

ITEM #	
MODEL #	
NAME #	
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#### 229774 (ECOG201T3G1)

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, 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 (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
- Triple-glass door with double LED lights line
- 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) with 100+ 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).

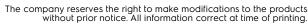
#### **Included Accessories**

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

#### **Optional Accessories**

<ul> <li>External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens</li> </ul>	PNC 864388	
<ul> <li>Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)</li> </ul>	PNC 920003	
Water filter with cartridge and flow meter for medium steam usage	PNC 920005	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017	
<ul> <li>Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922036	
AISI 304 stainless steel grid, GN 1/1	PNC 922062	
<ul> <li>Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2</li> </ul>	PNC 922086	
<ul> <li>External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)</li> </ul>	PNC 922171	
<ul> <li>Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm</li> </ul>	PNC 922189	
<ul> <li>Baking tray with 4 edges in perforated aluminum, 400x600x20mm</li> </ul>	PNC 922190	
<ul> <li>Baking tray with 4 edges in aluminum, 400x600x20mm</li> </ul>	PNC 922191	
<ul> <li>Pair of frying baskets</li> </ul>	PNC 922239	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264	
<ul> <li>Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922266	
<ul> <li>USB probe for sous-vide cooking</li> </ul>	PNC 922281	
<ul> <li>Grease collection tray, GN 1/1, H=100 mm</li> </ul>	PNC 922321	
<ul> <li>Kit universal skewer rack and 4 long skewers for Lenghtwise ovens</li> </ul>	PNC 922324	
<ul> <li>Universal skewer rack</li> </ul>	PNC 922326	
<ul> <li>4 long skewers</li> </ul>	PNC 922327	
<ul> <li>Volcano Smoker for lengthwise and crosswise oven</li> </ul>	PNC 922338	
Multipurpose hook	PNC 922348	
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> </ul>	PNC 922362	
<ul> <li>Thermal cover for 20 GN 1/1 oven and blast chiller freezer</li> </ul>	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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Ovens 20GN  Not module for One Connected and SkyDuo (one 10t board per appliance to connect own to blast chiller for Cook&Chill process).  Not sydup (one 10t board per appliance to connect own to blast chiller for Cook&Chill process).  SkyDuo Kit - to connect own and blast chiller for Cook&Chill process.  The kit includes 2 boards and cables. Not for One Connected with ground the state of the connect own and blast chiller freezer for Cook&Chill process.  The kit includes 2 boards and cables. Not for One Connected External connection kit for liquid detergent and rinse cid betergent and rinse cid connection tray. CRI 1/1, H=20mm PNC 922651  Heat shield for 20 GN 1/1 oven  Kit to convert from LPG to natural gas FIU econdenser for gas oven pitch. Kit to fix oven to the wall  Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 oven which gridling grid, GN 1/1 PNC 922701  Mesh grilling grid, GN 1/1 PNC 922701  Mesh grilling grid, GN 1/1 PNC 922713  PNC 922713  PNC 92273  Mesh grilling grid, GN 1/1 PNC 922713  Double-face griddle, one side ribbed and one side smooth, 400x400mm pitch  Badevryloastry trolley 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, 74mm pitch  Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch  Kit compotibility for aos/easyline trolley PNC 922775  Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch  Kit compotibility for aos/easyline trolley PNC 922775  Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch  Kit compotibility for aos/easyline trolley PNC 922775  Ryc 922775  PNC 922775  PNC 922775  PNC 922775  PNC 922775  PNC 922776  PNC 922776  PNC 922776  PNC 922777						
SkyDuo (ane IoT board per appliance to connect oven to blast chiller for Cook&Chill process).  A connectivity router (WiFi and LAN)  SkyDuo Kit - to connect oven and blast chiller for Cook&Chill process).  SkyDuo Kit - to connect oven and blast chiller forezer for Cook&Chill process.  The kit includes 2 boards and cobles. Not Iron Connected with the connection kit for liquid detergent and rinse aid in detergent and rinse aid in Board and process. The kit includes 2 boards and cobles. Not Iron Connected in Extensial connection kit for liquid detergent and rinse aid in Dehydration tray, GN 1/1, H=20mm PNC 922651 PHO 222652 PHO 22265	•	Quenching system update for SkyLine Ovens 20GN	PNC 922420			PNC 925003
to connect oven to blast chiller for Cook®Chill process. Connectivity router (WiFi and LAN) SkyDuo Kill - to connect oven and blast pNC 922439 chiller freezer for Cook®Chill process. The kit includes 2 boards and cables. Not for OnE Connected External connection kit for liquid detergent and rinse aid Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1 Heat shield for 20 GN 1/1 oven Kit to convert from matural gas to LPG Kit to convert from metural gas to LPG Kit to convert from LPG to natural gas on Flue condenser for gas oven Trolley with tray rack, 15 GN 1/1 oven A flanged feet for 20 GN 1/1 oven A flanged feet for 20 GN 1/1 oven Mesh grilling grid, GN 1/1 Proce balder for itquids Levelling entry ramp for 20 GN 1/1 oven Exhaust hood with out fan for 20 I/IGN oven Holder for trailey with rack holding 600x40mm grids for 20 GN 1/1, 80mm pitch Barquet trolley with rack holding 600x40mm grids for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Banquet trolley with rack holding 600x40mm grids for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Banquet trolley with rack holding 600x40mm grids for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch  Banquet trolley with rack holding 600x40mm grids for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch  Banquet trolley with rack holding 600x40mm grids for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch  Kit composibility for aas/easyline trolley (produced till 2019) with SkyLine/ Magistar to 20 GN 1/1, expension of condensation tube, 37cm  NNC 922775  NNC 922775  NNC 922776  NNC 922775  NNC 922775  NNC 922776  NNC 922776  NNC 922776  NNC 922776  NNC 922777  NNC 922777  NNC 922777  NNC 922777  NNC 922778  NNC 922778  NNC 922779  NNC 922779  NNC 922779  NNC 922770  NNC 9			PNC 922421			PNC 925004
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SkyDuo Kit - to connect oven and blast PNC 922439 chiller freezer for Cooke Chill process. The kit includes 2 boards and cables. Not for One Connected  External connection kit for liquid detergent and rinse aid  Dehydration tray, GN 1/1, H-20mm PNC 922652 Flat dehydration tray, GN 1/1, H-20mm PNC 922652 Heat shield for 20 GN 1/1 oven Flat dehydration tray, GN 1/1, H-20mm PNC 922652 Heat shield for 20 GN 1/1 oven Kit 1b convert from natural gas to LPG Flue condenser for gos oven Flue condenser for gos oven Flue condenser for gos oven PNC 922678 Flue condenser for gos oven Flue condenser for gos ON 1/1 and 20 Kit 1b convert from LPG No 1/1 and 20 Adjustable wheels for 20 GN 1/1 and 20 Adjustable wheels for 20 GN 1/1 and 20 Condenser for gos oven A flanged feet for 20 GN 2", 100-130mm Mesh grilling grid, GN 1/1 Probe holder for liquids Exhaust hood without fan for 20 GN 1/1 oven Holder for trolley handle (when trolley is noven) Fax flanged feet for 20 GN 0 oven Tray for traditional static cooking, H-100mm Double-face griddle, one side riabed and one side smooth, 400x600mm Fraley with tray rack, 20 GN 1/1, 63mm PNC 922753 Trolley with tray rack, 16 GN 1/1, 80mm PNC 922754 Flue condenser for gos oven Fray for traditional static cooking, H-100mm Double-face griddle, one side riabed and one side smooth, 400x600mm Fraley with tray frack, 20 GN 1/1, 63mm PNC 922755 Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for ace/casyline trolley Maggistar 20 GN 1/1 oven and blast chiller freezer, 90mm pitch Kit compatibility for ace/casyline trolley Maggistar 20 GN 1/1 combi oven Kit compatibility for ace/casyline trolley Maggistar 20 GN 1/1 combi oven Kit compatibility for ace/casyline trolley Maggistar 20 GN 1/1 combi oven Kit compatibility for ace/casyline trolley Maggistar 20 GN 1/1 combi oven Kit compatibility for ace/casyline trolley Maggistar 20 GN 1/1		,				PNC 925006
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The kit includes 2 boards and cables. Not for One Connected  External connection kit for liquid deletgent and rinse aid  Dehydration tray, GN 1/1, H-20mm PNC 922651   H-20mm Non-stick universal pan, GN 1/2, H-20mm Non-stick universal pan, GN 1/2, H-30mm PNC 922652   H-30mm PNC 922653   H-30mm PNC 922653   H-30mm PNC 922655   H-30mm PNC 922655   H-30mm PNC 922670   Kit to convert from natural gas to LPG PNC 922670   Kit to convert from PNC to natural gas PNC 922671   H-30mm PNC 922676   H-30mm PNC 922677   H-30mm PNC 922770   H-30mm PNC 922770   H-30mm PNC 922771   H-30mm PNC 922771   H-30mm PNC 922773   H-30mm PNC 922774   H-30mm PNC 922774   H-30mm PNC 922775   H-30mm PNC 9227			PNC 922439		<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> </ul>	PNC 925008
detergent and rinse aid  Dehydration tray, GN 1/1 H=20mm  Flat dehydration tray, GN 1/1 H=20mm  PNC 922651  Heat shield for 20 GN 1/1 oven  Kit to convert from attural gas to LPG  Kit to convert from LPG to natural gas  Flue condenser for gas oven  Flue condenser for gas oven  Flot dehydration tray, GN 1/1 SAmm  pitch  Kit to convert from LPG to natural gas  Flue condenser for gas oven  A floraged feet for 20 GN 1/1 oven  Mesh grilling grid, GN 1/1  Florobe holder for liquids  Flue velling entry ramp for 20 GN 1/1 oven  Exhaust hood without fan for 20 I/1GN oven  Exhaust hood without fan for 20 I/1GN oven  Flue for traditional static cooking,  H=100mm  Flue for traditional static cooking,  H=100mm  Flue flue for traditional static cooking,  H=100mm  Flue flue for traditional static cooking,  H=100mm  Flue flue for furtile flue flue flue flue flue flue flue fl		The kit includes 2 boards and cables.			H=20mm	PNC 925009
Pehydration tray, GN 1/1, H=20mm PNC 922651   Flot dehydration tray, GN 1/1 PNC 922652   Recommended Detergents   PNC 922657   PNC 922657   PNC 922657   PNC 922657   PNC 922657   PNC 922671   PNC 922678   PNC 922671   PNC 922678   PNC 922679   PNC 922701   PNC			PNC 922618		H=40mm	PNC 925010
Flact dehydration tray, GN I/I PNC 922659 Heat shield for 20 GN I/I oven Flite condenser for gas oven Trolley with tray rack, 15 GN I/I, 84mm pitch Kit to fix oven to the wall Adjustable wheels for 20 GN I/I and 20 PNC 92270 Frobley with wheels for 20 GN I/I and 20 PNC 92270 Frobley with tray rack, 15 GN I/I, 84mm pitch Kit to fix oven to the wall Adjustable wheels for 20 GN I/I and 20 PNC 92270 Frobley with tray rack, 15 GN I/I and 20 PNC 92270 Find graph of the word o		<del>-</del>	PNC 922651			PNC 925011
<ul> <li>Kit to convert from natural gas to LPG</li> <li>Kit to convert from LPG to natural gas</li> <li>If the condenser for gas oven</li> <li>Trouley with tray rack, 15 GN 1/1, 84mm pitch</li> <li>Kit to fix oven to the wall</li> <li>Adjustable wheels for 20 GN 1/1 and 20 GN 2/2078</li> <li>Hanged feet for 20 GN, 2", 100-130mm</li> <li>Mesh grilling grid, GN 1/1</li> <li>Probe holder for liquids</li> <li>Exhaust hood with fan for 20 GN 1/1 oven</li> <li>Exhaust hood without fan for 20 I/1GN oven</li> <li>Holder for traditional static cooking, H-100mm</li> <li>Tray for traditional static cooking, H-100mm</li> <li>Tray for traditional static cooking, H-100mm</li> <li>Torolley with tray rack, 20 GN 1/1, 83mm pitch</li> <li>Tray for traditional static cooking, H-100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Traclley with tray rack, 20 GN 1/1, 83mm pitch</li> <li>Banquet tralley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</li> <li>Banquet tralley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline tralley</li> <li>Kit compatibility for aos/easyline tralley</li> <li>Kit compatibility for aos/easyline 20 GN PNC 922773</li> <li>Ranquet tralley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline tralley</li> <li>Kit compatibility for aos/easyline tralley</li> <li>Kit compatibility for aos/easyline tralley</li> <li>Water interpretation of condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, PNC 922773</li> <li>PNC 922773</li> <li>PNC 922773</li> <li>PNC 922776</li> <li>PNC 922773</li> <li>PNC 92</li></ul>	•	Flat dehydration tray, GN 1/1	PNC 922652			
Rit to convert from LPG to natural gas Flue condenser for gas oven Trolley with tray rack, 15 GN 1/1, 84mm pilch  Kit to fix oven to the wall Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens  A flianged feet for 20 GN, 2", 100-130mm  Mesh grilling grid, GN 1/1 Probe holder for liquids Exhaust hood with fan for 20 GN 1/1 oven Exhaust hood with fan for 20 GN 1/1 oven Exhaust hood without fan for 20 I/1GN oven  Holder for trolley handle (when trolley is nown pilch Trolley with tray rack, 20 GN 1/1, 80mm pilch  Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pilch 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 was water in the grown pilch oven  Kit compatibility for aos/easyline trolley was water and start rolley in the grown with skyline/Magistar trolleys Water interpretation of the wall PNC 92273  PNC 92274  PNC 92274  PNC 92275  PNC 92275  PNC 92275  PNC 92275  PNC 92275  PNC 92275  PNC 92276  PNC 92277  PNC 92276  PNC 92276  PNC 92276  PNC 92276  PNC 92276  PNC 92277  PNC 92276  PNC 92277  PNC 92276  PNC 92277  PNC 92276  PNC 92276  PNC 92276  PNC 92277  PNC 92277  PNC 92276  PNC 92277  PNC 92277  PNC 92276  PNC 92277  PNC 92276  PNC 92277	•	Heat shield for 20 GN 1/1 oven	PNC 922659			
Flue condenser for gas oven  • Trolley with tray 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  • Exhaust hood with fan for 20 GN 1/1 oven  • Exhaust hood without fan for 20 I/1GN oven  • Holder for trolley handle (when trolley is in the oven) for 20 GN 1/1, 63mm pitch  • Troy for traditional static cooking, H=100mm  • Double-face griddle, one side ribbed and one side smooth, 400x600mm  • Troyley with tray rack, 20 GN 1/1, 85mm pitch  • Frolley 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  • Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch  • Kit compatibility for aos/easyline 20 GN PNC 922773  • Kit compatibility for aos/easyline 20 GN PNC 922773  • Kit compatibility for aos/easyline 20 GN PNC 922773  • Kit compatibility for aos/easyline 20 GN PNC 922773  • Kit compatibility for aos/easyline 20 GN PNC 922773  • Non-stick universal pan, GN 1/1, PNC 922703  • Non-stick universal pan, GN 1/1, PNC 925001	•	Kit to convert from natural gas to LPG	PNC 922670			PNC 0S2394
<ul> <li>Flue condenser for gas oven</li> <li>Trolley with tray rack, 15 GN 1/1, 84mm pitch</li> <li>Kit to fix oven to the wall</li> <li>Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens</li> <li>4 flanged feet for 20 GN, 2", 100-130mm</li> <li>Mesh grilling grid, GN 1/1</li> <li>Probe holder for liquids</li> <li>Exhaust hood with fan for 20 GN 1/1 oven</li> <li>Exhaust hood with fan for 20 GN 1/1 oven</li> <li>Exhaust hood without fan for 20 1/1GN oven</li> <li>Tray for traditional static cooking, H-100mm</li> <li>Trolley with tray rack, 20 GN 1/1, 80mm pitch</li> <li>Trolley with tray rack, 20 GN 1/1, 80mm pitch</li> <li>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</li> <li>Banquet trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline trolley</li> <li>Kit compatibility for aos/easyline trolley</li> <li>Wote 922773</li> <li>PNC 922764</li> <li>PNC 922755</li> <li>Compatibility for aos/easyline trolley</li> <li>Kit compatibility for aos/easyline trolley</li> <li>Wote 922763</li> <li>Compatibility for aos/easyline 20 GN PNC 922773</li> <li>Constitute of the fire trace of the phosphorous-free, 100 bags bucket</li> <li>PNC 922754</li> <li>Constitute of the phosphorous-free, 100 bags bucket</li> <li>PNC 922755</li> <li>Constitute of the phosphorous-free, 100 bags bucket</li> <li>PNC 922756</li> <li>Constitute of the phosphorous-free, 100 bags bucket</li> <li>PNC 922751</li> <li>Constitute of the phosphorous-free, 100 bags bucket</li> <li>PNC 922755</li> <li>Constitute of the phosphorous-free, 100 bags bucket</li> <li>For 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline trolley</li> <li>Water intelled pressure reducer</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, PNC 922776</li> <li>PNC 922776</li> <li>PNC 922777</li> <li>Constitute of the phosphorous-free, 100 bags bucket</li> <li< td=""><td></td><td></td><td>PNC 922671</td><td></td><td></td><td></td></li<></ul>			PNC 922671			
• 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  • Tracy 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  • Backery/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, 90mm pitch  • Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar frolleys  • 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 922500    • PNC 922776  • Non-stick universal pan, GN 1/1, PNC 922500    • PNC 922776					•	PNC 0S2395
<ul> <li>Adjustable wheels for 20 GN 1/1 and 20 PNC 922701 □ GN 2/1 ovens</li> <li>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</li></ul>		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 Tray for traditional static cooking, H=100mm Probuble-face griddle, one side ribbed and one side smooth, 400x600mm Probley with tray rack, 20 GN 1/1, 63mm plich Trolley with tray rack, 20 GN 1/1, 63mm plich Trolley with tray rack, 16 GN 1/1, 80mm plich Probley with tray rack, 16 GN 1/1, 80mm plich Banquet trolley 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, 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 PNC 922776 Non-stick universal pan, GN 1/1, PNC 925001		GN 2/1 ovens				
<ul> <li>Probe holder for liquids</li> <li>Levelling entry ramp for 20 GN 1/1 oven</li> <li>Exhaust hood with fan for 20 GN 1/1</li> <li>PNC 922715</li> <li>Exhaust hood without fan for 20 GN 1/1</li> <li>PNC 922730</li> <li>oven</li> <li>Exhaust hood without fan for 20 1/1GN PNC 922735</li> <li>oven</li> <li>Holder for trolley handle (when trolley is noven</li> <li>Tray for traditional static cooking, PNC 922743</li> <li>In the oven) for 20 GN oven</li> <li>Tray for traditional static cooking, PNC 922746</li> <li>I + 100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley with tray rack, 20 GN 1/1, 63mm pltch</li> <li>Trolley with tray rack, 16 GN 1/1, 80mm pltch</li> <li>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</li> <li>Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)</li> <li>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline trolley PNC 922763</li> <li>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline trolley PNC 922769 (produced till 2019) with SkyLine/ Magistar trolleys</li> <li>Water inlet pressure reducer</li> <li>Extension for condensation tube, 37cm oven with SkyLine/Magistar trolleys</li> <li>Water inlet pressure reducer</li> <li>Extension for condensation tube, 37cm oven with SkyLine/magistar trolleys</li> <li>Water inlet pressure reducer</li> <li>Extension for condensation tube, 37cm oven with SkyLine/magistar trolleys</li> </ul>		100-130mm				
<ul> <li>Levelling entry ramp for 20 GN 1/1 oven PNC 922715</li> <li>Exhaust hood with fan for 20 GN 1/1 PNC 922730</li> <li>Exhaust hood without fan for 20 1/1GN PNC 922735</li> <li>Exhaust hood without fan for 20 1/1GN PNC 922743</li> <li>Holder for trolley handle (when trolley is PNC 922743</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley rolley with tray rack, 20 GN 1/1, 63mm pitch</li> <li>Trolley with tray rack, 16 GN 1/1, 80mm pitch</li> <li>Trolley with troy rack, 16 GN 1/1, 80mm pitch</li> <li>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</li> <li>Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)</li> <li>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline trolley PNC 922769 (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven</li> <li>Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys</li> <li>Water inlet pressure reducer</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>						
Exhaust hood with fan for 20 GN 1/1 oven  Exhaust hood without fan for 20 1/1GN oven  Holder for trolley handle (when trolley is PNC 922735 oven  Holder for trolley handle (when trolley is PNC 922743 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  Banquet 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  Exhaust hood without fan for 20 GN 1/1, PNC 922776 oven with SkyLine/Magistar trolleys  Non-stick universal pan, GN 1/1, PNC 925001 oven with six planes are states oven the sum of the produced till 2019 oven with skyLine/Magistar trolleys  Non-stick universal pan, GN 1/1, PNC 925001 oven with six planes are states oven the sum of the produced till 2019 oven with skyLine/Magistar trolleys  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/Magistar trolleys  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/Magistar trolleys  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/Magistar trolleys  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/Magistar trolleys  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/Magistar trolleys		•		_		
Exhaust hood without fan for 20 1/1GN oven  Holder for trolley handle (when trolley is 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  Ranquet 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  Extension for condensation tube, 37cm PNC 922776 oven with skyLine/ magistar universal pan, GN 1/1, PNC 925001 oven handler in the pressure reducer  Non-stick universal pan, GN 1/1, PNC 925001 oven handler in the pressure reducer  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/ middler in the pressure reducer  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/middler in the pressure reducer  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/middler in the pressure reducer  Non-stick universal pan, GN 1/1, PNC 925001 oven with skyLine/middler in the pressure reducer						
<ul> <li>Holder for trolley handle (when trolley is in the oven) for 20 GN oven</li> <li>Tray for traditional static cooking, H=100mm</li> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> <li>Trolley with tray rack, 20 GN 1/1, 63mm pitch</li> <li>Trolley with tray rack, 16 GN 1/1, 80mm pitch</li> <li>Trolley with tray rack, 16 GN 1/1, 80mm pitch</li> <li>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</li> <li>Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)</li> <li>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven</li> <li>Kit compatibility for aos/easyline 20 GN PNC 922773 oven with SkyLine/Magistar trolleys</li> <li>Water inlet pressure reducer PNC 922773 PNC 922776 PNC 9225001 PNC 925001 PNC 92</li></ul>		oven				
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  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  Extension for condensation tube, 37cm  Non-stick universal pan, GN 1/1, PNC 925001		oven		Ц		
H=100mm  Double-face griddle, one side ribbed and one side smooth, 400x600mm  Trolley with tray rack, 20 GN 1/1, 63mm pltch  Trolley with tray rack, 16 GN 1/1, 80mm pltch  Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pltch  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, 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  Extension for condensation tube, 37cm  Non-stick universal pan, GN 1/1, PNC 925001    H=40mm		in the oven) for 20 GN oven				
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 □  H=40mm			PNC 922746			
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 922771 oven with SkyLine/Magistar trolleys  Water inlet pressure reducer  Extension for condensation tube, 37cm  Non-stick universal pan, GN 1/1, PNC 925001   H=40mm		and one side smooth, 400x600mm	PNC 922747			
<ul> <li>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</li> <li>Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)</li> <li>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</li> <li>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven</li> <li>Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys</li> <li>Water inlet pressure reducer</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>H=40mm</li> </ul>			PNC 922753			
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 PNC 922773 PNC 922773  Extension for condensation tube, 37cm PNC 922776  Non-stick universal pan, GN 1/1, PNC 925001 H=40mm	•		PNC 922754			
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						
<ul> <li>(produced till 2019) with SkyLine/ Magistar 20 GN 1/1 combi oven</li> <li>Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys</li> <li>Water inlet pressure reducer PNC 922773 □</li> <li>Extension for condensation tube, 37cm PNC 922776 □</li> <li>Non-stick universal pan, GN 1/1, PNC 925001 □</li> <li>H=40mm</li> </ul>		plates for 20 GN 1/1 oven and blast	PNC 922763			
<ul> <li>Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys</li> <li>Water inlet pressure reducer PNC 922773 □</li> <li>Extension for condensation tube, 37cm PNC 922776 □</li> <li>Non-stick universal pan, GN 1/ 1, PNC 925001 □</li> <li>H=40mm</li> </ul>	•	Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/	PNC 922769			
<ul> <li>Water inlet pressure reducer</li> <li>Extension for condensation tube, 37cm</li> <li>Non-stick universal pan, GN 1/ 1, H=40mm</li> </ul> PNC 922773 <ul> <li>PNC 922776</li> <li>PNC 925001</li> </ul> PNC 925001 <ul> <li>PNC 925001</li> </ul>	•	Kit compatibility for aos/easyline 20 GN	PNC 922771			
<ul> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> <li>H=40mm</li> </ul>			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: <17 ppm

Conductivity: 0 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

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: 303 kg Net weight: 303 kg Shipping weight: 336 kg Shipping volume: 1.83 m<sup>3</sup>

**ISO Certificates** 

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















