![Electrolux Professional]

| ITEM # | |
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| MODEL # | |
| NAME # | |
| SIS # | |
| AIA # | |

# SkyLine Pro
# LPG Gas Combi Oven 20GN2/1



**217965 (ECOG202C2H0)**  SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, 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, 63 mm pitch.
- Adjustable levelling feet.

**APPROVAL:**

## 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: 20 GN 2/1 or 40 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.

## 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 trolley rack 2/1 GN, 63 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.

## Included Accessories

- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch — PNC 922757

## 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 ❏
- 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 ❏
- 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 ❏
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 — PNC 922266 ❏
- Universal skewer rack — PNC 922326 ❏
- 6 short skewers — PNC 922328 ❏
- Volcano Smoker for lengthwise and crosswise oven — PNC 922338 ❏
- Multipurpose hook — PNC 922348 ❏
- 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 ❏
- Thermal cover for 20 GN 2/1 oven and blast chiller freezer — PNC 922367 ❏
- 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 ❏
- External connection kit for liquid detergent and rinse aid — PNC 922618 ❏
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❏
- Flat dehydration tray, GN 1/1 — PNC 922652 ❏
- Heat shield for 20 GN 2/1 oven — PNC 922658 ❏

- 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 ❏
- Trolley with tray rack, 15 GN 2/1, 84mm pitch — PNC 922686 ❏
- Kit to fix oven to the wall — PNC 922687 ❏
- Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens — PNC 922701 ❏
- 4 flanged feet for 20 GN , 2", 100-130mm — PNC 922707 ❏
- Mesh grilling grid, GN 1/1 — PNC 922713 ❏
- Probe holder for liquids — PNC 922714 ❏
- Levelling entry ramp for 20 GN 2/1 oven — PNC 922716 ❏
- Holder for trolley handle (when trolley is in the oven) for 20 GN oven — PNC 922743 ❏
- Tray for traditional static cooking, H=100mm — PNC 922746 ❏
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❏
- Trolley with tray rack 20 GN 2/1, 63mm pitch — PNC 922757 ❏
- Trolley with tray rack, 16 GN 2/1, 80mm pitch — PNC 922758 ❏
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch — PNC 922760 ❏
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922762 ❏
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch — PNC 922764 ❏
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven — PNC 922770 ❏
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys — PNC 922771 ❏
- Water inlet pressure reducer — PNC 922773 ❏
- Extension for condensation tube, 37cm — PNC 922776 ❏
- 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 ❏

## Recommended Detergents

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

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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## Electric

**Supply voltage:**
**217965 (ECOG202C2H0)**     220-240 V/1 ph/50 Hz
**Electrical power, default:**     2.5 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
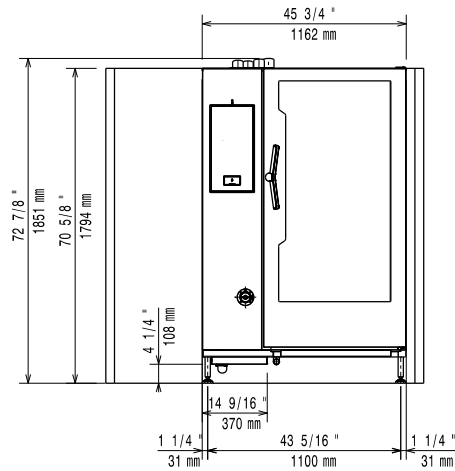installed power may vary within the range.
**Electrical power max.:**     2.5 kW
**Circuit breaker required**

## Gas

**Gas Power:**     70 kW
**Standard gas delivery:**     LPG, G31
**ISO 7/1 gas connection diameter:**     1" MNPT
**Total thermal load:**     238630 BTU (70 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,
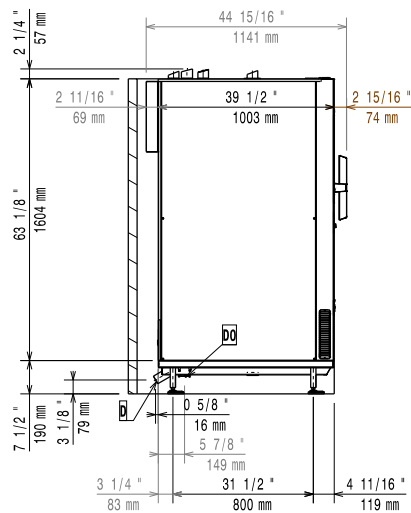based on testing of specific water conditions.
Please refer to user manual for detailed water quality
information.

## Installation:

**Clearance:**     Clearance: 5 cm rear and right hand sides.
**Suggested clearance for service access:**     50 cm left hand side.

## Capacity:

**Trays type:**     20 - 2/1 Gastronorm
**Max load capacity:**     200 kg

## Key Information:

**Door hinges:**
**External dimensions, Width:**     1162 mm
**External dimensions, Depth:**     1066 mm
**External dimensions, Height:**     1794 mm
**Net weight:**     335 kg
**Shipping weight:**     373 kg
**Shipping volume:**     2.77 m³

## ISO Certificates

**ISO Standards:**     ISO 9001; ISO 14001; ISO 45001; ISO 50001
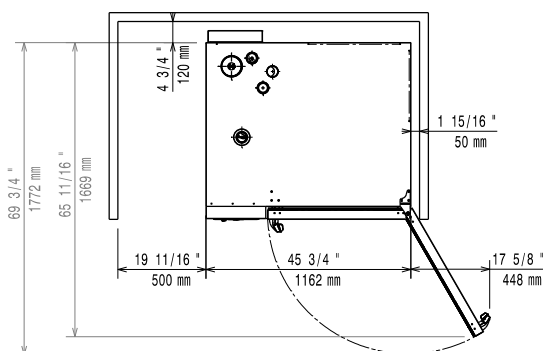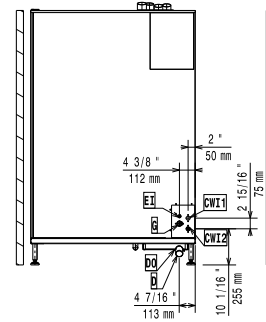
## Front

45 3/4 "
1162 mm

72 7/8 "
1851 mm

70 5/8 "
1794 mm

4 1/4 "
108 mm

14 9/16 "
370 mm

1 1/4 "
31 mm

43 5/16 "
1100 mm

1 1/4 "
31 mm

## Side

2 1/4 "
57 mm

44 15/16 "
1141 mm

2 11/16 "
69 mm

39 1/2 "
1003 mm

2 15/16 "
74 mm

63 1/8 "
1604 mm

DO

7 1/2 "
190 mm

3 1/8 "
79 mm

0 5/8 "
16 mm

5 7/8 "
149 mm

3 1/4 "
83 mm

31 1/2 "
800 mm

4 11/16 "
119 mm

| | | | | | |
|---|---|---|---|---|---|
| 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

4 3/4 "
120 mm

1 15/16 "
50 mm

69 3/4 "
1772 mm

65 11/16 "
1669 mm

19 11/16 "
500 mm

45 3/4 "
1162 mm

17 5/8 "
448 mm

## Distances

2 "
50 mm

4 3/8 "
112 mm

2 15/16 "
75 mm

EI

CWI1

CWI2

DO

4 7/16 "
113 mm

10 1/16 "
255 mm

| | | | | | |
|---|---|---|---|---|---|
| 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 | | | |

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