grilling grid (12" x 20") 	PNC 922713	
	PNC 922713	
Probe holder for liquids		
 Holder for trolley handle (when trolley is in the oven) for 201 and 202 combi ovens 	PNC 922743	
Tray for traditional static cooking, H=100mm (12' x 20")	PNC 922746	
 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747	
• 20 Tray Rack Trolley, Full Sheet Pans, 2	PNC 922757	
½" (63mm) pitch for 202 ovens and blast chillers		
• 16 Tray Rack Trolley, Full Sheet Pans, 3"	PNC 922758	
(80mm) pitch for 202 ovens and blast chillers		
• 202 Banquet trolley for oven and blast	PNC 922760	
chiller for 92 plates holding , 3.3 " (85mm) pitch		
• BAKERY/PASTRY TROLLEY FOR 20 GN	PNC 922762	
2/1 OVEN - 16 RACKS 400X600MM -		
80MM PITCH		_
 201 Banquet trolley for combi and blast chiller for 116 plates holding, 2.5" 66mm 	PNC 922/64	
pitch	DNIC 000770	
KIT COMPATIBILITY FOR AOS/ EASYLINE TROULEYS (PRODUCED)	PNC 922770	
EASYLINE TROLLEYS (PRODUCED TILL 2019) WITH SKYLINE/MAGISTAR COMBI OVENS 20GN2/1		
KIT COMPATIBILITY FOR AOS/	PNC 922771	
EASYLINE OVENS 20GN WITH SKYLINE/MAGISTAR TROLLEYS	FINC 722//1	_
WATER INLET PRESSURE REDUCER	PNC 922773	
		_
• Extension for condensation tube, 37cm		
• Non-stick universal pan (12" x 20" x 1 1/2")	PNC 925001	
 Non-stick universal pan (12" x 20" x 2 1/2") 	PNC 925002	
 Frying griddle double sided (ribbed/ smooth) 12" x 20" 	PNC 925003	
• Aluminum combi oven grill (12" x 20")	PNC 925004	



•	Egg fryer for 8 eggs (12" X 20")	PNC 925005	
•	Flat baking tray with 2 edges (12" x 20")	PNC 925006	
•	Potato baker GN 1/1 for 28 potatoes (12"X20")	PNC 925008	







CWI1 = Cold Water inlet

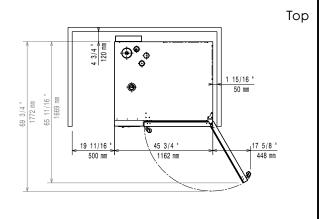
EI = Electrical connection

CWI2 = Cold Water Inlet 2

G = Gas connection

D = Drain

DO = Overflow drain pipe



Electric

Supply voltage: 120 V/1 ph/60 Hz

Electrical power, default: 2.5 kW
Electrical power, max: 2.5 kW

Maximum Over-Current

Protection (MOP): 0A

Gas

Static Pressure:

219685 (ECOG202K3O0) < 10" WC **Gas Power:** 82.5 kW

Standard gas delivery: Natural Gas G20

Dynamic Pressure: 7" WC

ISO 7/1 gas connection

diameter: 1" MNPT

Electrolux Professional does not recommend the use of a GFCI outlet. If a GFCI outlet is required by code, a commercial GFCI with a trip rating of 20 mA must be used.

Water:

Side

Water Cold Supply

Connection: 3/4"
Cold Water Inlet Connection: 3/4" GHT

Pressure: 15-87 psi (1-6 bar)

Drain "D": 2" (50 mm)

Max inlet water supply

temperature: 86°F (30°C)
Chlorides: <17 ppm
Conductivity: >50 µS/cm
Water inlet cold 1: unfiltered
Water inlet cold 2: filtered

Electrolux Professional recommends the use of treated water, based on the water specs listed. Refer to manual for details

Installation:

Clearance: 2 in (5 cm) rear

Clearance: and right hand sides.

Suggested clearance for

service access: 20 in (50 cm) left hand side.

Capacity:

Max load capacity: 440 lbs (200 kg)
Full-size sheet pans: 20 - 18" X 26"

Key Information:

Door hinges:

45 3/4" (1162 mm) External dimensions, Width: External dimensions, Depth: 42 " (1066 mm) External dimensions, Height: 70 5/8" (1794 mm) Net weight: 786 lbs (356.5 kg) 47 1/4" (1200 mm) Shipping width: Shipping depth: 45 1/4" (1150 mm) Shipping height: 79 1/8" (2010 mm) Shipping weight: 870 lbs (394.5 kg) 97.94 ft3 (2.77 m3) Shipping volume:

ISO Certificates



ISO 9001; ISO 14001; ISO 45001; ISO 50001

ISO Standards:

Sustainability

Current consumption: 20.8 Amps



