

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



229769 (ECOG102T3GL)

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



- 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.

Double-step door opening kit

1,2kg each), GN 1/1

Universal skewer rack

Multipurpose hook

6 short skewers

100-130mm

ovens

Grid for whole chicken (8 per grid -

Kit universal skewer rack and 6 short

skewers for Lengthwise and Crosswise

USB probe for sous-vide cooking

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

Grease collection tray, GN 2/1, H=60

Optional Accessories External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens Water filter with cartridge and flow PNC 920003 meter for high steam usage (combi used mainly in steaming mode) • Water filter with cartridge and flow PNC 920004 meter for low steam usage (less than 2 hours of full steam per day) Wheel kit for 6 & 10 GN 1/1 and 2/1 GN PNC 922003 oven base (not for the disassembled one) • Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1 PNC 922036 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922062 AISI 304 stainless steel grid, GN 1/1 PNC 922076 AISI 304 stainless steel grid, GN 2/1 External side spray unit (needs to be PNC 922171 mounted outside and includes support to be mounted on the oven) Pair of AISI 304 stainless steel grids, PNC 922175 GN 2/1 PNC 922189 \Box Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm • Pair of frying baskets PNC 922239 • AISI 304 stainless steel bakery/pastry PNC 922264 grid 400x600mm

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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.















PNC 922265

PNC 922266

PNC 922281

PNC 922325

PNC 922326

PNC 922328

PNC 922348

PNC 922351

PNC 922357

 \Box



 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362		 Kit to fix oven to the wall Tray support for 6 & 10 GN 2/1 oven 	PNC 922687 PNC 922692	
 Thermal cover for 10 GN 2/1 oven and blast chiller freezer 	PNC 922366		4 adjustable feet with black cover for 6	PNC 922693	
 Tray support for 6 & 10 GN 2/1 disassembled open base 	PNC 922384		& 10 GN ovens, 100-115mm • Detergent tank holder for open base	PNC 922699	
Wall mounted detergent tank holder	PNC 922386		Mesh grilling grid, GN 1/1	PNC 922713	
USB single point probe	PNC 922390		Probe holder for liquids	PNC 922714	
 IoT module for OnE Connected and SkyDuo (one IoT board per appliance - 	PNC 922421		• Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922729	
to connect oven to blast chiller for Cook&Chill process).	DNIC 022/75		or 6+10 GN 2/1 ovens	PNC 922731	
 Connectivity router (WiFi and LAN) Grease collection kit for ovens GN 1/1 & 	PNC 922435		 Exhaust hood without fan for 6&10x2/1 GN oven 	PNC 922734	
2/1 (2 plastic tanks, connection valve with pipe for drain)	THC 722430	_	• Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922736	
 SkyDuo Kit - to connect oven and blast chiller freezer for Cook&Chill process. 	PNC 922439		 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm 	PNC 922745	
The kit includes 2 boards and cables. Not for OnE Connected	DVIO 000 / 0.7		 Tray for traditional static cooking, H=100mm 	PNC 922746	
 Tray rack with wheels 10 GN 2/1, 65mm pitch 			 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747	
 Tray rack with wheels, 8 GN 2/1, 80mm pitch 	PNC 922604		• Trolley for grease collection kit	PNC 922752	
Slide-in rack with handle for 6 & 10 GN	PNC 922605		 Water inlet pressure reducer 	PNC 922773	
2/1 oven			•	PNC 922776	
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and black chiller freezer 20mm pitch /2	PNC 922609		Non-stick universal pan, GN 1/1, H=20mm Non-stick universal pan, GN 1/1	PNC 925000	
blast chiller freezer, 80mm pitch (8 runners)	DNIC 000/17		Non-stick universal pan, GN 1/1, H=40mm CN 1/1	PNC 925001	
• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613		Non-stick universal pan, GN 1/1, H=60mm	PNC 925002	
 Cupboard base with tray support for 6 & 10 GN 2/1 oven 	PNC 922616		Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
 External connection kit for liquid detergent and rinse aid 	PNC 922618		Aluminum grill, GN 1/1Frying pan for 8 eggs, pancakes,	PNC 925004 PNC 925005	
 Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven 	PNC 922625		hamburgers, GN 1/1 • 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 922627		 Potato baker for 28 potatoes, GN 1/1 Compatibility kit for installation on 	PNC 925008 PNC 930218	
 Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens 	PNC 922631		previous base GN 2/1	700210	_
 Stainless steel drain kit for 6 & 10 GN oven, dia=50mm 	PNC 922636		 Recommended Detergents C25 Rinse & Descale Tabs, 50 tabs 	PNC 0S2394	
 Plastic drain kit for 6 &10 GN oven, dia=50mm 	PNC 922637		bucketC22 Cleaning Tabs, phosphate-free, 100		_
 Trolley with 2 tanks for grease collection 	PNC 922638		bags bucket		
 Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) 	PNC 922639				
 Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch 	PNC 922650				
 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, disassembled - NO accessory can be fitted with the exception of 922384 	PNC 922654				
 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		cı	vul ina PramiumS	















42 15/16 1090 mm D 70 " 778 mm 18 7/16 D0 7 5/16 " 2 5/16 "

41 3/16 37 11/16 " 958 mm CWI1 CWI2 EI 13/16 35 mm 15/16 " 100 mm 2 5/16 " 4 15/16 '

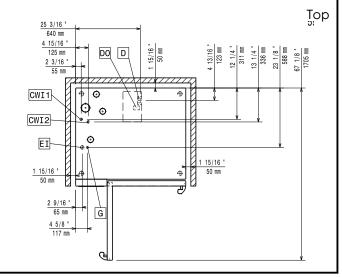
Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2

Electrical inlet (power)

Gas connection

generator) Drain

DO Overflow drain pipe





Front

Side

Supply voltage:

229769 (ECOG102T3GL) 220-240 V/1 ph/50 Hz

Electrical power, default: 1.5 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: 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: <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:

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 1.59 m³ Shipping volume:

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001













