Electrolux PROFESSIONAL

SkyLine Premium
LPG Gas Combi Oven 10GN1/1

ITEM #

MODEL #

NAME #

SIS #

AIA #

217862 (ECOG101B2H0) SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning, LPG

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

- Digital interface with LED backlight buttons with guided selection.
- 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).
- 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).
- USB port to download HACCP data, share cooking programs and configurations.
  USB port also allows to plug-in sous-vide probe (optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 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.

APPROVAL:

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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.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).

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.

Optional Accessories

• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC 864388	❑
• Water softener with cartridge and flow meter (high steam usage)	PNC 920003	❑
• Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)	PNC 920004	❑
• Water softener with salt for ovens with automatic regeneration of resin	PNC 921305	❑
• 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	❑
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	❑
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❑
• 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	❑
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	❑
• Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	❑
• Universal skewer rack	PNC 922326	❑
• 4 long skewers	PNC 922327	❑
• Multipurpose hook	PNC 922348	❑
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❑
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❑
• Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	❑
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	❑
• Wall mounted detergent tank holder	PNC 922386	❑
• USB single point probe	PNC 922390	❑
• IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).	PNC 922421	❑
• Grease collection kit for ovens GN 1/1 & 2/1 (2 plastic tanks, connection valve with pipe for drain)	PNC 922438	❑
• Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	❑
• Tray rack with wheels, 8 GN 1/1, 80mm pitch	PNC 922602	❑
• 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	❑
• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	❑
• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	❑
• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	❑
• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays	PNC 922615	❑
• External connection kit for liquid detergent and rinse aid	PNC 922618	❑
• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	❑
• Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	❑
• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	❑
• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	❑
• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	❑
• Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	❑
• Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain)	PNC 922639	❑
• Wall support for 10 GN 1/1 oven	PNC 922645	❑

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- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch — PNC 922648 ❑
- Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch — PNC 922649 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 — PNC 922653 ❑
- Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch — PNC 922656 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 — PNC 922661 ❑
- Heat shield for 10 GN 1/1 oven — PNC 922663 ❑
- Kit to convert from natural gas to LPG — PNC 922670 ❑
- Kit to convert from LPG to natural gas — PNC 922671 ❑
- Flue condenser for gas oven — PNC 922678 ❑
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids — PNC 922685 ❑
- Kit to fix oven to the wall — PNC 922687 ❑
- Tray support for 6 & 10 GN 1/1 oven base — PNC 922690 ❑
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm — PNC 922693 ❑
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch — PNC 922694 ❑
- 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 ❑
- Mesh grilling grid, GN 1/1 — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens — PNC 922728 ❑
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens — PNC 922732 ❑
- Exhaust hood without fan for 6&10 1/1GN ovens — PNC 922733 ❑
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens — PNC 922737 ❑
- 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 ❑
- Trolley for grease collection kit — PNC 922752 ❑
- Water inlet pressure reducer — PNC 922773 ❑
- Extension for condensation tube, 37cm — PNC 922776 ❑
- 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 ❑
- Compatibility kit for installation on previous base GN 1/1 — PNC 930217 ❑

Recommended Detergents

- C25 Rinse & Descale Tabs, 50 tabs bucket — PNC 0S2394 ❑
- C22 Cleaning Tabs, phosphate-free, 100 bags bucket — PNC 0S2395 ❑

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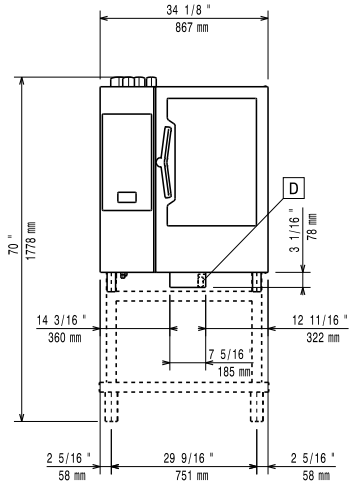
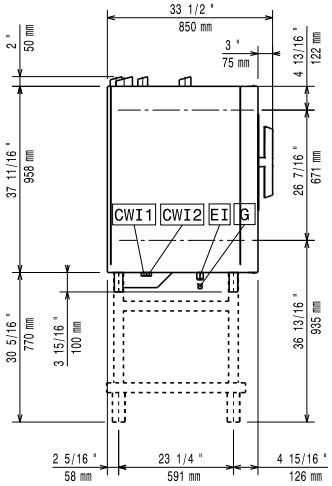
Front

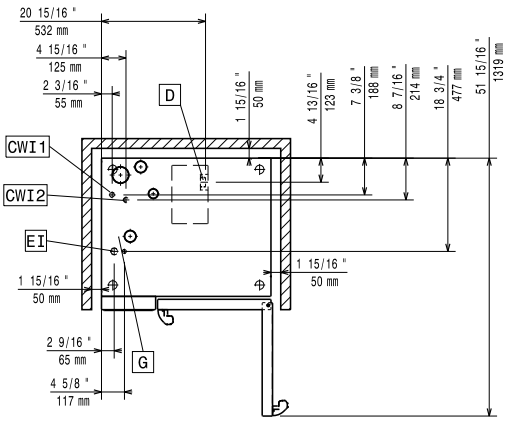


Side



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

Supply voltage:	
217862 (ECOG101B2H0)	220-240 V/1 ph/50 Hz
Electrical power, default:	1.1 kW

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.

Electrical power max.:	1.1 kW
Circuit breaker required	

Gas

Gas Power:	31 kW
Standard gas delivery:	LPG, G31
ISO 7/1 gas connection diameter:	1/2" MNPT
Total thermal load:	105679 BTU (31 kW)

Water:

Water inlet connections "CWI1-CWI2":	3/4"
Pressure, bar min/max:	1-6 bar
Drain "D":	50mm
Max inlet water supply temperature:	30 °C
Chlorides:	<17 ppm
Conductivity:	>50 µS/cm

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:	10 - 1/1 Gastronorm
Max load capacity:	50 kg

Key Information:

Door hinges:	
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	1058 mm
Net weight:	156 kg
Shipping weight:	174 kg
Shipping volume:	1.06 m³

ISO Certificates

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

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