![Electrolux Professional logo]

SkyLine Pro
Natural Gas Combi Oven 6GN1/1

217980 (ECOG61C2G0)   SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning

225960 (ECOG61C2G6)   SkyLine Pro combi boilerless oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking 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 tray rack 1/1 GN, 67 mm pitch.

APPROVAL:

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 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. 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: 6 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 tray rack 1/1 GN, 67 mm pitch.

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).
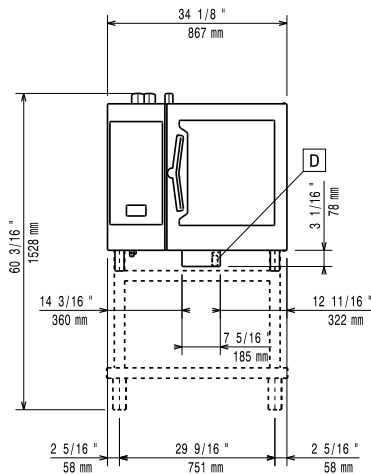
Optional Accessories

• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	❏
• Water filter with cartridge and flow meter for medium steam usage	PNC 920005	❏
• 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 - 1,2kg each), GN 1/1	PNC 922266	❏
• 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	❏
• 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	❏
• 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 or convection 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	❏
• Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	❏

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- 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 — 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 ❏
- 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
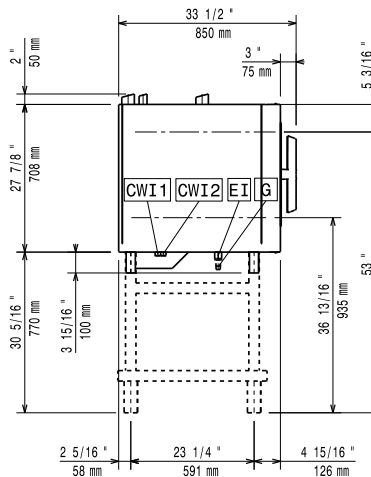
- C25 Rinse & Descale Tabs, phosphate-free, phosphorous-free, maleic acid-free, 50 tabs bucket — PNC 0S2394 ❏
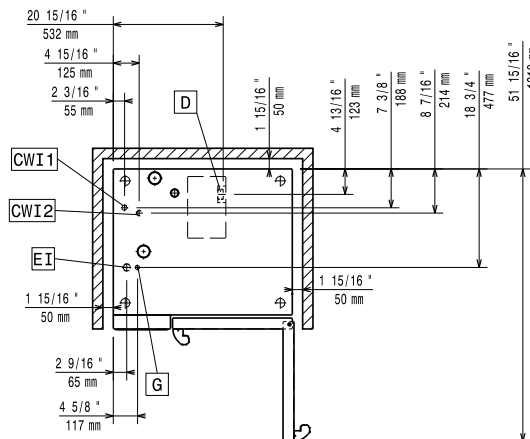- C22 Cleaning Tabs, phosphate-free, phosphorous-free, 100 bags bucket — PNC 0S2395 ❏

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Front

Side

CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)
G = Gas connection

Top

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:

217980 (ECOG61C2G0)	220-240 V/1 ph/50 Hz
225960 (ECOG61C2G6)	220-230 V/1 ph/60 Hz
Electrical power, max:	1.1 kW
Electrical power, default:	1.1 kW

Gas

Total thermal load:	40908 BTU (12 kW)
Gas Power:	12 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Inlet water temperature, max:	30 °C
Inlet water pipe size (CWI1, CWI2):	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:	6 (GN 1/1)
Max load capacity:	30 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	808 mm
Weight:	
217980 (ECOG61C2G0)	115 kg
225960 (ECOG61C2G6)	118 kg
Net weight:	
217980 (ECOG61C2G0)	115 kg
225960 (ECOG61C2G6)	118 kg
Shipping weight:	
217980 (ECOG61C2G0)	132 kg
225960 (ECOG61C2G6)	135 kg
Shipping volume:	0.85 m³

ISO Certificates

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

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