Electrolux PROFESSIONAL

SkyLine ProS Natural Gas Combi Oven 20GN2/1

MODEL # NAME # SIS #	ITEM #	
SIS #	MODEL #	
	NAME #	
	SIS #	
AIA #	AIA #	



Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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 tray rack 2/1 GN, 63 mm pitch.
- Adjustable levelling feet.

Main Features

- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- 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.
- Single sensor core temperature probe included.
- Pictures upload for full customization of cooking 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).
- 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.
- 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.

APPROVAL:





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- 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.
- 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

- ation fo
- 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. 5 automatic cycles (soft, medium, strong, extra strong, rinseonly) 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.

Included Accessories

٠	1 of Trolley with tray rack 20 GN 2/1,	PNC 922757
	63mm pitch	

Optional Accessories

PNC 920003	
PNC 920005	
PNC 922017	
PNC 922036	
PNC 922062	
PNC 922171	
PNC 922189	
PNC 922190	
PNC 922191	
PNC 922239	
PNC 922264	
PNC 922266	
PNC 922281	
PNC 922326	
PNC 922328	
PNC 922338	
	PNC 920005 PNC 922017 PNC 922036 PNC 922062 PNC 922171 PNC 922189 PNC 922190 PNC 922191 PNC 922191 PNC 922239 PNC 922264 PNC 922266 PNC 922281 PNC 922326

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	
Wall mounted detergent tank holder	PNC 922386	
USB single point probe IoT module for OnE Connected and	PNC 922390 PNC 922421	
 IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). 	PINC 922421	
Connectivity router (WiFi and LAN)	PNC 922435	
 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	
 External connection kit for liquid detergent and rinse aid 	PNC 922618	
 Dehydration tray, GN 1/1, H=20mm 	PNC 922651	
Flat dehydration tray, GN 1/1	PNC 922652	
Heat shield for 20 GN 2/1 oven	PNC 922658	
Kit to convert from natural gas to LPGKit to convert from LPG to natural gas	PNC 922670 PNC 922671	
 Flue condenser for gas oven 	PNC 922678	
 Trolley with tray rack, 15 GN 2/1, 84mm pitch 	PNC 922686	
 Kit to fix oven to the wall 	PNC 922687	
 Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens 	PNC 922701	
 4 flanged feet for 20 GN , 2", 100-130mm 	PNC 922707	
 Mesh grilling grid, GN 1/1 	PNC 922713	
Probe holder for liquids	PNC 922714	
Levelling entry ramp for 20 GN 2/1 oven		
Holder for trolley handle (when trolley is in the oven) for 20 GN oven		
• Tray for traditional static cooking, H=100mm	PNC 922746	
Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	
• Trolley with tray rack 20 GN 2/1, 63mm pitch	PNC 922757	
• Trolley with tray rack, 16 GN 2/1, 80mm pitch	PNC 922758	
 Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch 	PNC 922760	
 Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) 	PNC 922762	
 Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch 	PNC 922764	
 Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/ Magistar 20 GN 2/1 combi oven 		
 Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys 		
Water inlet pressure reducer	PNC 922773	

• Extension for condensation tube, 37cm PNC 922776

crosswise oven



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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.



 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001	
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002	
 Double-face griddle, one side ribbed and one side smooth, GN 1/1 	PNC 925003	
 Aluminum grill, GN 1/1 	PNC 925004	
 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925005	
 Flat baking tray with 2 edges, GN 1/1 	PNC 925006	
 Potato baker for 28 potatoes, GN 1/1 	PNC 925008	
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	

Electric

Default power corresponds to fa When supply voltage is declared performed at the average value. installed power may vary within t Circuit breaker required Supply voltage: 217685 (ECOG202K2G0)	I as a range the test is According to the country, the	
225665 (ECOG202K2G6) Electrical power, max: Electrical power, default:	220-240 V/1 ph/50 Hz 220-230 V/1 ph/60 Hz 2.5 kW 2.5 kW	
Gas		
Total thermal load: Gas Power: Standard gas delivery: ISO 7/1 gas connection diameter:	238630 BTU (70 kW) 70 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 d 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 335 kg 335 kg 373 kg 2.77 m ³	
ISO Certificates		
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001	



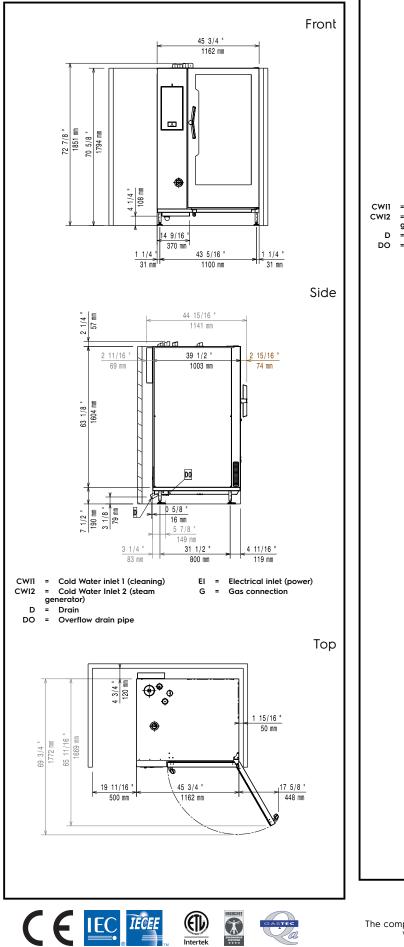


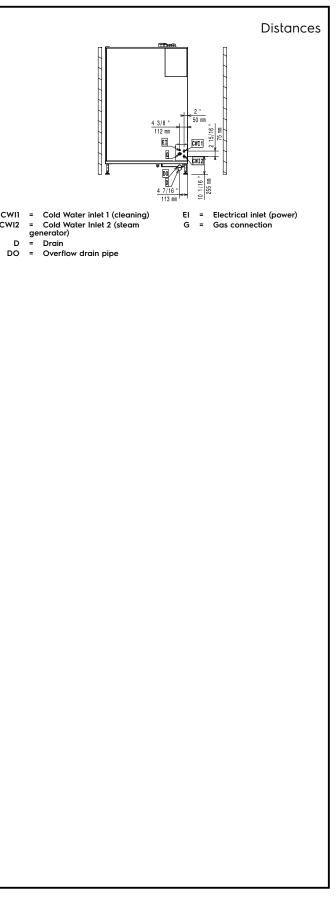


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