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MODEL #		
NAME #		
SIS #		
AIA#		



217794 (ECOG201T2G1)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316

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 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, rinse-only) 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
- Double glass door with LED lights
- Stainless steel construction throughout
- Supplied with n.1 trolley rack 1/1 GN, 63 mm pitch
- Adjustable levelling feet.

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.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 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.

APPROVAL:





- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 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.
- 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Pictures upload for full customization of cooking cycles.
- 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).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plugin 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.
- Automatic consumption visualization at the end of the cycle.

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).

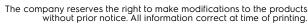
Included Accessories

 1 of Trolley with tray rack, 20 GN 1/1, PNC 922753 63mm pitch

Optional Accessories

 External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 	PNC 864388	
 Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode) 	PNC 920003	
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	
 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	
 Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 	PNC 922086	
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171	
 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	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	
 USB probe for sous-vide cooking 	PNC 922281	
 Grease collection tray, GN 1/1, H=100 mm 	PNC 922321	
 Kit universal skewer rack and 4 long skewers for Lenghtwise ovens 	PNC 922324	
 Universal skewer rack 	PNC 922326	
 4 long skewers 	PNC 922327	
 Volcano Smoker for lengthwise and crosswise oven 	PNC 922338	
Multipurpose hook	PNC 922348	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
 Thermal cover for 20 GN 1/1 oven and blast chiller freezer 	PNC 922365	

SkyLine PremiumS Natural Gas Combi Oven 20GN1/1



• Wall mounted detergent tank holder

• USB single point probe

PNC 922386

PNC 922390

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• Irolley With racy rack, 15 GN 1/1, 84mm pitch • Kit to fix oven to the wall • Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens • 4 flanged feet for 20 GN , 2", 100-130mm • Mesh grilling grid, GN 1/1 • Probe holder for liquids • Levelling entry ramp for 20 GN 1/1 oven PNC 922714 • Exhaust hood with fan for 20 GN 1/1 oven PNC 922730 oven • Exhaust hood without fan for 20 1/1GN oven • Exhaust hood without fan for 20 1/1GN oven • Exhaust hood without fan for 20 1/1GN oven • Exhaust hood without fan for 20 1/1GN oven • Exhaust hood without fan for 20 1/1GN oven • Tray for traditional static cooking, PNC 922745 in the oven) for 20 GN oven • Trolley with tray rack, 20 GN 1/1, 63mm pitch • Double-face griddle, one side ribbed and one side smooth, 400x600mm • Trolley with tray rack, 20 GN 1/1, 63mm pitch • Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch • Bakery/postry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) • Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) • Banquet trolley one one blast chiller freezer, 90mm pitch • Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar trolleys • Water inlet pressure reducer • Extension for condensation tube, 37cm • Non-stick universal pan, GN 1/1, PNC 922776 • Non-stick universal pan, GN 1/1, PNC 922776 • Non-stick universal pan, GN 1/1, PNC 9225001					•	PNC 0S2395
 Adjustable wheels for 20 GN 1/1 and 20 PNC 922701 □ GN 2/1 ovens 4 flanged feet for 20 GN , 2", PNC 922707 □ PNC 922713 □ PNC 922714 □ PNC 922714 □ PNC 922714 □ PNC 922715 □ PNC 922715 □ PNC 922715 □ PNC 922730 □ PNC 922740 □ PNC 922750 □ PNC 922770 □ PNC 922		pitch	PNC 922683			1110 002070
GN 2/1 ovens 4 flanged feet for 20 GN , 2", PNC 922707 100-130mm Mesh grilling grid, GN 1/1 PNC 922713 Probe holder for liquids PNC 922714 Levelling entry ramp for 20 GN 1/1 oven Exhaust hood with fan for 20 GN 1/1 PNC 922715 Exhaust hood without fan for 20 I/1GN oven Holder for trolley handle (when trolley is in the oven) for 20 GN oven Holder for trolley handle (when trolley is in the oven) for 20 GN oven Tray for traditional static cooking, H=100mm Double-face griddle, one side ribbed and one side smooth, 400x600mm Trolley with tray rack, 20 GN 1/1, 63mm pitch Trolley with tray rack, 16 GN 1/1, 80mm pitch Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Backery/pastry trolley with rack holding 400x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar trolleys Water inlet pressure reducer Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys Water inlet pressure reducer PNC 922773 PNC 922773 PNC 922776 PNC 922776 PNC 922777 PNC 922777 PNC 922777 PNC 925001						
Nesh grilling grid, GN 1/1 Probe holder for liquids Probe ye22713 Probe ye22715 Probe ye22730 Probe ye22730 Probe ye22730 Probe ye22733 Probe ye22743 In the oven) for 20 GN oven Probe ye22743 In the oven) for 20 GN oven Probe ye22746 Probe ye22746 Probe ye22746 Probe ye22747 Probley with tray rack, 20 GN 1/1, 63mm Probley with tray rack, 20 GN 1/1, 63mm Probley with tray rack, 20 GN 1/1, 63mm Probley with tray rack, 16 GN 1/1, 80mm Probley with tray rack, 16 GN 1/1, 80mm Probley ye22754 Probley with tray rack, 16 GN 1/1, 80mm Probley ye22754 Probley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN Probe ye22771 Probley year year year year year year year ye		GN 2/1 ovens				
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 Levelling entry ramp for 20 GN 1/1 oven PNC 922715 Exhaust hood with fan for 20 GN 1/1 PNC 922730 Exhaust hood without fan for 20 1/1GN PNC 922735 Exhaust hood without fan for 20 1/1GN PNC 922743 Holder for trolley handle (when trolley is PNC 922743 Tray for traditional static cooking, H=100mm Double-face griddle, one side ribbed and one side smooth, 400x600mm Trolley rolley with tray rack, 20 GN 1/1, 63mm pitch Trolley with tray rack, 16 GN 1/1, 80mm pitch Trolley with troy rack, 16 GN 1/1, 80mm pitch Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley PNC 922769 (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys Water inlet pressure reducer Extension for condensation tube, 37cm Non-stick universal pan, GN 1/1, PNC 925001 						
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 Holder for trolley handle (when trolley is in the oven) for 20 GN oven Tray for traditional static cooking, H=100mm Double-face griddle, one side ribbed and one side smooth, 400x600mm Trolley with tray rack, 20 GN 1/1, 63mm pitch Trolley with tray rack, 16 GN 1/1, 80mm pitch Trolley with tray rack, 16 GN 1/1, 80mm pitch Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven Kit compatibility for aos/easyline 20 GN PNC 922773 oven with SkyLine/Magistar trolleys Water inlet pressure reducer PNC 922773 PNC 922776 PNC 9225001 PNC 925001 PNC 92		oven				
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and one side smooth, 400x600mm • Trolley with tray rack, 20 GN 1/1, 63mm pitch • Trolley with tray rack, 16 GN 1/1, 80mm pitch • Trolley with tray rack, 16 GN 1/1, 80mm pitch • Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch • Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) • Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch • Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven • Kit compositibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys • Water inlet pressure reducer PNC 922773 □ • Extension for condensation tube, 37cm PNC 922776 □ • Non-stick universal pan, GN 1/1, PNC 925001 □			PNC 922746			
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 Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys Water inlet pressure reducer Non-stick universal pan, GN 1/1, PNC 925001 H=40mm 			PNC 922753			
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600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) • Banquet trolley with rack holding 45 PNC 922763 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch • Kit compatibility for aos/easyline trolley PNC 922769 (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven • Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys • Water inlet pressure reducer PNC 922773 □ • Extension for condensation tube, 37cm PNC 922776 □ • Non-stick universal pan, GN 1/1, PNC 925001 □ H=40mm		plates for 20 GN 1/1 oven and blast	PNC 922756			
runners) Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys Water inlet pressure reducer PNC 922773 PNC 922776 Extension for condensation tube, 37cm PNC 922776 Non-stick universal pan, GN 1/1, PNC 925001 H=40mm		600x400mm grids for 20 GN 1/1 oven	PNC 922761			
plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for aos/easyline trolley PNC 922769 (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys Water inlet pressure reducer PNC 922773 Extension for condensation tube, 37cm PNC 922776 Non-stick universal pan, GN 1/1, PNC 925001 H=40mm						
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 Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys Water inlet pressure reducer PNC 922773 □ Extension for condensation tube, 37cm PNC 922776 □ Non-stick universal pan, GN 1/ 1, PNC 925001 □ H=40mm 	•	Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/	PNC 922769			
 Water inlet pressure reducer Extension for condensation tube, 37cm Non-stick universal pan, GN 1/ 1, H=40mm PNC 922773 PNC 922776 PNC 925001 PNC 925001 PNC 925001 	•	Kit compatibility for aos/easyline 20 GN	PNC 922771			
 Non-stick universal pan, GN 1/1, PNC 925001 H=40mm 			PNC 922773			
H=40mm	•	Extension for condensation tube, 37cm	PNC 922776			
Non-akida waisanada an CN1/1 DNC 005000 D			PNC 925001			
Non-stick universal pan, GN 1/1, PNC 925002 H=60mm		Non-stick universal pan, GN 1/1, H=60mm	PNC 925002			















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

220-240 V/1 ph/50 Hz Supply voltage:

Electrical power, max: 1.8 kW Electrical power, default: 1.8 kW

Gas

Total thermal load: 184086 BTU (54 kW)

54 kW Gas Power:

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1" MNPT

Water:

Inlet water temperature, max: 30 °C Inlet water pipe size (CWII,

CWI2):

3/4" Pressure, min-max: 1-6 bar Chlorides: <20 ppm Conductivity: >50 µS/cm Drain "D":

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

50 cm left hand side. service access:

Capacity:

20 (GN 1/1) Trays type: 100 kg Max load capacity:

Key Information:

Door hinges: Right Side External dimensions, Width: 911 mm External dimensions, Depth: 864 mm 1794 mm External dimensions, Height: Weight: 291 kg Net weight: 291 kg Shipping weight: 322 kg Shipping volume: 1.83 m³

ISO Certificates

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













