

SkyLine PremiumS Natural Gas Combi Oven 6GN2/1,

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



229818 (ECOG62T3V30)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 3-glass door -60Hz

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator, 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi 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

- Built-in steam generator for highly precise humidity and temperature control according to the chosen
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- 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.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate

Steam cycle (100 °C): seafood and vegetables. High temperature steam (101 °C - 130 °C).

- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles:

Regeneration (ideal for banqueting on plate or rethermalizing on tray),

- Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,
- Proving cycle,
- EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
- Sous-vide cooking,
- Static Combi (to reproduce traditional cooking from static oven),
- Pasteurization of pasta,Dehydration cycle (ideal for drying fruits, vegetables, meats, seafood),
- Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2

APPROVAL:





SkyLine PremiumS Natural Gas Combi Oven 6GN2/1,

- and related family,
 Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- 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.
- 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

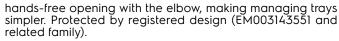
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX5 spray water protection certification for easy cleaning.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- 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).
- 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.
- Automatic consumption visualization at the end of the cycle.
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile
- Pictures upload for full customization of cooking cycles.

Sustainability

• Wing-shaped handle with ergonomic design and



- Energy Star 2.0 certified product.
- Reduced power function for customized slow cooking cycles.
- 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

- 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.
- Zero Waste provides chefs with useful tips for minimizing food waste
 - Zero Waste is a library of Automatic recipes that aims to: -give a second life to raw food close to expiration date (e. g., from milk to yogurt)
 - -obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale)
 - -promote the use of typically discarded food items (e.g., carrot peels).
- 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

Optional Accessories		
 External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 	PNC 864388	
 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	
 AISI 304 stainless steel grid, GN 2/1 	PNC 922076	
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171	
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	
 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	





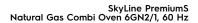












2025.10.02



SkyLine PremiumS Natural Gas Combi Oven 6GN2/1, 60 Hz

•	AISI 304 stainless steel bakery/ pastry grid 400x600mm	PNC 922264		•	Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens		
	Double-step door opening kit	PNC 922265		•	Riser on feet for stacked 2x6 GN 1/1 ovens	PNC 922633	
	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266		•	Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm	PNC 922634	
	USB probe for sous-vide cooking Kit universal skewer rack and 6 short	PNC 922281		•	Stainless steel drain kit for 6 & 10 GN	PNC 922636	
	skewers for Lengthwise and Crosswise ovens	FINC 722323	_	•	oven, dia=50mm Plastic drain kit for 6 &10 GN oven,	PNC 922637	
•	Universal skewer rack	PNC 922326		_	dia=50mm	PNC 922644	
•	6 short skewers	PNC 922328			Wall support for 6 GN 2/1 oven Dehydration tray, GN 1/1, H=20mm	PNC 922644 PNC 922651	
•	Volcano Smoker for lengthwise and crosswise oven	PNC 922338			Flat dehydration tray, GN 1/1	PNC 922652	
•	Multipurpose hook	PNC 922348		•	Open base for 6 & 10 GN 2/1 oven,	PNC 922654	
	4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351			disassembled - NO accessory can be fitted with the exception of 922384		
•	Grease collection tray, GN 2/1, H=60	PNC 922357			Heat shield for 6 GN 2/1 oven	PNC 922665	
	mm			•	Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1	PNC 922666	
	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362		•	Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	
•	Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384		•	Kit to convert from natural gas to LPG	PNC 922670	
•	Wall mounted detergent tank holder	PNC 922386		•	Kit to convert from LPG to natural gas	PNC 922671	
	USB single point probe	PNC 922390		•	Flue condenser for gas oven	PNC 922678	
	IoT module for OnE Connected and	PNC 922421		•	Fixed tray rack, 5 GN 2/1, 85mm pitch	PNC 922681	
	SkyDuo (one IoT board per				Kit to fix oven to the wall	PNC 922687	
	appliance - to connect oven to blast chiller for Cook&Chill process).				Tray support for 6 & 10 GN 2/1 oven base	PNC 922692	
	Connectivity router (WiFi and LAN) Steam optimizer	PNC 922435 PNC 922440		•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	
	Grease collection kit for GN 1/1-2/1	PNC 922450		•	Detergent tank holder for open base	PNC 922699	
	cupboard base (trolley with 2 tanks, open/close device for drain)			•	Tray rack with wheels, 6 GN 2/1, 65mm pitch	PNC 922700	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922451		•	Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG	PNC 922706	
•	Grease collection kit for ovens GN	PNC 922452		•	Mesh grilling grid, GN 1/1	PNC 922713	
	1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)			•	Probe holder for liquids	PNC 922714	
•	Grease collection kit for stacked ovens 6 GN on 6 GN 1/1 - 2/1, with	PNC 922453		•	Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922729	
	riser	DNIC 000/05		•	Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922731	
	Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605		•	Exhaust hood without fan for 6&10x2/1 GN oven	PNC 922734	
•	Tray rack with wheels, 5 GN 2/1, 80mm pitch	PNC 922611		•	Exhaust hood without fan for stacking	PNC 922736	
•	Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613		•	6+6 or 6+10 GN 2/1 ovens 4 high adjustable feet for 6 & 10 GN	PNC 922745	
•	Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616		•	ovens, 230-290mm Tray for traditional static cooking,	PNC 922746	
•	Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays	PNC 922617		•	H=100mm Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	
•	External connection kit for liquid detergent and rinse aid	PNC 922618		•	Hood Hopper to directly connect the Hood to the centralized ventilation	PNC 922751	
•	Stacking kit for 6X2/1 GN oven on gas 6X2/1 GN oven	PNC 922624			system, for Standard Hoods (with fan motor) and Hoods without fan motor		
•	Stacking kit for 6 GN 2/1 oven	PNC 922625		•	Trolley for grease collection kit	PNC 922752	
	placed on gas 6 GN 2/1 oven	11.07220	_		Water inlet pressure reducer	PNC 922773	
•	Trolley for slide-in rack for 10 GN 2/1	PNC 922627			Extension for condensation tube, 37cm	PNC 922776	
	oven and blast chiller freezer	DNIC 000/00		•	Non-stick universal pan, GN 1/1, H=20mm	PNC 925000	
•	Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser	PNC 922629			11 ZUIIIII		

















SkyLine PremiumS Natural Gas Combi Oven 6GN2/1, 60 Hz

 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	
 Compatibility kit for installation on previous base GN 2/1 	PNC 930218	



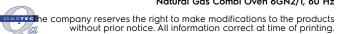














SkyLine PremiumS Natural Gas Combi Oven 6GN2/1, 60 Hz

Electric

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

Electrical power, max: 1.5 kW 1.5 kW Electrical power, default:

Gas

Total thermal load: 128632 BTU (32 kW)

Gas Power: 32 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 (CWII,

3/4" CWI2): Pressure, min-max: 1-6 bar Chlorides: <17 ppm >50 µS/cm Conductivity: Drain "D": 50mm

Capacity:

Trays type: 6 (GN 2/1) Max load capacity: 60 kg

Key Information:

Door hinges: Right Side External dimensions, Width: 1090 mm External dimensions, Depth: 971 mm External dimensions, Height: 808 mm Weight: 176 kg Net weight: 176 kg Shipping weight: 165 kg Shipping volume: 1.27 m³

ISO Certificates

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

















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