

ITEM #	
MODEL #	
MODEL #	
NAME #	
SIS #	
AIA#	



225766 (ECOG101K3V30)

SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - 60Hz

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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 1/1 GN, 67 mm pitch.

Main Features

- Single sensor core temperature probe included.
- 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).
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- 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 7 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).
- High resolution full touch screen interface







(translated in more than 30 languages) - color-blind friendly panel.

- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- Pictures upload for full customization of cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plugin sous-vide probe (optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

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 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 and 22% less detergent while cleaning, as compared to previous model.
- 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.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.

Optional Accessories

Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
• 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	
•	Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	
•	Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
•	Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	
•	Pair of frying baskets	PNC 922239	
	AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	
•	Double-step door opening kit	PNC 922265	
	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	
•	USB probe for sous-vide cooking	PNC 922281	
•	Grease collection tray, GN 1/1, H=100 mm	PNC 922321	
•	Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	
•	Universal skewer rack	PNC 922326	
•	4 long skewers	PNC 922327	
•	Grease collection tray, GN 1/1, H=40	PNC 922329	
	mm		
•	Multipurpose hook	PNC 922348	
•	4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	
•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	
•	Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	
	Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	
•	Wall mounted detergent tank holder	PNC 922386	
•	USB single point probe	PNC 922390	
•	4 service feet for 6 & 10 GN Oven,	PNC 922394	
•	100mm - Marine 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)	PNC 922435	
•	Steam optimizer	PNC 922440	
•	Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks,	PNC 922450	
	open/close device for drain)	B\ 0 005 / ==	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922451	
•	Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922452	
•	Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	
•	Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602	

















•	Bakery/pastry tray rack with wheels	PNC 922608		 Probe holder for liquids Exhaust hood with fan for 6 & 10 GN 1/1 PNC 922714 PNC 922728 	
	holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm			ovens	
•		PNC 922610		 Exhaust hood with fan for stacking 6+6 PNC 922732 or 6+10 GN 1/1 ovens 	
•	1/1 oven Open base with tray support for 6 & 10	PNC 922612		• Exhaust hood without fan for 6&10 PNC 922733 1/1GN ovens	
	GN 1/1 oven Cupboard base with tray support for 6	PNC 922614		• Exhaust hood without fan for stacking PNC 922737 6+6 or 6+10 GN 1/1 ovens	
	& 10 GN 1/1 oven		_	• Fixed tray rack, 8 GN 1/1, 85mm pitch PNC 922741	
•	Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615		 Fixed tray rack, 8 GN 2/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm 	
•	External connection kit for liquid detergent and rinse aid	PNC 922618		Tray for traditional static cooking, PNC 922746 H=100mm	
•	Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623		Double-face griddle, one side ribbed PNC 922747 and one side smooth, 400x600mm	
•	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626		Hood Hopper to directly connect the Hood to the centralized ventilation PNC 922751	
	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630		system, for Standard Hoods (with fan motor) and Hoods without fan motor	
•	Stainless steel drain kit for 6 & 10 GN	PNC 922636		• Trolley for grease collection kit PNC 922752	
_	oven, dia=50mm Plastic drain kit for 6 &10 GN oven,	PNC 922637		• Water inlet pressure reducer PNC 922773	
•	dia=50mm	FINC 922037	_	• Extension for condensation tube, 37cm PNC 922776	
•	Wall support for 10 GN 1/1 oven	PNC 922645		 Non-stick universal pan, GN 1/1, PNC 925000 H=20mm 	
•	Banquet rack with wheels holding 30	PNC 922648		Non-stick universal pan, GN 1/1, PNC 925001	
	plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch			Hadi-stick universal pan, GN 1/1, PNC 925001 H=40mm Non-stick universal pan, GN 1/1, PNC 925002	
•	Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649		H=60mm • Double-face griddle, one side ribbed PNC 925003	_
	Dehydration tray, GN 1/1, H=20mm	PNC 922651		and one side smooth, GN 1/1	
	Flat dehydration tray, GN 1/1	PNC 922652		• Aluminum grill, GN 1/1 PNC 925004	
	Open base for 6 & 10 GN 1/1 oven,	PNC 922653		• Frying pan for 8 eggs, pancakes, PNC 925005	
	disassembled - NO accessory can be fitted with the exception of 922382	1110722000	_	hamburgers, GN 1/1 • Flat baking tray with 2 edges, GN 1/1 PNC 925006	
•	Bakery/pastry rack kit for 10 GN 1/1	PNC 922656		• Baking tray for 4 baguettes, GN 1/1 PNC 925007	
	oven with 8 racks 400x600mm and			• Potato baker for 28 potatoes, GN 1/1 PNC 925008	
	80mm pitch	DVIC 000 / /1		• Non-stick universal pan, GN 1/2, PNC 925009	
	on 10 GN 1/1	PNC 922661		H=20mm • Non-stick universal pan, GN 1/2, PNC 925010	
	Heat shield for 10 GN 1/1 oven	PNC 922663		H=40mm	
•	Kit to convert from natural gas to LPG			• Non-stick universal pan, GN 1/2, PNC 925011	
	Kit to convert from LPG to natural gas	PNC 922671		H=60mm	
	Flue condenser for gas oven	PNC 922678		 Kit of 6 non-stick universal pans, GN 1/1, PNC 925012 H=20mm 	
	Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685		• Kit of 6 non-stick universal pans, GN 1/1, PNC 925013 H=40mm	
	Kit to fix oven to the wall	PNC 922687		• Kit of 6 non-stick universal pan GN 1/1, PNC 925014	
	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	_	+=60mm • Compatibility kit for installation on PNC 930217	
	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm			previous base GN 1/1	_
•	Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch	PNC 922694			
•	Detergent tank holder for open base	PNC 922699			
	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702			
•	Wheels for stacked ovens	PNC 922704			
	Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709			
-	Mesh grilling grid, GN 1/1	PNC 922713			







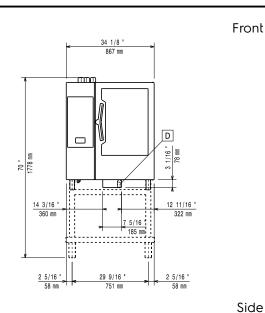


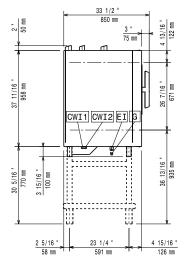












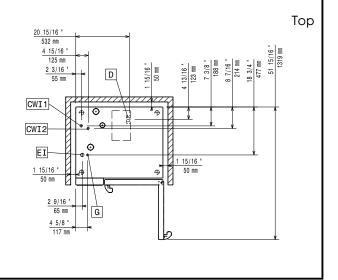
CWII = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)

EI = Electrical inlet (power)
G = Gas connection

G = Gas connection

D = Drain

DO = Overflow drain pipe





Supply voltage: 220-230 V/1 ph/60 Hz

Electrical power, max: 1.1 kW
Electrical power, default: 1.1 kW

Gas

Total thermal load: 84618 BTU (21 kW)

Natural Gas G20

50mm

Gas Power: 21 kW

Standard gas delivery: ISO 7/1 gas connection

diameter: 1/2" MNPT

Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWII,

CWI2): 3/4"

Pressure, min-max: 1-6 bar

Chlorides: <10 ppm

Conductivity: 0 μS/cm

Drain "D":

Capacity:

Trays type: 10 (GN 1/1)
Max load capacity: 50 kg

Key Information:

Right Side Door hinges: External dimensions, Width: 867 mm External dimensions, Depth: 775 mm 1058 mm External dimensions, Height: 139 kg Weight: 139 kg Net weight: Shipping weight: 233.5 kg Shipping volume: 1.11 m³

ISO Certificates

ISO 9001; ISO 14001; ISO 15001; ISO 50001













