

SkyLine Pro LPG Gas Combi Oven 6GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



217961 (ECOG62C2H0)

SkyLine Pro Combi Boilerless Oven with digital control, 6x2/1GN, 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 2/1 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 2/1 or 12 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 2/1 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 ☐
- AISI 304 stainless steel grid, GN 2/1 PNC 922076 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171 ☐
- Pair of AISI 304 stainless steel grids, GN 2/1 PNC 922175 ☐
- 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 ☐
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325 ☐
- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- 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 ☐
- Grease collection tray, GN 2/1, H=60 mm PNC 922357 ☐
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362 ☐

- Tray support for 6 & 10 GN 2/1 disassembled open base PNC 922384 ☐
- 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 ☐
- Slide-in rack with handle for 6 & 10 GN 2/1 oven PNC 922605 ☐
- Tray rack with wheels, 5 GN 2/1, 80mm pitch PNC 922611 ☐
- Open base with tray support for 6 & 10 GN 2/1 oven PNC 922613 ☐
- Cupboard base with tray support for 6 & 10 GN 2/1 oven PNC 922616 ☐
- Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays PNC 922617 ☐
- External connection kit for liquid detergent and rinse aid PNC 922618 ☐
- Stacking kit for 6X2/1 GN oven on gas 6X2/1 GN oven PNC 922624 ☐
- Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven PNC 922625 ☐
- Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer PNC 922627 ☐
- Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser PNC 922629 ☐
- Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens PNC 922631 ☐
- Riser on feet for stacked 2x6 GN 1/1 ovens PNC 922633 ☐
- Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm PNC 922634 ☐
- 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 ☐
- Trolley with 2 tanks for grease collection PNC 922638 ☐
- 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 2/1 oven PNC 922644 ☐
- Dehydration tray, GN 1/1, H=20mm PNC 922651 ☐
- Flat dehydration tray, GN 1/1 PNC 922652 ☐
- Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384 PNC 922654 ☐
- Heat shield for 6 GN 2/1 oven PNC 922665 ☐
- Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1 PNC 922666 ☐
- Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 PNC 922667 ☐
- 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, 5 GN 2/1, 85mm pitch PNC 922681 ☐
- Kit to fix oven to the wall PNC 922687 ☐

- Tray support for 6 & 10 GN 2/1 oven base PNC 922692 ☐
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693 ☐
- Detergent tank holder for open base PNC 922699 ☐
- Tray rack with wheels, 6 GN 2/1, 65mm pitch PNC 922700 ☐
- 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 ☐
- Mesh grilling grid, GN 1/1 PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens PNC 922729 ☐
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922731 ☐
- Exhaust hood without fan for 6&10x2/1 GN oven PNC 922734 ☐
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922736 ☐
- 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 ☐
- Potato baker for 28 potatoes, GN 1/1 PNC 925008 ☐
- Compatibility kit for installation on previous base GN 2/1 PNC 930218 ☐

Recommended Detergents

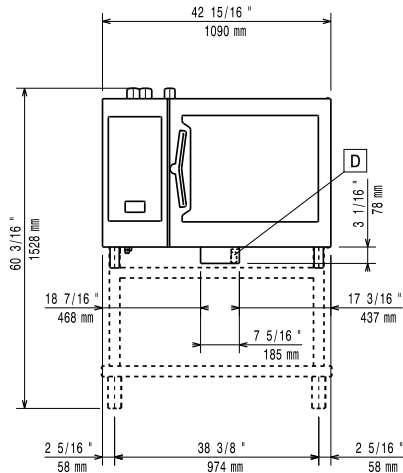
- C25 Rinse & Descale Tabs, 50 tabs bucket PNC 0S2394 ☐
- C22 Cleaning Tabs, phosphate-free, 100 bags bucket PNC 0S2395 ☐



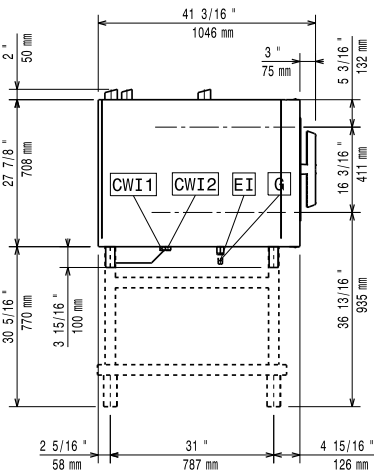
Electrolux
PROFESSIONAL

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Front

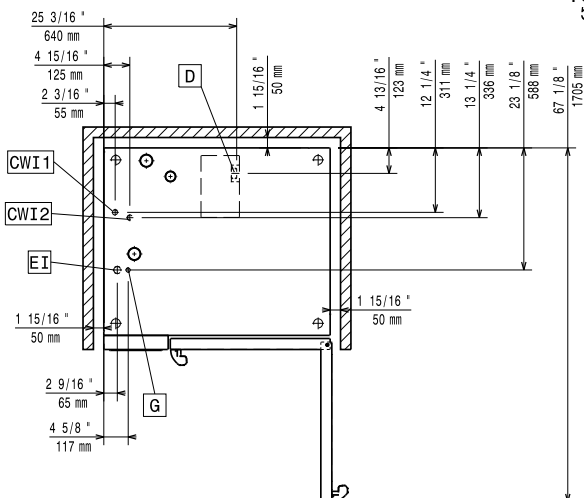


Side



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:

217961 (ECOG62C2H0) 220-240 V/1 ph/50 Hz

Electrical power, default:

1.5 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.:

1.5 kW

Circuit breaker required

Gas

Gas Power:

24 kW

Standard gas delivery:

LPG, G31

ISO 7/1 gas connection diameter:

1/2" MNPT

Total thermal load:

81816 BTU (24 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

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 - 2/1 Gastronorm

Max load capacity:

60 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm

External dimensions, Depth: 971 mm

External dimensions, Height: 808 mm

Net weight: 153 kg

Shipping weight: 176 kg

Shipping volume: 1.27 m³

ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001



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

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