

SkyLine Pro LPG Gas Combi Oven 10GN2/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



217963 (ECOG102C2H0)

SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, LPG

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. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored);
 Manual: EcoDelta cookina cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity ready.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

Main Features

- 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.
- 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.
- 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.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 GN 2/1 or 20 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

User Interface & Data Management

- 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).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

APPROVAL:





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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).

Optional Accessories

Connectivity router (WiFi and LAN)
 PNC 922435

Recommended Detergents

- C25 Rinse & Descale Tabs, phosphatefree, phosphorous-free, maleic acidfree, 50 tabs bucket
- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket









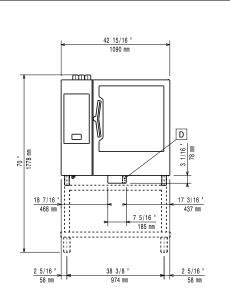








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41 3/16 1046 mm 2 " 50 mm 11/16 " 958 mm CWI1 CWI2 EI 13/16 1 335 mm 30 5/16 " 770 mm 3 15/16 " 100 mm 2 5/16 58 mm 4 15/16 "

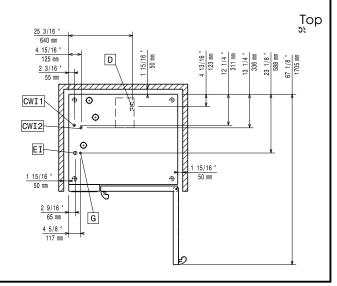
Cold Water inlet 1 (cleaning) Cold Water Inlet 2 (steam nerator) CWI2

Electrical inlet (power)

Gas connection

D Drain

DO Overflow drain pipe



Electric

Front

Side

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

Circuit breaker required

Supply voltage: 220-240 V/1 ph/50 Hz

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

Gas

Total thermal load: 119315 BTU (35 kW)

35 kW Gas Power: Standard gas delivery: LPG, G31 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: >50 µS/cm Drain "D": 50mm

Electrolux Professional recommends the use of treated water,

based on testing of specific water conditions.

Please refer to user manual for detailed water quality

information.

Installation:

Clearance: 5 cm rear and

Clearance: right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

10 (GN 2/1) Travs type: Max load capacity: 100 kg

Key Information:

Right Side Door hinges: External dimensions, Width: 1090 mm External dimensions, Depth: 971 mm 1058 mm External dimensions, Height: 175 kg Weight: Net weight: 175 kg Shipping weight: 200 kg Shipping volume: 1.58 m³

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001















