



## SkyLine Pro Natural Gas Combi Oven 10GN2/1

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



217954 (ECOG102C3G30)

SkyLine Pro Combi Boilerless  
Oven with digital control,  
10x2/1GN, gas,  
programmable, automatic  
cleaning, 3-glass door

### Short Form Specification

#### Item No.

Combi oven with digital interface with guided selection.  
- Boilerless steaming function to add and retain moisture.  
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.  
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse).  
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.  
- 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)  
- 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

- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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.
- 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.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- 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

- 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.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.

### User Interface & Data Management

- 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).
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

### Sustainability



#### APPROVAL:



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- 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.

(\*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.

### Optional Accessories

- Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)
- Water filter with cartridge and flow meter for medium steam usage
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)
- Pair of AISI 304 stainless steel grids, 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
- AISI 304 stainless steel grid, GN 2/1
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
- Pair of AISI 304 stainless steel grids, GN 2/1
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm
- Baking tray with 4 edges in aluminum, 400x600x20mm
- Pair of frying baskets
- AISI 304 stainless steel bakery/pastry grid 400x600mm
- Double-step door opening kit
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens
- Universal skewer rack
- 6 short skewers
- Multipurpose hook
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm

PNC 920003



PNC 920005



PNC 922003



PNC 922017



PNC 922036



PNC 922062



PNC 922076



PNC 922171



PNC 922175



PNC 922189



PNC 922190



PNC 922191



PNC 922239



PNC 922264



PNC 922265



PNC 922266



PNC 922325



PNC 922326



PNC 922328



PNC 922348



PNC 922351



- Grease collection tray, GN 2/1, H=60 mm
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1
- Thermal cover for 10 GN 2/1 oven and blast chiller freezer
- Tray support for 6 & 10 GN 2/1 disassembled open base
- Wall mounted detergent tank holder
- USB single point probe
- 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)
- Steam optimizer
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)
- Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)
- Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)
- Tray rack with wheels 10 GN 2/1, 65mm pitch
- Tray rack with wheels, 8 GN 2/1, 80mm pitch
- Slide-in rack with handle for 6 & 10 GN 2/1 oven
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)
- Open base with tray support for 6 & 10 GN 2/1 oven
- Cupboard base with tray support for 6 & 10 GN 2/1 oven
- External connection kit for liquid detergent and rinse aid
- Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven
- Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer
- Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm
- Plastic drain kit for 6 & 10 GN oven, dia=50mm
- Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch
- Dehydration tray, GN 1/1, H=20mm
- Flat dehydration tray, GN 1/1
- Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384
- Heat shield for 10 GN 2/1 oven
- Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1
- Kit to convert from natural gas to LPG

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

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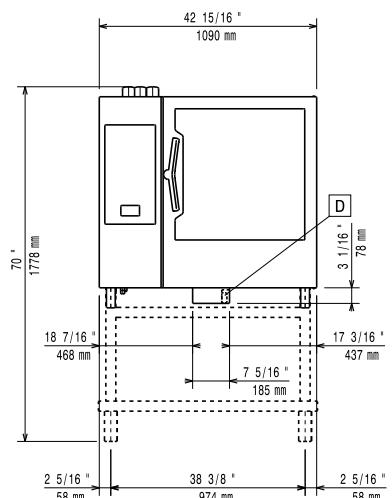
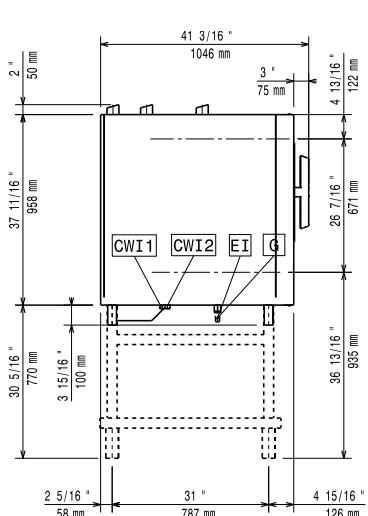


|   |            |                          |
|---|------------|--------------------------|
| • Kit to convert from LPG to natural gas  | PNC 922671 | <input type="checkbox"/> |
| • Flue condenser for gas oven   | PNC 922678 | <input type="checkbox"/> |
| • Kit to fix oven to the wall   | PNC 922687 | <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"/> |
| • 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"/> |
| • Non-stick universal pan, GN 1/1, H=20mm   | PNC 925000 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=40mm   | PNC 925001 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=60mm   | PNC 925002 | <input type="checkbox"/> |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1  | PNC 925003 | <input type="checkbox"/> |
| • Aluminum grill, GN 1/1  | PNC 925004 | <input type="checkbox"/> |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1   | PNC 925005 | <input type="checkbox"/> |
| • Flat baking tray with 2 edges, GN 1/1   | PNC 925006 | <input type="checkbox"/> |
| • Potato baker for 28 potatoes, GN 1/1  | PNC 925008 | <input type="checkbox"/> |
| • Kit of 6 non-stick universal pans, GN 1/1, PNC 925012 H=20mm  | PNC 925012 | <input type="checkbox"/> |
| • Kit of 6 non-stick universal pans, GN 1/1, PNC 925013 H=40mm  | PNC 925013 | <input type="checkbox"/> |
| • Kit of 6 non-stick universal pan GN 1/1, H=60mm   | PNC 925014 | <input type="checkbox"/> |

### Recommended Detergents

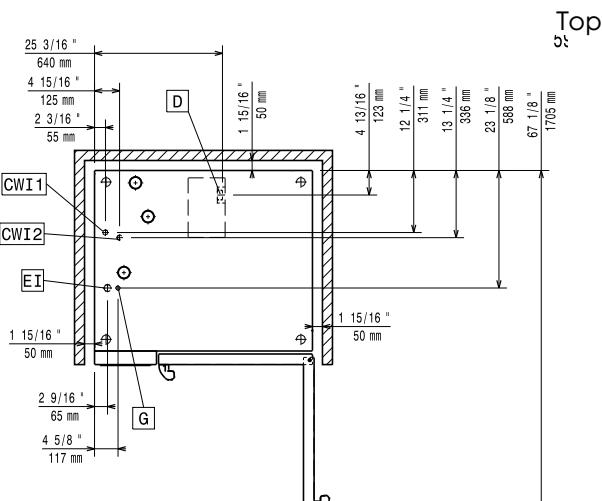
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|--|------------|--------------------------|
| • C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket | PNC 0S2394 | <input type="checkbox"/> |
| • C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket                         | PNC 0S2395 | <input type="checkbox"/> |




**Front**

**Side**

CWI1 = Cold Water inlet 1 (cleaning)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 DO = Overflow drain pipe

EI = Electrical inlet (power)  
 G = Gas connection


**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: 140916 BTU (35 kW)  
 Gas Power: 35 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: <10 ppm  
 Conductivity: >50 µS/cm  
 Drain "D": 50mm

**Capacity:**

Trays type: 10 (GN 2/1)  
 Max load capacity: 100 kg

**Key Information:**

Door hinges: Right Side  
 External dimensions, Width: 1090 mm  
 External dimensions, Depth: 971 mm  
 External dimensions, Height: 1058 mm  
 Weight: 200 kg  
 Net weight: 175 kg  
 Shipping weight: 200 kg  
 Shipping volume: 1.59 m³

**ISO Certificates**

ISO 9001; ISO 14001; ISO 45001; ISO 50001

**ISO Standards:**
