

SkyLine ProS Natural Gas Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217685 (ECOG202K2G0)

SkyLine ProS Combi
Boilerless Oven with touch
screen control, 20x2/1GN,
gas, 2 cooking modes
(recipe program, manual),
automatic cleaning

225665 (ECOG202K2G6)

SkyLine ProS combi
boilerless oven with touch
screen control, 20x2/1GN,
gas, 2 cooking modes
(recipe program, manual),
automatic cleaning

Short Form Specification

Item No. _____

Combi oven with high resolution full touch screen interface, multilanguage.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual; EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, 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.
- 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 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.
- 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.

APPROVAL: _____

- 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 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 (EM00314351 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, 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.

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 ☐
- Trolley with tray rack 20 GN 2/1, 63mm pitch PNC 922757 ☐

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 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:

217685 (ECOG202K2G0)	220-240 V/1 ph/50 Hz
225665 (ECOG202K2G6)	220-230 V/1 ph/60 Hz

Electrical power, max:

2.5 kW

Electrical power, default:

2.5 kW

Gas

Total thermal load: 238630 BTU (70 kW)

Gas Power: 70 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 (CW1, CW12): 3/4"

Pressure, min-max: 1-6 bar

Chlorides: <10 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: 335 kg
Net weight: 335 kg
Shipping weight: 373 kg
Shipping volume: 2.77 m³

ISO Certificates

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



72 7/8 " 1851 mm

70 5/8 " 1794 mm

45 3/4 " 1162 mm

4 1/4 " 108 mm

1 1/4 " 31 mm

14 9/16 " 370 mm

43 5/16 " 1100 mm

1 1/4 " 31 mm

Technical drawing of the front view of the 1003 mm wide door for the 1000 Series. The drawing shows a door with a handle on the right and a lock on the left. Dimensions are given in inches and millimeters. Key dimensions include: total width 44 15/16" (1141 mm), total height 63 1/8" (1604 mm), door width 39 1/2" (1003 mm), door height 57" (1448 mm), and various offset dimensions for the handle and lock.

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

Technical drawing of the front view of a cabinet. The drawing shows a main rectangular body with a door on the right side. The door is hinged on the right edge and has a handle. The main body has a top panel and a base panel. The door has a top panel and a base panel. The dimensions are as follows:

- Overall height: 69 3/4" (1772 mm)
- Height of the top panel: 4 3/4" (120 mm)
- Height of the main body: 65 11/16" (1669 mm)
- Width of the main body: 45 3/4" (1162 mm)
- Width of the door: 17 5/8" (448 mm)
- Distance from the left edge of the main body to the left edge of the door: 19 11/16" (500 mm)
- Distance from the top edge of the main body to the top edge of the door: 1 15/16" (50 mm)

Technical drawing of a window frame assembly. The drawing shows a cross-section of the frame with various dimensions and components labeled. Key dimensions include: 4 3/8" (112 mm) for the top horizontal distance, 2" for the top vertical distance, 50 mm for the top horizontal distance, 4 7/16" (113 mm) for the bottom horizontal distance, 10 1/16" (255 mm) for the bottom vertical distance, 2 15/16" for the bottom horizontal distance, and 75 mm for the bottom vertical distance. Components labeled include E1, E2, CW1, CW2, and a hinge mechanism.

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

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