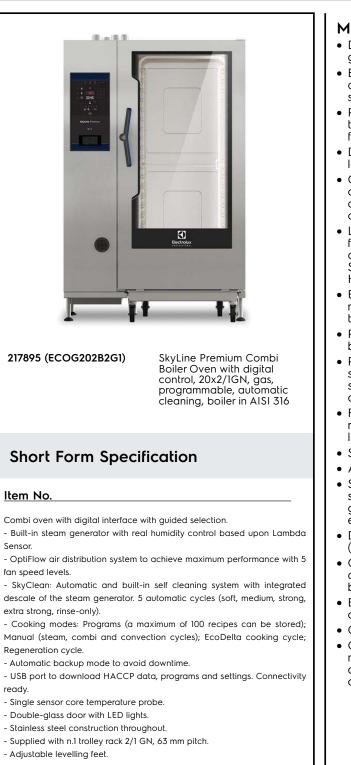


SkyLine Premium Natural Gas Combi Oven 20GN2/1



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

#### Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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 yeaetables
- 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 eveness and temperature control thanks to a special design of the chamber.

#### APPROVAL:



# SkyLine Premium Natural Gas Combi Oven 20GN2/1

Volcano Smoker for lengthwise and

PNC 922338

#### 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.

### User Interface & Data Management

- 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).

## 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, PNC 922757 63mm pitch

### **Optional Accessories**

• External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere boiler and Ovens

- Water filter with cartridge and flow PNC 920003 meter for high steam usage (combi used mainly in steaming mode)
- Water filter with cartridge and flow PNC 920005 meter for medium steam usage
- Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1
- Pair of grids for whole chicken (8 per PNC 922036 grid 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
   External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
- Baking tray for 5 baguettes in PNC 922189 perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm
  Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm
  Pair of frying baskets PNC 922239
  AISI 304 stainless steel bakery/pastry PNC 922264 grid 400x600mm
- Grid for whole chicken (8 per grid -1,2kg each), GN 1/1
  Universal skewer rack
  6 short skewers
  PNC 922328
- crosswise oven PNC 922348 Multipurpose hook • Grease collection tray, GN 2/1, H=60 PNC 922357 mm Grid for whole duck (8 per grid - 1,8kg PNC 922362 each), GN 1/1 Thermal cover for 20 GN 2/1 oven and PNC 922367 blast chiller freezer PNC 922386 Wall mounted detergent tank holder PNC 922390 USB single point probe IoT module for OnE Connected and PNC 922421 SkyDuo (one IoT board per appliance to connect oven to blast chiller for Cook&Chill process). PNC 922435 Connectivity router (WiFi and LAN) External connection kit for liquid PNC 922618 • detergent and rinse aid PNC 922651 Dehydration tray, GN 1/1, H=20mm PNC 922652 • Flat dehydration tray, GN 1/1 PNC 922658 Heat shield for 20 GN 2/1 oven PNC 922670 Kit to convert from natural gas to LPG Kit to convert from LPG to natural gas PNC 922671 Flue condenser for gas oven PNC 922678 • Trolley with tray rack, 15 GN 2/1, 84mm PNC 922686 pitch Kit to fix oven to the wall PNC 922687 Adjustable wheels for 20 GN 1/1 and 20 PNC 922701 GN 2/1 ovens PNC 922707 4 flanged feet for 20 GN , 2", 100-130mm PNC 922713 Mesh grilling grid, GN 1/1 PNC 922714 Probe holder for liquids • Levelling entry ramp for 20 GN 2/1 oven PNC 922716 Holder for trolley handle (when trolley is PNC 922743 in the oven) for 20 GN oven PNC 922746 Tray for traditional static cooking, H=100mm • Double-face griddle, one side ribbed PNC 922747 and one side smooth, 400x600mm • Trolley with tray rack 20 GN 2/1, 63mm PNC 922757 pitch Trolley with tray rack, 16 GN 2/1, 80mm PNC 922758 pitch Banquet trolley with rack holding 92 PNC 922760 plate's for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch • Bakery/pastry trolley with rack holding PNC 922762 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) Banquet trolley with rack holding 116 PNC 922764 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch Kit compatibility for aos/easyline trolley PNC 922770 (produced till 2019) with SkyLine/ Magistar 20 GN 2/1 combi oven Kit compatibility for aos/easyline 20 GN PNC 922771 oven with SkyLine/Magistar trolleys Water inlet pressure reducer PNC 922773
- Extension for condensation tube, 37cm PNC 922776





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<ul> <li>Non-stick universal pan, GN 1/1,</li> </ul>	PNC 925001		
H=40mm			
<ul> <li>Non-stick universal pan, GN 1/1, H=60mm</li> </ul>	PNC 925002		
<ul> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> </ul>	PNC 925003		
<ul> <li>Aluminum grill, GN 1/1</li> </ul>	PNC 925004		
<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	PNC 925005		
<ul> <li>Flat baking tray with 2 edges, GN 1/1</li> </ul>	PNC 925006		
Potato baker for 28 potatoes, GN 1/1	PNC 925008		
Recommended Detergents			
<ul> <li>C25 Rinse &amp; Descale Tabs, phosphate- free, phosphorous-free, maleic acid- free, 50 tabs bucket</li> </ul>	PNC 0S2394		
<ul> <li>C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket</li> </ul>	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. <b>Circuit breaker required</b>		
Supply voltage: Electrical power, max: Electrical power, default:	220-240 V/1 ph/50 Hz 2.5 kW 2.5 kW	
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,	30 °C	
CW12): 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	Clearance: 5 cm rear and right hand sides.	
service access: Capacity:	50 cm left hand side.	
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 391 kg 391 kg 424 kg 2.77 m <sup>3</sup>	
ISO Certificates		
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001	





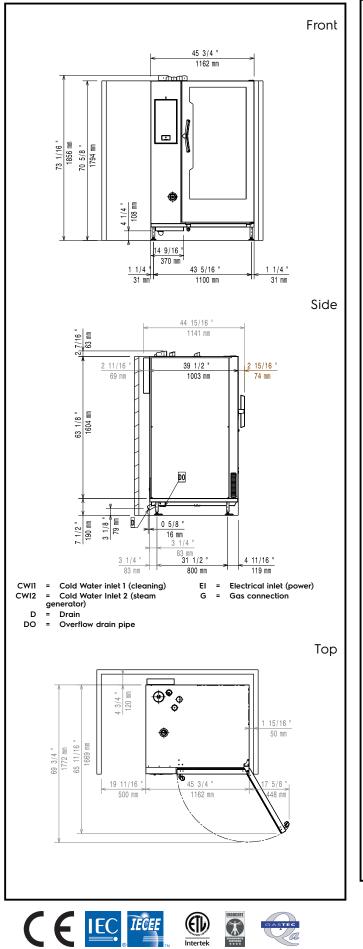


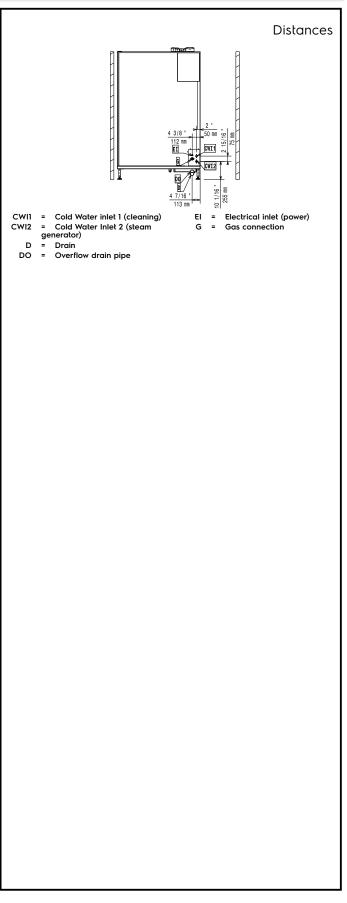
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