

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



229773 (ECOG102T3G1)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, 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 (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
- 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

- 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 $^{\circ}\text{C}$ 300 $^{\circ}\text{C}$): 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 2/1 or 20 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

- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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 fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 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 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.
- 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.

Ontional Accessories

Optional Accessories		
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	
 Multipurpose hook 	PNC 922348	
 4 flanged feet for 6 & 10 GN, 2", 100-130mm 	PNC 922351	
 Grease collection tray, GN 2/1, H=60 mm 	PNC 922357	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
 Thermal cover for 10 GN 2/1 oven and blast chiller freezer 	PNC 922366	
 Tray support for 6 & 10 GN 2/1 disassembled open base 	PNC 922384	
 Wall mounted detergent tank holder 	PNC 922386	
- LICD single point probe	DNIC 022700	



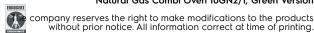












• USB single point probe

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

PNC 922390



•	IoT module for SkyLine ovens and blast chiller/freezers	PNC 922421		 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm 	
•	Tray rack with wheels 10 GN 2/1, 65mm pitch	PNC 922603		• Tray for traditional static cooking, PNC 922746 H=100mm	
•	Tray rack with wheels, 8 GN 2/1, 80mm pitch	PNC 922604		Double-face griddle, one side ribbed PNC 922747 and one side smooth, 400x600mm	
	Slide-in rack with handle for 6 & 10 GN	PNC 922605		• Trolley for grease collection kit PNC 922752	
	2/1 oven	1110 722000	_	• Water inlet pressure reducer PNC 922773	
	Bakery/pastry tray rack with wheels	PNC 922609		• Extension for condensation tube, 37cm PNC 922776	
Ĭ	400x600mm for 10 GN 2/1 oven and	1140 722007	_	·	
	blast chiller freezer, 80mm pitch (8 runners)			H=20mm	
•	Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613		• Non-stick universal pan, GN 1/1, PNC 925001 H=40mm	
•	Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616		 Non-stick universal pan, GN 1/1, H=60mm PNC 925002 	
_	•	PNC 922618		Double-face griddle, one side ribbed PNC 925003	
	External connection kit for liquid detergent and rinse aid			 and one side smooth, GN 1/1 Aluminum grill, GN 1/1 PNC 925004 	
•	Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven	PNC 922625		 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	
•	Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
•	Trolley for mobile rack for 6 GN 2/1 on 6	PNC 922631		Potato baker for 28 potatoes, GN 1/1 PNC 925008	
	or 10 GN 2/1 ovens			Compatibility kit for installation on PNC 930218	
•	Stainless steel drain kit for 6 & 10 GN	PNC 922636		previous base GN 2/1	
	oven, dia=50mm			Recommended Detergents	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637		C25 Rinse & Descale tab 2in1 rinse aid PNC 0S2394 and descaler in disposable tablets for	
•	Trolley with 2 tanks for grease collection	PNC 922638		Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639		new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g	
•	Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650		 tablets. each C22 Cleaning Tab Disposable PNC 0S2395 detergent tablets for SkyLine ovens 	
•	Dehydration tray, GN 1/1, H=20mm	PNC 922651		Professional detergent for new	
	Flat dehydration tray, GN 1/1	PNC 922652		generation ovens with automatic	
	Open base for 6 & 10 GN 2/1 oven,	PNC 922654		washing system. Suitable for all types of	
	disassembled - NO accessory can be fitted with the exception of 922384			water. Packaging: 1 drum of 100 65g tablets. each	
	Heat shield for 10 GN 2/1 oven	PNC 922664			
•	Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667			
•	Kit to convert from natural gas to LPG	PNC 922670			
•	Kit to convert from LPG to natural gas	PNC 922671			
	Flue condenser for gas oven	PNC 922678			
	Kit to fix oven to the wall	PNC 922687			
	Tray support for 6 & 10 GN 2/1 oven	PNC 922692			
	base				
•	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693			
•	Detergent tank holder for open base	PNC 922699			
•	Mesh grilling grid, GN 1/1	PNC 922713			
	Probe holder for liquids	PNC 922714			
	Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens				
•	Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922731			
•	Exhaust hood without fan for 6&10x2/1 GN oven	PNC 922734			
_	Exhaust hood without fan for stacking	PNC 922736			
•	6+6 or 6+10 GN 2/1 ovens	1 INC 722/30	J		







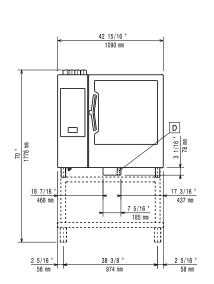






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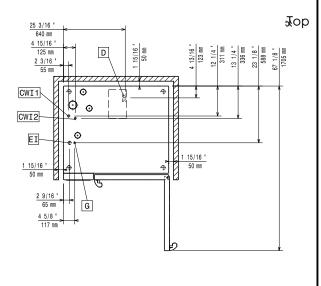
41 3/16 958 mm CWI1 CWI2 EI 13/16 ¹ 3 15/16 " 100 mm 4 15/16

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

Electrical inlet (power) Gas connection

generator)

DO Overflow drain pipe



Electric

Front

Side

Supply voltage:

229773 (ECOG102T3G1) 220-240 V/1 ph/50 Hz

1.5 kW 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.

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

160223 BTU (47 kW) Total thermal load:

Water:

Water inlet connections "CWI1-

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 - 2/1 Gastronorm

Max load capacity: 100 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm External dimensions, Depth: 971 mm External dimensions, Height: 1058 mm Net weight: 204 kg Shipping weight: 229 kg 1.58 m³ Shipping volume:

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001













