

SkyLine ProS Natural Gas Combi Oven 5 trays, 400X600mm Bakery



227680 (ECOG61K2GB) SkyLine ProS Combi Boilerless Oven with touch screen control, 5 400x600mm, gas, 2 cooking modes (recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm

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 readv

- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 pastry tray rack 400x600 mm, 80 mm pitch.

ITEM #	
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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).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 5 400x600mm 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.
- Supplied with n.1 pastry tray rack 400x600 mm, 80 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

APPROVAL:





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Pair of frying baskets

PNC 922239

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.
- 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

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.
- 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

• 1 of Bakery/pastry rack kit for 6 GN 1/1 PNC 922655 oven with 5 racks 400x600mm and 80mm pitch

Optional Accessories

- 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 920004 meter for low steam usage (less than 2 hours of full steam per day)
- Water softener with salt for ovens with PNC 921305
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN PNC 922003 oven base (not for the disassembled one)
- 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
- Grid for whole chicken (4 per grid PNC 922086 1,2kg each), GN 1/2
- External side spray unit (needs to be PNC 922171 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 PNC 922190
 aluminum, 400x600x20mm
- Baking tray with 4 edges in aluminum, PNC 922191 400x600x20mm

 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
Double-step door opening kit	PNC 922265	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	
USB probe for sous-vide cooking	PNC 922281	
 Grease collection tray, GN 1/1, H=100 mm 	PNC 922321	
 Kit universal skewer rack and 4 long skewers for Lenghtwise ovens 	PNC 922324	
 Universal skewer rack 	PNC 922326	
 4 long skewers 	PNC 922327	
 Volcano Smoker for lengthwise and crosswise oven 	PNC 922338	
 Multipurpose hook 	PNC 922348	
 4 flanged feet for 6 & 10 GN , 2", 100-130mm 	PNC 922351	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
 Tray support for 6 & 10 GN 1/1 disassembled open base 	PNC 922382	
Wall mounted detergent tank holder	PNC 922386	
 USB single point probe 	PNC 922390	
 IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process). 	PNC 922421	
 Connectivity router (WiFi and LAN) 	PNC 922435	
 Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain) 	PNC 922438	
 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	
 Tray rack with wheels, 6 GN 1/1, 65mm pitch 	PNC 922600	
 Tray rack with wheels, 5 GN 1/1, 80mm pitch 	PNC 922606	
 Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) 	PNC 922607	
 Slide-in rack with handle for 6 & 10 GN 1/1 oven 	PNC 922610	
 Open base with tray support for 6 & 10 GN 1/1 oven 	PNC 922612	
 Cupboard base with tray support for 6 & 10 GN 1/1 oven 	PNC 922614	
 Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays 	PNC 922615	
 External connection kit for liquid detergent and rinse aid 	PNC 922618	
 Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) 	PNC 922619	
 Stacking kit for 6 GN 1/1 oven placed on gas 6 GN 1/1 oven 	PNC 922622	

on gas 6 GN 1/1 oven
Stacking kit for 6 GN 1/1 oven placed PNC 922623 on gas 10 GN 1/1 oven



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•	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	
•	Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628	
•		PNC 922630	
•	Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922632	
•	Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635	
•	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	
•	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639	
	Wall support for 6 GN 1/1 oven	PNC 922643	
	Dehydration tray, GN 1/1, H=20mm	PNC 922651	
	Flat dehydration tray, GN 1/1	PNC 922652	
	Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	
•	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	
•	Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise	PNC 922657	
•	Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660	
•	Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	
	Heat shield for 6 GN 1/1 oven	PNC 922662	
	Kit to convert from natural gas to LPG	PNC 922670	
	Kit to convert from LPG to natural gas	PNC 922671	
	Flue condenser for gas oven	PNC 922678 PNC 922684	
•	Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PINC 922004	
٠	Kit to fix oven to the wall	PNC 922687	
	Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	
	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	
	Detergent tank holder for open base	PNC 922699	
	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	
	Wheels for stacked ovens	PNC 922704	
	Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG	PNC 922706	
	Mesh grilling grid, GN 1/1	PNC 922713	
	Probe holder for liquids	PNC 922714	
	Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	
	Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922732	
	Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	
	Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens	PNC 922737	
	Fixed tray rack, 5 GN 1/1, 85mm pitch 4 high adjustable feet for 6 & 10 GN	PNC 922740 PNC 922745	

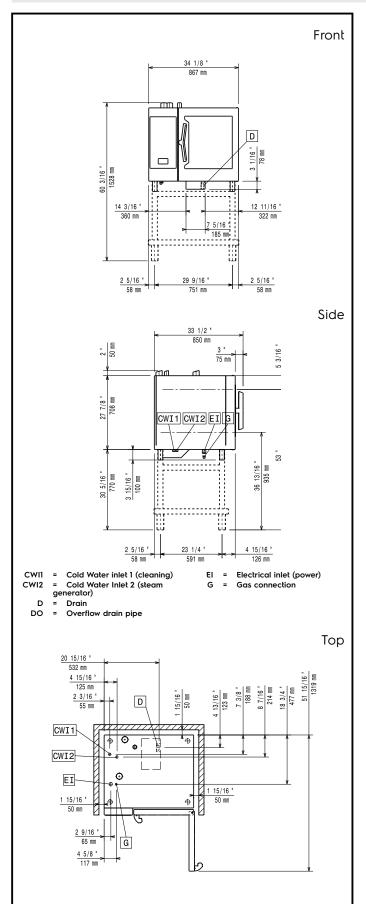
• 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm

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 Tray for traditional static cooking, H=100mm 	PNC 922746	
 Double-face griddle, one side ribbed and one side smooth, 400x600mm 	PNC 922747	
 Trolley for grease collection kit 	PNC 922752	
 Water inlet pressure reducer 	PNC 922732	
 Extension for condensation tube, 37cm 	PNC 922776	
	PNC 925000	
 Non-stick universal pan, GN 1/1, H=20mm 	PINC 925000	
 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	
 Baking tray for 4 baguettes, GN 1/1 	PNC 925007	
 Potato baker for 28 potatoes, GN 1/1 	PNC 925008	
 Non-stick universal pan, GN 1/2, H=20mm 	PNC 925009	
 Non-stick universal pan, GN 1/2, H=40mm 	PNC 925010	
 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011	
 Compatibility kit for installation on previous base GN 1/1 	PNC 930217	
Recommended Detergents		
• C25 Dinco & Doccalo Taba 50 taba	DNC 05270/	

- C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395 bags bucket

Electrolux PROFESSIONAL







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Electric

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Supply voltage: 227680 (ECOG61K2GB) Electrical power, default: Default power corresponds to fa When supply voltage is declared performed at the average value. installed power may vary within the Electrical power max.: Circuit breaker required	as a range the test is According to the country, the
Gas	
Gas Power: Standard gas delivery: ISO 7/1 gas connection diameter: Total thermal load:	12 kW Natural Gas G20 1/2" MNPT 40908 BTU (12 kW)
Water:	
Water inlet connections "CWI1- CWI2": Pressure, bar min/max: Drain "D": Max inlet water supply temperature: Hardness: Chlorides: Conductivity: 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:	5 - 400x600
Trays type: Max load capacity:	30 kg
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	867 mm 775 mm 808 mm 118 kg 135 kg 0.89 m³
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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