Electrolux PROFESSIONAL

SkyLine ProS
Natural Gas Combi Oven 6GN1/1

ITEM #

MODEL #

NAME #

SIS #

AIA #

217652 (ECOG61K3G30) SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage.
- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings
- Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional)
- Single sensor core temperature probe.
- Triple-glass door with double LED lights line.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

APPROVAL:

Main Features

- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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 grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.

Construction

- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX5 spray water protection certification for easy cleaning.

User Interface & Data Management

- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- High resolution full touch screen interface

(translated in more than 30 languages) - color-blind friendly panel.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- Pictures upload for full customization of cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Energy Star 2.0 certified product.
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility.

  (*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.*

  *Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- Reduced power function for customized slow cooking cycles.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

Optional Accessories

• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	❑
• Water filter with cartridge and flow meter for medium steam usage	PNC 920005	❑
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	❑
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	❑
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	❑
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	❑
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	❑
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❑
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	❑
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	❑
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	❑
• Pair of frying baskets	PNC 922239	❑
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	❑
• Double-step door opening kit	PNC 922265	❑
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	❑
• USB probe for sous-vide cooking	PNC 922281	❑
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	❑
• Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	❑
• Universal skewer rack	PNC 922326	❑
• 4 long skewers	PNC 922327	❑
• Grease collection tray, GN 1/1, H=40 mm	PNC 922329	❑
• Volcano Smoker for lengthwise and crosswise oven	PNC 922338	❑
• Multipurpose hook	PNC 922348	❑
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❑
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❑
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	❑
• Wall mounted detergent tank holder	PNC 922386	❑
• USB single point probe	PNC 922390	❑
• 4 service feet for 6 & 10 GN Oven, 100mm - Marine	PNC 922394	❑
• IoT module for OnE Connected (Combi Ovens, Blast chiller/freezers, Rack Type DW) and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).	PNC 922421	❑
• Connectivity router (WiFi and LAN)	PNC 922435	❑
• Riser on feet (h=250mm) for 2x6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922436	❑
• Steam optimizer	PNC 922440	❑
• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922450	❑
• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922451	❑
• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922452	❑
• Grease collection kit for stacked ovens 6 GN on 6 GN 1/1 - 2/1, with riser	PNC 922453	❑
• Tray rack with wheels, 6 GN 1/1, 65mm pitch	PNC 922600	❑
• Tray rack with wheels, 5 GN 1/1, 80mm pitch	PNC 922606	❑

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- Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) PNC 922607 ❑
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610 ❑
- Open base with tray support for 6 & 10 GN 1/1 oven PNC 922612 ❑
- Cupboard base with tray support for 6 & 10 GN 1/1 oven PNC 922614 ❑
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays PNC 922615 ❑
- External connection kit for liquid detergent and rinse aid PNC 922618 ❑
- Stacking kit for 6 GN 1/1 oven placed on gas 6 GN 1/1 oven PNC 922622 ❑
- Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven PNC 922623 ❑
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626 ❑
- Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser PNC 922628 ❑
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630 ❑
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base PNC 922632 ❑
- Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm PNC 922635 ❑
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm PNC 922636 ❑
- Plastic drain kit for 6 &10 GN oven, dia=50mm PNC 922637 ❑
- Wall support for 6 GN 1/1 oven PNC 922643 ❑
- Dehydration tray, GN 1/1, H=20mm PNC 922651 ❑
- Flat dehydration tray, GN 1/1 PNC 922652 ❑
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 PNC 922653 ❑
- Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch PNC 922655 ❑
- Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise PNC 922657 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 PNC 922660 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661 ❑
- Heat shield for 6 GN 1/1 oven PNC 922662 ❑
- 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 for 6 GN 1/1 and 400x600mm grids PNC 922684 ❑
- Kit to fix oven to the wall PNC 922687 ❑
- Tray support for 6 & 10 GN 1/1 oven base PNC 922690 ❑
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693 ❑
- Detergent tank holder for open base PNC 922699 ❑
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base PNC 922702 ❑
- Wheels for stacked ovens PNC 922704 ❑
- Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG PNC 922706 ❑
- Mesh grilling grid, GN 1/1 PNC 922713 ❑
- Probe holder for liquids PNC 922714 ❑
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728 ❑
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922732 ❑
- Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733 ❑
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922737 ❑
- Fixed tray rack, 5 GN 1/1, 85mm pitch PNC 922740 ❑
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745 ❑
- Tray for traditional static cooking, H=100mm PNC 922746 ❑
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747 ❑
- Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor PNC 922751 ❑
- Trolley for grease collection kit PNC 922752 ❑
- Water inlet pressure reducer PNC 922773 ❑
- Extension for condensation tube, 37cm PNC 922776 ❑
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000 ❑
- Non-stick universal pan, GN 1/ 1, H=40mm PNC 925001 ❑
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002 ❑
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003 ❑
- Aluminum grill, GN 1/1 PNC 925004 ❑
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 ❑
- Flat baking tray with 2 edges, GN 1/1 PNC 925006 ❑
- Baking tray for 4 baguettes, GN 1/1 PNC 925007 ❑
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ❑
- Non-stick universal pan, GN 1/2, H=20mm PNC 925009 ❑
- Non-stick universal pan, GN 1/2, H=40mm PNC 925010 ❑
- Non-stick universal pan, GN 1/2, H=60mm PNC 925011 ❑
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm PNC 925012 ❑
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm PNC 925013 ❑
- Kit of 6 non-stick universal pan GN 1/1, H=60mm PNC 925014 ❑
- Compatibility kit for installation on previous base GN 1/1 PNC 930217 ❑

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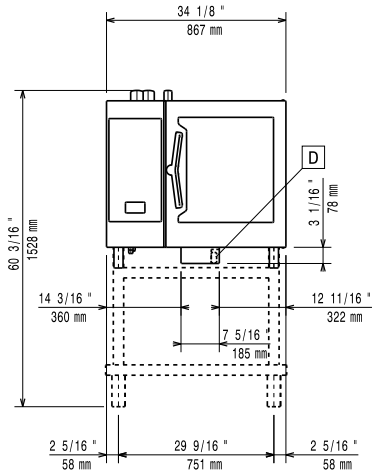
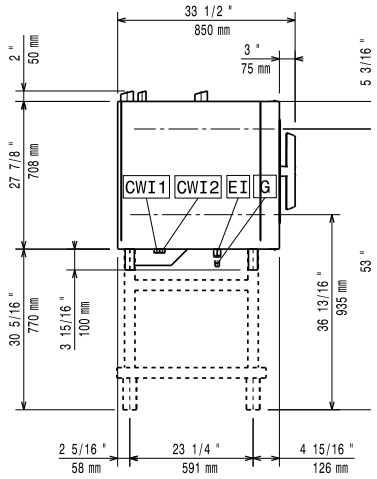
SkyLine ProS
Natural Gas Combi Oven 6GN1/1

Front

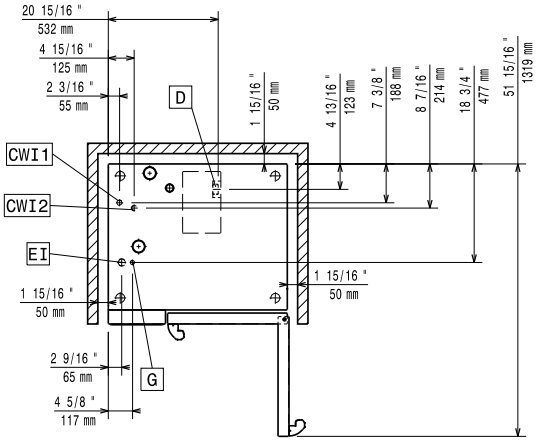


Side



CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)
G = Gas connection

Top



Electric

Supply voltage:	220-240 V/1 ph/50 Hz
Electrical power, max:	1.1 kW
Electrical power, default:	1.1 kW

Gas

Total thermal load:	48109 BTU (12 kW)
Gas Power:	12 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Inlet water temperature, max:	30 °C
Inlet water pipe size (CWI1, CWI2):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm

Capacity:

Trays type:	6 (GN 1/1)
Pitch:	67 mm
Max load capacity:	30 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	808 mm
Weight:	132 kg
Shipping weight:	132 kg
Shipping volume:	0.89 m³

ISO Certificates

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

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