

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



217709 (ECOG201T3H30)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/IGN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 3-glass door - LPG

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid
- -Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, 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) $\,$
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line.
- Stainless steel construction throughout - Supplied with n.1 trolley rack 1/1 GN, 63 mm pitch.
- Adjustable levelling feet.

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables. High temperature steam (101 °C - 130 °C).
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles :
 - Regeneration (ideal for banqueting on plate or rethermalizing on tray),
- Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,
- Proving cycle,
- EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
- Sous-vide cooking,
- Static Combi (to reproduce traditional cooking from static oven),
- Pasteurization of pasta,
- Dehydration cycle (ideal for drying fruits, vegetables, meats, seafood),
- Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family,
- Advanced Food Safe Control (to drive the cooking

APPROVAL:





with pasteurization factor).

- 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
- Automatic fast cool down and pre-heat function.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).
- 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

- Integrated spray gun with automatic retracting system for fast rinsing.
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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.
- Automatic consumption visualization at the end of the cycle.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plugin sous-vide probe (optional accessory).
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessorv).
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Pictures upload for full customization of cooking cycles.

Sustainability

- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related
- Energy Star 2.0 certified product.
- Reduced powerfunction for customized slow cooking cycles.
- 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
- Uses 33% less water, 43% less detergent and 25% less energy with the new washing cycles.*
 - *Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine 20 GN1/1 electric combi oven with boiler vs the previous version.
- 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.
- Zero Waste provides chefs with useful tips for minimizing food waste
 - Zero Waste is a library of Automatic recipes that aims to:
 - -give a second life to raw food close to expiration date (e. g., from milk to yogurt)
 - -obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale) -promote the use of typically discarded food items (e.g.,
- carrot peels).
- 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.

Included Accessories

• 1 of Trolley with tray rack, 20 GN 1/1, PNC 922753 63mm pitch

grid 400x600mm

Optional Accessories		
• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	
Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)	PNC 920003	
 Water filter with cartridge and flow meter for medium steam usage 	PNC 920005	
 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	PNC 922264	

SkyLine PremiumS LPG Gas Combi Oven 20GN1/1

















•	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266		•	Hood to the centralized ventilation	
•	USB probe for sous-vide cooking	PNC 922281			system, for Standard Hoods (with fan motor) and Hoods without fan motor	
•	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		•	plates for 20 GN 1/1 oven and blast	_
	Grease collection tray, GN 1/1, H=40	PNC 922329			chiller freezer, 74mm pitch	
	mm				Bakery/pastry trolley with rack holding PNC 922761	
	Volcano Smoker for lengthwise and crosswise oven	PNC 922338			600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16	
	Multipurpose hook	PNC 922348			runners)	
•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362		•	 Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch 	
	Thermal cover for 20 GN 1/1 oven and blast chiller freezer	PNC 922365		•	•	
	Wall mounted detergent tank holder	PNC 922386			Magistar 20 GN 1/1 combi oven	
•	USB single point probe	PNC 922390			-	
•	Quenching system update for SkyLine	PNC 922420			oven with SkyLine/Magistar trolleys	
	Ovens 20GN		_	•	• Water inlet pressure reducer PNC 922773	
•		PNC 922421		•	 Extension for condensation tube, 37cm PNC 922776 	
	Ovens, Blast chiller/freezers, Rack Type DW) and SkyDuo (one IoT board per appliance - to connect oven to blast			•	 Non-stick universal pan, GN 1/ 1, H=40mm 	
•	chiller for Cook&Chill process). Connectivity router (WiFi and LAN)	PNC 922435		•	 Non-stick universal pan, GN 1/1, H=60mm 	
	Elevating kit with trolley height	PNC 922446		•	 Double-face griddle, one side ribbed PNC 925003 	
-	extension for 20 GN 1/1 oven	1110 722-1-10	_		and one side smooth, GN 1/1	
•	External connection kit for liquid	PNC 922618		•	3 , - , ,	
	detergent and rinse aid			•) 5	
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651			hamburgers, GN 1/1	_
•	Flat dehydration tray, GN 1/1	PNC 922652			3 - 7 - 7 - 7 - 7 - 7 - 7 - 7 - 7 - 7 -	
•	Heat shield for 20 GN 1/1 oven	PNC 922659			3 1, 1 1 3 1 1 , 1 1	
•	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			H=20mm	
	Trolley with tray rack, 15 GN 1/1, 84mm pitch	PNC 922683			H=40mm	
•	Kit to fix oven to the wall	PNC 922687		•	 Non-stick universal pan, GN 1/2, H=60mm 	
	Adjustable wheels for 20 GN 1/1 and 20					\Box
	GN 2/1 ovens 4 flanged feet for 20 GN , 2",	PNC 922707	_		H=20mm	_
	100-130mm			•	 Kit of 6 non-stick universal pans, GN 1/1, PNC 925013 H=40mm 	
	Mesh grilling grid, GN 1/1	PNC 922713		•	 Kit of 6 non-stick universal pan GN 1/1, PNC 925014 	
	Probe holder for liquids	PNC 922714			H=60mm	
•	Levelling entry ramp for 20 GN 1/1 oven	PNC 922715				
•	Exhaust hood with fan for 20 GN 1/1 oven	PNC 922730				
•	Exhaust hood without fan for 20 1/1GN oven	PNC 922735				
	Stainless steel drain kit for 20 GN oven, dia=50mm	PNC 922738				
	Plastic drain kit for 20 GN oven, dia=50mm	PNC 922739				
	Holder for trolley handle (when trolley is in the oven) for 20 GN oven					
	Tray for traditional static cooking, H=100mm	PNC 922746				
•	Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747				















Electric

Supply voltage: 220-240 V/1 ph/50 Hz

Electrical power, max: 1.8 kW
Electrical power, default: 1.8 kW

Gas

Total thermal load: 217344 BTU (54 kW)

1" MNPT

Gas Power: 54 kW
Standard gas delivery: LPG, G31
ISO 7/1 gas connection

diameter:

Water:

Inlet water temperature, max: $30 \, ^{\circ}\text{C}$

Inlet water pipe size (CWII,

 CWI2):
 3/4"

 Pressure, min-max:
 1-6 bar

 Chlorides:
 <17 ppm</td>

 Conductivity:
 >50 μS/cm

 Drain "D":
 50mm

Capacity:

Trays type: 20 (GN 1/1)
Max load capacity: 100 kg

Key Information:

Door hinges: Right Side 911 mm External dimensions, Width: External dimensions, Depth: 864 mm External dimensions, Height: 1794 mm Weight: 324 kg 291 kg Net weight: Shipping weight: 324 kg Shipping volume: 1.83 m³

ISO Certificates

ISO 9001; ISO 14001; ISO 15001; ISO 15001; ISO 50001

































