

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.

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 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: _____

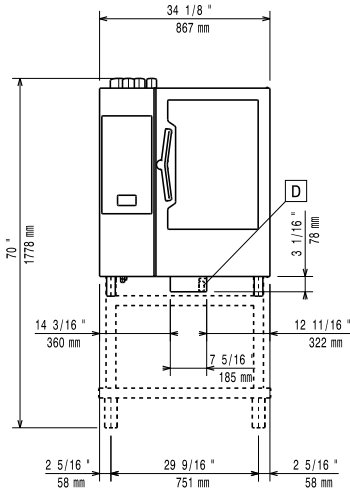
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Double thermo-glazed door with open frame construction, for cool outside door panel. 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

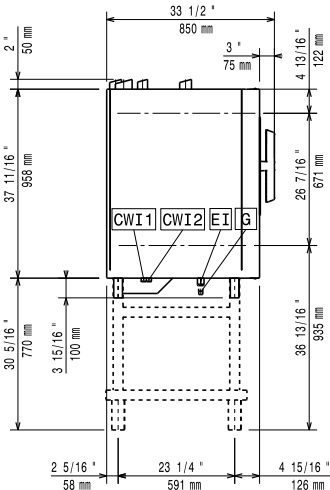
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| • Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) | PNC 920002 | <input type="checkbox"/> |
| • Water softener with cartridge and flow meter (high steam usage) | PNC 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"/> |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 | PNC 922086 | <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"/> |
| • 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"/> |
| • Grease collection tray, GN 1/1, H=100 mm | PNC 922321 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lenghtwise ovens | PNC 922324 | <input type="checkbox"/> |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> |
| • 4 long skewers | PNC 922327 | <input type="checkbox"/> |
| • Water nanofilter for 6 & 10 GN 1/1 ovens | PNC 922342 | <input type="checkbox"/> |
| • External reverse osmosis filter for 6 & 10 GN 1/1 ovens | PNC 922343 | <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"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 | PNC 922362 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 1/1 oven and blast chiller freezer | PNC 922364 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base | PNC 922382 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder | PNC 922386 | <input type="checkbox"/> |
| • Tray rack with wheels 10 GN 1/1, 65mm pitch | PNC 922601 | <input type="checkbox"/> |
| • Tray rack with wheels, 8 GN 1/1, 80mm pitch | PNC 922602 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922608 | <input type="checkbox"/> |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven | PNC 922610 | <input type="checkbox"/> |
| • Open base with tray support for 6 & 10 GN 1/1 oven | PNC 922612 | <input type="checkbox"/> |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven | PNC 922614 | <input type="checkbox"/> |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm | PNC 922615 | <input type="checkbox"/> |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) | PNC 922619 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven | PNC 922623 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer | PNC 922626 | <input type="checkbox"/> |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens | PNC 922630 | <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"/> |
| • Grease collection kit for open base (trolley with 2 tanks, open/close device and drain) | PNC 922639 | <input type="checkbox"/> |
| • Wall support for 10 GN 1/1 oven | PNC 922645 | <input type="checkbox"/> |
| • Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch | PNC 922648 | <input type="checkbox"/> |
| • Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch | PNC 922649 | <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 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 | PNC 922653 | <input type="checkbox"/> |
| • Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch | PNC 922656 | <input type="checkbox"/> |
| • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer | PNC 922657 | <input type="checkbox"/> |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | <input type="checkbox"/> |
| • Heat shield for 10 GN 1/1 oven | PNC 922663 | <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"/> |

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| <ul style="list-style-type: none"> • Flue condenser for gas oven PNC 922678 <li style="padding-left: 20px;"><input type="checkbox"/> • Fixed tray rack for 10 GN 1/1 and 400x600mm grids PNC 922685 <li style="padding-left: 20px;"><input type="checkbox"/> • Kit to fix oven to the wall PNC 922687 <li style="padding-left: 20px;"><input type="checkbox"/> • Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922690 <li style="padding-left: 20px;"><input type="checkbox"/> • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693 <li style="padding-left: 20px;"><input type="checkbox"/> • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch PNC 922694 <li style="padding-left: 20px;"><input type="checkbox"/> • Wifi board (NIU) PNC 922695 <li style="padding-left: 20px;"><input type="checkbox"/> • Detergent tank holder for open base PNC 922699 <li style="padding-left: 20px;"><input type="checkbox"/> • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922702 <li style="padding-left: 20px;"><input type="checkbox"/> • Wheels for stacked ovens PNC 922704 <li style="padding-left: 20px;"><input type="checkbox"/> • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens PNC 922709 <li style="padding-left: 20px;"><input type="checkbox"/> • Mesh grilling grid, GN 1/1 PNC 922713 <li style="padding-left: 20px;"><input type="checkbox"/> • Probe holder for liquids PNC 922714 <li style="padding-left: 20px;"><input type="checkbox"/> • Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728 <li style="padding-left: 20px;"><input type="checkbox"/> • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922732 <li style="padding-left: 20px;"><input type="checkbox"/> • Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733 <li style="padding-left: 20px;"><input type="checkbox"/> • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922737 <li style="padding-left: 20px;"><input type="checkbox"/> • Fixed tray rack, 8 GN 1/1, 85mm pitch PNC 922741 <input type="checkbox"/> • Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742 <li style="padding-left: 20px;"><input type="checkbox"/> • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745 <li style="padding-left: 20px;"><input type="checkbox"/> • Tray for traditional static cooking, H=100mm PNC 922746 <li style="padding-left: 20px;"><input type="checkbox"/> • Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747 <li style="padding-left: 20px;"><input type="checkbox"/> • Trolley for grease collection kit PNC 922752 <li style="padding-left: 20px;"><input type="checkbox"/> • PRESSURE REDUCER PNC 922773 <li style="padding-left: 20px;"><input type="checkbox"/> • Non-stick universal pan, GN 1/1, H=20mm PNC 925000 <li style="padding-left: 20px;"><input type="checkbox"/> • Non-stick universal pan, GN 1/1, H=40mm PNC 925001 <li style="padding-left: 20px;"><input type="checkbox"/> • Non-stick universal pan, GN 1/1, H=60mm PNC 925002 <li style="padding-left: 20px;"><input type="checkbox"/> • Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003 <li style="padding-left: 20px;"><input type="checkbox"/> • Aluminum grill, GN 1/1 PNC 925004 <li style="padding-left: 20px;"><input type="checkbox"/> • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 <li style="padding-left: 20px;"><input type="checkbox"/> • Flat baking tray with 2 edges, GN 1/1 PNC 925006 <li style="padding-left: 20px;"><input type="checkbox"/> | <ul style="list-style-type: none"> • Baking tray for 4 baguettes, GN 1/1 PNC 925007 <input type="checkbox"/> • Potato baker for 28 potatoes, GN 1/1 PNC 925008 <input type="checkbox"/> • Non-stick universal pan, GN 1/2, H=20mm PNC 925009 <input type="checkbox"/> • Non-stick universal pan, GN 1/2, H=40mm PNC 925010 <input type="checkbox"/> • Non-stick universal pan, GN 1/2, H=60mm PNC 925011 <input type="checkbox"/> • Wood chips: oak, 450gr PNC 930209 <input type="checkbox"/> • Wood chips: hickory, 450gr PNC 930210 <input type="checkbox"/> • Wood chips: maple, 450gr PNC 930211 <input type="checkbox"/> • Wood chips: cherry, 450gr PNC 930212 <input type="checkbox"/> • Compatibility kit for installation on previous base GN 1/1 PNC 930217 <input type="checkbox"/> |
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Front

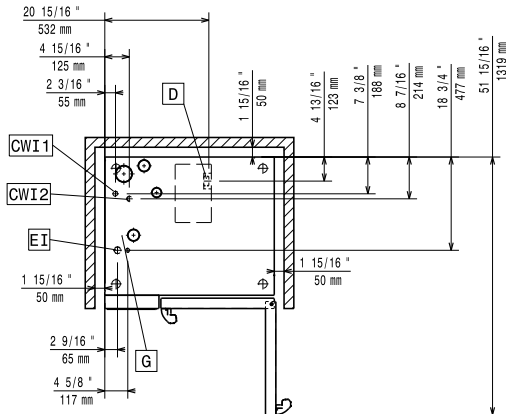


Side



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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 (ECO101B2G1) 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: 124538 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: 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: Right Side
 External dimensions, Width: 867 mm
 External dimensions, Height: 1058 mm
 External dimensions, Depth: 775 mm
 Weight: 153 kg
 Net weight: 153 kg
 Shipping weight: 168 kg
 Shipping volume: 1.04 m³