Electrolux PROFESSIONAL

SkyLine PremiumS Natural Gas Boiler Combi Oven 62 120V

ITEM #

MODEL #

NAME #

SIS #

AIA #

219781 (ECOG62T3O0) SKYLINE PremiumS 6 FULL SHEET PANS (18" X 26") TOUCH-GAS 120V-BOILER

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage, IPX5, ETL, EnergyStar, Ergocert
- Built-in BOILER (in s/s 316L) with Lambda Sensor
- OptiFlow: air distribution system with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 3 Cooking modes: Automatic, Programs, Manual
- Special functions: MultiTimer cooking, Plan-n-Save, SkyHub homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, 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 (3) 922076 stainless steel grids

Main Features

- Built-in steam generator: Boiler in AISI 316 steel for highly precise humidity and temperature control according to the chosen settings.
- Lambda Sensor: Real humidity control of +-1% for automatic quantity and size of food recognition to guarantee consistent cooking results
- Dry, hot convection cycle (77 °F - 575 °F/25 °C - 300 ° C): ideal for convection cooking.
- Combi cycle (77 °F - 575 °F/25 °C - 300 °C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- Steam cycle (77 °F - 266°F/25 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Automatic Cooking Mode: includes 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert) with 100+ different pre-installed variations. The Automatic Sensory Phase of the oven optimizes the cooking process according to the size, quantity and type of food loaded in the oven. Real-time monitoring of cooking parameters. Personalize and save up to 70 variations per food family.
- Cycles+: Regeneration (ideal for banqueting on plate or rethermalizing on tray
  -Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family
  - Proving cycle
  - EcoDelta cooking, cooking with the difference between the food probe core temperature of the food and the cooking cavity
  - 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 and Advanced Food Safe Control: to automatically monitor safely the cooking process in compliance with HACCP hygienic standards or drive cooking with pasteurization factor Patented US6818865B2 and related family
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Picture Management: upload full customized images of cooking cycles or food items

APPROVAL:

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- Automatic 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 operations (dedicated base as optional accessory).
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 full sheet pans or 12 half sheet/hotel pans.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

Construction

- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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 6 tray rack for full size pans, 2 2/3" pitch.

User Interface & Data Management

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- SkyDuo: Oven and Blast Chiller automatic communication to guide the user through the cook&chill process by creating a safe controlled environment to optimize time and efficiency (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
- 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.
- Data Analytics: automatic consumption visualization at the end of the cycle.

Sustainability

- Human centered design: with 4-star certification for ergonomics and usability.
- Door handle: ergonomic wing-shaped design for hands-free 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.
- Energy Star 2.0 certified product.

Included Accessories

• 3 of Aisi 304 stainless steel grid (18" x 26")	PNC 922076

Optional Accessories

• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	❑
• Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)	PNC 920004	❑
• Caster kit for base for 61, 62, 101 and 102 oven bases only	PNC 922003	❑
• Pair of half size oven racks, type 304 stainless steel	PNC 922017	❑
• Chicken racks, pair (2) (fits 8 chickens per rack)	PNC 922036	❑
• Single 304 stainless steel grid (12" x 20")	PNC 922062	❑
• Aisi 304 stainless steel grid (18" x 26")	PNC 922076	❑
• External side spray unit	PNC 922171	❑
• Pair of 304 stainless steel full-size grids (18" x 26")	PNC 922175	❑
• Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"	PNC 922189	❑
• Perforated baking tray, made of perforated aluminum, 16" x 24"	PNC 922190	❑
• Baking tray, made of aluminum 16" x 24"	PNC 922191	❑
• Pair of frying baskets	PNC 922239	❑
• Pastry grid 16" x 24"	PNC 922264	❑
• Double-click closing catch for oven door	PNC 922265	❑
• Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)	PNC 922266	❑
• USB Probe for sous-vide cooking (only for Touchline ovens)	PNC 922281	❑
• Kit universal skewer rack & (6) long skewer ovens (TANDOOR)	PNC 922325	❑
• 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	❑
• 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM	PNC 922351	❑
• Grease collection tray (2 2/5") for 62 and 102 ovens	PNC 922357	❑
• Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1	PNC 922362	❑
• HOLDER FOR DETERGENT TANK - WALL MOUNTED	PNC 922386	❑
• USB SINGLE POINT PROBE	PNC 922390	❑
• Slide-in rack with handle for 62, and 102 combi oven	PNC 922605	❑

- 5 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 62 ovens PNC 922611 ❑
- Open base with tray support for 62 &102 combi oven PNC 922613 ❑
- Cupboard base with tray support for 62 & 102 combi oven PNC 922616 ❑
- - NOT TRANSLATED - PNC 922617 ❑
- External connection kit for detergent and rinse aid PNC 922618 ❑
- Stacking kit for gas 62/62 combi ovens PNC 922624 ❑
- Stacking kit for gas 62 combi oven placed on 102 gas combi oven PNC 922625 ❑
- Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. PNC 922627 ❑
- Trolley for mobile rack for 2 stacked 62 combi ovens on riser PNC 922629 ❑
- Trolley for mobile rack for 62 on 62 or 102 combi ovens PNC 922631 ❑
- Riser on feet for 2 stacked 61 combi ovens PNC 922633 ❑
- Riser on wheels for 2 stacked 62 combi ovens, height=250mm (9 6/7in) PNC 922634 ❑
- Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2") PNC 922636 ❑
- Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2") PNC 922637 ❑
- Trolley with 2 tanks for grease collection PNC 922638 ❑
- Grease collection kit for open base (2 tanks, open/close device and drain) PNC 922639 ❑
- Wall support for 62 oven PNC 922644 ❑
- Dehydration tray, (12" x 20"), H=2/3" PNC 922651 ❑
- Flat dehydration tray, (12" x 20") PNC 922652 ❑
- Heat shield for 62 combi oven PNC 922665 ❑
- Heat shield for stacked ovens 62 on 62 combi ovens PNC 922666 ❑
- Heat shield for stacked ovens 62 on 102 combi ovens PNC 922667 ❑
- 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 ❑
- Fixed tray rack, 62 combi oven, h= h=85mm (3 1/3") PNC 922681 ❑
- Kit to fix oven to the wall PNC 922687 ❑
- Tray support for 62 & 102 oven base PNC 922692 ❑
- 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in) PNC 922693 ❑
- Detergent tank holder for open base PNC 922699 ❑
- 6 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 62 ovens PNC 922700 ❑
- Wheels for stacked ovens PNC 922704 ❑
- Chimney adaptor PNC 922706 ❑
- Mesh grilling grid (12" x 20") PNC 922713 ❑
- Probe holder for liquids PNC 922714 ❑
- 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in) PNC 922745 ❑
- 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 ❑
- TROLLEY FOR GREASE COLLECTION KIT PNC 922752 ❑
- WATER INLET PRESSURE REDUCER PNC 922773 ❑
- Extension for condensation tube, 37cm PNC 922776 ❑
- Non-stick universal pan (12" x 20" x 3/4 ") PNC 925000 ❑
- 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 ❑
- Compatibility kit for installation on previous base 62,102 PNC 930218 ❑

Recommended Detergents

- C25 Rinse & Descale Tabs, 50 tabs bucket PNC 0S2394 ❑
- C22 Cleaning Tabs, phosphate-free, 100 bags bucket PNC 0S2395 ❑

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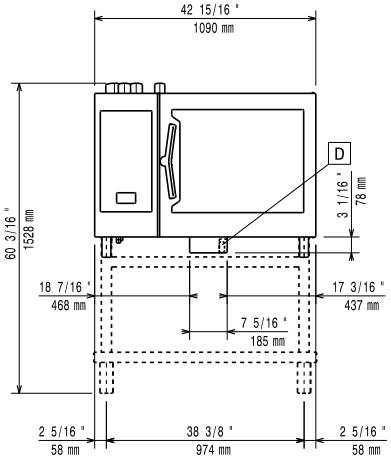
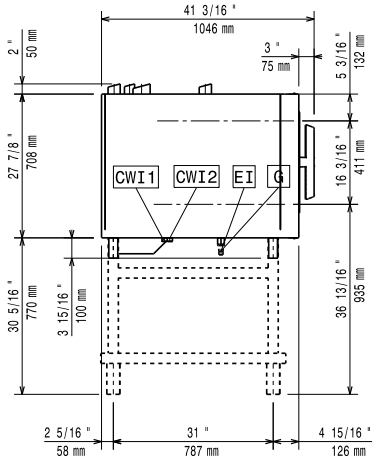
Front



Side



CWI1 = Cold Water inlet

CWI2 = Cold Water Inlet 2

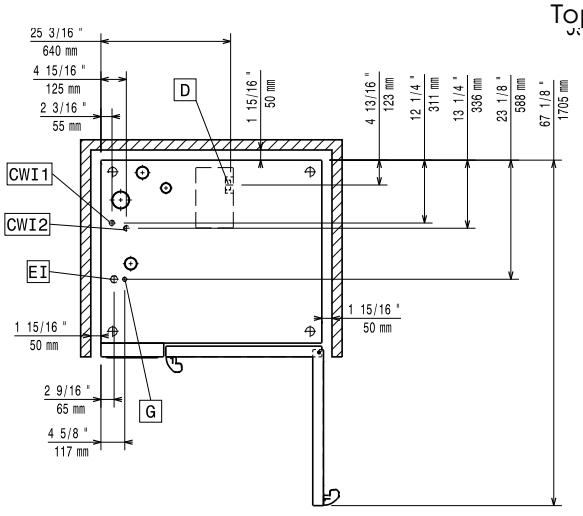
D = Drain

DO = Overflow drain pipe

EI = Electrical connection

G = Gas connection

Top



Electric

Supply voltage:	120 V/1 ph/60 Hz
Electrical power, max:	1.5 kW
Electrical power, default:	1.5 kW

Gas

Static Pressure:	< 10" WC
Dynamic Pressure:	7" WC

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.

Gas Power:	37.7 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Water Cold Supply Connection:	3/4"
Cold Water Inlet Connection:	3/4" GHT
Drain "D":	2" (50 mm)
Max inlet water supply temperature:	86°F (30°C)
Water inlet cold 1:	unfiltered
Water inlet cold 2:	filtered

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.Refer to manual for details

Pressure:	15-87 psi (1-6 bar)
Conductivity:	0 µS/cm

Installation:

Clearance:	Clearance: 2 in (5 cm) rear and right hand sides.
Suggested clearance for service access:	20 in (50 cm) left hand side.

Capacity:

Max load capacity:	132 lbs (60 kg)
Full-size sheet pans:	6 - 18" X 26"

Key Information:

Door hinges:	Right Side
External dimensions, Width:	42 15/16" (1090 mm)
External dimensions, Depth:	38 1/4" (971 mm)
External dimensions, Height:	31 13/16" (808 mm)
Net weight:	411 lbs (186.5 kg)
Shipping width:	44 1/2" (1130 mm)
Shipping depth:	43 5/16" (1100 mm)
Shipping height:	40 9/16" (1030 mm)
Shipping weight:	462 lbs (209.5 kg)
Shipping volume:	45.21 ft³ (1.28 m³)

ISO Certificates

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

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