Electrolux PROFESSIONAL

SkyLine ProS LPG Gas Combi Oven 20GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



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. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) 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 ready.

- Single sensor core temperature probe.

- Double-glass door with LED lights.
 Stainless steel construction throughout.
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- Supplied with n.1 tray rack 1/1 GN, 63 mm pitch.
 Adjustable levelling feet.

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 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- 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.
- Single sensor core temperature probe included.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- Automatic fast cool down and pre-heat function.
- 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: 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) color-blind friendly panel.
- Pictures upload for full customization of cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.

APPROVAL:



hinged easy-r cleaning.



- 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).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires 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).
- Reduced powerfunction for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- 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.

Included Accessories

• 1 of Trolley with tray rack, 20 GN 1/1, PNC 922753 63mm pitch

Optional Accessories

• Connectivity router (WiFi and LAN) PNC 922435

Recommended Detergents

- C25 Rinse & Descale Tabs, phosphate- PNC 0S2394 free, phosphorous-free, maleic acidfree, 50 tabs bucket
- C22 Cleaning Tabs, phosphate-free, PNC 0S2395 phosphorous-free, 100 bags bucket

Electric

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 220-240 V/1 ph/50 Hz Supply voltage: Electrical power, max: 1.8 kW Electrical power, default: 1.8 kW Gas Total thermal load: 143178 BTU (42 kW) Gas Power: 42 kW Standard gas delivery: LPG, G31 ISO 7/1 gas connection diameter: 1" 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: Suggested clearance for	Clearance: 5 cm rear and right hand sides.			
service access:	50 cm left hand side.			
Capacity:				
Trays type:	20 (GN 1/1)			
Max load capacity:	100 kg			
Key Information:				
Door hinges:	Right Side			
External dimensions, Width:	911 mm			
External dimensions, Depth:	864 mm			
External dimensions, Height:	1794 mm			
Weight:	268 kg			
Net weight:	268 kg			
Shipping weight:	301 kg			
Shipping volume:	1.83 m³			
ISO Certificates				
	ISO 9001; ISO 14001; ISO			

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001









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



72 3/4 " 1847 mm 70 5/8 " 1794 mm

54 1/16 "

35 7/8 " 911 mm

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5

12 1/2 318 mm

33 7/16 '

849 mm

150 mm

7/8

ч

1 1/4 '

31 mm

4 1/4 " 109 mm

1 1/4 "

31 mm

SkyLine ProS LPG Gas Combi Oven 20GN1/1 Front 1 15/16 50 nm 5/16 110 nm EI

Side 37 " 2 1/8 " 53 mm 939 mm 100 2 11/16 69 mm 2 15/16 " 74 mm 31 3/8 " 797 mm 63 1/8 " 1604 mm E 11 1/2 " 291 mm G D DO ¥ E 7 1/2 " 190 mm E 1/8 -0 5/8 " 16 mm 149 mm 23 1/4 " 4 7/8 " 3 3/16 124 mm 81 mm 591 mm = CWII Cold Water inlet 1 (cleaning) EI Electrical inlet (power) = = Cold Water Inlet 2 (steam generator) CWI2 G Gas connection D Drain = DO = Overflow drain pipe Тор 4 3/4 " ଡ ó 1 15/16 " 50 mm 1372 mm 51 5/16 " 1303 mm E

6

35 7/8 "

911 mm

(Intertek

_13 13/16 "

STEC

351 mm ġ

19 11/16 "

500 mm

Distances CWI1 CW12 15/16 75 m 10 1/16 255 mm DO, D CWII Cold Water inlet 1 (cleaning) EI = Electrical inlet (power) = = = Cold Water Inlet 2 (steam generator) = CWI2 G Gas connection D Drain = = DO Overflow drain pipe

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