

## SkyLine Pro Natural Gas Combi Oven 10GN1/1

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

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

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

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

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


**217982 (ECOG101C2G0)**

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning

**225962 (ECOG101C2G6)**

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, 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 (steam, combi and convection cycles); 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.

### Main Features

- Digital interface with LED backlight buttons with guided selection.
- 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.
- OptiFlow air distribution system to achieve maximum performance in cooking evenness and temperature control thanks to a special design of the cooking chamber combined with high precision variable speed fan and venting valve.
- 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).
- 3 different chemical options available: solid, liquid (requires optional accessory), enzymatic.
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.

### Construction

- 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 (Registered Design at EPO).
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless 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.

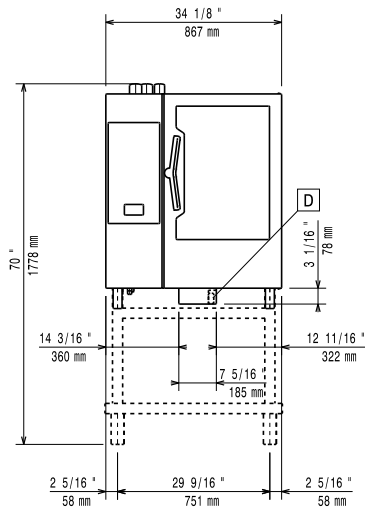
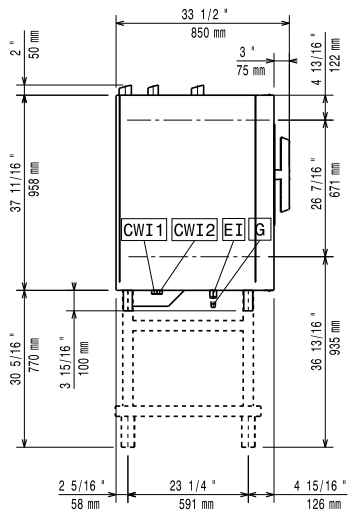
APPROVAL: \_\_\_\_\_

- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

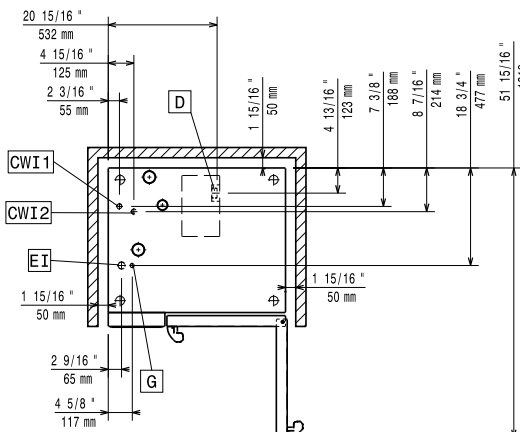
#### Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) | PNC 920002 | <input type="checkbox"/> |
| • Water softener with cartridge and flow meter (high steam usage)   | PNC 920003 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin   | PNC 921305 | <input type="checkbox"/> |
| • Resin sanitizer for water softener (921305)   | PNC 921306 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)   | PNC 922003 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1   | PNC 922036 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2  | PNC 922086 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                             | PNC 922171 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm   | PNC 922189 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> |
| • USB probe for sous-vide cooking   | PNC 922281 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100mm   | PNC 922321 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lenghtwise ovens   | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> |
| • 4 long skewers  | PNC 922327 | <input type="checkbox"/> |
| • Water nanofilter for 6 & 10 GN 1/1 ovens  | PNC 922342 | <input type="checkbox"/> |
| • External reverse osmosis filter for 6 & 10 GN 1/1 ovens   | PNC 922343 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 1/1 oven and blast chiller freezer  | PNC 922364 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base   | PNC 922382 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> |
| • Tray rack with wheels 10 GN 1/1, 65mm pitch   | PNC 922601 | <input type="checkbox"/> |
| • Tray rack with wheels, 8 GN 1/1, 80mm pitch   | PNC 922602 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)  | PNC 922608 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven  | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 1/1 oven  | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven  | PNC 922614 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm  | PNC 922615 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain)                            | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven   | PNC 922623 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer  | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens  | PNC 922630 | <input type="checkbox"/> |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922636 | <input type="checkbox"/> |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922637 | <input type="checkbox"/> |
| • Grease collection kit for open base (trolley with 2 tanks, open/close device and drain)   | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 10 GN 1/1 oven   | PNC 922645 | <input type="checkbox"/> |
| • Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch                               | PNC 922648 | <input type="checkbox"/> |
| • Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch                                       | PNC 922649 | <input type="checkbox"/> |
| • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> |
| • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> |
| • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382                          | PNC 922653 | <input type="checkbox"/> |
| • Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch   | PNC 922656 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer   | PNC 922657 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1   | PNC 922661 | <input type="checkbox"/> |
| • Heat shield for 10 GN 1/1 oven  | PNC 922663 | <input type="checkbox"/> |
| • Kit to convert from natural gas to LPG  | PNC 922670 | <input type="checkbox"/> |
| • Kit to convert from LPG to natural gas  | PNC 922671 | <input type="checkbox"/> |
| • Flue condenser for gas oven   | PNC 922678 | <input type="checkbox"/> |
| • Fixed tray rack for 10 GN 1/1 and 400x600mm grids   | PNC 922685 | <input type="checkbox"/> |
| • Kit to fix oven to the wall   | PNC 922687 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 open base  | PNC 922690 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm   | PNC 922693 | <input type="checkbox"/> |
| • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch             | PNC 922694 | <input type="checkbox"/> |
| • Wifi board (NIU)  | PNC 922695 | <input type="checkbox"/> |

- 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
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens  PNC 922709
- Probe holder for liquids  PNC 922714
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens  PNC 922728
- Exhaust hood without fan for 6&10 1/1GN ovens  PNC 922733
- Fixed tray rack, 8 GN 1/1, 85mm pitch  PNC 922741
- Fixed tray rack, 8 GN 2/1, 85mm pitch  PNC 922742
- 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
- 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
- Wood chips: oak, 450gr  PNC 930209
- Wood chips: hickory, 450gr  PNC 930210
- Wood chips: maple, 450gr  PNC 930211
- Wood chips: cherry, 450gr  PNC 930212
- Compatibility kit for installation on previous base GN 1/1  PNC 930217

**Front**

**Side**


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

**Top**


### Electric

#### Supply voltage:

217982 (ECO101C2G0) 220-240 V/1 ph/50 Hz  
 225962 (ECO101C2G6) 220-230 V/1 ph/60 Hz

#### Electrical power, default:

1.1 kW

#### Circuit breaker required

### Gas

#### Gas Power:

21 kW

#### Standard gas delivery:

Natural Gas G20

#### ISO 7/1 gas connection diameter:

1/2" MNPT

#### LPG:

#### Total thermal load:

84618 BTU (21 kW)

### Water:

#### Water inlet connections "CWI1-CWI2":

3/4"

#### Pressure, bar min/max:

1-4.5 bar

#### Drain "D":

50mm

#### Max inlet water supply temperature:

30 °C

#### Hardness:

5 °fH / 2.8 °dH

#### Chlorides:

<10 ppm

#### Conductivity:

>285 µS/cm

Electrolux 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:

10 - 1/1 Gastronorm

#### Max load capacity:

50 kg

### Key Information:

#### Door hinges:

Right Side

#### External dimensions, Width:

867 mm

#### External dimensions, Height:

1058 mm

#### External dimensions, Depth:

775 mm

#### Weight:

142 kg

#### Net weight:

142 kg

#### Shipping weight:

157 kg

#### Shipping volume:

1.04 m<sup>3</sup>