

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



217792 (ECOG101T2G1)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda
- 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, rinseonly) 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
- 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 LED lights
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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 cookina.
 - 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 perfamily.
- 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,
- 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.

APPROVAL:





- 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 (phosphate-free), liquid (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.
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.
- Capacity: 10 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).
- 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.
- Seamless 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
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

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 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.

- 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).
- Energy Star 2.0 certified product.

Optional Accessories

- External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens • Water softener with cartridge and flow PNC 920003 \Box meter (high steam usage) • Water filter with cartridge and flow PNC 920004 meter for 6 & 10 GN 1/1 ovens (lowmedium steam usage - less than 2hrs per day full steam)
- Water softener with salt for ovens with PNC 921305 automatic regeneration of resin Wheel kit for 6 & 10 GN 1/1 and 2/1 GN PNC 922003
- one) Pair of AISI 304 stainless steel grids, PNC 922017

oven base (not for the disassembled

- GN 1/1 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 PNC 922062
- • Grid for whole chicken (4 per grid -PNC 922086 1,2kg each), GN 1/2
- External side spray unit (needs to be PNC 922171 mounted outside and includes support to be mounted on the oven) • Baking tray for 5 baguettes in PNC 922189
- perforated aluminum with silicon coaling, 400x600x38mm PNC 922190 Baking tray with 4 edges in perforated
- aluminum, 400x600x20mm PNC 922191 Baking tray with 4 edges in aluminum,
- 400x600x20mm PNC 922239 • Pair of frying baskets AISI 304 stainless steel bakery/pastry PNC 922264
- grid 400x600mm PNC 922265 • Double-step door opening kit
- Grid for whole chicken (8 per grid -PNC 922266 1,2kg each), GN 1/1
- USB probe for sous-vide cooking PNC 922281 • Grease collection tray, GN 1/1, H=100 PNC 922321
- Kit universal skewer rack and 4 long PNC 922324 skewers for Lenghtwise ovens
- Universal skewer rack PNC 922326 4 long skewers PNC 922327
- PNC 922348 Multipurpose hook 4 flanged feet for 6 & 10 GN , 2", PNC 922351
- 100-130mm Grid for whole duck (8 per grid - 1,8kg PNC 922362 each), GN 1/1
- Thermal cover for 10 GN 1/1 oven and PNC 922364 blast chiller freezer • Tray support for 6 & 10 GN 1/1 PNC 922382
- disassembled open base Wall mounted detergent tank holder PNC 922386

SkyLine PremiumS Natural Gas Combi Oven 10GN1/1













• USB single point probe

PNC 922390

 \Box



•	IoT module for SkyLine ovens and blast chiller/freezers	PNC 922421	support dedicated to a grease		
•	Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601		collection tray for 10 GN 1/1 oven, 64mm pitch	
•	Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602		 Detergent tank holder for open base Bakery/pastry runners 400x600mm for PNC 922699 PNC 922702 	
•	Bakery/pastry tray rack with wheels	PNC 922608		6 & 10 GN 1/1 oven base	
	holding 400x600mm grids for 10 GN 1/1			 Wheels for stacked ovens Spit for lamb or suckling pig (up to PNC 922704 PNC 922709 	
	oven and blast chiller freezer, 80mm pitch (8 runners)			• Spit for lamb or suckling pig (up to PNC 922709 12kg) for GN 1/1 ovens	_
•	Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610		 Mesh grilling grid, GN 1/1 Probe holder for liquids PNC 922713 PNC 922714 	
•	Open base with tray support for 6 & 10	PNC 922612		 Probe holder for liquids Exhaust hood with fan for 6 & 10 GN 1/1 PNC 922714 	
	GN 1/1 oven	DVIC 000/1/		ovens	_
•	Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614		 Exhaust hood with fan for stacking 6+6 PNC 922732 or 6+10 GN 1/1 ovens 	
•	Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615		• Exhaust hood without fan for 6&10 PNC 922733 1/1GN ovens	
•	External connection kit for liquid	PNC 922618		• Exhaust hood without fan for stacking PNC 922737 6+6 or 6+10 GN 1/1 ovens	
	detergent and rinse aid Grease collection kit for GN 1/1-2/1	PNC 922619		• Fixed tray rack, 8 GN 1/1, 85mm pitch PNC 922741	
•	cupboard base (trolley with 2 tanks,	FINC 722017	_	• Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742	
	open/close device for drain)	DVIC 000 / 0.7		 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm 	
•	Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623		• Tray for traditional static cooking, PNC 922746	
	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer			 H=100mm Double-face griddle, one side ribbed PNC 922747 and one side smooth, 400x600mm 	
•	Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630		Trolley for grease collection kit PNC 922752	
•	Stainless steel drain kit for 6 & 10 GN	PNC 922636		• Water inlet pressure reducer PNC 922773	
	oven, dia=50mm			• Extension for condensation tube, 37cm PNC 922776	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		• Non-stick universal pan, GN 1/1, PNC 925000 H=20mm	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device	PNC 922639		• Non-stick universal pan, GN 1/1, PNC 925001 H=40mm	
•	for drain) Wall support for 10 GN 1/1 oven	PNC 922645		• Non-stick universal pan, GN 1/1, PNC 925002 H=60mm	
	Banquet rack with wheels holding 30	PNC 922648		• Double-face griddle, one side ribbed PNC 925003	
	plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch			and one side smooth, GN 1/1 • Aluminum grill, GN 1/1 PNC 925004	
•	Banquet rack with wheels 23 plates for	PNC 922649		• Frying pan for 8 eggs, pancakes, PNC 925005	ū
	10 GN 1/1 oven and blast chiller freezer, 85mm pitch			hamburgers, GN 1/1	
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	_
•	Flat dehydration tray, GN 1/1	PNC 922652		 Baking tray for 4 baguettes, GN 1/1 Potato baker for 28 potatoes, GN 1/1 PNC 925008 PNC 925008 	
•	Open base for 6 & 10 GN 1/1 oven,	PNC 922653		 Potato baker for 28 potatoes, GN 1/1 Non-stick universal pan, GN 1/2, PNC 925008 PNC 925009 	
	disassembled - NO accessory can be fitted with the exception of 922382			H=20mm	
•	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and	PNC 922656		• Non-stick universal pan, GN 1/2, H=40mm	
	80mm pitch			Non-stick universal pan, GN 1/2, PNC 925011 H=60mm	
•	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661		H=60mm Compatibility kit for installation on PNC 930217	
•	Heat shield for 10 GN 1/1 oven	PNC 922663		previous base GN 1/1	
•	Kit to convert from natural gas to LPG	PNC 922670		Recommended Detergents	
•	Kit to convert from LPG to natural gas	PNC 922671		• C25 Rinse & Descale tab 2in1 rinse aid PNC 0S2394	
	Flue condenser for gas oven	PNC 922678		and descaler in disposable tablets for	
•	Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685		Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for	
•	Kit to fix oven to the wall	PNC 922687		new generation ovens with automatic	
	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690		washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g tablets. each	
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693			















 C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 100 65g tablets. each

PNC 0S2395















D . 91/1 14 3/16 12 11/16 360 mn

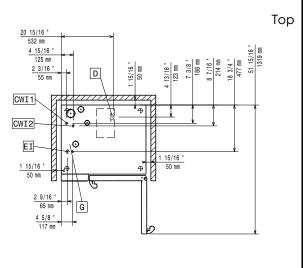
33 1/2 " 11/16 958 mm 13/16 935 mm 15/16 " 100 mm

= Cold Water Inlet 2 (steam generator) Drain DO Overflow drain pipe

Cold Water inlet 1 (cleaning)

CWII

CWI2



Electric

Front

Side

Supply voltage:

217792 (ECOG101T2G1) 220-240 V/1 ph/50 Hz

Electrical power, default: 1.1 kW

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.

Electrical power max.:

Circuit breaker required

Gas

Gas Power: ISO 9001; ISO 14001 kW

Natural Gas G20 Standard gas delivery:

ISO 7/1 gas connection

diameter: 1/2" MNPT

105679 BTU (31 kW) Total thermal load:

Water:

Water inlet connections "CWI1-

CWI2": 3/4"

1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

temperature: 30 °C Chlorides: <20 ppm Conductivity: >50 µS/cm

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: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm 775 mm External dimensions, Depth: 1058 mm External dimensions, Height: Net weight: 159 kg Shipping weight: 177 kg Shipping volume: 1.11 m³

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001











Electrical inlet (power)

Gas connection

