SkyLine Premium
Natural Gas Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

217892 (ECOG101B2G1)

SkyLine Premium combi boiler oven with digital control, 10x1/1GN, 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 1/1 GN, 67 mm pitch.

APPROVAL: _____

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 eveness 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

Electrolux Professional
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professional@electrolux.com

- 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 1/1 GN, 67 mm pitch.

Optional Accessories

- Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) — PNC 920002 ❑
- Water softener with cartridge and flow meter (high steam usage) — PNC 920003 ❑
- Water softener with salt for ovens with automatic regeneration of resin — PNC 921305 ❑
- Resin sanitizer for water softener (921305) — PNC 921306 ❑
- 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 ❑
- USB probe for sous-vide cooking — PNC 922281 ❑
- 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 ❑

- Water nanofilter for 6 & 10 GN 1/1 ovens — PNC 922342 ❑
- External reverse osmosis filter for 6 & 10 GN 1/1 ovens — PNC 922343 ❑
- 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 ❑
- Tray rack with wheels, 10 GN 1/1, 65mm pitch (included) — PNC 922601 ❑
- Tray rack with wheels 8 GN 1/1, 80mm pitch — PNC 922602 ❑
- Bakery/pastry tray rack with wheels 400x600mm 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 or400x600mm — PNC 922615 ❑
- External connection kit for detergent and rinse aid — PNC 922618 ❑
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) — PNC 922619 ❑
- Stacking kit for gas 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 open base (trolley with 2 tanks, open/close device and drain) — PNC 922639 ❑
- Wall support for 10 GN 1/1 oven — PNC 922645 ❑
- 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 holding 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 — PNC 922653 ❑
- Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch — PNC 922656 ❑
- Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer — PNC 922657 ❑
- 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 open base — PNC 922690 ❏
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm — 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 ❏
- Probe holder for liquids — PNC 922714 ❏
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens — PNC 922728 ❏
- Exhaust hood without fan for 6&10 1/1GN ovens — PNC 922733 ❏
- 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 ❏
- 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 ❏

- 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 1/1 — PNC 930217 ❏

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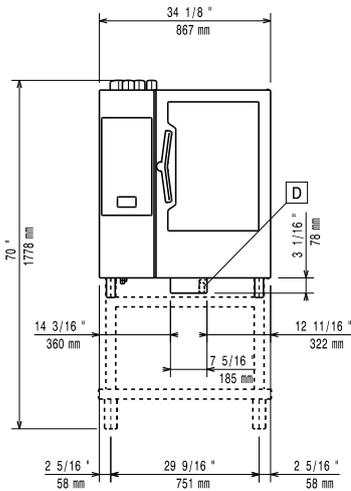
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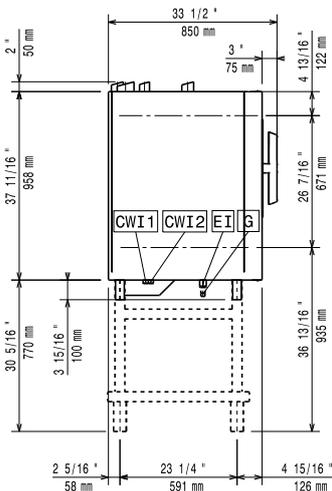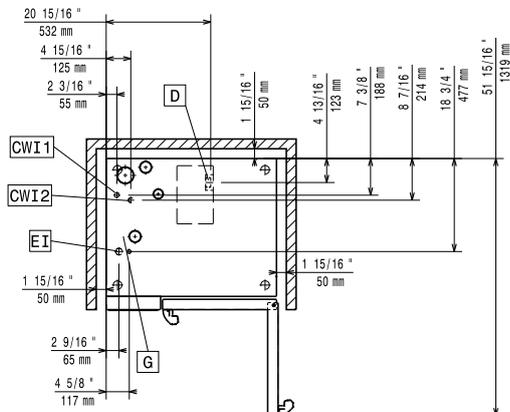
CWI1 = Cold Water inlet 1   EI = Electrical inlet (power)
CWI2 = Cold Water Inlet 2   G = Gas connection
   D = Drain
  DO = Overflow drain pipe

Top

Electric

Supply voltage:	
217892 (ECOG101B2G1)	220-240 V/1 ph/50 Hz
Electrical power, default:	1.1 kW
Circuit breaker required	

Gas

Gas Power:	31 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT
LPG:	
Total thermal load:	105679 BTU (31 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 - 1/1 Gastronorm
Max load capacity:	50 kg

Key Information:

Door hinges:	
External dimensions, Width:	867 mm
External dimensions, Height:	1058 mm
External dimensions, Depth:	850 mm
Weight:	153 kg
Net weight:	153 kg
Shipping weight:	168 kg
Shipping volume:	1.04 m³

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