SkyLine Pro
Electric Combi Oven 8 trays
600x400mm, Bakery

227937 (ECOG101C3G3B)   SkyLine Pro Combi Boilerless Oven with digital control, 8 600x400mm, gas, programmable, automatic cleaning, 3-glass door, for bakery/pastry, pitch 80mm

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. metterei 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, 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 pastry tray rack 600x400 mm, 80 mm pitch..

APPROVAL: _____

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.
- 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 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.
- 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

- 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.

Included Accessories

- 1 of Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch — PNC 922656

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	❏
4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❏
Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	❏
USB single point probe	PNC 922390	❏
IoT module for OnE Connected 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	❏
Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922438	❏
Steam optimizer	PNC 922440	❏
GREASE COLLECTION KIT FOR OVEN CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN)	PNC 922450	❏
GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (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 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	❏
Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615	❏
External connection kit for liquid detergent and rinse aid	PNC 922618	❏
Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	❏
Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens	PNC 922620	❏
Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	❏
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	❏
Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	❏
Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	❏
Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	❏
Trolley with 2 tanks for grease collection	PNC 922638	❏
Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639	❏
Wall support for 10 GN 1/1 oven	PNC 922645	❏
Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	❏
Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	❏
Dehydration tray, GN 1/1, H=20mm	PNC 922651	❏
Flat dehydration tray, GN 1/1	PNC 922652	❏
Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	❏
Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	❏
Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	❏
Heat shield for 10 GN 1/1 oven	PNC 922663	❏
Kit to convert from natural gas to LPG	PNC 922670	❏
Kit to convert from LPG to natural gas	PNC 922671	❏
Flue condenser for gas oven	PNC 922678	❏
Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	❏
4 adjustable feet for 6 & 10 GN ovens, 100-115mm	PNC 922688	❏
Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	❏
4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	❏
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	❏

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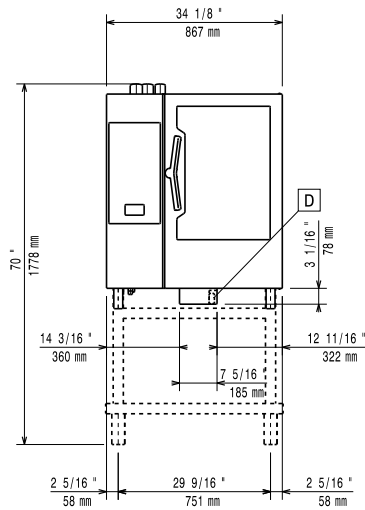
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- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base — PNC 922702 ❑
- Wheels for stacked ovens — PNC 922704 ❑
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens — PNC 922709 ❑
- Mesh grilling grid, GN 1/1 — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Exhaust hood with fan for 6 & 10 GN 1/1 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 ❑
- Fixed tray rack, 8 GN 2/1, 85mm pitch — PNC 922742 ❑
- 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 ❑
- Trolley for grease collection kit — PNC 922752 ❑
- Water inlet pressure reducer — PNC 922773 ❑
- Extension for condensation tube, 37cm — PNC 922776 ❑
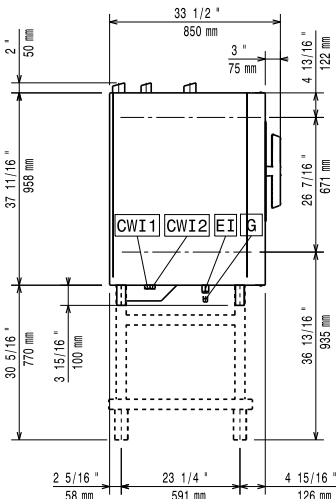- Compatibility kit for installation on previous base GN 1/1 — PNC 930217 ❑

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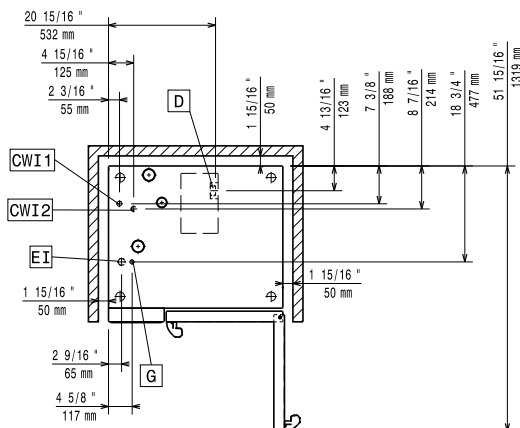The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

Side

Top

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

Electric

Supply voltage:	220-240 V/1 ph/50 Hz
Electrical power, max:	1.1 kW
Electrical power, default:	1.1 kW

Gas

Total thermal load:	84618 BTU (21 kW)
Gas Power:	21 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:	1.5-6 bar
Chlorides:	<10 ppm
Conductivity:	0 µS/cm
Drain "D":	50mm

Capacity:

Trays type:	8 (400x600 mm)
Max load capacity:	45 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	850 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	1058 mm
Weight:	139 kg
Net weight:	139 kg
Shipping weight:	206 kg
Shipping volume:	1.11 m³

ISO Certificates

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

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