



# Electrolux

## SkyLine Premium Natural Gas Combi Oven 10GN2/1

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

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

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

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

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



Electrolux



217893 (ECOG102B2G1)

SkyLine Premium combi boiler oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, boiler in AISI 316

### Short Form Specification

**Item No.** \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Built-in steam generator (in s/s 316L) 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 2/1 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.
- 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.
- Reduced power function for customized slow cooking cycles.
- 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).
- 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 make-it-mine 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

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

SkyLine Premium  
Natural Gas Combi Oven 10GN2/1

- 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.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

### Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • 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"/> |
| • Kit 4 adjustable feet for 6&10GN ovens (US)  | PNC 922059 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1  | PNC 922062 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1  | PNC 922076 | <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"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1   | PNC 922175 | <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"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens                                   | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack  | PNC 922326 | <input type="checkbox"/> |
| • 6 short skewers  | PNC 922328 | <input type="checkbox"/> |
| • Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & PNC 922344  | PNC 922344 | <input type="checkbox"/> |
| • External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens  | PNC 922345 | <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"/> |
| • Grease collection tray, GN 2/1, H=60 mm  | PNC 922357 | <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 2/1 oven and blast chiller freezer   | PNC 922366 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base  | PNC 922384 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder   | PNC 922386 | <input type="checkbox"/> |
| • Tray rack with wheels, 10 GN 2/1, 65mm pitch (included)  | PNC 922603 | <input type="checkbox"/> |
| • Tray rack with wheels 8 GN 2/1, 80mm pitch   | PNC 922604 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 2/1 oven   | PNC 922605 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922609 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 2/1 oven   | PNC 922613 | <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid  | PNC 922618 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 2/1 oven placed on gas 10 GN 2/1 oven  | PNC 922625 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer   | PNC 922627 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens   | PNC 922631 | <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"/> |
| • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Grease collection kit for open base (trolley with 2 tanks, open/close device and drain)                            | PNC 922639 | <input type="checkbox"/> |
| • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch                | PNC 922650 | <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 2/1 oven, disassembled   | PNC 922654 | <input type="checkbox"/> |
| • Heat shield for 10 GN 2/1 oven   | PNC 922664 | <input type="checkbox"/> |
| • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  | PNC 922667 | <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"/> |
| • Kit to fix oven to the wall  | PNC 922687 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 open base   | PNC 922692 | <input type="checkbox"/> |
| • 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm  | PNC 922693 | <input type="checkbox"/> |
| • Detergent tank holder for open base  | PNC 922699 | <input type="checkbox"/> |
| • Probe holder for liquids   | PNC 922714 | <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"/> |



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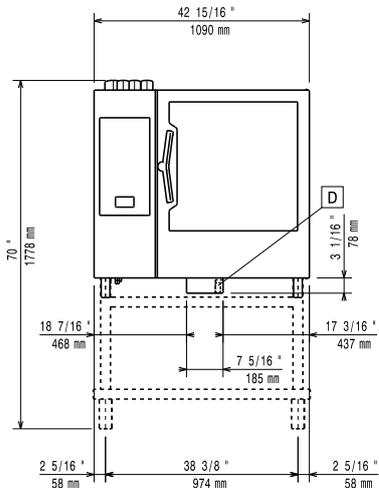
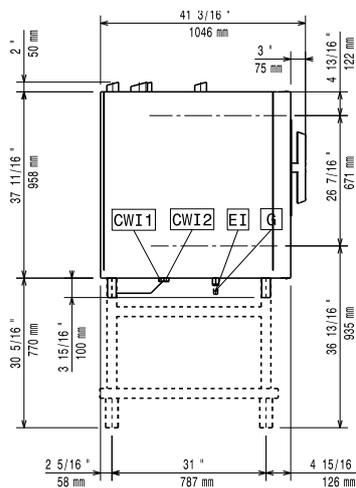
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and one side smooth, GN 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
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- 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 2/1 PNC 930218



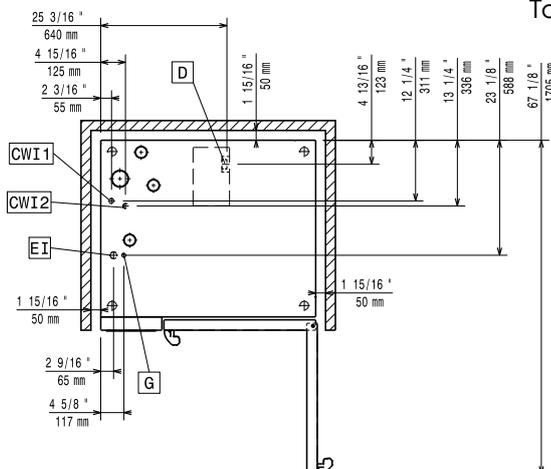
SkyLine Premium  
Natural Gas Combi Oven 10GN2/1

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

2019.04.17

**Front**

**Side**


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

**Top**


## Electric

### Supply voltage:

217893 (ECO102B2G1) 220-240 V/1 ph/50 Hz

### Electrical power, default:

1.5 kW

### Circuit breaker required

## Gas

### Gas Power:

47 kW

### Standard gas delivery:

Natural Gas G20

### ISO 7/1 gas connection diameter:

1/2" MNPT

### LPG:

### Total thermal load:

BTU (47 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

### Chlorides:

<20 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 - 2/1 Gastronorm

### Max load capacity:

100 kg

## Key Information:

### Door hinges:

External dimensions, Width: 1090 mm

External dimensions, Height: 1058 mm

External dimensions, Depth: 1046 mm

Weight: 195.5 kg

Net weight: 195.5 kg

Shipping weight: 222.5 kg

Shipping volume: 1.58 m<sup>3</sup>