

SkyLine Pro Natural Gas Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217981 (ECOG62C2G0)

SkyLine Pro Combi Boilerless Oven with digital control, 6x2/1GN, gas, programmable, automatic cleaning

225961 (ECOG62C2G6)

SkyLine Pro combi boilerless oven with digital control, 6x2/1GN, 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 2/1 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 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 2/1 or 12 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.
- IPX5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 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.

APPROVAL: _____



Electrolux
PROFESSIONAL

SkyLine Pro Natural Gas Combi Oven 6GN2/1

- 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).

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 ☐



SkyLine Pro
Natural Gas Combi Oven 6GN2/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

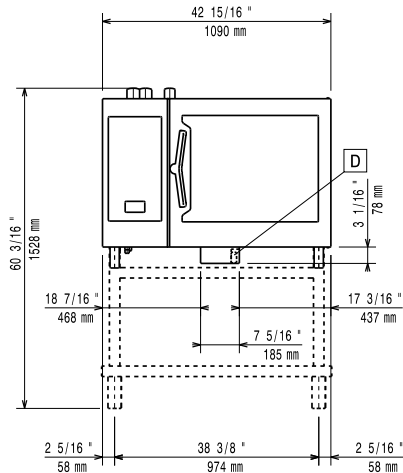
2025.10.02



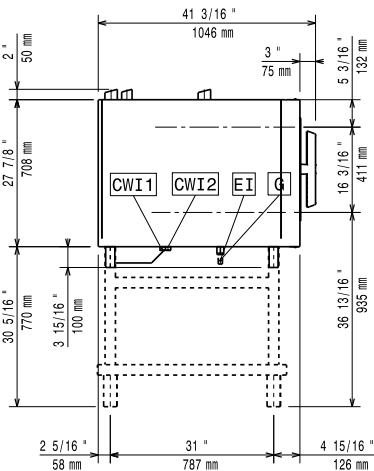
Electrolux
PROFESSIONAL

SkyLine Pro Natural Gas Combi Oven 6GN2/1

Front

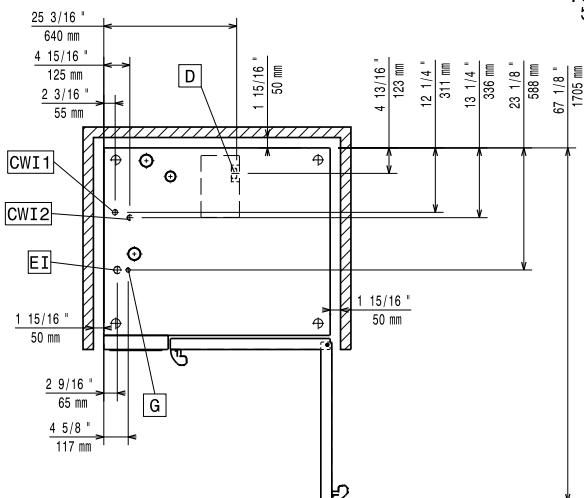


Side



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

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:

217981 (ECOG62C2G0)	220-240 V/1 ph/50 Hz
225961 (ECOG62C2G6)	220-230 V/1 ph/60 Hz

Electrical power, max:

1.5 kW

Electrical power, default:

1.5 kW

Gas

Total thermal load:

81816 BTU (24 kW)

Gas Power:

24 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 2/1)

Max load capacity:

60 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

1090 mm

External dimensions, Depth:

971 mm

External dimensions, Height:

808 mm

Weight:

217981 (ECOG62C2G0) 153 kg

225961 (ECOG62C2G6) 156 kg

Net weight:

217981 (ECOG62C2G0) 153 kg

225961 (ECOG62C2G6) 156 kg

Shipping weight:

217981 (ECOG62C2G0) 176 kg

225961 (ECOG62C2G6) 179 kg

Shipping volume:

1.27 m³

ISO Certificates

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



SkyLine Pro
Natural Gas Combi Oven 6GN2/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.10.02