

SkyLine PremiumS Natural Gas Combi Oven 20GN2/1, Green Version

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


229775 (ECOG202T3G1)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, 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 2/1 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 (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 per family.
- 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.
- 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.
- Pictures upload for full customization of cooking

APPROVAL: _____

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: 20 GN 2/1 or 40 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness 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.
- Supplied with n.1 trolley rack 2/1 GN, 63 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.
- 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).
- 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 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 2/1, 63mm pitch PNC 922757

Optional Accessories

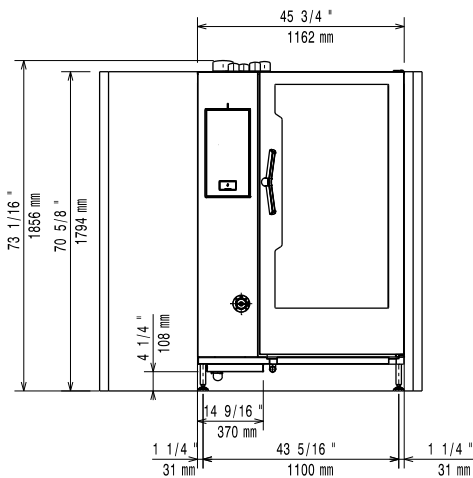
- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920004
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- 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
- 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
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Volcano Smoker for lengthwise and crosswise oven PNC 922338
- Multipurpose hook PNC 922348
- Grease collection tray, GN 2/1, H=60 mm PNC 922357
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Thermal cover for 20 GN 2/1 oven and blast chiller freezer PNC 922367

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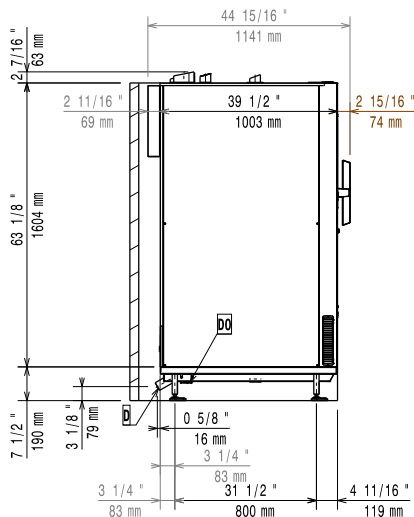
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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|---|------------|--------------------------|--|------------|--------------------------|
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> | • Frying pan for 8 eggs, pancakes,
hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • USB single point probe | PNC 922390 | <input type="checkbox"/> | • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> |
| • IoT module for OnE Connected and
SkyDuo (one IoT board per appliance -
to connect oven to blast chiller for
Cook&Chill process). | PNC 922421 | <input type="checkbox"/> | • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN) | PNC 922435 | <input type="checkbox"/> | Recommended Detergents | | |
| • SkyDuo Kit - to connect oven and blast
chiller freezer for Cook&Chill process.
The kit includes 2 boards and cables.
Not for OnE Connected | PNC 922439 | <input type="checkbox"/> | • C25 Rinse & Descale Tabs, 50 tabs
bucket | PNC 0S2394 | <input type="checkbox"/> |
| • External connection kit for liquid
detergent and rinse aid | PNC 922618 | <input type="checkbox"/> | • C22 Cleaning Tabs, phosphate-free, 100
bags bucket | PNC 0S2395 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | <input type="checkbox"/> | | | |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | <input type="checkbox"/> | | | |
| • Heat shield for 20 GN 2/1 oven | PNC 922658 | <input type="checkbox"/> | | | |
| • Kit to convert from natural gas to LPG | PNC 922670 | <input type="checkbox"/> | | | |
| • Kit to convert from LPG to natural gas | PNC 922671 | <input type="checkbox"/> | | | |
| • Flue condenser for gas oven | PNC 922678 | <input type="checkbox"/> | | | |
| • Trolley with tray rack, 15 GN 2/1, 84mm
pitch | PNC 922686 | <input type="checkbox"/> | | | |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> | | | |
| • Adjustable wheels for 20 GN 1/1 and 20
GN 2/1 ovens | PNC 922701 | <input type="checkbox"/> | | | |
| • 4 flanged feet for 20 GN , 2",
100-130mm | PNC 922707 | <input type="checkbox"/> | | | |
| • Mesh grilling grid, GN 1/1 | PNC 922713 | <input type="checkbox"/> | | | |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> | | | |
| • Levelling entry ramp for 20 GN 2/1 oven | PNC 922716 | <input type="checkbox"/> | | | |
| • Holder for trolley handle (when trolley is
in the oven) for 20 GN oven | PNC 922743 | <input type="checkbox"/> | | | |
| • Tray for traditional static cooking,
H=100mm | PNC 922746 | <input type="checkbox"/> | | | |
| • Double-face griddle, one side ribbed
and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> | | | |
| • Trolley with tray rack 20 GN 2/1, 63mm
pitch | PNC 922757 | <input type="checkbox"/> | | | |
| • Trolley with tray rack, 16 GN 2/1, 80mm
pitch | PNC 922758 | <input type="checkbox"/> | | | |
| • Banquet trolley with rack holding 92
plates for 20 GN 2/1 oven and blast
chiller freezer, 85mm pitch | PNC 922760 | <input type="checkbox"/> | | | |
| • Bakery/pastry trolley with rack holding
400x600mm grids for 20 GN 2/1 oven
and blast chiller freezer, 80mm pitch (16
runners) | PNC 922762 | <input type="checkbox"/> | | | |
| • Banquet trolley with rack holding 116
plates for 20 GN 2/1 oven and blast
chiller freezer, 66mm pitch | PNC 922764 | <input type="checkbox"/> | | | |
| • Kit compatibility for aos/easyline trolley
(produced till 2019) with SkyLine/
Magistar 20 GN 2/1 combi oven | PNC 922770 | <input type="checkbox"/> | | | |
| • Kit compatibility for aos/easyline 20 GN
oven with SkyLine/Magistar trolleys | PNC 922771 | <input type="checkbox"/> | | | |
| • Water inlet pressure reducer | PNC 922773 | <input type="checkbox"/> | | | |
| • Extension for condensation tube, 37cm | PNC 922776 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/1,
H=40mm | PNC 925001 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/1,
H=60mm | PNC 925002 | <input type="checkbox"/> | | | |
| • Double-face griddle, one side ribbed
and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> | | | |
| • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> | | | |

Front

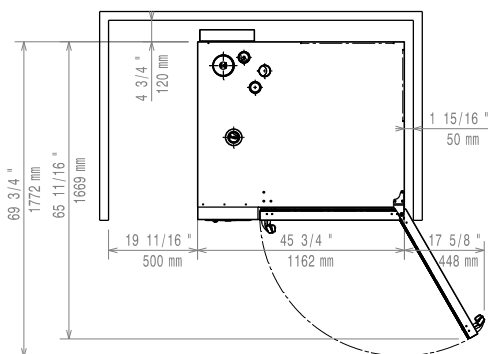


Side



- CWI1 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
 CWI2 = Cold Water Inlet 2 (steam generator) G = Gas connection
 D = Drain
 DO = Overflow drain pipe

Top



Electric

Supply voltage:

229775 (ECOG202T3G1) 220-240 V/1 ph/50 Hz

Electrical power, default:

2.5 kW

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.

Electrical power max.:

2.5 kW

Circuit breaker required

Gas

Gas Power:

100 kW

Standard gas delivery:

Natural Gas G20

ISO 7/1 gas connection diameter:

1" MNPT

Total thermal load:

340900 BTU (100 kW)

Water:

Water inlet connections "CWI1-CWI2":

3/4"

Pressure, bar min/max:

1-6 bar

Drain "D":

50mm

Max inlet water supply temperature:

30 °C

Chlorides:

<20 ppm

Conductivity:

>50 µS/cm

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:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

Trays type:

20 - 2/1 Gastronorm

Max load capacity:

200 kg

Key Information:

Door hinges:

External dimensions, Width: 1162 mm

External dimensions, Depth: 1066 mm

External dimensions, Height: 1794 mm

Net weight: 408 kg

Shipping weight: 446 kg

Shipping volume: 2.77 m³

ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001