

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



217680 (ECOG61K2G0)

SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/IGN, gas, 2 cooking modes (recipe program, manual), automatic cleaning

225660 (ECOG61K2G6)

SkyLine ProS combi boilerless oven with touch screen control, 6x1/1GN, 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 readv.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

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: 6 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.
- Seamless 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 tray rack 1/1 GN, 67 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:





- 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, 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.

Optional Accessories

Water softener with cartridge and flow meter (high steam usage)	PNC 920003	
Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs per day full steam)	PNC 920004	
 Water softener with salt for ovens with automatic regeneration of resin 	PNC 921305	
 Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) 	PNC 922003	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
AISI 304 stainless steel grid, GN 1/1	PNC 922062	
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191	
 Pair of frying baskets 	PNC 922239	
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
 Double-step door opening kit 	PNC 922265	
• Grid for whole chicken (8 per grid -	PNC 922266	

 USB probe for sous-vide cooking Grease collection tray, GN 1/1, H=100 	PNC 922281 PNC 922321	
 Mit universal skewer rack and 4 long skewers for Lenghtwise ovens 	PNC 922324	
Universal skewer rack4 long skewersVolcano Smoker for lengthwise and	PNC 922326 PNC 922327 PNC 922338	_ _ _
crosswise ovenMultipurpose hook4 flanged feet for 6 & 10 GN , 2",	PNC 922348 PNC 922351	
100-130mm Grid for whole duck (8 per grid - 1,8kg)	PNC 922362	
each), GN 1/1 Tray support for 6 & 10 GN 1/1	PNC 922382	_
 disassembled open base Wall mounted detergent tank holder USB single point probe IoT module for SkyLine ovens and blast 	PNC 922386 PNC 922390 PNC 922421	<u> </u>
chiller/freezers (only for 217680)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	
Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	
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	
 Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens 	PNC 922630	
	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	



1,2kg each), GN 1/1











SkyLine ProS Natural Gas Combi Oven 6GN1/1



	• Wall support for 6 GN 1/1 oven	PNC 922643		• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	925005	[
	Dehydration tray, GN 1/1, H=20mm	PNC 922651		• Flat baking tray with 2 edges, GN 1/1 PNC	925006	Ţ
	• Flat dehydration tray, GN 1/1	PNC 922652			925007	Ţ
•	 Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be 	PNC 922653		• Potato baker for 28 potatoes, GN 1/1 PNC	925008	Ţ
	fitted with the exception of 922382 • Bakery/pastry rack kit for 6 GN 1/1 oven	DNIC 022455		Non-stick universal pan, GN 1/2, H=20mm PNC	925009	(
	with 5 racks 400x600mm and 80mm pitch	PINC 922000	_		925010	Į
•	 Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise 	PNC 922657			925011	Į
•	Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1	PNC 922660			930217	Į
,	 Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 	PNC 922661		Recommended Detergents		
	Heat shield for 6 GN 1/1 oven	PNC 922662			OS2394	[
	• Kit to convert from natural gas to LPG	PNC 922670		and descaler in disposable tablets for		
	• Kit to convert from LPG to natural gas	PNC 922671		Skyline ovens Professional 2in1 rinse aid and descaler in disposable tablets for		
	Flue condenser for gas oven	PNC 922678		new generation ovens with automatic		
	Fixed tray rack for 6 GN 1/1 and	PNC 922684		washing system. Suitable for all types of		
	400x600mm grids	1110 722004	_	water. Packaging: 1 drum of 50 30g		
	Kit to fix oven to the wall	PNC 922687		tablets, each	000705	,
,	Tray support for 6 & 10 GN 1/1 oven	PNC 922690		 C22 Cleaning Tab Disposable detergent tablets for SkyLine ovens 	0S2395	Ļ
	base	DVIC 000 (07		Professional detergent for new		
•	 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm 	PNC 922693		generation ovens with automatic washing system. Suitable for all types of		
•	 Detergent tank holder for open base 	PNC 922699		water. Packaging: 1 drum of 100 65g		
•	 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base 	PNC 922702		tablets. each		
•	 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	PNC 922740				
	 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm 	PNC 922745				
	 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 922773				
•	• Extension for condensation tube, 37cm	PNC 922776				
	Non-stick universal pan, GN 1/1, H=20mm	PNC 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				















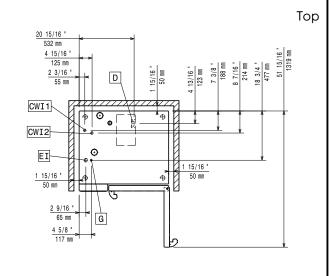
34 1/8 D 60 3/16 " 1528 mm 360 mm 322 mm 5/16 185 mm 2 5/16 58 mm 29 9/16 2 5/16 "

33 1/2 ' 2 " 50 mm 75 mm 90 CWI1 CWI2 EI 13/16 30 5/16 " 770 mm 3 15/16 " 100 mm 4 15/16 " 23 1/4

CWII Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWI2

Electrical inlet (power) Gas connection

DΩ Overflow drain pipe



Electric

Front

Side

Supply voltage:

217680 (ECOG61K2G0) 220-240 V/1 ph/50 Hz 225660 (ECOG61K2G6) 220-230 V/1 ph/60 Hz

Electrical power, default:

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.

11 kW Electrical power max.:

Circuit breaker required

Gas

Gas Power: 12 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1/2" MNPT

40908 BTU (12 kW) Total thermal load:

Water:

Water inlet connections "CWI1-

3/4" CWI2": 1-6 bar Pressure, bar min/max:

Drain "D": 50mm

Max inlet water supply

temperature: 30 °C Hardness: 5 °fH / 2.8 °dH Chlorides: <10 ppm Conductivity: >50 µS/cm

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: 5 cm rear and

Clearance: right hand sides.

Suggested clearance for

50 cm left hand side service access:

Capacity:

Trays type: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm External dimensions, Depth: 775 mm External dimensions, Height: 808 mm Net weight: 115 kg

217680 (ECOG61K2G0) 225660 (ECOG61K2G6)

118 kg Shipping weight: 217680 (ECOG61K2G0) 132 kg 225660 (ECOG61K2G6) 135 kg Shipping volume:

217680 (ECOG61K2G0) 0.89 m³ 225660 (ECOG61K2G6) 0.85 m³

ISO Certificates

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

SkyLine ProS Natural Gas Combi Oven 6GN1/1









