



**Electrolux**  
PROFESSIONAL

## SkyLine Pro Natural Gas Boilerless Combi Oven 62 120V

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

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Natural Gas Boilerless Combi Oven 62 120V  
**SkyLine Pro**



219961 (ECOG62C200)

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

- 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 full sheet pans or 12 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 full size pans, 2 2/3" pitch.

### 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).

### Sustainability



APPROVAL: \_\_\_\_\_



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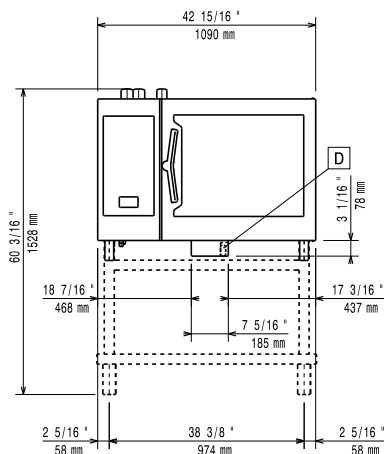
- Human centered design: with 4-star certification for ergonomics and usability.
- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO).

**Included Accessories**

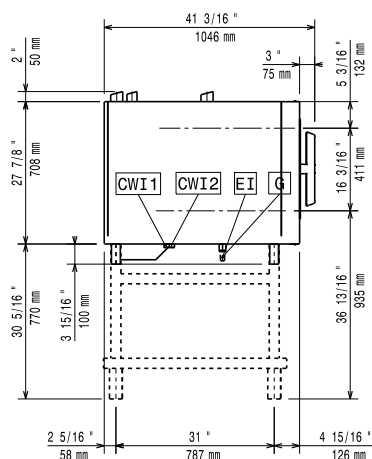
- 3 of Aisi 304 stainless steel PNC 922076 grid (18" x 26")

**Optional Accessories**

Front



Side



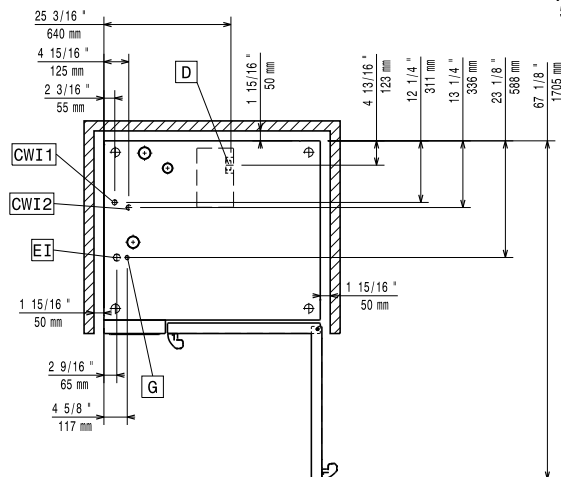
CWI1 = Cold Water inlet      EI = Electrical connection

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: 1.5 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: 28.3 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

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: 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: 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 ft<sup>3</sup> (1.28 m<sup>3</sup>)

### ISO Certificates



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

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