

## SkyLine Pro Natural Gas Combi Oven 10GN2/1, 60 Hz

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

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

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

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

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


**225029 (ECOG102C3V30)**

SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, 3-glass door - 60Hz

### 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

- Single sensor core temperature probe included.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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.
- 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).
- 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.
- 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.
- 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

- 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



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

- 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>

- 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)  | PNC 920003 | <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"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> |

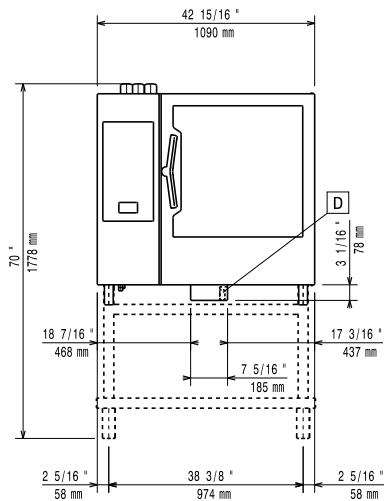
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|--|------------|--------------------------|
| • Grease collection tray, GN 2/1, H=60 mm  | PNC 922357 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1  | PNC 922362 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 2/1 oven and blast chiller freezer   | PNC 922366 | <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 cupboard base (trolley with 2 tanks, open/close device for drain)   | PNC 922450 | <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"/> |
| • Tray rack with wheels 10 GN 2/1, 65mm pitch  | PNC 922603 | <input type="checkbox"/> |
| • Tray rack with wheels, 8 GN 2/1, 80mm pitch  | PNC 922604 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven   | PNC 922605 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)   | PNC 922609 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 2/1 oven   | PNC 922613 | <input type="checkbox"/> |
| • External connection kit for liquid detergent and rinse aid   | PNC 922618 | <input type="checkbox"/> |
| • Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven   | PNC 922625 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer   | PNC 922627 | <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"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922637 | <input type="checkbox"/> |
| • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch  | PNC 922650 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm   | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1  | PNC 922652 | <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"/> |
| • Heat shield for 10 GN 2/1 oven   | PNC 922664 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  | PNC 922667 | <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
- Kit to fix oven to the wall PNC 922687
- Tray support for 6 & 10 GN 2/1 oven base PNC 922692
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693
- Detergent tank holder for open base PNC 922699
- Mesh grilling grid, GN 1/1 PNC 922713
- Probe holder for liquids PNC 922714
- Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens PNC 922729
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922731
- Exhaust hood without fan for 6&10x2/1 GN oven PNC 922734
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922736
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- 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
- Trolley for grease collection kit PNC 922752
- Water inlet pressure reducer PNC 922773
- Extension for condensation tube, 37cm PNC 922776
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003
- Aluminum grill, GN 1/1 PNC 925004
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005
- Flat baking tray with 2 edges, GN 1/1 PNC 925006
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm PNC 925012
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm PNC 925013
- Kit of 6 non-stick universal pan GN 1/1, H=60mm PNC 925014

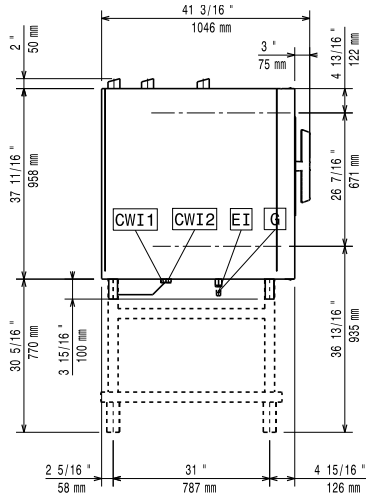
### Recommended Detergents

- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket PNC 0S2394
- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket PNC 0S2395

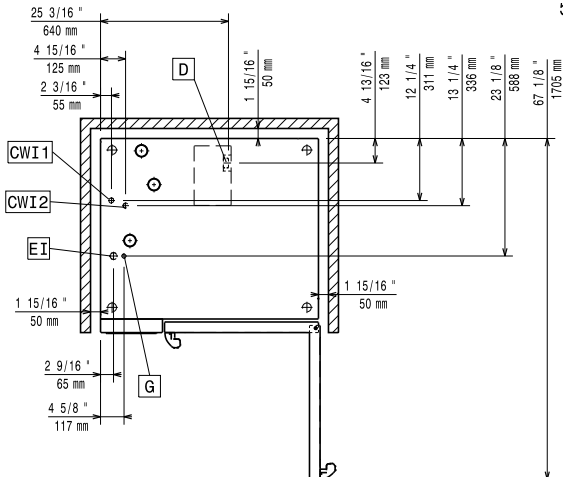
Front



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  
 3/4


### Electric

|                            |                      |
|----------------------------|----------------------|
| Supply voltage:            | 220-230 V/1 ph/60 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:                       | 0 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:                      | 203 kg              |
| Net weight:                  | 178 kg              |
| Shipping weight:             | 203 kg              |
| Shipping volume:             | 1.59 m <sup>3</sup> |

### ISO Certificates

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