

## SkyLine Premium Natural Gas Combi Oven 6GN2/I, boiler AISI 316L

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**217859 (ECOG62B3G31)**

SkyLine Premium Combi  
Boiler Oven with digital  
control, 6x2/1GN, gas,  
programmable, automatic  
cleaning, boiler in AISI 316L,  
3-glass door

### Short Form Specification

#### Item No. \_\_\_\_\_

Combi oven with digital interface with guided selection.

- Built-in steam generator (in s/s 316L) 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 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.
- 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 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.

### Construction

- Boiler in 316L AISI to protect against corrosion.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.

**APPROVAL:** \_\_\_\_\_

- 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).
- Energy Star 2.0 certified product.
- 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

- 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.

### Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • 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"/> |
| • 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"/> |
| • Steam optimizer  | PNC 922440 | <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"/> |
| • Stacking kit for 6X2/1 GN oven on gas 6X2/1 GN oven  | PNC 922624 | <input type="checkbox"/> |

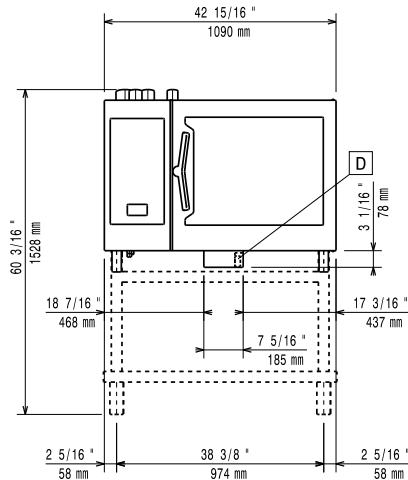
• Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven	PNC 922625	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	<input type="checkbox"/>
• Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627	<input type="checkbox"/>	• Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	<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"/>	• Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	<input type="checkbox"/>
• Riser on feet for stacked 2x6 GN 1/1 ovens	PNC 922633	<input type="checkbox"/>	• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	<input type="checkbox"/>
• Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm	PNC 922634	<input type="checkbox"/>	• Aluminum grill, GN 1/1	PNC 925004	<input type="checkbox"/>
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>	• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>	• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Wall support for 6 GN 2/1 oven	PNC 922644	<input type="checkbox"/>	• Potato baker for 28 potatoes, GN 1/1	PNC 925008	<input type="checkbox"/>
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>	• Kit of 6 non-stick universal pans, GN 1/1, H=20mm	PNC 925012	<input type="checkbox"/>
• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>	• Kit of 6 non-stick universal pans, GN 1/1, H=40mm	PNC 925013	<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"/>	• Kit of 6 non-stick universal pan GN 1/1, H=60mm	PNC 925014	<input type="checkbox"/>
• Heat shield for 6 GN 2/1 oven	PNC 922665	<input type="checkbox"/>	<b>Recommended Detergents</b>		
• Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1	PNC 922666	<input type="checkbox"/>	• C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket	PNC 0S2394	<input type="checkbox"/>
• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	<input type="checkbox"/>	• C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket	PNC 0S2395	<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"/>			
• Tray rack with wheels, 6 GN 2/1, 65mm pitch	PNC 922700	<input type="checkbox"/>			
• Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG	PNC 922706	<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"/>			



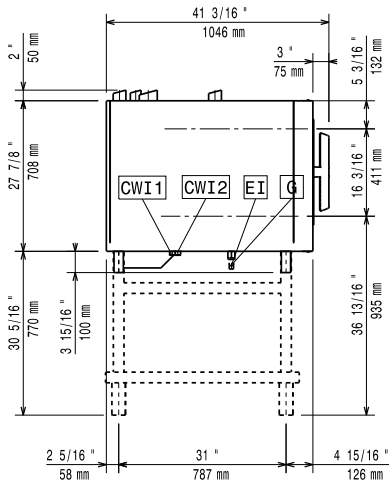
**Electrolux**  
PROFESSIONAL

## SkyLine Premium Natural Gas Combi Oven 6GN2/1, boiler AISI 316L

Front

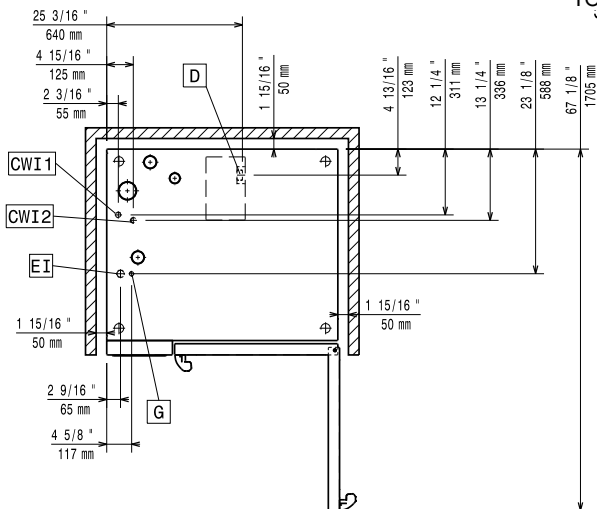


Side



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: 128632 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: <20 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 m<sup>3</sup>

### ISO Certificates

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

SkyLine Premium  
 Natural Gas Combi Oven 6GN2/1, boiler AISI 316L

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

2026.01.13

