

SkyLine Pro Natural Gas Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



217982 (ECOG101C2G0)

SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning

225962 (ECOG101C2G6)

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning

Short Form Specification

Item No. _____

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking 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

- 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 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. 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).
- 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 evenness 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.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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).

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.

APPROVAL: _____

- 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).

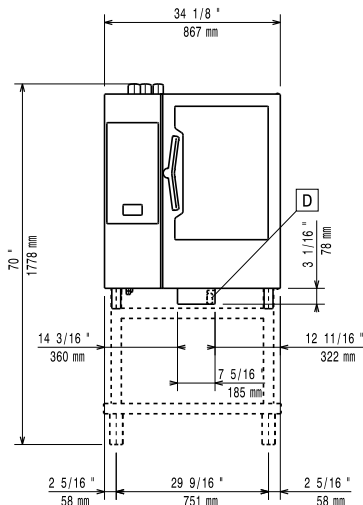
Optional Accessories

- Connectivity router (WiFi and LAN) PNC 922435 ☐

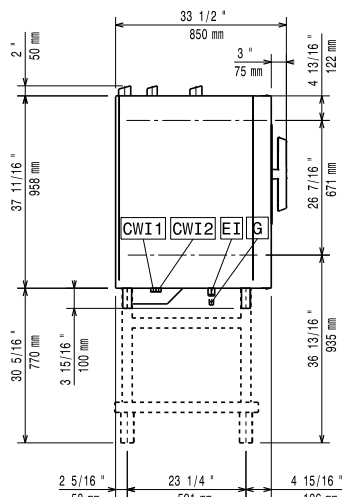
Recommended Detergents

- 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 ☐

Front

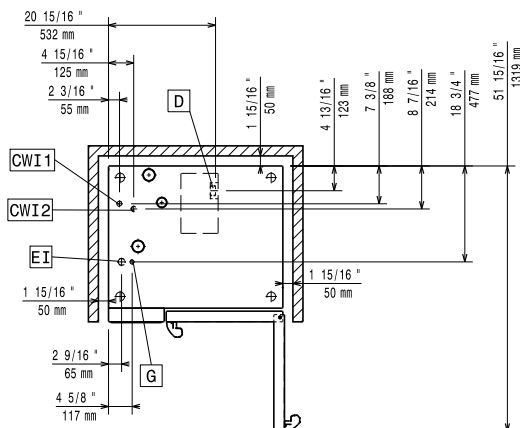


Side



CWI1 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
 CWI2 = Cold Water Inlet 2 (steam generator) G = Gas connection
 D = Drain
 DO = Overflow drain pipe

Top



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

Supply voltage:

217982 (ECOG101C2G0)	220-240 V/1 ph/50 Hz
225962 (ECOG101C2G6)	220-230 V/1 ph/60 Hz

Electrical power, max: 1.1 kW

Electrical power, default: 1.1 kW

Gas

Total thermal load: 71589 BTU (21 kW)

Gas Power: 21 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter: 1/2" 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: Clearance: 5 cm rear and right hand sides.

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

Capacity:

Trays type: 10 (GN 1/1)

Max load capacity: 50 kg

Key Information:

Door hinges: Right Side

External dimensions, Width: 867 mm

External dimensions, Depth: 775 mm

External dimensions, Height: 1058 mm

Weight:

217982 (ECOG101C2G0) 136 kg

225962 (ECOG101C2G6) 139 kg

Net weight:

217982 (ECOG101C2G0) 136 kg

225962 (ECOG101C2G6) 139 kg

Shipping weight:

217982 (ECOG101C2G0) 154 kg

225962 (ECOG101C2G6) 157 kg

Shipping volume: 1.06 m³

ISO Certificates

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