

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



217665 (ECOG202K2H0)

SkyLine ProS Combi Boilerless Oven with touch screen control, 20x2/IGN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG

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 readv.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 2/1 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.
- Pictures upload for full customization of cooking cycles.
- 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 2/1 or 40 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.
- Supplied with n.1 trolley rack 2/1 GN, 63 mm pitch.

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.

APPROVAL:





- 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 2/1, 63mm pitch 	PNC 922757
Optional Accessories	

 Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) 	PNC 920003	
 Water filter with cartridge and flow meter for medium steam usage 	PNC 920005	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per 	PNC 922036	

- grid 1,2kg each), GN 1/1

 AISI 304 stainless steel grid, GN 1/1

 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)

 PNC 922062

 PNC 922171
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
 Baking tray with 4 edges in perforated aluminum, 400x600x20mm
- Baking tray with 4 edges in aluminum, 400x600x20mm
 Pair of frying baskets
 PNC 922191
 PNC 922239
- AISI 304 stainless steel bakery/pastry grid 400x600mm
 Grid for whole chicken (8 per grid PNC 922266
- 1,2kg each), GN 1/1

 USB probe for sous-vide cooking

 Universal skewer rack

 PNC 922281

 PNC 922326
- Universal skewer rack
 6 short skewers
 PNC 922326
 PNC 922328
- Volcano Smoker for lengthwise and crosswise oven

•	Multipurpose hook	PNC	922348	
•	Grease collection tray, GN 2/1, H=60 mm	PNC	922357	
	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC	922362	
	Thermal cover for 20 GN 2/1 oven and blast chiller freezer	PNC	922367	
•	Wall mounted detergent tank holder	PNC	922386	
•	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	
	SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables.	PNC	922439	

External connection kit for liquid detergent and rinse aid	PNC 922618	
Dehydration tray, GN 1/1, H=20mm	PNC 922651	
Flat dehydration tray, GN 1/1	PNC 922652	
Heat shield for 20 GN 2/1 oven	PNC 922658	
	External connection kit for liquid detergent and rinse aid Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1 Heat shield for 20 GN 2/1 oven	detergent and rinse aid Dehydration tray, GN 1/1, H=20mm PNC 922651 Flat dehydration tray, GN 1/1 PNC 922652

Not for OnE Connected

- Kit to convert from natural gas to LPG
 Kit to convert from LPG to natural gas
 Flue condenser for gas oven
 Trolley with tray rack, 15 GN 2/1, 84mm
 PNC 922678
 PNC 922686
- pitch
 Kit to fix oven to the wall
 Adjustable wheels for 20 GN 1/1 and 20 PNC 922701
- GN 2/1 ovens
 4 flanged feet for 20 GN , 2", PNC 922707 100-130mm
- Mesh grilling grid, GN 1/1
 Probe holder for liquids
 Levelling entry ramp for 20 GN 2/1 oven PNC 922716
- Holder for trolley handle (when trolley is PNC 922743 in the oven) for 20 GN oven
- Tray for traditional static cooking, H=100mm
 Double-face griddle, one side ribbed
 PNC 922746
 PNC 922747
- and one side smooth, 400x600mm
 Trolley with tray rack 20 GN 2/1, 63mm PNC 922757 pitch
- Trolley with tray rack, 16 GN 2/1, 80mm PNC 922758 pitch
 Banquet trolley with rack holding 92 PNC 922760
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch
 Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven
- 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners)

 Banquet trolley with rack holding 116 PNC 922764
- Banquet trolley with rack holding 116 PNC 922764 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch
 Kit compatibility for gos/easyline trolley PNC 922770
- Kit compatibility for aos/easyline trolley PNC 922770 (produced till 2019) with SkyLine/ Magistar 20 GN 2/1 combi oven
- Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys
- Water inlet pressure reducer
 Extension for condensation tube, 37cm
 PNC 922773
 PNC 922776













PNC 922338

SkyLine ProS LPG Gas Combi Oven 20GN2/1 

 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001	Electric	
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002	Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is	
Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	performed at the average value. According to the country installed power may vary within the range.	
Aluminum grill, GN 1/1	PNC 925004	Circuit breaker required Supply voltage:	220-240 V/1 ph/50 Hz
 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925005	Electrical power, max: Electrical power, default:	2.5 kW 2.5 kW
Flat baking tray with 2 edges, GN 1/1Potato baker for 28 potatoes, GN 1/1	PNC 925006 PNC 925008	Gas	
Recommended Detergents C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket	PNC 0S2394	Total thermal load: Gas Power: Standard gas delivery: ISO 7/1 gas connection	238630 BTU (70 kW) 70 kW LPG, G31
• C22 Cleaning Tabs, phosphate-free,	PNC 0S2395	diameter:	1" MNPT
phosphorous-free, 100 bags bucket		Water:	
		Inlet water temperature, max: Inlet water pipe size (CWII,	30 °C
		CWI2):	3/4"

Installation:

Pressure, min-max:

Chlorides: Conductivity:

Drain "D":

information.

Clearance: 5 cm rear and Clearance: right hand sides.

Electrolux Professional recommends the use of treated water,

1-6 bar

50mm

<10 ppm

>50 µS/cm

based on testing of specific water conditions. Please refer to user manual for detailed water quality

Suggested clearance for service access: 50 cm left hand side.

Capacity:

20 (GN 2/1) Trays type: Max load capacity: 200 kg

Key Information:

Door hinges: Right Side External dimensions, Width: 1162 mm External dimensions, Depth: 1066 mm External dimensions, Height: 1794 mm 335 kg Weight: 335 kg Net weight: Shipping weight: 373 kg 2.77 m³ Shipping volume:

ISO Certificates

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





























