



Electrolux
PROFESSIONAL

SkyLine Pro Natural Gas Boilerless Combi Oven 61 120V

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



219960 (ECOG61C200)

SKYLINE Pro DIGITAL
OVEN 6 HALF SHEET PANS
(13" X 18") OR 6 HOTEL
PANS (12" X 20")-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 5 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 2 Cooking modes: Programs, Manual
- automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- Single sensor core temperature probe
- Double-glass door with double LED lights line
- Retractable hand-shower
- Includes (3) 922062 stainless steel grids

Main Features

- Digital screen: interface with LED backlight buttons with guided selection.
- 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: up to 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.
- Reversible Fan: 5 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.
- Single sensor core temperature probe included.
- Automatic cool-down and pre-heat function
- 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.
- 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 half sheet/hotel pans.
- 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 cleaning.
- Supplied with 6 tray rack for hotel pans, 2 2/3" pitch (67 mm).

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).

APPROVAL: _____

Electrolux Professional, Inc.
www.electroluxprofessional.com

4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228



Electrolux
PROFESSIONAL

Natural Gas Boilerless Combi Oven 61 120V
SkyLine Pro

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).

Included Accessories

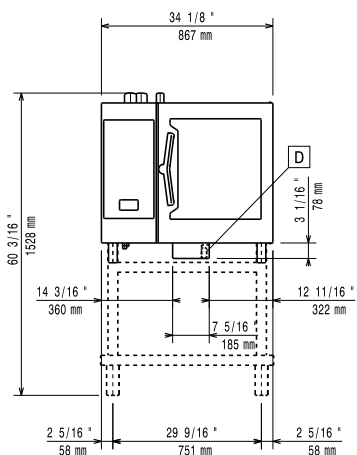
- 3 of Single 304 stainless steel grid (12" x 20") PNC 922062

Optional Accessories

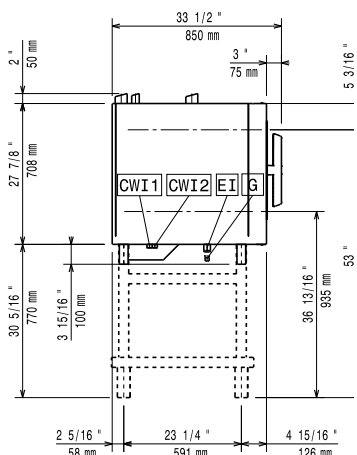
- | | | |
|---------------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Caster kit for base for 61, 62, 101 and 102 oven bases only | PNC 922003 | <input type="checkbox"/> |
| • Pair of half size oven racks, type 304 stainless steel | PNC 922017 | <input type="checkbox"/> |
| • Chicken racks, pair (2) (fits 8 chickens per rack) | PNC 922036 | <input type="checkbox"/> |
| • Single 304 stainless steel grid (12" x 20") | PNC 922062 | <input type="checkbox"/> |
| • Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens | PNC 922086 | <input type="checkbox"/> |
| • External side spray unit | PNC 922171 | <input type="checkbox"/> |
| • Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" | PNC 922189 | <input type="checkbox"/> |
| • Perforated baking tray, made of perforated aluminum, 16" x 24" | PNC 922190 | <input type="checkbox"/> |
| • Baking tray, made of aluminum 16" x 24" | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> |
| • Pastry grid 16" x 24" | PNC 922264 | <input type="checkbox"/> |
| • Double-click closing catch for oven door | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) | PNC 922266 | <input type="checkbox"/> |
| • Grease collection tray (4") for 61 and 101 ovens | PNC 922321 | <input type="checkbox"/> |
| • Kit universal skewer rack & (4) long skewer ovens (TANDOOR) | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer pan for ovens (TANDOOR) | PNC 922326 | <input type="checkbox"/> |
| • Skewers for ovens, (4) 24" long (TANDOOR) | PNC 922327 | <input type="checkbox"/> |
| • Smoker for ovens | PNC 922338 | <input type="checkbox"/> |
| • Multipurpose hook | PNC 922348 | <input type="checkbox"/> |
| • 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM | PNC 922351 | <input type="checkbox"/> |
| • Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1 | PNC 922362 | <input type="checkbox"/> |
| • HOLDER FOR DETERGENT TANK - WALL MOUNTED | PNC 922386 | <input type="checkbox"/> |
| • USB SINGLE POINT PROBE | PNC 922390 | <input type="checkbox"/> |
| • 6 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 61 ovens and blast chillers | PNC 922600 | <input type="checkbox"/> |
| • 5 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 61 ovens and blast chillers | PNC 922606 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels 400x600mm 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 61 and 101 combi oven | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 61 & 101 combi oven | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 61 & 101 combi oven | PNC 922614 | <input type="checkbox"/> |
| • HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 61 AND 101 OVEN HALF SHEET PANS (12" X 20") | PNC 922615 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid | PNC 922618 | <input type="checkbox"/> |
| • Grease collection kit for 61,62,101,102 cupboard base (trolley with 2 tanks, open/close device and drain) | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for gas 61 oven placed on gas 61 oven | PNC 922622 | <input type="checkbox"/> |
| • Stacking kit for gas 61 combi oven placed on gas 101 combi oven | PNC 922623 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 2 stacked 61 combi ovens on riser | PNC 922628 | <input type="checkbox"/> |
| • Trolley for mobile rack for 61 on 61 or 101 combi ovens | PNC 922630 | <input type="checkbox"/> |
| • RISER ON FEET FOR STACKED 2X6 GN 1/1 OVENS OR 6 GN 1/1 OVEN ON BASE | PNC 922632 | <input type="checkbox"/> |
| • Riser on wheels for 2 stacked 61 combi ovens, height=250mm (9 6/7in) | PNC 922635 | <input type="checkbox"/> |
| • Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2") | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2") | 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 61 oven | PNC 922643 | <input type="checkbox"/> |
| • Dehydration tray, (12" x 20"), H=2/3" | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, (12" x 20") | PNC 922652 | <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 61 on 61 combi ovens | PNC 922660 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 61 on 101 combi ovens | PNC 922661 | <input type="checkbox"/> |
| • Heat shield for 61 combi 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 61 & 101 oven base | PNC 922690 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/16in) | 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"/> |
| • Chimney adaptor | PNC 922706 | <input type="checkbox"/> |
| • Mesh grilling grid (12" x 20") | PNC 922713 | <input type="checkbox"/> |

• Probe holder for liquids	PNC 922714	<input type="checkbox"/>
• Fixed tray rack, 61 combi oven, h=85mm (3 1/3")	PNC 922740	<input type="checkbox"/>
• 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in)	PNC 922745	<input type="checkbox"/>
• Tray for traditional static cooking, H=100mm (12" x 20")	PNC 922746	<input type="checkbox"/>
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
• TROLLEY FOR GREASE COLLECTION KIT	PNC 922752	<input type="checkbox"/>
• WATER INLET PRESSURE REDUCER	PNC 922773	<input type="checkbox"/>
• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>
• Non-stick universal pan (12" x 20" x 3/4")	PNC 925000	<input type="checkbox"/>
• Non-stick universal pan (12" x 20" x 1 1/2")	PNC 925001	<input type="checkbox"/>
• Non-stick universal pan (12" x 20" x 2 1/2")	PNC 925002	<input type="checkbox"/>
• Frying griddle double sided (ribbed/smooth) 12" x 20"	PNC 925003	<input type="checkbox"/>
• Aluminum combi oven grill (12" x 20")	PNC 925004	<input type="checkbox"/>
• Egg fryer for 8 eggs (12" X 20")	PNC 925005	<input type="checkbox"/>
• Flat baking tray with 2 edges (12" x 20")	PNC 925006	<input type="checkbox"/>
• Baking tray for (4) baguettes (12" x 20")	PNC 925007	<input type="checkbox"/>
• Potato baker GN 1/1 for 28 potatoes (12"X20")	PNC 925008	<input type="checkbox"/>
• Non-stick U-pan (12" x 10" x 3/4")	PNC 925009	<input type="checkbox"/>
• Non-stick U-pan (12" x 10" x 1 1/2")	PNC 925010	<input type="checkbox"/>
• Non-stick U-pan (12" x 10" x 2 1/2")	PNC 925011	<input type="checkbox"/>
• Compatibility kit for installation on previous base 61,101	PNC 930217	<input type="checkbox"/>

Front



Side



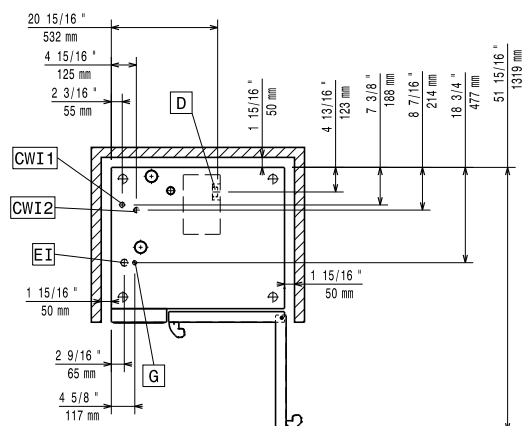
CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2 G = Gas connection

D = Drain

DO = Overflow drain pipe

Top



Electric

Supply voltage: 120 V/1 ph/60 Hz

Electrical power, max: 1.1 kW

Electrical power, default: 1.1 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: 14.1 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 the water specs listed. Refer to manual for details

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

Chlorides: <10 ppm

Conductivity: 0 µS/cm

Installation:

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: 66 lbs (30 kg)

Hotel pans: 6 - 12" X 20"

Half-size sheet pans: 6 - 13" X 18"

Key Information:

Door hinges: Right Side

External dimensions, Width: 34 1/8" (867 mm)

External dimensions, Depth: 30 1/2" (775 mm)

External dimensions, Height: 31 13/16" (808 mm)

Net weight: 263 lbs (119.5 kg)

Shipping width: 36 5/8" (930 mm)

Shipping depth: 36 5/8" (930 mm)

Shipping height: 40 9/16" (1030 mm)

Shipping weight: 301 lbs (136.5 kg)

Shipping volume: 31.46 ft³ (0.89 m³)

ISO Certificates



Electrolux
PROFESSIONAL

SkyLine Pro
Natural Gas Boilerless Combi Oven
61 120V



SkyLine Pro
Natural Gas Boilerless Combi Oven 61 120V

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

2025.04.29