

SkyLine ProS Natural Gas Combi Oven 10GN2/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



217683 (ECOG102K2G0)

SkyLine ProS Combi Boilerless Oven with touch screen control, 10x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning

225663 (ECOG102K2G6)

SkyLine ProS combi boilerless oven with touch screen control, 10x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity readv.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 2/1 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 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.
- Single sensor core temperature probe included.
- 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

- 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 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 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.

APPROVAL:





SkyLine ProS Natural Gas Combi Oven 10GN2/1

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

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

• Thermal cover for 10 GN 2/1 oven and

Wall mounted detergent tank holder

IoT module for OnE Connected and

to connect oven to blast chiller for

• Tray rack with wheels 10 GN 2/1, 65mm

• Tray rack with wheels, 8 GN 2/1, 80mm

Slide-in rack with handle for 6 & 10 GN

SkyDuo (one IoT board per appliance -

Tray support for 6 & 10 GN 2/1

disassembled open base

USB single point probe

Cook&Chill process).

pitch

pitch

1,2kg each), GN 1/1

Universal skewer rack

6 short skewers

100-130mm

each), GN 1/1

blast chiller freezer

Multipurpose hook

ovens

PNC 922266

PNC 922281

PNC 922325

PNC 922326

PNC 922328

PNC 922348

PNC 922351

PNC 922357

PNC 922362

PNC 922366

PNC 922384

PNC 922386

PNC 922390

PNC 922421

PNC 922603

PNC 922604

PNC 922605

- 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.
- 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
- Reduced powerfunction for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) 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.

Optional Accessories

 Water softener with cartridge and flow meter (high steam usage) 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) Water softener with salt for ovens with automatic regeneration of resin Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) Pair of AISI 304 stainless steel grids, GN 1/1 AISI 304 stainless steel grid, GN 2/1 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) Pair of Shali 304 stainless steel grids, GN 2/1 Baking tray for 5 baguettes in perforated aluminum, 400x600x20mm Baking tray with 4 edges in perforated aluminum, 400x600x20mm Pair of fyring baskets PNC 922030 PNC 922040 PNC 922050 PNC 922070 PNC 922071 PNC 922071 PNC 922071 PNC 922071 PNC 922072 PNC 922072 PNC 922073 PNC 922074 PNC 922074 PNC 922075 PNC 922075 PNC 922076 PNC 922076 PNC 922077 PNC 922079 PNC 92207	C	Optional Accessories			2/1 oven	_
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400x600x20mm	•		PNC 922190		plates for 10 GN 2/1 oven and blast	
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AISI 304 stainless steel bakery/pastry PNC 922264 □	•	Pair of frying baskets	PNC 922239		• Flat dehydration tray, GN 1/1 PNC 922652	
	•	AISI 304 stainless steel bakery/pastry	PNC 922264			





Double-step door opening kit

grid 400x600mm









PNC 922265





SkyLine ProS Natural Gas Combi Oven 10GN2/1

PNC 0S2395

•	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	
•	Kit to fix oven to the wall	PNC 922687	
•	Tray support for 6 & 10 GN 2/1 oven base	PNC 922692	
•	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	PNC 922729	
•	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 6+6 or 6+10 GN 2/1 ovens	PNC 922736	
•	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	
	Potato baker for 28 potatoes, GN 1/1	PNC 925008	
	Compatibility kit for installation on previous base GN 2/1	PNC 930218	

 C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 100 65g tablets. each



tablets. each



Recommended Detergents

Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for new generation ovens with automatic washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g





C25 Rinse & Descale tab 2in1 rinse aid and descaler in disposable tablets for









SkyLine ProS Natural Gas Combi Ovén 10GN2/1

42 15/16 D 02/12/12 17 3/16 ' 18 7/16 437 mm

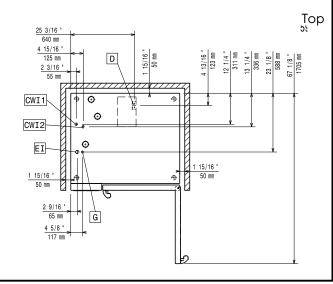
41 3/16 1046 mm 2 " 50 mm 11/16 " 958 mm CWI1 CWI2 EI 13/16 335 mm 30 5/16 " 770 mm 3 15/16 " 100 mm 2 5/16 58 mm 4 15/16 "

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

Electrical inlet (power) Gas connection

D Drain

Overflow drain pipe DO





Front

Side

Supply voltage:

217683 (ECOG102K2G0) 220-240 V/1 ph/50 Hz 225663 (ECOG102K2G6) 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: 35 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1/2" MNPT

119315 BTU (35 kW) Total thermal load:

Water:

Water inlet connections "CWI1-

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

Max inlet water supply

temperature: 30 °C Hardness: 5 °fH / 2.8 °dH Chlorides: <10 ppm Conductivity: >50 µS/cm

Electrolux Professional recommends the use of treated water,

50mm

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

50 cm left hand side service access:

Capacity:

Trays type: 10 - 2/1 Gastronorm

100 kg Max load capacity:

Key Information:

Door hinges:

1090 mm External dimensions, Width: External dimensions, Depth: 971 mm External dimensions, Height: 1058 mm Net weight:

217683 (ECOG102K2G0) 175 kg 225663 (ECOG102K2G6) 178 kg

Shipping weight:

217683 (ECOG102K2G0) 200 kg 225663 (ECOG102K2G6) 203 kg Shipping volume:

217683 (ECOG102K2G0) 1.59 m³ 225663 (ECOG102K2G6) 1.58 m³

ISO Certificates

ISO 9001; ISO 14001; ISO

ISO Standards: 45001; ISO 50001

SkyLine ProS Natural Gas Combi Oven 10GN2/1













