

SkyLine Premium LPG Gas Combi Oven 20GN2/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217857 (ECOG202B3H30)

SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning, 3-glass door - LPG

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 2/1 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- 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.

APPROVAL:





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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 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
- Energy Star 2.0 certified product.
- 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
- 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.

Included Accessories

 1 of Trolley with tray rack 20 GN 2/1, PNC 922757 63mm pitch

Optional Accessories

- External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens Water filter with cartridge and flow PNC 920003 meter for high steam usage (combi used mainly in steaming mode) PNC 920005 Water filter with cartridge and flow meter for medium steam usage • Pair of AISI 304 stainless steel grids, PNC 922017
- PNC 922171 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) Baking tray for 5 baguettes in PNC 922189 perforated aluminum with silicon coating, 400x600x38mm Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm PNC 922239 • Pair of frying baskets AISI 304 stainless steel bakery/pastry PNC 922264 grid 400x600mm • Grid for whole chicken (8 per grid -PNC 922266 1,2kg each), GN 1/1 PNC 922326 • Universal skewer rack PNC 922328 6 short skewers PNC 922338 Volcano Smoker for lengthwise and crosswise oven PNC 922348 Multipurpose hook • Grease collection tray, GN 2/1, H=60 PNC 922357 Grid for whole duck (8 per grid - 1,8kg PNC 922362 each), GN 1/1 Thermal cover for 20 GN 2/1 oven and PNC 922367 \Box blast chiller freezer PNC 922386 \Box Wall mounted detergent tank holder PNC 922390 USB single point probe PNC 922421 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). • Connectivity router (WiFi and LAN) PNC 922435 • Elevating kit with trolley height PNC 922447 extension for 20 GN 2/1 oven PNC 922618 External connection kit for liquid detergent and rinse aid Dehydration tray, GN 1/1, H=20mm PNC 922651 Flat dehydration tray, GN 1/1 PNC 922652 Heat shield for 20 GN 2/1 oven PNC 922658 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 • Trolley with tray rack, 15 GN 2/1, 84mm PNC 922686 pitch • Kit to fix oven to the wall PNC 922687 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 PNC 922713 Mesh grilling grid, GN 1/1 • Probe holder for liquids PNC 922714 Levelling entry ramp for 20 GN 2/1 oven PNC 922716 Stainless steel drain kit for 20 GN oven, PNC 922738





GN 1/1



grid - 1,2kg each), GN 1/1



Pair of grids for whole chicken (8 per

AISI 304 stainless steel grid, GN 1/1







PNC 922036

PNC 922062



dia=50mm

dia=50mm

H=100mm

• Plastic drain kit for 20 GN oven,

in the oven) for 20 GN oven

Tray for traditional static cooking,

Holder for trolley handle (when trolley is PNC 922743

PNC 922739

PNC 922746

 \Box



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Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747		Electric	
Trolley with tray rack 20 GN 2/1, 63mm pitch	PNC 922757		Supply voltage: Electrical power, max:	220-240 V/1 ph/50 Hz 2.5 kW
Trolley with tray rack, 16 GN 2/1, 80mm pitch	PNC 922758		Electrical power, default:	2.5 kW
Banquet trolley with rack holding 92	PNC 922760		Gas	
plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch	1110 722700	_	Total thermal load: Gas Power:	402275 BTU (100 kW) 100 kW
Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven All the shiller for an an 20 mar risk /1/2	PNC 922762		Standard gas delivery: ISO 7/1 gas connection	LPG, G31
and blast chiller freezer, 80mm pitch (16 runners)			diameter:	I" MNPT
Banquet trolley with rack holding 116	PNC 922764		Water:	
plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch			Inlet water temperature, max: Inlet water pipe size (CWII,	30 °C
 Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ 	PNC 922770		CWI2):	3/4"
Magistar 20 GN 2/1 combi oven			Pressure, min-max:	1-6 bar
 Kit compatibility for aos/easyline 20 GN 	PNC 922771		Chlorides: Conductivity:	<17 ppm >50 µS/cm
oven with SkyLine/Magistar trolleys			Drain "D":	50 p3/cm
 Water inlet pressure reducer 	PNC 922773			3011111
• Extension for condensation tube, 37cm			Capacity:	
 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001		Trays type: Max load capacity:	20 (GN 2/1) 200 kg
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002		Key Information:	
Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003		Door hinges:	Right Side
Aluminum grill, GN 1/1	PNC 925004		External dimensions, Width:	1162 mm
 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925005		External dimensions, Depth: External dimensions, Height:	1066 mm 1794 mm
• Flat baking tray with 2 edges, GN 1/1	PNC 925006		Weight:	429 kg
 Potato baker for 28 potatoes, GN 1/1 	PNC 925008		Net weight:	391 kg
 Kit of 6 non-stick universal pans, GN 1/1, H=20mm 	PNC 925012		Shipping weight: Shipping volume:	429 kg 2.77 m³
Kit of 6 non-stick universal pans, GN 1/1, H=40mm	PNC 925013		ISO Certificates	
• Kit of 6 non-stick universal pan GN 1/1, H=60mm	PNC 925014		ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001















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