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

229765 (ECOG202T3G0)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door

229795 (ECOG202T3G6)

SkyLine PremiumS combi boiler oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 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 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.
- Automatic fast cool down and pre-heat function.

APPROVAL: _____

- 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 plug-in 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 power function 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
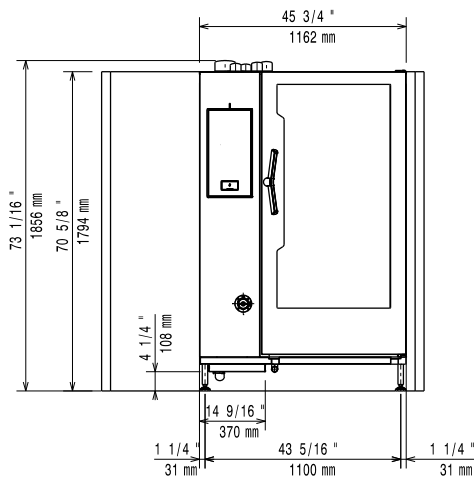
Optional Accessories
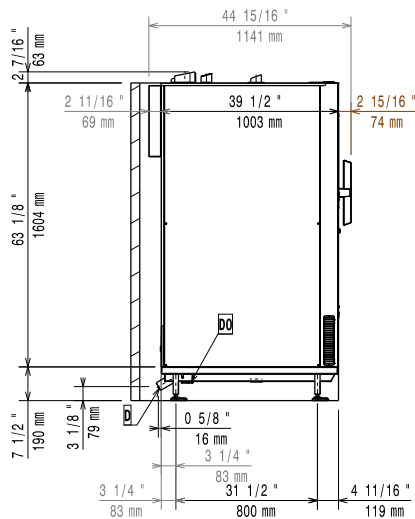- Connectivity router (WiFi and LAN)   PNC 922435   ❑

Recommended Detergents
- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket   PNC 0S2394   ❑
- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket   PNC 0S2395   ❑
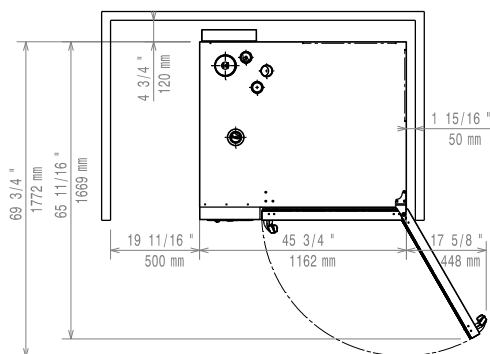
Front

45 3/4 "
1162 mm

73 1/16 "
1856 mm
70 5/8 "
1794 mm

4 1/4 "
108 mm

14 9/16 "
370 mm

1 1/4 "
31 mm
43 5/16 "
1100 mm
1 1/4 "
31 mm

Side

44 15/16 "
1141 mm

2 7/16 "
63 mm

2 11/16 "
69 mm
39 1/2 "
1003 mm
2 15/16 "
74 mm

63 1/8 "
1604 mm

DO

7 1/2 "
190 mm
3 1/8 "
79 mm

0 5/8 "
16 mm
3 1/4 "
83 mm

3 1/4 "
83 mm
31 1/2 "
800 mm
4 11/16 "
119 mm

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

Top

4 3/4 "
120 mm

1 15/16 "
50 mm

69 3/4 "
1772 mm
65 11/16 "
1669 mm

19 11/16 "
500 mm
45 3/4 "
1162 mm
17 5/8 "
448 mm

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:

229765 (ECOG202T3G0)	220-240 V/1 ph/50 Hz
229795 (ECOG202T3G6)	220-230 V/1 ph/60 Hz
Electrical power, max:	2.5 kW
Electrical power, default:	2.5 kW

Gas

Total thermal load:	340900 BTU (100 kW)
Gas Power:	100 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 (CWI1, CWI2):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	<17 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:	Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

Trays type:	20 (GN 2/1)
Max load capacity:	200 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1162 mm
External dimensions, Depth:	1066 mm
External dimensions, Height:	1794 mm
Weight:	408 kg
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

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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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