

SkyLine Premium Natural Gas Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217885 (ECOG202B2G0)

SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning

225865 (ECOG202B2G6)

SkyLine Premium combi boiler oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning

Short Form Specification

Item No.

- Combi oven with digital interface with guided selection.
- Built-in steam generator with real humidity control based upon Lambda Sensor.
 - OptiFlow air distribution system to achieve maximum performance with 5 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).
 - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.
 - 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 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).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 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.
- 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).
- 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.
- Supplied with n.1 trolley rack 2/1 GN, 63 mm pitch.

APPROVAL: _____

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- 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).

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.

Included Accessories

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

| | |
|----------------------|----------------------|
| 217885 (ECOG202B2G0) | 220-240 V/1 ph/50 Hz |
| 225865 (ECOG202B2G6) | 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 (CW11, CW12): | 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:

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|--|--|
| Clearance: | Clearance: 5 cm rear and right hand sides. |
| Suggested clearance for service access: | 50 cm left hand side. |

Capacity:

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

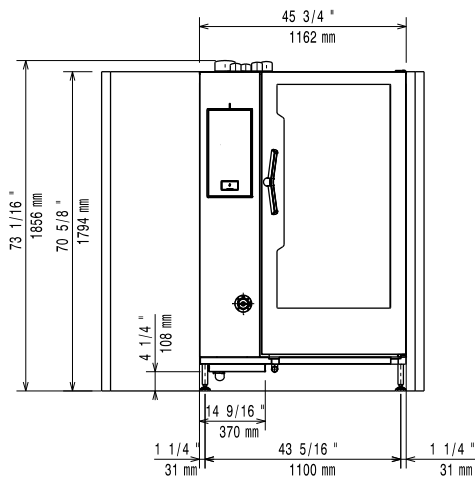
Key Information:

| | |
|-------------------------------------|---------------------|
| Door hinges: | Right Side |
| External dimensions, Width: | 1162 mm |
| External dimensions, Depth: | 1066 mm |
| External dimensions, Height: | 1794 mm |
| Weight: | 391 kg |
| Net weight: | 391 kg |
| Shipping weight: | 429 kg |
| Shipping volume: | |
| 217885 (ECOG202B2G0) | 3.04 m ³ |
| 225865 (ECOG202B2G6) | 2.77 m ³ |

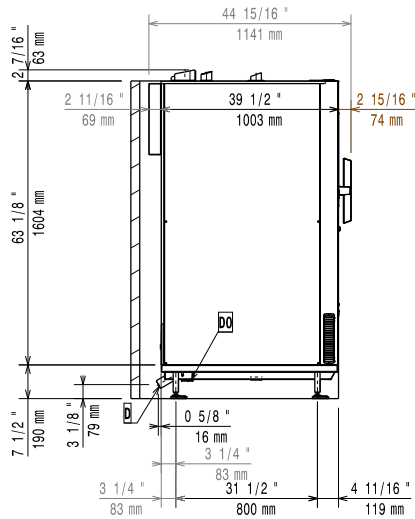
ISO Certificates

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

Front

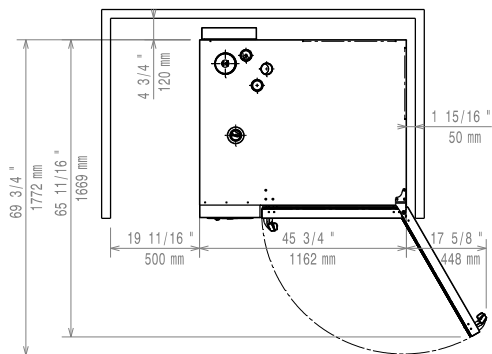


Side

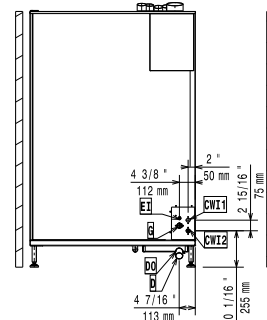


- CW11 = Cold Water inlet 1 (cleaning)
- CW12 = Cold Water Inlet 2 (steam generator)
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical inlet (power)
- G = Gas connection

Top



Distances



- CW11 = Cold Water inlet 1 (cleaning)
- CW12 = Cold Water Inlet 2 (steam generator)
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical inlet (power)
- G = Gas connection