Electrolux PROFESSIONAL

ITEM #

MODEL #

NAME #

SIS #

AIA #

219961 (ECOG62C2O0)   SKYLINE Pro DIGITAL OVEN 6 FULL SHEET PANS (18" X 26")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) 922076 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).
- 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).
- 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

- 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 full size pans, 2 2/3" pitch.

Sustainability

- Human centered design: with 4-star certification for ergonomics and usability.

APPROVAL:

Electrolux Professional, Inc.
www.electroluxprofessional.com
4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

- 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 Aisi 304 stainless steel grid (18" x 26")   PNC 922076

Optional Accessories

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	❏
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	❏
External connection kit for detergent and rinse aid	PNC 922618	❏
Stacking kit for gas 62/62 combi ovens	PNC 922624	❏

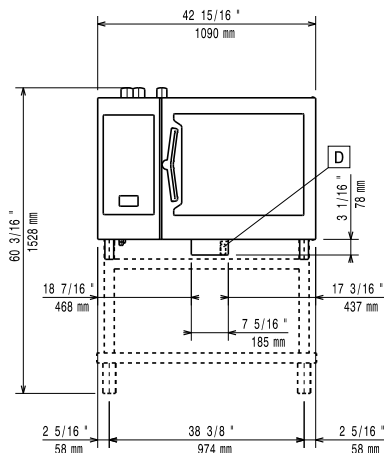|		
Stacking kit for gas 62 combi oven placed on 102 gas combi oven	PNC 922625	❏
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller.	PNC 922627	❏
Trolley for mobile rack for 2 stacked 62 combi ovens on riser	PNC 922629	❏
Trolley for mobile rack for 62 on 62 or 102 combi ovens	PNC 922631	❏
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   ❑
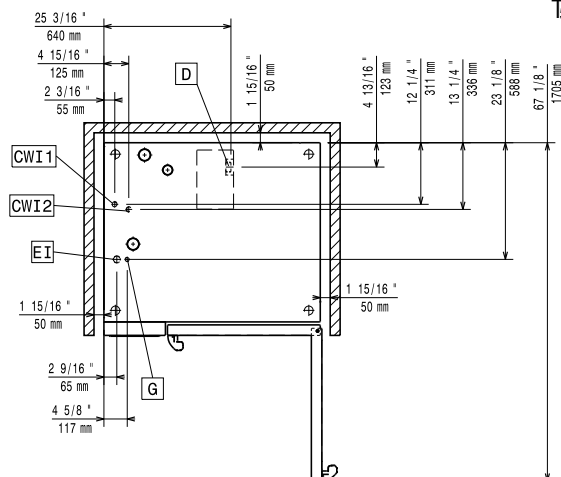- Compatibility kit for installation on previous base 62,102   PNC 930218   ❑

Front

42 15/16 '
1090 mm

60 3/16 "
1528 mm

3 1/16 "
78 mm

D

18 7/16 "
468 mm

17 3/16 "
437 mm

7 5/16 "
185 mm

2 5/16 "
58 mm

38 3/8 '
974 mm

2 5/16 "
58 mm

Side

41 3/16 "
1046 mm

2 "
50 mm

3 "
75 mm

5 3/16 "
132 mm

27 7/8 "
708 mm

CWI1 CWI2 EI G

16 3/16 "
411 mm

30 5/16 "
770 mm

3 15/16 "
100 mm

36 13/16 "
935 mm

2 5/16 "
58 mm

31 "
787 mm

4 15/16 "
126 mm
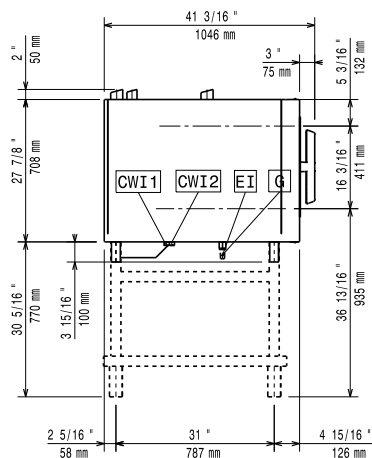
CWI1 = Cold Water inlet

EI = Electrical connection

CWI2 = Cold Water Inlet 2

G = Gas connection

D = Drain

DO = Overflow drain pipe

Top

25 3/16 '
640 mm

4 15/16 "
125 mm

2 3/16 "
55 mm

D

1 15/16 "
50 mm

4 13/16 "
123 mm

12 1/4 "
311 mm

13 1/4 "
336 mm

23 1/8 "
588 mm

67 1/8 "
1705 mm

CWI1

CWI2

EI

1 15/16 "
50 mm

1 15/16 "
50 mm

2 9/16 "
65 mm

G

4 5/8 "
117 mm

Electric

Supply voltage:	
219961 (ECOG62C2O0)	120 V/1 ph/60 Hz
Electrical power, default:	1.5 kW
Electrical power, max:	1.5 kW

Gas

Gas Power:	28.3 kW
Standard gas delivery:	Natural Gas G20
Static Pressure:	< 10" WC
Dynamic Pressure:	7" WC
ISO 7/1 gas connection diameter:	1/2" 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:

Water Cold Supply Connection:	3/4"
Cold Water Inlet Connection:	3/4" GHT
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:	<10 ppm
Conductivity:	0 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:	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:	
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:	354 lbs (160.5 kg)
Shipping width:	44 1/2" (1130 mm)
Shipping depth:	43 5/16" (1100 mm)
Shipping height:	40 9/16" (1030 mm)
Shipping weight:	405 lbs (183.5 kg)
Shipping volume:	45.21 ft³ (1.28 m³)