

SkyLine Pro LPG Gas Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217960 (ECOG61C2H0)

SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, LPG

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 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.
- 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).
- 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: 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.
- 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).

APPROVAL: _____

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).

Included Accessories

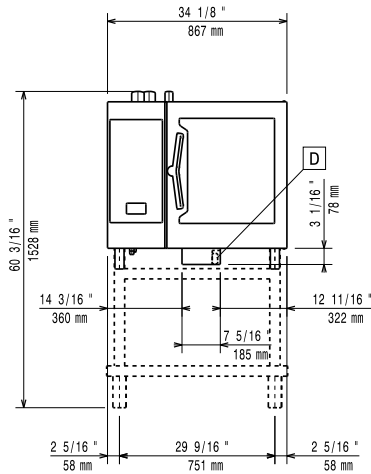
- 1 of Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG PNC 922706

Optional Accessories

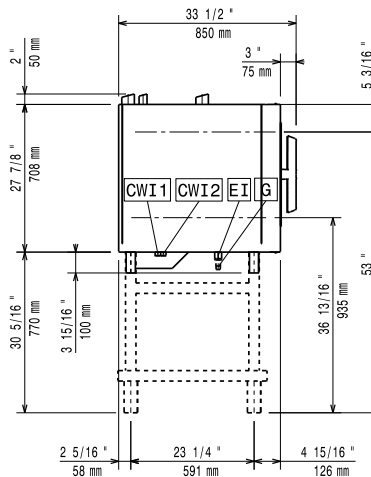
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920004
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- 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 Lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Volcano Smoker for lengthwise and crosswise oven PNC 922338
- 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
- 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, 6 GN 1/1, 65mm pitch PNC 922600
- Tray rack with wheels, 5 GN 1/1, 80mm pitch PNC 922606
- Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) PNC 922607
- 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 6 GN 1/1 oven PNC 922622
- 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 2 stacked 6 GN 1/1 ovens on riser PNC 922628
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base PNC 922632
- Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm PNC 922635
- 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 6 GN 1/1 oven PNC 922643
- 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 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch PNC 922655
- Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise PNC 922657
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 PNC 922660

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|--|------------|--------------------------|--|-------------------------------------|
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | <input type="checkbox"/> | Recommended Detergents | |
| • Heat shield for 6 GN 1/1 oven | PNC 922662 | <input type="checkbox"/> | • C25 Rinse & Descale Tabs, 50 tabs bucket | PNC 0S2394 <input type="checkbox"/> |
| • Kit to convert from natural gas to LPG | PNC 922670 | <input type="checkbox"/> | • C22 Cleaning Tabs, phosphate-free, 100 bags bucket | PNC 0S2395 <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 6 GN 1/1 and 400x600mm grids | PNC 922684 | <input type="checkbox"/> | | |
| • Kit to fix oven to the wall | PNC 922687 | <input type="checkbox"/> | | |
| • Tray support for 6 & 10 GN 1/1 oven base | PNC 922690 | <input type="checkbox"/> | | |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm | PNC 922693 | <input type="checkbox"/> | | |
| • Detergent tank holder for open base | PNC 922699 | <input type="checkbox"/> | | |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base | PNC 922702 | <input type="checkbox"/> | | |
| • Wheels for stacked ovens | PNC 922704 | <input type="checkbox"/> | | |
| • Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG | PNC 922706 | <input type="checkbox"/> | | |
| • Mesh grilling grid, GN 1/1 | PNC 922713 | <input type="checkbox"/> | | |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> | | |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens | PNC 922728 | <input type="checkbox"/> | | |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922732 | <input type="checkbox"/> | | |
| • Exhaust hood without fan for 6&10 1/1GN ovens | PNC 922733 | <input type="checkbox"/> | | |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922737 | <input type="checkbox"/> | | |
| • Fixed tray rack, 5 GN 1/1, 85mm pitch | PNC 922740 | <input type="checkbox"/> | | |
| • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm | PNC 922745 | <input type="checkbox"/> | | |
| • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> | | |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> | | |
| • Trolley for grease collection kit | PNC 922752 | <input type="checkbox"/> | | |
| • Water inlet pressure reducer | PNC 922773 | <input type="checkbox"/> | | |
| • Extension for condensation tube, 37cm | PNC 922776 | <input type="checkbox"/> | | |
| • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | <input type="checkbox"/> | | |
| • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> | | |
| • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> | | |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> | | |
| • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> | | |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> | | |
| • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> | | |
| • Baking tray for 4 baguettes, GN 1/1 | PNC 925007 | <input type="checkbox"/> | | |
| • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> | | |
| • Non-stick universal pan, GN 1/2, H=20mm | PNC 925009 | <input type="checkbox"/> | | |
| • Non-stick universal pan, GN 1/2, H=40mm | PNC 925010 | <input type="checkbox"/> | | |
| • Non-stick universal pan, GN 1/2, H=60mm | PNC 925011 | <input type="checkbox"/> | | |
| • Compatibility kit for installation on previous base GN 1/1 | PNC 930217 | <input type="checkbox"/> | | |

Front

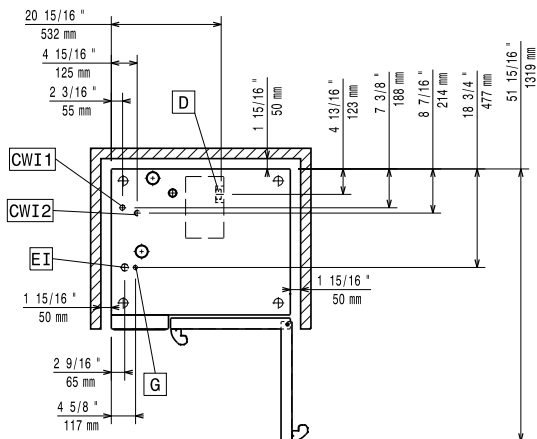


Side



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

Top



Electric

Supply voltage:
217960 (ECOG61C2H0) 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: 12 kW

Standard gas delivery: LPG, G31

ISO 7/1 gas connection diameter: 1/2" MNPT

Total thermal load: 40908 BTU (12 kW)

Water:

Water inlet connections "CWII-CWI2": 3/4"

Pressure, bar min/max: 1-6 bar

Drain "D": 50mm

Max inlet water supply temperature: 30 °C

Hardness: 5 °fH / 2.8 °dH

Chlorides: <10 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: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm

External dimensions, Depth: 775 mm

External dimensions, Height: 808 mm

Net weight: 115 kg

Shipping weight: 132 kg

Shipping volume: 0.85 m³

ISO Certificates

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