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217761 (ECOG62T2H0)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/IGN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, LPG

# **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. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) 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
- Double 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 settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- 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.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking.
  - Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C 130 °C).
- 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 cycles (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 and related family,
- 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 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.
- 6-point multi sensor core temperature probe for







maximum precision and food safety.

- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Different chemical options available: solid (phosphatefree), 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: 6 GN 2/1 or 12 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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- 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

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

- tion for
- 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).
- 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).

- Reduced power function for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) 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.
- Energy Star 2.0 certified product.

### **Included Accessories**

 1 of Chimney adaptor needed in case of PNC 922706 conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG

### **Optional Accessories**

Optional Accessories		
<ul> <li>External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens</li> </ul>	PNC 864388	
<ul> <li>Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)</li> </ul>	PNC 920004	
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	
<ul> <li>Wheel kit for 6 &amp; 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)</li> </ul>	PNC 922003	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017	
<ul> <li>Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922036	
<ul> <li>AISI 304 stainless steel grid, GN 1/1</li> </ul>	PNC 922062	
<ul> <li>AISI 304 stainless steel grid, GN 2/1</li> </ul>	PNC 922076	
<ul> <li>External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)</li> </ul>	PNC 922171	
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	
<ul> <li>Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm</li> </ul>	PNC 922189	
<ul> <li>Baking tray with 4 edges in perforated aluminum, 400x600x20mm</li> </ul>	PNC 922190	
<ul> <li>Baking tray with 4 edges in aluminum, 400x600x20mm</li> </ul>	PNC 922191	
<ul> <li>Pair of frying baskets</li> </ul>	PNC 922239	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264	
<ul> <li>Double-step door opening kit</li> </ul>	PNC 922265	
<ul> <li>Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922266	
<ul> <li>USB probe for sous-vide cooking</li> </ul>	PNC 922281	
<ul> <li>Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens</li> </ul>	PNC 922325	













Universal skewer rack

SkyLine PremiumS LPG Gas Combi Oven 6GN2/1

PNC 922326

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6 short skewers	PNC 922328		• Flat dehydration tray, GN 1/1 PNC 922652	
Volcano Smoker for lengthwise and crosswise oven	PNC 922338		<ul> <li>Open base for 6 &amp; 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384</li> </ul>	
Multipurpose hook	PNC 922348		Heat shield for 6 GN 2/1 oven     PNC 922665	
4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351		Heat shield-stacked for ovens 6 GN 2/1 PNC 922666 on 6 GN 2/1	
Grease collection tray, GN 2/1, H=60 mm			<ul> <li>Heat shield-stacked for ovens 6 GN 2/1 PNC 922667 on 10 GN 2/1</li> </ul>	
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362		• Kit to convert from natural gas to LPG PNC 922670	
Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384		<ul> <li>Kit to convert from LPG to natural gas</li> <li>Flue condenser for gas oven</li> <li>PNC 922671</li> <li>PNC 922678</li> </ul>	
Wall mounted detergent tank holder	PNC 922386		• Fixed tray rack, 5 GN 2/1, 85mm pitch PNC 922681	
USB single point probe	PNC 922390		• Kit to fix oven to the wall PNC 922687	
IoT module for OnE Connected and SkyDuo (one IoT board per	PNC 922421		Tray support for 6 & 10 GN 2/1 oven PNC 922692 base	
appliance - to connect oven to blast chiller for Cook&Chill process).			<ul> <li>4 adjustable feet with black cover for 6 PNC 922693</li> <li>&amp; 10 GN ovens, 100-115mm</li> </ul>	
Connectivity router (WiFi and LAN)	PNC 922435		• Detergent tank holder for open base PNC 922699	
Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection	PNC 922438		• Tray rack with wheels, 6 GN 2/1, 65mm PNC 922700 pitch	
valve with pipe for drain) SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill	PNC 922439		<ul> <li>Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG</li> </ul>	
process. The kit includes 2 boards			<ul> <li>Mesh grilling grid, GN 1/1</li> <li>PNC 922713</li> </ul>	
and cables. Not for OnE Connected	DNIC 000/05		• Probe holder for liquids PNC 922714	
Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605		• Exhaust hood with fan for 6 & 10 GN 2/1 PNC 922729 GN ovens	
Tray rack with wheels, 5 GN 2/1, 80mm pitch	PNC 922611		• Exhaust hood with fan for stacking 6+6 PNC 922731 or 6+10 GN 2/1 ovens	
Open base with tray support for 6 & 10 GN 2/1 oven			• Exhaust hood without fan for 6&10x2/1 PNC 922734 GN oven	
Cupboard base with tray support for 6 & 10 GN 2/1 oven Hot cupboard base with tray	PNC 922617		• Exhaust hood without fan for stacking PNC 922736 6+6 or 6+10 GN 2/1 ovens	
support for 6 & 10 GN 2/1 oven holding GN 2/1 trays	FINC 922017	_	<ul> <li>4 high adjustable feet for 6 &amp; 10 GN PNC 922745 ovens, 230-290mm</li> </ul>	
External connection kit for liquid detergent and rinse aid	PNC 922618		• Tray for traditional static cooking, PNC 922746 H=100mm	
Stacking kit for 6X2/1 GN oven on gas 6X2/1 GN oven	PNC 922624		Double-face griddle, one side ribbed and one side smooth, 400x600mm	
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			• 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 Trolley for mobile rack for 2 stacked	PNC 922629		<ul> <li>Non-stick universal pan, GN 1/1, H=20mm</li> </ul> PNC 925000	
6 GN 2/1 ovens on riser  Trolley for mobile rack for 6 GN 2/1	PNC 922631		• Non-stick universal pan, GN 1/1, PNC 925001 H=40mm	_
on 6 or 10 GN 2/1 ovens Riser on feet for stacked 2x6 GN 1/1	PNC 922633		Non-stick universal pan, GN 1/1, PNC 925002     H=60mm  PNC 925007	
Riser on wheels for stacked 2x6 GN	PNC 922634		Double-face griddle, one side ribbed and one side smooth, GN 1/1      Double-face griddle, one side ribbed PNC 925003      and one side smooth, GN 1/1      Double-face griddle, one side ribbed PNC 925003	
2/1 ovens, height 250mm Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		<ul> <li>Aluminum grill, GN 1/1</li> <li>Frying pan for 8 eggs, pancakes,</li> <li>PNC 925005</li> <li>PNC 925005</li> </ul>	
Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		hamburgers, GN 1/1  • Flat baking tray with 2 edges, GN 1/1  PNC 925006	
Trolley with 2 tanks for grease collection	PNC 922638		<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> <li>Compatibility kit for installation on</li> <li>PNC 925008</li> <li>PNC 930218</li> </ul>	
Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639		previous base GN 2/1  Recommended Detergents	
Wall support for 6 GN 2/1 oven	PNC 922644			
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• Dehydration tray, GN 1/1, H=20mm PNC 922651  $\Box$ 









• C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket PNC 0S2394 □

C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket

PNC 0S2395 □





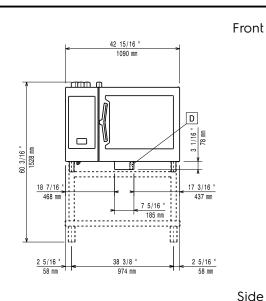


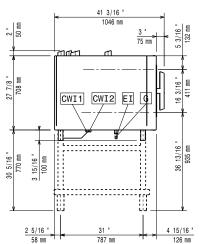












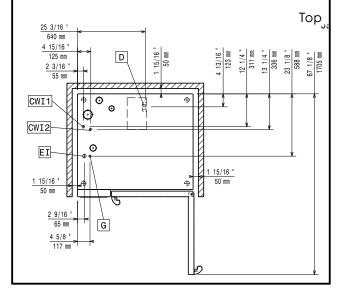
Cold Water inlet 1

Electrical inlet (power) Gas connection

= Cold Water Inlet 2 (steam generator) CWI2

D Drain

DO Overflow drain pipe





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 Electrical power, default: 1.5 kW

### LPG:

Steam generator: BTU (16 kW) Heating elements: BTU (24 kW)

Total thermal load: 109088 BTU (32 kW)

Gas Power: 32 kW Standard gas delivery: LPG, G31

ISO 7/1 gas connection

1/2" MNPT diameter:

#### Water:

Inlet water temperature, max: 30 °C Pressure, min-max: 1-6 bar Chlorides: <17 ppm Conductivity: >50 µS/cm Drain "D": 50mm Water inlet "CW" connection: 3/4"

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:

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

### **Key Information:**

Door hinges: Right Side 1090 mm External dimensions, Width: 971 mm External dimensions, Depth: External dimensions, Height: 808 mm Weight: 176 kg Net weight: 176 kg Shipping weight: 199 kg Shipping volume: 1.28 m<sup>3</sup>

### **ISO Certificates**

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

> SkyLine PremiumS LPG Gas Combi Oven 6GN2/1











