

SkyLine PremiumS Natural Gas Combi Oven 6GN1/1 with 316lt boiler

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


217790 (ECOG61T2G1)

SkyLine PremiumS combi boiler oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- 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 7 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) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles+:
 - Regeneration (ideal for banqueting on plate or rethermalizing on tray),
 - Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family,
 - Proving cycle,
 - EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber,
 - Sous-vide cooking,
 - Static Combi (to reproduce traditional cooking from static oven),
 - Pasteurization of pasta,
 - Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood),
 - Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family,
 - Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- OptiFlow air distribution system to achieve

APPROVAL: _____

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 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Pictures upload for full customization of cooking cycles.
- 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) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- 3 different chemical options available: solid, liquid (requires optional accessory), enzymatic.
- Plan-n-Save function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (SkyDuo Kit available as 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).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.

Construction

- 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.

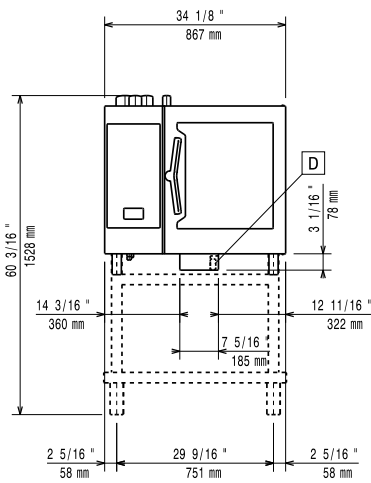
- Front access to control board for easy service.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Optional Accessories

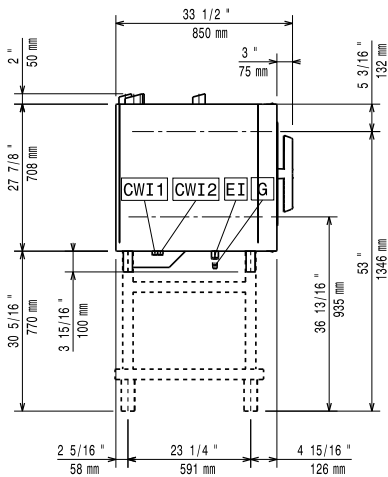
- Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- 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 lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338
- 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
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382
- Wall mounted detergent tank holder PNC 922386
- Tray rack with wheels, 6 GN 1/1, 65mm pitch PNC 922600
- Tray rack with wheels, 5 GN 1/1, 80mm pitch PNC 922606

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| <ul style="list-style-type: none"> • Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) <input type="checkbox"/> PNC 922607 • Slide-in rack with handle for 6 & 10 GN 1/1 oven <input type="checkbox"/> PNC 922610 • Open base with tray support for 6 & 10 GN 1/1 oven <input type="checkbox"/> PNC 922612 • Cupboard base with tray support for 6 & 10 GN 1/1 oven <input type="checkbox"/> PNC 922614 • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm <input type="checkbox"/> PNC 922615 • External connection kit for liquid detergent and rinse aid <input type="checkbox"/> PNC 922618 • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) <input type="checkbox"/> PNC 922619 • Stacking kit for gas 6 GN 1/1 oven placed on gas 6 GN 1/1 oven <input type="checkbox"/> PNC 922622 • Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven <input type="checkbox"/> PNC 922623 • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer <input type="checkbox"/> PNC 922626 • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser <input type="checkbox"/> PNC 922628 • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens <input type="checkbox"/> PNC 922630 • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base <input type="checkbox"/> PNC 922632 • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm <input type="checkbox"/> PNC 922635 • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm <input type="checkbox"/> PNC 922636 • Plastic drain kit for 6 & 10 GN oven, dia=50mm <input type="checkbox"/> PNC 922637 • Grease collection kit for open base (trolley with 2 tanks, open/close device and drain) <input type="checkbox"/> PNC 922639 • Wall support for 6 GN 1/1 oven <input type="checkbox"/> PNC 922643 • Dehydration tray, GN 1/1, H=20mm <input type="checkbox"/> PNC 922651 • Flat dehydration tray, GN 1/1 <input type="checkbox"/> PNC 922652 • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 <input type="checkbox"/> PNC 922653 • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch <input type="checkbox"/> PNC 922655 • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer <input type="checkbox"/> PNC 922657 • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 <input type="checkbox"/> PNC 922660 • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 <input type="checkbox"/> PNC 922661 • Heat shield for 6 GN 1/1 oven <input type="checkbox"/> PNC 922662 • Kit to convert from natural gas to LPG <input type="checkbox"/> PNC 922670 • Kit to convert from LPG to natural gas <input type="checkbox"/> PNC 922671 • Flue condenser for gas oven <input type="checkbox"/> PNC 922678 | <ul style="list-style-type: none"> • Fixed tray rack for 6 GN 1/1 and 400x600mm grids <input type="checkbox"/> PNC 922684 • Kit to fix oven to the wall <input type="checkbox"/> PNC 922687 • Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one) <input type="checkbox"/> PNC 922690 • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm <input type="checkbox"/> PNC 922693 • Wifi board (NIU) <input type="checkbox"/> PNC 922695 • Detergent tank holder for open base <input type="checkbox"/> PNC 922699 • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (not for the disassembled one) <input type="checkbox"/> PNC 922702 • Wheels for stacked ovens <input type="checkbox"/> PNC 922704 • Chimney adaptor <input type="checkbox"/> PNC 922706 • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens <input type="checkbox"/> PNC 922709 • Mesh grilling grid, GN 1/1 <input type="checkbox"/> PNC 922713 • Probe holder for liquids <input type="checkbox"/> PNC 922714 • Exhaust hood with fan for 6 & 10 GN 1/1 ovens <input type="checkbox"/> PNC 922728 • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens <input type="checkbox"/> PNC 922732 • Exhaust hood without fan for 6&10 1/1GN ovens <input type="checkbox"/> PNC 922733 • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens <input type="checkbox"/> PNC 922737 • Fixed tray rack, 5 GN 1/1, 85mm pitch <input type="checkbox"/> PNC 922740 • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm <input type="checkbox"/> PNC 922745 • Tray for traditional static cooking, H=100mm <input type="checkbox"/> PNC 922746 • Double-face griddle, one side ribbed and one side smooth, 400x600mm <input type="checkbox"/> PNC 922747 • Trolley for grease collection kit <input type="checkbox"/> PNC 922752 • PRESSURE REDUCER <input type="checkbox"/> PNC 922773 • Non-stick universal pan, GN 1/1, H=20mm <input type="checkbox"/> PNC 925000 • Non-stick universal pan, GN 1/1, H=40mm <input type="checkbox"/> PNC 925001 • Non-stick universal pan, GN 1/1, H=60mm <input type="checkbox"/> PNC 925002 • Double-face griddle, one side ribbed and one side smooth, GN 1/1 <input type="checkbox"/> PNC 925003 • Aluminum grill, GN 1/1 <input type="checkbox"/> PNC 925004 • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 <input type="checkbox"/> PNC 925005 • Flat baking tray with 2 edges, GN 1/1 <input type="checkbox"/> PNC 925006 • Baking tray for 4 baguettes, GN 1/1 <input type="checkbox"/> PNC 925007 • Potato baker for 28 potatoes, GN 1/1 <input type="checkbox"/> PNC 925008 • Non-stick universal pan, GN 1/2, H=20mm <input type="checkbox"/> PNC 925009 • Non-stick universal pan, GN 1/2, H=40mm <input type="checkbox"/> PNC 925010 • Non-stick universal pan, GN 1/2, H=60mm <input type="checkbox"/> PNC 925011 • Wood chips: oak, 450gr <input type="checkbox"/> PNC 930209 • Wood chips: hickory, 450gr <input type="checkbox"/> PNC 930210 • Wood chips: maple, 450gr <input type="checkbox"/> PNC 930211 • Wood chips: cherry, 450gr <input type="checkbox"/> PNC 930212 |
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Front

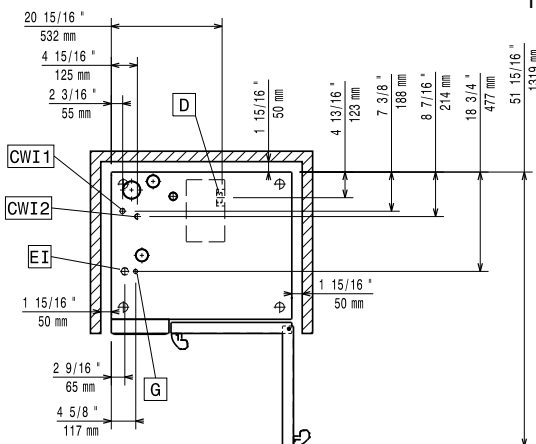


Side



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

Top



Electric

Supply voltage:
 217790 (ECOG61T2G1) 220-240 V/1 ph/50 Hz
 Electrical power, default: 1.1 kW
 Circuit breaker required

Gas

Gas Power: 19 kW
 Standard gas delivery: Natural Gas G20
 ISO 7/1 gas connection diameter: 1/2" MNPT
 LPG:
 Total thermal load: 76429 BTU (19 kW)

Water:

Water inlet "CW" connection: 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: 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: Right Side
 External dimensions, Width: 867 mm
 External dimensions, Height: 808 mm
 External dimensions, Depth: 775 mm
 Weight: 137 kg
 Net weight: 137 kg
 Shipping weight: 152 kg
 Shipping volume: 0.84 m³