



SkyLine ProS Natural Gas Combi Oven 10GN2/1



217655 (ECOG102K3G30)

SkyLine ProS Combi Boilerless Oven with touch screen control, 10x2/1GN, 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 2/1 GN, 67 mm pitch.

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

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 evenness 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

APPROVAL: _____



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(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).
- 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.

<i>(*Forest Stewardship Council is the world's leading organization for sustainable forest management).</i>

- Triple-glass door minimize your energy loss.*

*<i>Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20</i>

- 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 high steam usage (combi used mainly in steaming mode)	PNC 920003	<input type="checkbox"/>
• Water filter with cartridge and flow meter for medium steam usage	PNC 920005	<input type="checkbox"/>
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 2/1	PNC 922076	<input type="checkbox"/>

• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	<input type="checkbox"/>
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<input type="checkbox"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>
• Double-step door opening kit	PNC 922265	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<input type="checkbox"/>
• USB probe for sous-vide cooking	PNC 922281	<input type="checkbox"/>
• Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens	PNC 922325	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>
• 6 short skewers	PNC 922328	<input type="checkbox"/>
• Multipurpose hook	PNC 922348	<input type="checkbox"/>
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	<input type="checkbox"/>
• Grease collection tray, GN 2/1, H=60 mm	PNC 922357	<input type="checkbox"/>
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>
• Thermal cover for 10 GN 2/1 oven and blast chiller freezer	PNC 922366	<input type="checkbox"/>
• Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384	<input type="checkbox"/>
• Wall mounted detergent tank holder	PNC 922386	<input type="checkbox"/>
• USB single point probe	PNC 922390	<input type="checkbox"/>
• 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	<input type="checkbox"/>
• Connectivity router (WiFi and LAN)	PNC 922435	<input type="checkbox"/>
• Steam optimizer	PNC 922440	<input type="checkbox"/>
• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922450	<input type="checkbox"/>
• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922451	<input type="checkbox"/>
• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922452	<input type="checkbox"/>
• Tray rack with wheels 10 GN 2/1, 65mm pitch	PNC 922603	<input type="checkbox"/>
• Tray rack with wheels, 8 GN 2/1, 80mm pitch	PNC 922604	<input type="checkbox"/>
• Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	<input type="checkbox"/>
• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922609	<input type="checkbox"/>

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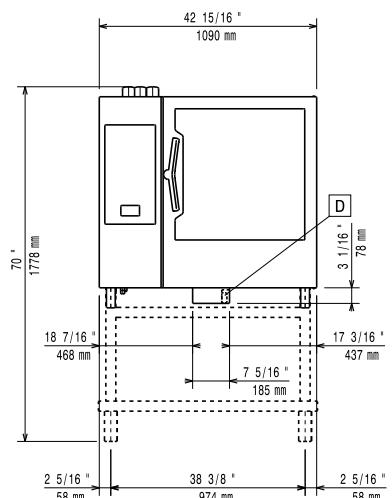
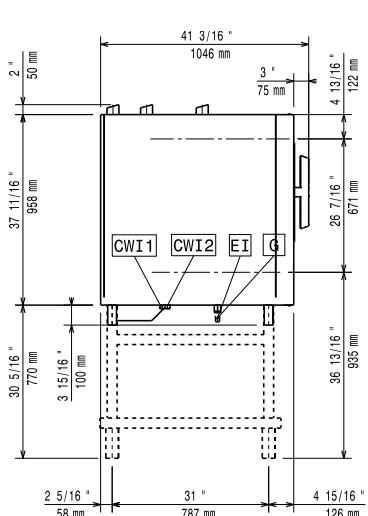
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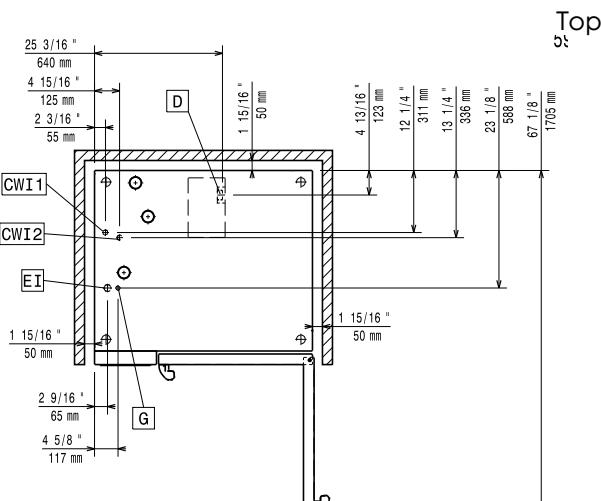
• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>
• Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>
• External connection kit for liquid detergent and rinse aid	PNC 922618	<input type="checkbox"/>	• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>
• Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven	PNC 922625	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	<input type="checkbox"/>	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>	• Kit of 6 non-stick universal pans, GN 1/1, PNC 925012 H=20mm	PNC 925012	<input type="checkbox"/>
• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>	• Kit of 6 non-stick universal pans, GN 1/1, PNC 925013 H=40mm	PNC 925013	<input type="checkbox"/>
• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>	• Kit of 6 non-stick universal pan GN 1/1, PNC 925014 H=60mm	PNC 925014	<input type="checkbox"/>
• Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650	<input type="checkbox"/>	Recommended Detergents		
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>	• C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket	PNC 0S2394	<input type="checkbox"/>
• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>	• C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395	<input type="checkbox"/>
• Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384	PNC 922654	<input type="checkbox"/>			
• Heat shield for 10 GN 2/1 oven	PNC 922664	<input type="checkbox"/>			
• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	<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"/>			
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>			
• Tray support for 6 & 10 GN 2/1 oven base	PNC 922692	<input type="checkbox"/>			
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>			
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>			
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>			
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>			
• Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922729	<input type="checkbox"/>			
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922731	<input type="checkbox"/>			
• Exhaust hood without fan for 6&10x2/1 GN oven	PNC 922734	<input type="checkbox"/>			
• Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922736	<input type="checkbox"/>			
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>			
• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>			
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>			
• 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	<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, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>			
• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<input type="checkbox"/>			




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: 1.5 kW
 Electrical power, default: 1.5 kW

Gas

Total thermal load: 140916 BTU (35 kW)
 Gas Power: 35 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
 Drain "D": 50mm

Capacity:

Trays type: 10 (GN 2/1)
 Max load capacity: 100 kg

Key Information:

Door hinges: Right Side
 External dimensions, Width: 1090 mm
 External dimensions, Depth: 971 mm
 External dimensions, Height: 1058 mm
 Weight: 208 kg
 Net weight: 175 kg
 Shipping weight: 208 kg
 Shipping volume: 1.59 m³

ISO Certificates

ISO 9001; ISO 14001; ISO 45001; ISO 50001

ISO Standards:
