

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



217781 (ECOG62T2G0)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/IGN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning

225761 (ECOG62T2G6)

SkyLine PremiumS combi boiler oven with touch screen control, 6x2/IGN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 7 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, rinseonly) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Double glass door with LED lights
- Stainless steel construction throughout
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

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).

- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles+:

- Regeneration (ideal for banqueting on plate or rethermalizing on tray),

- Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,

- Proving cycle,

- EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
- Sous-vide cooking,
- Static Combi (to reproduce traditional cooking from static oven),

- Pasteurization of pasta,

- Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),
- Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family,
- and related family,
 Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- 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.
- 6-point multi sensor core temperature probe for







maximum precision and food safety.

- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Different chemical options available: solid (phosphatefree), 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 2/1 or 12 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.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 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.
- 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.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires 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).
- 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.

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 power function for customized slow cooking

cycles.

- 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) 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.
- Zero Waste provides chefs with useful tips for minimizing food waste
 - Zero Waste is a library of Automatic recipes that aims to:
 -give a second life to raw food close to expiration date (e. g.: from milk to yogurt)
 - -obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale)
 - -promote the use of typically discarded food items (e.g.: carrot peels).
- Energy Star 2.0 certified product.

Optional Accessories

Optional Accessories		
 External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 	PNC 864388	
 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	
 AISI 304 stainless steel grid, GN 2/1 	PNC 922076	
 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) 	PNC 922171	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
 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	
 USB probe for sous-vide cooking 	PNC 922281	
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325	
Universal skewer rack	PNC 922326	
 6 short skewers 	PNC 922328	
Volcano Smoker for lengthwise and	PNC 922338	















crosswise oven

SkyLine PremiumS Natural Gas Combi Oven 6GN2/1



•	Multipurpose hook	PNC 922348			pen base for 6 & 10 GN 2/1 oven,	PNC 922654	
•	4 flanged feet for 6 & 10 GN , 2",	PNC 922351			sassembled - NO accessory can be ed with the exception of 922384		
	100-130mm				eat shield for 6 GN 2/1 oven	PNC 922665	
•	Grease collection tray, GN 2/1, H=60	PNC 922357			eat shield-stacked for ovens 6 GN 2/1	PNC 922666	
	mm	DNC 0007/0			6 GN 2/1	1110 722000	_
•	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362			eat shield-stacked for ovens 6 GN 2/1	PNC 922667	
_	Tray support for 6 & 10 GN 2/1	PNC 922384		on	10 GN 2/1		
Ī	disassembled open base	1110 722504	_	• Kit	to convert from natural gas to LPG	PNC 922670	
•	Wall mounted detergent tank holder	PNC 922386		• Kit	to convert from LPG to natural gas	PNC 922671	
	USB single point probe	PNC 922390		• Flu	ue condenser for gas oven	PNC 922678	
	IoT module for OnE Connected and	PNC 922421		• Fix	ked tray rack, 5 GN 2/1, 85mm pitch	PNC 922681	
	SkyDuo (one IoT board per			• Kit	to fix oven to the wall	PNC 922687	
	appliance - to connect oven to blast				ay support for 6 & 10 GN 2/1 oven	PNC 922692	
	chiller for Cook&Chill process).	DNC 000/75		ba			_
	Connectivity router (WiFi and LAN)	PNC 922435 PNC 922438		• 4 C	adjustable feet with black cover for 6 10 GN ovens, 100-115mm	PNC 922693	
•	Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection	PNC 922430				PNC 922699	
	valve with pipe for drain)				etergent tank holder for open base	PNC 922700	
•	SkyDuo Kit - to connect oven and	PNC 922439		pite	ay rack with wheels, 6 GN 2/1, 65mm	PNC 922700	
	blast chiller freezer for Cook&Chill				nimney adaptor needed in case of	PNC 922706	
	process. The kit includes 2 boards and cables. Not for OnE Connected			CO	nversion of 6 GN 1/1 or 6 GN 2/1		_
_		PNC 922605		OV	ens from natural gas to LPG		
٠	Slide-in rack with handle for 6 & 10 GN 2/1 oven	PINC 922003	ч		esh grilling grid, GN 1/1	PNC 922713	
	Tray rack with wheels, 5 GN 2/1,	PNC 922611			obe holder for liquids	PNC 922714	
	80mm pitch	1110 722011			haust hood with fan for 6 & 10 GN 2/1	PNC 922729	
•	Open base with tray support for 6 &	PNC 922613			N ovens	DNC 000771	
	10 GN 2/1 oven				haust hood with fan for stacking 6+6 6+10 GN 2/1 ovens	PNC 922731	
•	Cupboard base with tray support for	PNC 922616			haust hood without fan for 6&10x2/1	PNC 922734	
_	6 & 10 GN 2/1 oven	PNC 922617			N oven	1110 722704	_
٠	Hot cupboard base with tray support for 6 & 10 GN 2/1 oven	PINC 922017	ч	• Ext	haust hood without fan for stacking	PNC 922736	
	holding GN 2/1 trays				6 or 6+10 GN 2/1 ovens		
•	External connection kit for liquid	PNC 922618			nigh adjustable feet for 6 & 10 GN	PNC 922745	
	detergent and rinse aid				ens, 230-290mm	PNC 922746	
•	Stacking kit for 6X2/1 GN oven on gas 6X2/1 GN oven	PNC 922624		● 110	ay for traditional static cooking, 100mm	PNC 922/40	_
	Stacking kit for 6 GN 2/1 oven	PNC 922625			puble-face griddle, one side ribbed	PNC 922747	
	placed on gas 6 GN 2/1 oven	1110 722025	_	an	d one side smooth, 400x600mm		
•	Trolley for slide-in rack for 10 GN 2/1	PNC 922627		• Tro	olley for grease collection kit	PNC 922752	
	oven and blast chiller freezer			• Wo	ater inlet pressure reducer	PNC 922773	
•	Trolley for mobile rack for 2 stacked	PNC 922629		• Ext	tension for condensation tube, 37cm	PNC 922776	
	6 GN 2/1 ovens on riser	DVIC 000 (71			on-stick universal pan, GN 1/1,	PNC 925000	
•	Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631			20mm	DVIC 005001	
	Riser on feet for stacked 2x6 GN 1/1	PNC 922633			on-stick universal pan, GN 1/1, :40mm	PNC 925001	
	ovens	1110 722000	_		on-stick universal pan, GN 1/1,	PNC 925002	
•	Riser on wheels for stacked 2x6 GN	PNC 922634			60mm	1110 720002	_
	2/1 ovens, height 250mm			• Do	ouble-face griddle, one side ribbed	PNC 925003	
•	Stainless steel drain kit for 6 & 10 GN	PNC 922636			id one side smooth, GN 1/1		
	oven, dia=50mm	DNIC 000/77			uminum grill, GN 1/1	PNC 925004	
•	Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637			ying pan for 8 eggs, pancakes,	PNC 925005	
	Trolley with 2 tanks for grease	PNC 922638			Imburgers, GN 1/1	DNC 025004	
	collection	1110722000			at baking tray with 2 edges, GN 1/1	PNC 925006	
•	Grease collection kit for GN 1/1-2/1	PNC 922639			otato baker for 28 potatoes, GN 1/1 compatibility kit for installation on	PNC 925008 PNC 930218	
	open base (2 tanks, open/close				evious base GN 2/1	1 140 750210	J
	device for drain)	DNIC 022477		_ '			
	Wall support for 6 GN 2/1 oven	PNC 922644			commended Detergents	D. 10.000===:	
	Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1	PNC 922651 PNC 922652			25 Rinse & Descale Tabs, phosphate- ee, phosphorous-free, maleic acid-	PNC 0S2394	
•	riat denyaration tray, GN 1/1	FINC 722002	_	fre	ee, 50 tabs bucket		
				_	•		















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







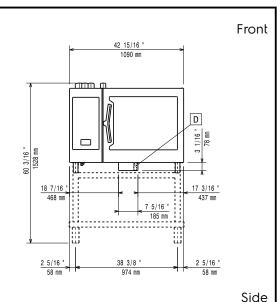


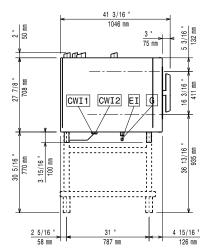












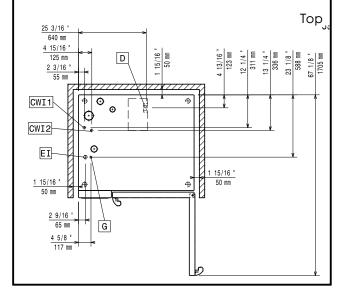
Cold Water inlet 1

Electrical inlet (power) Gas connection

= Cold Water Inlet 2 (steam generator) CWI2

D Drain

DO Overflow drain pipe















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:

217781 (ECOG62T2G0) 220-240 V/1 ph/50 Hz 225761 (ECOG62T2G6) 220-230 V/1 ph/60 Hz

1.5 kW Electrical power, max: Electrical power, default: 1.5 kW

Total thermal load: 109088 BTU (32 kW)

Gas Power: 32 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 (CWII,

CWI2): 3/4" 1-6 bar Pressure, min-max: Chlorides: <17 ppm Conductivity: >50 µS/cm Drain "D":

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

217781 (ECOG62T2G0) right hand sides.

Suggested clearance for

service access:

50 cm left hand side. 217781 (ECOG62T2G0)

Capacity:

6 (GN 2/1) Trays type: Max load capacity: 60 kg

Key Information:

Riaht Side Door hinges: External dimensions, Width: 1090 mm 971 mm External dimensions, Depth: 808 mm External dimensions, Height: Weiaht: 176 ka Net weight: 176 kg Shipping weight: 199 kg Shipping volume:

217781 (ECOG62T2G0) 1.28 m³ 225761 (ECOG62T2G6) 1.27 m³

ISO Certificates

ISO 9001; ISO 14001; ISO

ISO Standards: 45001; ISO 50001

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