

SkyLine Premium Natural Gas Combi Oven 10GN1/1

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217892 (ECOG101B2G1)

SkyLine Premium Combi Boiler Oven with digital control, 10x1/IGN, gas, programmable, automatic cleaning, boiler in AISI 316

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda Sensor.
- OptiFlow air distribution system to achieve maximum performance with 5 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).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration 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 1/1 GN, 67 mm pitch.

Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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 with integrated descale of the steam generator. 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).
- USB port to download HACCP data, share cooking programs and configurations.
 USB port also allows to plug-in sous-vide probe (optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 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.
- Seamless hygienic internal chamber with all

APPROVAL:





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 Kit universal skewer rack and 4 long skewers for Lenghtwise ovens

4 flanged feet for 6 & 10 GN, 2",

Tray support for 6 & 10 GN 1/1

disassembled open base

USB single point probe

chiller/freezers

pitch

pitch

• Grid for whole duck (8 per grid - 1,8kg

Thermal cover for 10 GN 1/1 oven and

· Wall mounted detergent tank holder

• Tray rack with wheels 10 GN 1/1, 65mm

• Tray rack with wheels, 8 GN 1/1, 80mm

• Bakery/pastry tray rack with wheels

• IoT module for SkyLine ovens and blast PNC 922421

Universal skewer rack

Multipurpose hook

blast chiller freezer

• 4 long skewers

100-130mm

each), GN 1/1

PNC 922324

PNC 922326

PNC 922327

PNC 922348

PNC 922351

PNC 922362

PNC 922364

PNC 922382

PNC 922386

PNC 922390

PNC 922601

PNC 922602

PNC 922608

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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 1/1 GN, 67 mm pitch.

User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

Sustainability



- Human centered design with 4-star certification for ergonomics and usability.
- $\bullet \ \ Wing\text{-}shaped \ handle \ with \ ergonomic \ design \ and \ hands\text{-}free$ opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related
- Reduced powerfunction for customized slow cooking cycles.

		0 ,	holding John Holding fraction for 10 GN 1/1	_
-	al Accessories		oven and blast chiller freezer, 80mm pitch (8 runners)	
tank Di	Il reverse osmosis filter for single shwashers with atmosphere and Ovens	PNC 864388		
• Water s	oftener with cartridge and flow nigh steam usage)	PNC 920003	GN 1/1 oven	
• Water f	ilter with cartridge and flow or 6 & 10 GN 1/1 ovens (low-	PNC 920004	 Cupboard base with tray support for 6 PNC 922614 & 10 GN 1/1 oven 	
medium	n steam usage - less than 2hrs v full steam)		for 6 & 10 GN 1/1 oven holding GN 1/1 or	
	oftener with salt for ovens with itic regeneration of resin	PNC 921305		
	kit for 6 & 10 GN 1/1 and 2/1 GN ase (not for the disassembled	PNC 922003	cupboard base (trolley with 2 tanks,	
Pair of A GN 1/1	AISI 304 stainless steel grids,	PNC 922017		
 Pair of grid - 1, 	grids for whole chicken (8 per 2kg each), GN 1/1	PNC 922036	,	
-	4 stainless steel grid, GN 1/1	PNC 922062	oven and blast chiller freezer	
	whole chicken (4 per grid - ach), GN 1/2	PNC 922086	or 10 GN 1/1 ovens	
	all side spray unit (needs to be ad outside and includes support	PNC 922171	 Stainless steel drain kit for 6 & 10 GN PNC 922636 oven, dia=50mm 	
to be m	nounted on the oven)	PNC 922189	 Plastic drain kit for 6 &10 GN oven, PNC 922637 dia=50mm 	
perfora	tray for 5 baguettes in ted aluminum with silicon j, 400x600x38mm	PNC 922109	 open base (2 tanks, open/close device	
	tray with 4 edges in perforated um, 400x600x20mm	PNC 922190	for drain) • Wall support for 10 GN 1/1 oven PNC 922645	
	tray with 4 edges in aluminum, 0x20mm	PNC 922191	plates for 10 GN 1/1 oven and blast	
 Pair of f 	rying baskets	PNC 922239	chiller freezer, 65mm pitch	
	4 stainless steel bakery/pastry 0x600mm	PNC 922264	10 GN 1/1 oven and blast chiller freezer,	
 Double 	-step door opening kit	PNC 922265	85mm pitchDehydration tray, GN 1/1, H=20mmPNC 922651	
	whole chicken (8 per grid - ach), GN 1/1	PNC 922266		



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Grease collection tray, GN 1/1, H=100









PNC 922321



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• Open base for 6 & 10 GN 1/1 oven,	PNC 922653		Potato baker for 28 potatoes, GN 1/1	PNC 925008
disassembled - NO accessory can be fitted with the exception of 922382			 Non-stick universal pan, GN 1/2, H=20mm 	PNC 925009
 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 	PNC 925010
80mm pitch • Heat shield for stacked ovens 6 GN 1/1	PNC 922661		 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011
on 10 GN 1/1			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	FINC 032394
 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	
 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm 	PNC 922693		tablets. each C22 Cleaning Tab Disposable	PNC 0S2395
Reinforced tray rack with wheels, lowest support dedicated to a grease	t PNC 922694		detergent tablets for SkyLine ovens Professional detergent for new	
collection tray for 10 GN 1/1 oven, 64mm pitch	1		generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 100 65g	
Detergent tank holder for open base	PNC 922699		tablets. each	
Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702			
Wheels for stacked ovens	PNC 922704			
Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens	PNC 922709	ā		
Mesh grilling grid, GN 1/1	PNC 922713			
 Probe holder for liquids 	PNC 922714			
• Exhaust hood with fan for 6 & 10 GN 1/1				
ovens	1110 722720	_		
• Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732			
 Exhaust hood without fan for 6&10 1/1GN ovens 	PNC 922733			
 Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens 	PNC 922737			
 Fixed tray rack, 8 GN 1/1, 85mm pitch 	PNC 922741			
 Fixed tray rack, 8 GN 2/1, 85mm pitch 	PNC 922742			
 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm 	PNC 922745			
 Tray for traditional static cooking, H=100mm 	PNC 922746			
 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747			
 Trolley for grease collection kit 	PNC 922752			
Water inlet pressure reducer	PNC 922773			
• Extension for condensation tube, 37cm	PNC 922776			
 Non-stick universal pan, GN 1/1, H=20mm 	PNC 925000			
 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001			
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002			
 Double-face griddle, one side ribbed and one side smooth, GN 1/1 	PNC 925003			
 Aluminum grill, GN 1/1 	PNC 925004			
 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925005			
 Flat baking tray with 2 edges, GN 1/1 	PNC 925006			
• Baking tray for 4 baguettes, GN 1/1	PNC 925007			















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D 70 " 1778 mm 12 11/16 " 14 3/16 322 mm

11/16 958 mm CWI1 CWI2 EI 13/16 a 15/16 "

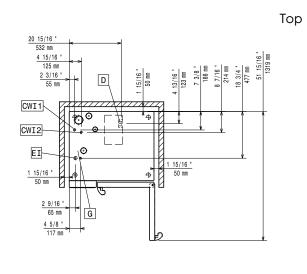
CWII Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWI2

ΕI Electrical inlet (power)

Gas connection

Drain

DO Overflow drain pipe



Electric

Front

Side

Supply voltage:

217892 (ECOG101B2G1) 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: 31 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1/2" MNPT

Total thermal load: 105679 BTU (31 kW)

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: 156 kg Shipping weight: 174 kg 1.06 m³ Shipping volume:

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001













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