

SkyLine Premium Natural Gas Combi Oven 20GN1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



217894 (ECOG201B2G1)

SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, gas, programmable, automatic cleaning, boiler in AISI 316

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- 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 5 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).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity ready.
- Single 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 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. High temperature steam (101 °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:





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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.
- IPX5 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

- Digital interface with LED backlight buttons with guided selection.
- 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).

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.

Included Accessories

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

Recommended Detergents

- C25 Rinse & Descale Tabs, phosphate- PNC 0S2394 free, phosphorous-free, maleic acidfree, 50 tabs bucket
- C22 Cleaning Tabs, phosphate-free, PNC 0S2395 phosphorous-free, 100 bags bucket

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

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

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

Gas

Total thermal load: 184086 BTU (54 kW)

Gas Power: 54 kW

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": 50mm

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:

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

Key Information:

Right Side Door hinges: External dimensions, Width: 911 mm External dimensions, Depth: 864 mm External dimensions, Height: 1794 mm 321 kg Weight: Net weight: 288 kg Shipping weight: 321 kg Shipping volume: 183 m³

ISO Certificates

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













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