

SkyLine Premium Natural Gas Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217736 (ECOG62B3G30)

SkyLine Premium Combi Boiler Oven with digital control, 6x2/1GN, gas, programmable, automatic cleaning, 3-glass door

Short Form Specification

Item No.

- Combi oven with digital interface with guided selection.
- Built-in steam generator with real humidity control based upon Lambda Sensor.
 - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
 - SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. mettere 4 automatic cycles (short, medium, intensive, rinse) .
 - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.
 - Automatic backup mode to avoid downtime.
 - USB port to download HACCP data, programs and settings
 - Connectivity for real time access, 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.

Main Features

- Single sensor core temperature probe included.
- 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.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 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.
- 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).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 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.
- 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 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).

APPROVAL: _____

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).
- Digital 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).

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></p>
</div>
<div data-bbox="59 684 267 700" data-label="Section-Header">
<h3>Optional Accessories</h3>
</div>
<div data-bbox="59 700 492 904" data-label="List-Group">

• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388 <input type="checkbox"/>
• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) PNC 920004 <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"/>

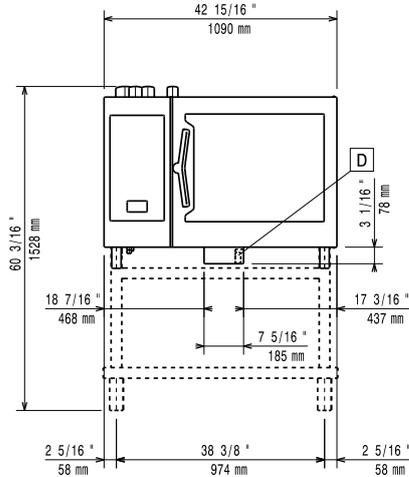
</div>
<div data-bbox="503 117 947 874" data-label="List-Group">

• 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"/>
• 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"/>
• Volcano Smoker for lengthwise and crosswise oven PNC 922338 <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"/>
• 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"/>
• 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"/>
• Grease collection kit for stacked ovens 6 GN on 6 GN 1/1 - 2/1, with riser PNC 922453 <input type="checkbox"/>
• Slide-in rack with handle for 6 & 10 GN 2/1 oven PNC 922605 <input type="checkbox"/>
• Tray rack with wheels, 5 GN 2/1, 80mm pitch PNC 922611 <input type="checkbox"/>
• Open base with tray support for 6 & 10 GN 2/1 oven PNC 922613 <input type="checkbox"/>
• Cupboard base with tray support for 6 & 10 GN 2/1 oven PNC 922616 <input type="checkbox"/>
• Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays PNC 922617 <input type="checkbox"/>
• External connection kit for liquid detergent and rinse aid PNC 922618 <input type="checkbox"/>

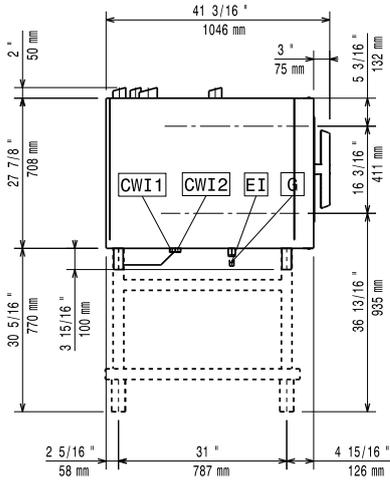
</div>
<div data-bbox="59 917 466 953" data-label="Image">

</div>
<div data-bbox="509 901 903 946" data-label="Page-Footer">
<div style="text-align: right;>
SkyLine Premium
Natural Gas Combi Oven 6GN2/1
</div>
<p>The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.</p>
</div>
<div data-bbox="835 950 903 963" data-label="Page-Footer">
 2026.03.10
</div>

Front

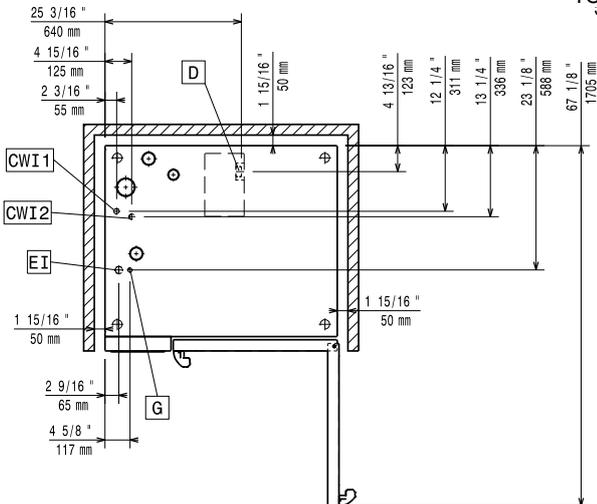


Side



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

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: 109088 BTU (32 kW)
 Gas Power: 32 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: <17 ppm
 Conductivity: >50 µS/cm
 Drain "D": 50mm

Capacity:

Trays type: 6 (GN 2/1)
 Max load capacity: 60 kg

Key Information:

Door hinges: Right Side
 External dimensions, Width: 1090 mm
 External dimensions, Depth: 971 mm
 External dimensions, Height: 808 mm
 Weight: 196 kg
 Net weight: 173 kg
 Shipping weight: 196 kg
 Shipping volume: 1.28 m³

ISO Certificates

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

SkyLine Premium
Natural Gas Combi Oven 6GN2/1

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