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229763 (ECOG102T3G0)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door

229793 (ECOG102T3G6)

SkyLine PremiumS combi boiler oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door

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, 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 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
- Triple-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
- 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
 - 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) 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 catégories 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 (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 2/1 or 20 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

- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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.
- 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.
- 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).
- 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

Sustainability



Multipurpose hook

100-130mm

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

- 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 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.
- 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).
- Energy Star 2.0 certified product.

Optional Accessories

Optional / (0000001100		
 External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 	PNC 864388	
Water softener with cartridge and flow meter (high steam usage)	PNC 920003	
 Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs per day full steam) 	PNC 920004	
 Water softener with salt for ovens with automatic regeneration of resin 	PNC 921305	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062	
 AISI 304 stainless steel grid, GN 2/1 	PNC 922076	
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	
 Baking tray with 4 edges in perforated aluminum, 400x600x20mm 	PNC 922190	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191	
 Pair of frying baskets 	PNC 922239	
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
 Double-step door opening kit 	PNC 922265	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325	
Universal skewer rack	PNC 922326	
6 short skewers	PNC 922328	
- Multinumpasa hasak	DNC 0227/0	

SkyLine PremiumS Natural Gas Combi Oven 10GN2/1, Green Version













PNC 922348

PNC 922351

 \Box



•	Grease collection tray, GN 2/1, H=60	PNC 922357		Kit to convert from natural gas to LPG PNC 922670	
	mm	DVIO 0007/0		Kit to convert from LPG to natural gas PNC 922671	
•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362		• Flue condenser for gas oven PNC 922678	
	Thermal cover for 10 GN 2/1 oven and	PNC 922366		 Kit to fix oven to the wall PNC 922687 Tray support for 6 & 10 GN 2/1 oven PNC 922692 	
	blast chiller freezer	11(0)22000	_	base	_
•	Tray support for 6 & 10 GN 2/1	PNC 922384		• 4 adjustable feet with black cover for 6 PNC 922693	
_	disassembled open base	PNC 922386		& 10 GN ovens, 100-115mm	
	Wall mounted detergent tank holder USB single point probe	PNC 922390		Detergent tank holder for open base PNC 922699 Mach prilling parid CN 1/1 PNC 922717	
	IoT module for OnE Connected and	PNC 922421		 Mesh grilling grid, GN 1/1 Probe holder for liquids PNC 922713 PNC 922714 	
_	SkyDuo (one IoT board per appliance -	1110 722-121	_	 Probe holder for liquids Exhaust hood with fan for 6 & 10 GN 2/1 PNC 922729 	
	to connect oven to blast chiller for			GN ovens	_
	Cook&Chill process). Connectivity router (WiFi and LAN)	PNC 922435		• Exhaust hood with fan for stacking 6+6 PNC 922731	
Ĭ	(only for 229763)	1110 /22-33	_	or 6+10 GN 2/1 ovens	
•	Grease collection kit for ovens GN 1/1 &	PNC 922438		• Exhaust hood without fan for 6&10x2/1 PNC 922734 GN oven	
	2/1 (2 plastic tanks, connection valve with pipe for drain)			• Exhaust hood without fan for stacking PNC 922736	
	SkyDuo Kit - to connect oven and blast	PNC 922439		6+6 or 6+10 GN 2/1 ovens	_
_	chiller freezer for Cook&Chill process.	1110 /22-07	_	• 4 high adjustable feet for 6 & 10 GN PNC 922745	
	The kit includes 2 boards and cables.			 ovens, 230-290mm Tray for traditional static cooking, PNC 922746 	
	Not for OnE Connected Tray rack with wheels 10 GN 2/1, 65mm	PNC 922603		H=100mm	ч
Ĭ	pitch	1110 722000	_	• Double-face griddle, one side ribbed PNC 922747	
•		PNC 922604		and one side smooth, 400x600mm	_
	pitch	DNIC 000/05		• Trolley for grease collection kit PNC 922752	
•	Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605		Water inlet pressure reducer PNC 922773 Tytopsion for condensation tube 77cm PNC 922774	
•	Bakery/pastry tray rack with wheels	PNC 922609		 Extension for condensation tube, 37cm PNC 922776 Non-stick universal pan, GN 1/1, PNC 925000 	
	400x600mm for 10 GN 2/1 oven and			H=20mm	_
	blast chiller freezer, 80mm pitch (8 runners)			• Non-stick universal pan, GN 1/1, PNC 925001	
•	•	PNC 922613		H=40mm	
	GN 2/1 oven			• Non-stick universal pan, GN 1/1, PNC 925002 H=60mm	
•	Cupboard base with tray support for 6	PNC 922616		Double-face griddle, one side ribbed PNC 925003	
	& 10 GN 2/1 oven (only for 229763) External connection kit for liquid	PNC 922618		and one side smooth, GN 1/1	
•	detergent and rinse aid	1110 722010	_	• Aluminum grill, GN 1/1 PNC 925004	
•	Stacking kit for 6 GN 2/1 oven placed	PNC 922625		 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	
_	on gas 6 GN 2/1 oven	PNC 922627		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
•	Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922027	_	• Potato baker for 28 potatoes, GN 1/1 PNC 925008	
•	Trolley for mobile rack for 6 GN 2/1 on 6	PNC 922631		• Compatibility kit for installation on PNC 930218	
	or 10 GN 2/1 ovens			previous base GN 2/1	
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636		Recommended Detergents	
•	Plastic drain kit for 6 &10 GN oven,	PNC 922637		• C25 Rinse & Descale Tabs, 50 tabs PNC 0S2394	
	dia=50mm			 C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395 	
•	Trolley with 2 tanks for grease	PNC 922638		bags bucket	_
•	collection Grease collection kit for GN 1/1-2/1	PNC 922639			
·	open base (2 tanks, open/close device	1110 /2203/	_		
	for drain)				
•	Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast	PNC 922650			
	chiller freezer, 75mm pitch				
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651			
•	Flat dehydration tray, GN 1/1	PNC 922652			
•	Open base for 6 & 10 GN 2/1 oven,	PNC 922654			
	disassembled - NO accessory can be fitted with the exception of 922384				
•	Heat shield for 10 GN 2/1 oven	PNC 922664			
	Heat shield-stacked for ovens 6 GN 2/1		ū		
	on 10 GN 2/1				

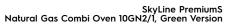














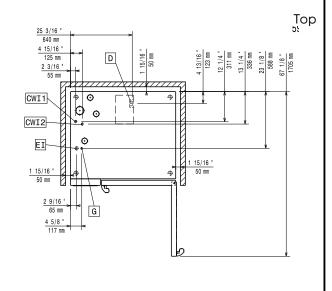
42 15/16 1090 mm D 3 1/16 " 78 mm 1778 20 18 7/16 17 3/16 ' 2 5/16 58 mm 38 3/8 2 5/16 "

11/16 1 358 mm CWI1 CWI2 ΕĮ 3 15/16 " 100 mm 33 2 5/16 58 mm 4 15/16 "

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

ΕI Electrical inlet (power) Gas connection

DO Overflow drain pipe



Electric

Front

Side

Supply voltage:

229763 (ECOG102T3G0) 220-240 V/1 ph/50 Hz 229793 (ECOG102T3G6) 220-230 V/1 ph/60 Hz

Electrical power, default:

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.

1.5 kW Electrical power max.:

Circuit breaker required

Gas

Gas Power: 47 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1/2" MNPT

Total thermal load: 160223 BTU (47 kW)

Water:

Water inlet connections "CWI1-

3/4" CWI2": 1-6 bar Pressure, bar min/max:

Drain "D": 50mm

Max inlet water supply temperature: 30 °C Chlorides: <17 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:

10 - 2/1 Gastronorm Trays type:

Max load capacity: 100 kg

Key Information:

Door hinges:

1090 mm External dimensions, Width: External dimensions, Depth: 971 mm External dimensions, Height: 1058 mm Net weight: 204 kg Shipping weight: 229 kg Shipping volume: 229763 (ECOG102T3G0) 1.59 m³

229793 (ECOG102T3G6) 1.58 m³

ISO Certificates

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

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SkyLine PremiumS Natural Gas Combi Oven 10GN2/1, Green Version