Electrolux PROFESSIONAL

SkyLine Premium Natural Gas Combi Oven 20GN1/1



ITEM # MODEL # NAME # SIS # AIA

Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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 °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 cooking.
 Steam cycle (100 °C): seafood and vegetables
- Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C). • EcoDelta cooking: cooking with food probe
- maintaining preset temperature difference between the core of the food and the cooking chamber.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 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.
- Automatic fast cool down and pre-heat function.
- 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).
- 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.

APPROVAL:

Excellence



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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.
- 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

- 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).

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.

Included Accessories

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

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 920005
 meter for medium steam usage
- Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1
- Pair of grids for whole chicken (8 per PNC 922036 grid 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
 Grid for whole chicken (4 per grid PNC 922086
- 1,2kg each), GN 1/2
 External side spray unit (needs to be PNC 922171 mounted outside and includes support
- to be mounted on the oven) • Baking tray for 5 baguettes in PNC 922189 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
- Pair of frying baskets
 AISI 304 stainless steel bakery/pastry grid 400x600mm
- Grid for whole chicken (8 per grid PNC 922266 1,2kg each), GN 1/1



 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	
 Wall mounted detergent tank holder 	PNC 922386	
 USB single point probe 	PNC 922390	
 Quenching system update for SkyLine Ovens 20GN 	PNC 922420	
 IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). 	PNC 922421	
 Connectivity router (WiFi and LAN) 	PNC 922435	
 External connection kit for liquid detergent and rinse aid 	PNC 922618	
 Dehydration tray, GN 1/1, H=20mm 	PNC 922651	
 Flat dehydration tray, GN 1/1 	PNC 922652	
 Heat shield for 20 GN 1/1 oven 	PNC 922659	
 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	
 Trolley with tray rack, 15 GN 1/1, 84mm pitch 	PNC 922683	
 Kit to fix oven to the wall 	PNC 922687	
 Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens 	PNC 922701	
 4 flanged feet for 20 GN , 2", 100-130mm 	PNC 922707	
 Mesh grilling grid, GN 1/1 	PNC 922713	
 Probe holder for liquids 	PNC 922714	
 Levelling entry ramp for 20 GN 1/1 oven 	PNC 922715	
 Exhaust hood with fan for 20 GN 1/1 oven 	PNC 922730	
 Exhaust hood without fan for 20 1/1GN oven 	PNC 922735	
 Holder for trolley handle (when trolley is in the oven) for 20 GN oven 	PNC 922743	
 Tray for traditional static cooking, H=100mm 	PNC 922746	
 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747	
• Trolley with tray rack, 20 GN 1/1, 63mm pitch	PNC 922753	
 Trolley with tray rack, 16 GN 1/1, 80mm pitch 	PNC 922754	
 Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch 	PNC 922756	
• Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)	PNC 922761	

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



 Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch 	PNC 922763	6
 Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven 	PNC 922769	k II
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys	PNC 922771	5
Water inlet pressure reducer	PNC 922773	E
 Extension for condensation tube, 37cm Non-stick universal pan, GN 1/ 1, 	PNC 922776 PNC 925001	(
H=40mmNon-stick universal pan, GN 1/1,	PNC 925002	T
 H=60mm Double-face griddle, one side ribbed and one side smooth, GN 1/1 	PNC 925003	S
 Aluminum grill, GN 1/1 	PNC 925004	c
 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925005	1
 Flat baking tray with 2 edges, GN 1/1 	PNC 925006	
 Baking tray for 4 baguettes, GN 1/1 Potato baker for 28 potatoes, GN 1/1 	PNC 925007 PNC 925008	C F
 Non-stick universal pan, GN 1/2, H=20mm 	PNC 925009	0
 Non-stick universal pan, GN 1/2, H=40mm 	PNC 925010	E
 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011	k F
Recommended Detergents		ii
 C25 Rinse & Descale Tabs, phosphate- free, phosphorous-free, maleic acid- free, 50 tabs bucket 	PNC 0S2394	I
 C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket 	PNC 0S2395	S
		(

ctory test conditions. d as a range the test is According to the country, the the range. 220-240 V/1 ph/50 Hz 1.8 kW 1.8 kW
184086 BTU (54 kW) 54 kW Natural Gas G20 1" MNPT
30 °C 3/4" 1-6 bar <20 ppm >50 μS/cm 50mm tends the use of treated water, er conditions. etailed water quality
Clearance: 5 cm rear and right hand sides.
50 cm left hand side.
50 cm left hand side.
50 cm left hand side. 20 (GN 1/1) 100 kg
20 (GN 1/1)
20 (GN 1/1)

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001





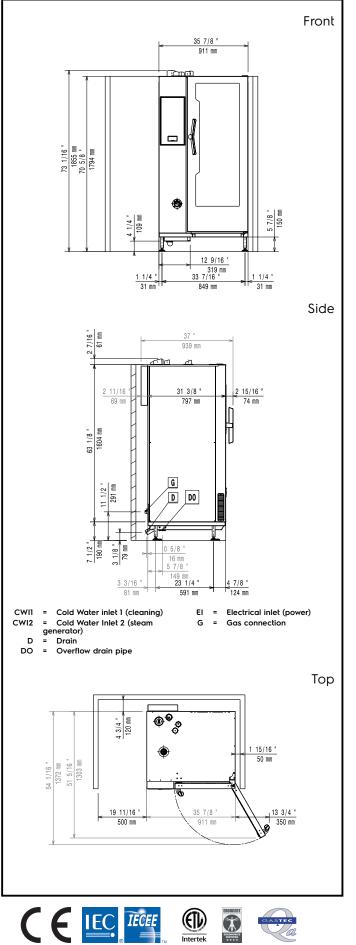


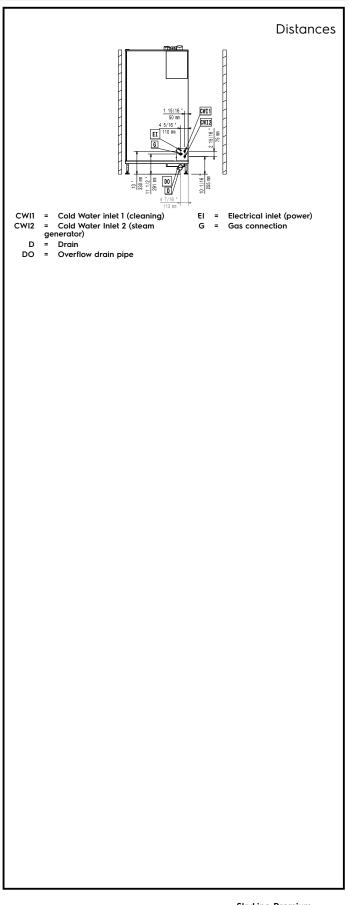
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