

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



- 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.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
<u>AIA #</u>	

Main Features

- Built-in steam generator for highly precise humidity and temperature control according to the chosen settinas
- 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 cookina. 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.
- Automatic fast cool down and pre-heat function.

APPROVAL:

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- SkyLine PremiumS Natural Gas Combi Oven 20GN2/1, Green Version
- 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 2/1 or 40 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.
- 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.
- 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 2/1, PNC 922757 63mm pitch

Optional Accessories

• Connectivity router (WiFi and LAN) PNC 922435

Recommended Detergents

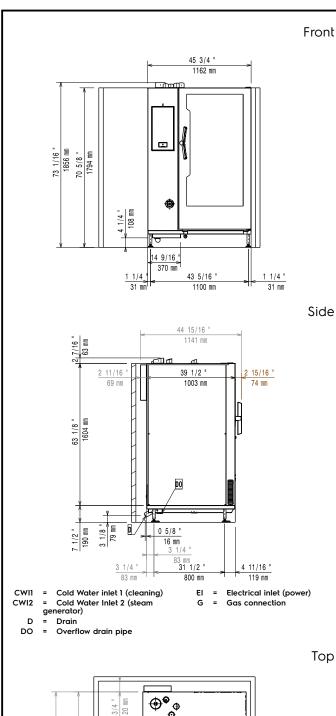
- C25 Rinse & Descale Tabs, phosphate- PNC 0S2394 free, phosphorous-free, maleic acidfree, 50 tabs bucket
- C22 Cleaning Tabs, phosphate-free, PNC 0S2395 phosphorous-free, 100 bags bucket

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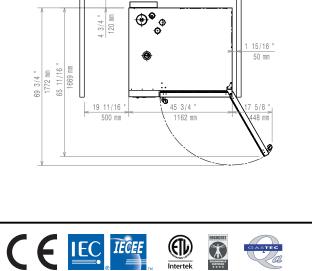


Electric

Electric		
Default power corresponds to fac When supply voltage is declared performed at the average value. installed power may vary within t Circuit breaker required Supply voltage: Electrical power, max: Electrical power, default:	as a range the test is According to the country, the	
Gas		
Total thermal load: Gas Power: Standard gas delivery: ISO 7/1 gas connection diameter:	340900 BTU (100 kW) 100 kW Natural Gas G20 1" MNPT	
Water:		
Inlet water temperature, max: Inlet water pipe size (CWI1, CWI2): Pressure, min-max: Chlorides: Conductivity: Drain "D": Electrolux Professional recomm based on testing of specific wate Please refer to user manual for de information.	er conditions.	
Installation:		
Clearance: Suggested clearance for service access:	Clearance: 5 cm rear and right hand sides. 50 cm left hand side.	
Capacity:		
Trays type: Max load capacity:	20 (GN 2/1) 200 kg	
Key Information:		
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Weight: Net weight: Shipping weight: Shipping volume:	Right Side 1162 mm 1066 mm 1794 mm 408 kg 408 kg 446 kg 2.77 m ³	
ISO Certificates		

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001



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