



**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

- 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

- Digital screen: interface with LED backlight buttons with guided selection.
- 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

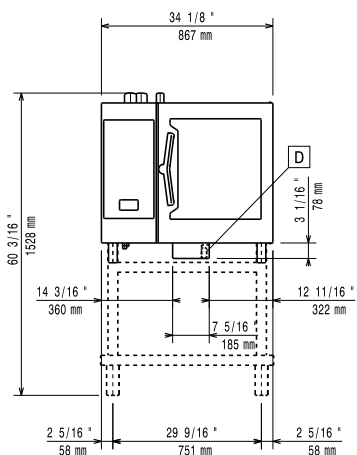
- 3 of Single 304 stainless steel grid (12" x 20") PNC 922062

### Optional Accessories

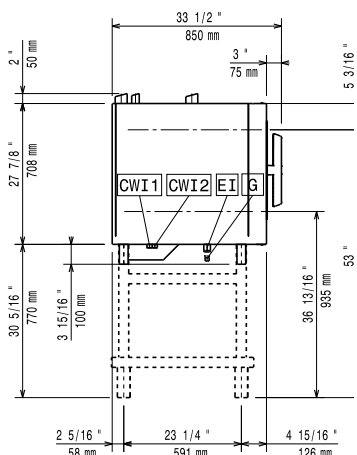
- |   |            |                          |
|---|------------|--------------------------|
| • Caster kit for base for 61, 62, 101 and 102 oven bases only   | PNC 922003 | <input type="checkbox"/> |
| • Pair of half size oven racks, type 304 stainless steel  | PNC 922017 | <input type="checkbox"/> |
| • 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



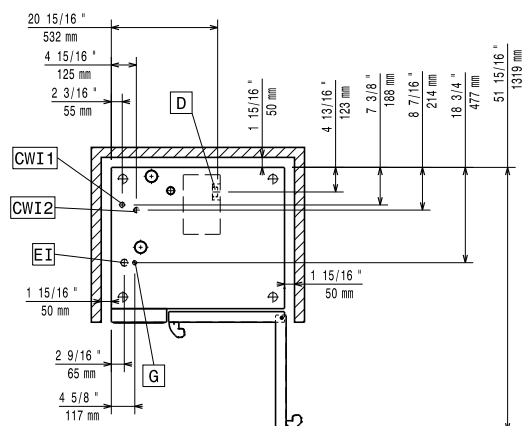
CWI1 = Cold Water inlet      EI = Electrical connection

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 ft<sup>3</sup> (0.89 m<sup>3</sup>)

### 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.

2025.07.15