225029 (ECOG102C3V30)
SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, 3-glass door - 60Hz

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- 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.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- SkyClean. The cleaning system includes 4 cleaning cycles plus 1 rinse cycle. Each cleaning cycle can be customized through Eco options, allowing adaptation of operating parameters. Through the available option combinations, the system provides up to 32 different configurations, equivalent to up to 32 selectable cleaning cycles.

Construction

- 304 AISI stainless steel construction throughout.
- IPX5 spray water protection certification for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.

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

User Interface & Data Management

- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Digital interface with LED backlight buttons with guided selection.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

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A focus on sustainability

Sustainability

- 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).
- Human centered design with 4-star certification for ergonomics and usability.
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility. *(*Forest Stewardship Council is the world's leading organization for sustainable forest management).*
- Triple-glass door minimize your energy loss.* **Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20*

Certifications & Recognitions

Product assessed by the manufacturer and deemed to meet EU safety, health, and environmental protection requirements.

International system for mutual acceptance of test reports and certificates concerning the safety of electrical and electronic components, equipment, and products.

Product acceptable for use in a commercial food establishment and meets applicable construction, performance, and material requirements.

Awarded for its ease of use and smooth ergonomic design, it confirms its human-centered approach.

Ensures compliance with the quality, safety, and performance requirements for placement in the Dutch market.

UL Verification is an independent, science-based process that validates marketing claims, helping distinguish verified facts from fiction.

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Technical specifications

Electric	
Supply voltage:	220-230 V/1 ph/60 Hz
Electrical power max.:	1.5 kW
Electrical power, default:	1.5 kW
Gas	
Total thermal load:	140916 BTU (35 kW)
Gas Power:	35 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT
Water:	
Chlorides:	<10 ppm
Conductivity:	0 µS/cm
Drain "D":	50mm
Water inlet connections "CWI1-CWI2":	3/4"
Pressure, bar min/max:	1-6 bar
Capacity:	
Trays type:	10 - GN 2/1
Max load capacity:	100 kg
Key Information:	
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
Weight:	178 kg
External dimensions, Height:	1058 mm
Net weight:	178 kg
Shipping weight (gross):	203 kg
Shipping volume:	1.59 m^3
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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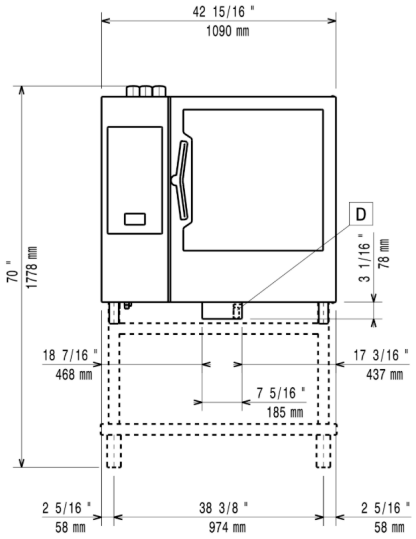
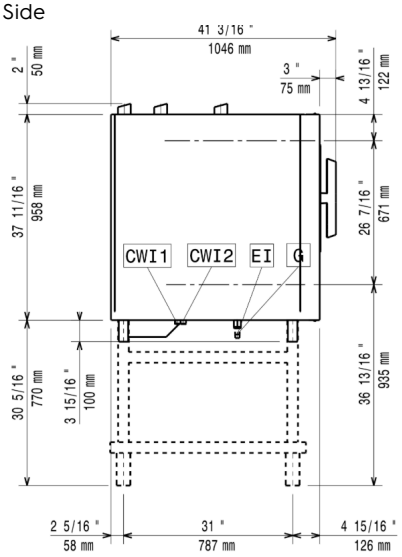
Installation drawings

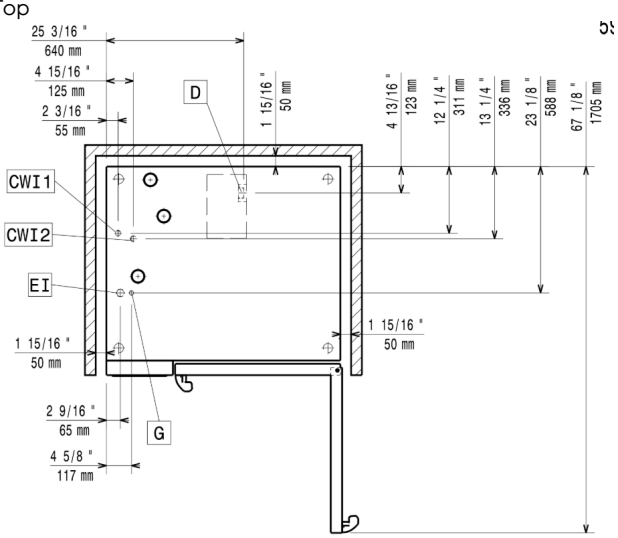
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

G = Gas connection

DO = Overflow drain pipe

D = Drain

EI = Electrical inlet (power)

Accessories

Optional Accessories

PNC Code	Description
Bases & base accessories	
922384	Tray support for 6 & 10 GN 2/1 disassembled open base
922613	Open base with tray support for 6 & 10 GN 2/1 oven
922654	Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384
922692	Tray support for 6 & 10 GN 2/1 oven base
Cleaning solutions	
922386	Wall mounted detergent tank holder
922618	External connection kit for liquid detergent and rinse aid
922699	Detergent tank holder for open base
Connectivity	
922421	IoT module for OnE Connected (Combi Ovens, Blast chiller/freezers, Rack Type DW) and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).
922435	Connectivity router (WiFi and LAN)
Containers, trays and grids	
922017	Pair of AISI 304 stainless steel grids, GN 1/1
922036	Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1
922062	AISI 304 stainless steel grid, GN 1/1
922076	AISI 304 stainless steel grid, GN 2/1
922175	Pair of AISI 304 stainless steel grids, GN 2/1
922189	Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
922190	Baking tray with 4 edges in perforated aluminum, 400x600x20mm
922191	Baking tray with 4 edges in aluminum, 400x600x20mm
922239	Pair of frying baskets
922264	AISI 304 stainless steel bakery/pastry grid 400x600mm
922266	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1
922325	Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens
922348	Multipurpose hook
922362	Grid for whole duck (8 per grid - 1,8kg each), GN 1/1
922651	Dehydration tray, GN 1/1, H=20mm
922652	Flat dehydration tray, GN 1/1
922713	Mesh grilling grid, GN 1/1
922746	Tray for traditional static cooking, H=100mm
922747	Double-face griddle, one side ribbed and one side smooth, 400x600mm
925000	Non-stick universal pan, GN 1/1, H=20mm
925001	Non-stick universal pan, GN 1/ 1, H=40mm
925002	Non-stick universal pan, GN 1/1, H=60mm
925003	Double-face griddle, one side ribbed and one side smooth, GN 1/1

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Accessories

PNC Code	Description
Containers, trays and grids	
925004	Aluminum grill, GN 1/1
925005	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
925006	Flat baking tray with 2 edges, GN 1/1
925008	Potato baker for 28 potatoes, GN 1/1
925012	Kit of 6 non-stick universal pans, GN 1/1, H=20mm
925013	Kit of 6 non-stick universal pans, GN 1/1, H=40mm
925014	Kit of 6 non-stick universal pan GN 1/1, H=60mm
Doors and drawers	
922265	Double-step door opening kit
Drains	
922636	Stainless steel drain kit for 6 & 10 GN oven, dia=50mm
922637	Plastic drain kit for 6 &10 GN oven, dia=50mm
Feet, wheels and ramps	
922003	Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)
922351	4 flanged feet for 6 & 10 GN , 2", 100-130mm
922688	4 adjustable feet for 6 & 10 GN ovens, 100-115mm
922693	4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm
922745	4 high adjustable feet for 6 & 10 GN ovens, 230-290mm
Food probes	
922390	USB single point probe
922714	Probe holder for liquids
Grease/oil management	
922357	Grease collection tray, GN 2/1, H=60 mm
922752	Trolley for grease collection kit
Handling - bakery	
922609	Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)
Handling - banqueting	
922366	Thermal cover for 10 GN 2/1 oven and blast chiller freezer
922650	Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch
Handling - gastronorm	
922603	Tray rack with wheels 10 GN 2/1, 65mm pitch
922604	Tray rack with wheels, 8 GN 2/1, 80mm pitch
922627	Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer

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Accessories

PNC Code	Description
Installation solutions	
922664	Heat shield for 10 GN 2/1 oven
922667	Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1
922670	Kit to convert from natural gas to LPG
922671	Kit to convert from LPG to natural gas
Slide-in supports	
922605	Slide-in rack with handle for 6 & 10 GN 2/1 oven
Spray units	
922171	External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
Stacking kits	
922625	Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven
922631	Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens
Ventilation	
922440	Steam optimizer
922678	Flue condenser for gas oven
922729	Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens
922731	Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens
922734	Exhaust hood without fan for 6&10x2/1 GN oven
922736	Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens
922751	Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor
922776	Extension for condensation tube, 37cm
Wall mounting kits	
922687	Kit to fix oven to the wall
Water treatment	
920003	Water filter with cartridge and flow meter for high steam usage (combi used mainly in steaming mode)
920005	Water filter with cartridge and flow meter for medium steam usage
Other accessories	
922448	Baking tray with 4 edges in perforated aluminum, coated surface, 400x600x20mm
922449	Baking tray with 4 edges in aluminum, coated surface, 400x600x20mm
922450	Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)
922451	Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)
922452	Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)
922773	Water inlet pressure reducer

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Accessories

Recommended Detergents

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

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