

SkyLine Premium Natural Gas Combi Oven 10GN1/1, 60 Hz



225968 (ECOG101B3V30)

SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning, 3-glass door -60Hz

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 tray rack 1/1 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 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.

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.

APPROVAL:





SkyLine Premium Natural Gas Combi Oven 10GN1/1,

 Baking tray for 5 baguettes in perforated aluminum with silicon PNC 922189

- 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 accessorv).
- 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 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
- 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.

Optional Accessories

• External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens • Water filter with cartridge and flow PNC 920004 meter for low steam usage (less than 2 hours of full steam per day) PNC 920005 Water filter with cartridge and flow meter for medium steam usage Wheel kit for 6 & 10 GN 1/1 and 2/1 GN PNC 922003 oven base (not for the disassembled one) PNC 922017 Pair of AISI 304 stainless steel grids, GN 1/1 • Pair of grids for whole chicken (8 per PNC 922036 grid - 1,2kg each), GN 1/1

coating, 400x600x38mm		
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	
 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 mm	PNC 922329	
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, 100mm - Marine	PNC 922394	
 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	
 Connectivity router (WiFi and LAN) 	PNC 922435	
Steam optimizer	PNC 922440	
 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) 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 holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) 	PNC 922608	
• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	
• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	
 Cupboard base with tray support for 6 & 10 GN 1/1 oven 	PNC 922614	





1,2kg each), GN 1/2



to be mounted on the oven)

 AISI 304 stainless steel grid, GN 1/1 • Grid for whole chicken (4 per grid -

External side spray unit (needs to be



mounted outside and includes support







PNC 922062

PNC 922086

PNC 922171





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•	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 ovens, 230-290mm 	PNC 922742 PNC 922745	
•	External connection kit for liquid detergent and rinse aid	PNC 922618		•	Tray for traditional static cooking, H=100mm	PNC 922746	
•	Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623		•	 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747	
•	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 oven, dia=50mm	PNC 922636			Trolley for grease collection kitWater inlet pressure reducer	PNC 922752 PNC 922773	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637			 Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, 	PNC 922776 PNC 925000	
•	Wall support for 10 GN 1/1 oven	PNC 922645			H=20mm		
•	Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648			Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	
•	Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer,	PNC 922649			Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	
_	85mm pitch Dehydration tray, GN 1/1, H=20mm	PNC 922651			Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
					Aluminum grill, GN 1/1	PNC 925004	
	Flat dehydration tray, GN 1/1	PNC 922652		•	Frying pan for 8 eggs, pancakes,	PNC 925005	
•	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653			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			•	Non-stick universal pan, GN 1/2,	PNC 925009	
	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661		•	H=20mm Non-stick universal pan, GN 1/2, H=40mm	PNC 925010	
	Heat shield for 10 GN 1/1 oven	PNC 922663		_	Non-stick universal pan, GN 1/2,	PNC 925011	
•	Kit to convert from natural gas to LPG	PNC 922670		•	H=60mm	FINC 723011	_
•	Kit to convert from LPG to natural gas	PNC 922671			• Kit of 6 non-stick universal pans, GN 1/1,	PNC 925012	
•	Flue condenser for gas oven	PNC 922678			H=20mm	1110 720012	_
	Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685		•	• Kit of 6 non-stick universal pans, GN 1/1, H=40mm	PNC 925013	
	Kit to fix oven to the wall	PNC 922687		•		PNC 925014	
	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	_	•	H=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						
•	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					
	Probe holder for liquids	PNC 922714					
	ovens	PNC 922728					
	Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732					
	Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733					
	Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737					
•	Fixed tray rack, 8 GN 1/1, 85mm pitch	PNC 922741					









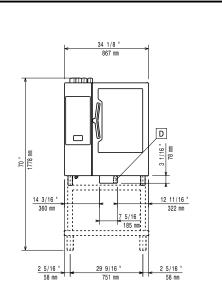


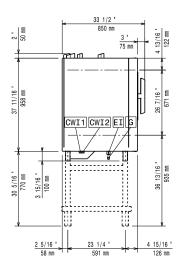






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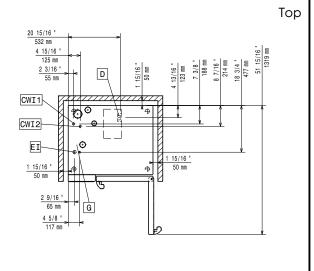
Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWI2

ΕI Electrical inlet (power) Gas connection

Drain

CWII

DO Overflow drain pipe



Electric

Front

Side

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

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

Gas

Total thermal load: 124538 BTU (31 kW)

Gas Power: 31 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

1/2" MNPT diameter:

Water:

Inlet water temperature, max: 30 °C

Inlet water pipe size (CWII,

3/4" CWI2): Pressure, min-max: 1-6 bar Chlorides: <17 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: 177 kg Weight: 159 kg Net weight: Shipping weight: 177 kg Shipping volume: 1.11 m³

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001

50mm













