

## SkyLine Premium Natural Gas Combi Oven 6GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**217880 (ECOG61B2G0)**

SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning

**225860 (ECOG61B2G6)**

SkyLine Premium combi boiler oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning

### Short Form Specification

#### Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.
- OptiFlow air distribution system to achieve maximum performance with 5 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, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration 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.

### 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 (101 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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 with integrated descale of the steam generator. 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.
- IPX5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

**APPROVAL:** \_\_\_\_\_

### 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

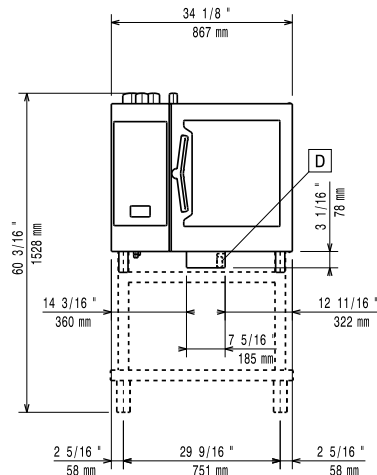


- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.

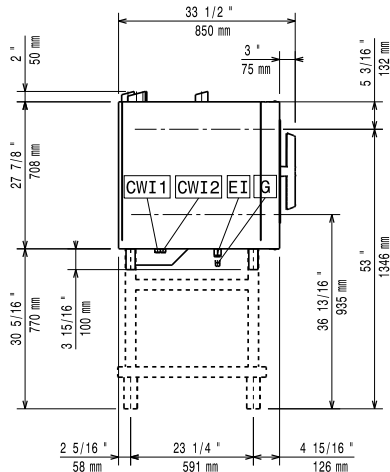
### Recommended Detergents

- 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 ☐

Front

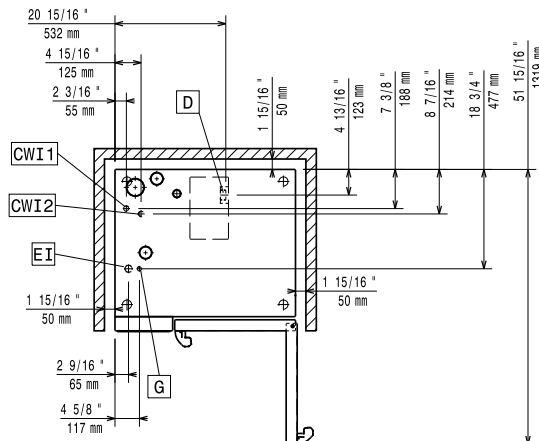


Side



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:

|                     |                      |
|---------------------|----------------------|
| 217880 (ECOG61B2G0) | 220-240 V/1 ph/50 Hz |
| 225860 (ECOG61B2G6) | 220-230 V/1 ph/60 Hz |

##### Electrical power, max:

1.1 kW

##### Electrical power, default:

1.1 kW

### Gas

##### Total thermal load:

64771 BTU (19 kW)

##### Gas Power:

19 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:

<17 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:

217880 (ECOG61B2G0) 149 kg

225860 (ECOG61B2G6) 152 kg

##### Net weight:

217880 (ECOG61B2G0) 132 kg

225860 (ECOG61B2G6) 135 kg

##### Shipping weight:

217880 (ECOG61B2G0) 149 kg

225860 (ECOG61B2G6) 152 kg

##### Shipping volume:

0.85 m<sup>3</sup>

### ISO Certificates

##### ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001