

# SkyLine Premium Natural Gas Combi Oven 20GN1/1



217745 (ECOG201B3G30)

SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, 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. metterei 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 trolley rack 1/1 GN, 63 mm pitch.
- Adjustable levelling feet.

#### **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 eveness 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).

#### 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.

#### APPROVAL:





# SkyLine Premium Natural Gas Combi Oven 20GN1/1

- 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 plugin 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 ecofriendly, 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.
- 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 powerfunction for customized slow cooking cycles.
- Energy Star 2.0 certified product.

### **Included Accessories**

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

### Optional Accessories

- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens
   Water filter with cartridge and flow meter for high steam usage (combi
- used mainly in steaming mode)

   Water filter with cartridge and flow

  PNC 920005
- meter for medium steam usage
   Pair of AISI 304 stainless steel grids, PNC 922017
- GN 1/1
  Pair of grids for whole chicken (8 per grid 1,2kg each), GN 1/1
- 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

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PNC 922264

- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
   Baking tray with 4 edges in perforated PNC 922190
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm
   Baking tray with 4 edges in aluminum, PNC 922191
- Baking tray with 4 eages in diominon, PNC 922191
   400x600x20mm
   Pair of frying baskets PNC 922239
- grid 400x600mm

   Grid for whole chicken (8 per grid PNC 922266 1,2kg each), GN 1/1

AISI 304 stainless steel bakery/pastry

- Grease collection tray, GN 1/1, H=100 PNC 922321 mm
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens
- Universal skewer rack
   4 long skewers
   Grease collection tray, GN 1/1, H=40
   PNC 922327
   PNC 922329
- Grease collection tray, GN 1/1, H=40 PNC 922329 mm
   Volcano Smoker for lengthwise and PNC 922338
- crosswise oven

   Multipurpose hook PNC 922348
- Grid for whole duck (8 per grid 1,8kg PNC 922362 each), GN 1/1
- Thermal cover for 20 GN 1/1 oven and PNC 922365 blast chiller freezer
- Wall mounted detergent tank holder
   USB single point probe
   Quenching system update for SkyLine
   PNC 922380
   □ PNC 922390
   □ PNC 922420
- Ovens 20ĞN

  IoT module for OnE Connected (Combi PNC 922421 Ovens, Blast chiller/freezers, Rack Type DW) and SkyDuo (one IoT board per

appliance - to connect oven to blast

- chiller for Cook&Chill process).
  Connectivity router (WiFi and LAN)
  Elevating kit with trolley height
  PNC 922446
- extension for 20 GN 1/1 oven
   External connection kit for liquid detergent and rinse aid
- Dehydration tray, GN 1/1, H=20mm
   Flat dehydration tray, GN 1/1
   Heat shield for 20 GN 1/1 oven

  PNC 922651

   PNC 922652
   PNC 922659
- Heat shield for 20 GN 1/1 oven
   Kit to convert from natural gas to LPG
   Kit to convert from LPG to natural gas
   PNC 922670
   PNC 922671
- Kit to convert from LPG to natural gas PNC 922671
   Flue condenser for gas oven
   Trolley with tray rack, 15 GN 1/1, 84mm
   PNC 922683
- pitch
  Kit to fix oven to the wall
  Adjustable wheels for 20 GN 1/1 and 20 PNC 922701
- GN 2/1 ovens

   4 flanged feet for 20 GN , 2", PNC 922707 100-130mm
- Mesh grilling grid, GN 1/1
  Probe holder for liquids
  PNC 922713
  PNC 922714
- Levelling entry ramp for 20 GN 1/1 oven PNC 922715

















# SkyLine Premium Natural Gas Combi Oven 20GN1/1

•	Exhaust hood with fan for 20 GN 1/1 oven	PNC 922730	Electric	
•	Exhaust hood without fan for 20 1/1GN oven	PNC 922735	Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the	
•	Stainless steel drain kit for 20 GN oven, dia=50mm	PNC 922738	installed power may vary within the Circuit breaker required	
•	Plastic drain kit for 20 GN oven, dia=50mm	PNC 922739	Supply voltage: Electrical power, max:	220-240 V/1 ph/50 Hz 1.8 kW
•	Holder for trolley handle (when trolley is in the oven) for 20 GN oven	PNC 922743	Electrical power, default:	1.8 kW
•	Tray for traditional static cooking, H=100mm	PNC 922746	Gas	10.400.4 DTILL (5.4.1)
•	Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	Total thermal load: Gas Power:	184086 BTU (54 kW) 54 kW
•	Hood Hopper to directly connect the Hood to the centralized ventilation	PNC 922751	Standard gas delivery: ISO 7/1 gas connection diameter:	Natural Gas G20 1" MNPT
	system, for Standard Hoods (with fan motor) and Hoods without fan motor		Water:	
•	Trolley with tray rack, 20 GN 1/1, 63mm pitch	PNC 922753	Inlet water temperature, max:	30 °C
•	Trolley with tray rack, 16 GN 1/1, 80mm pitch	PNC 922754	Inlet water pipe size (CWII, CWI2):	3/4"
•	Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch	PNC 922756	Pressure, min-max: Chlorides: Conductivity:	1-6 bar <17 ppm >50 μS/cm
•	Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)	PNC 922761	Drain "D": 50mm  Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.  Please refer to user manual for detailed water quality	
•	Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast	PNC 922763	information.  Installation:	craired water quality
•	chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley	PNC 922769		Clearance: 5 cm rear and
	(produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven		Clearance: Suggested clearance for	right hand sides.
•	Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys	PNC 922771	service access: Capacity:	50 cm left hand side.
•	Water inlet pressure reducer	PNC 922773	• •	
	Extension for condensation tube, 37cm		Trays type: Max load capacity:	20 (GN 1/1) 100 kg
•	Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	Key Information:	
•	Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	Door hinges:	Right Side
•	Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	External dimensions, Width: External dimensions, Depth:	911 mm 864 mm
•	Aluminum grill, GN 1/1	PNC 925004	External dimensions, Height:	1794 mm
	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	Weight: Net weight:	288 kg 288 kg
•	Flat baking tray with 2 edges, GN 1/1	PNC 925006	Shipping weight:	325 kg
	Baking tray for 4 baguettes, GN 1/1	PNC 925007	Shipping volume:	2.05 m³
	Potato baker for 28 potatoes, GN 1/1	PNC 925008	ISO Certificates	
	Non-stick universal pan, GN 1/2, H=20mm	PNC 925009		ISO 9001; ISO 14001; ISO
•	Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	ISO Standards:	45001; ISO 50001
•	Non-stick universal pan, GN 1/2, H=60mm	PNC 925011		
•	Kit of 6 non-stick universal pans, GN 1/1, $H=20 \text{mm}$	PNC 925012		
•	Kit of 6 non-stick universal pans, GN 1/1, $H=40\text{mm}$	PNC 925013		
•	Kit of 6 non-stick universal pan GN 1/1,	PNC 925014		



H=60mm















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