

SkyLine Pro Natural Gas Combi Oven 10GN2/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



227963 (ECOG102C2U0)

SkyLine Pro combi boilerless oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning

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 (steam, combi and convection cycles); 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, 67 mm pitch.

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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 GN 2/1 or 20 GN 1/1 trays.
- [NOTTRANSLATED]

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.
- 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.

User Interface & Data Management

- 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).

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 (Registered Design at EPO).







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Optional Accessories			• External connection kit for liquid PNC 922618 detergent and rinse aid	
Water softener with cartridge STEAM 1200	PNC 920003		Stacking kit for 6 GN 2/1 oven placed PNC 922625 on gas 6 GN 2/1 oven	
• Castor kit for base for 6&10x1/1 and 2/1	PNC 922003		• Trolley for slide-in rack for 10 GN 2/1 PNC 922627	
GN ovens • Pair of 1/1 GN AISI 304 grids	PNC 922017		 oven and blast chiller freezer Trolley for mobile rack for 6 GN 2/1 on 6 PNC 922631 	
Couple of grids for whole chicken 1/1GN (8 per grid)			or 10 GN 2/1 ovens • Stainless steel drain kit for 6 & 10 GN PNC 922636	
ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922062		oven, dia=50mm • Plastic drain kit for 6 &10 GN oven, PNC 922637	_
ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922076		dia=50mm • Trolley with 2 tanks for grease PNC 922638	
Side external spray unit (needs to be mounted outside and includes support	PNC 922171		 collection Grease collection kit for open base (2 PNC 922639 	
for mounting to oven) • Pair of 2/1GN aisi 304 stainless steel	PNC 922175		tanks, open/close device and drain) • Banquet rack with wheels holding 51 PNC 922650	
grids Baking tray with 5 rows (baguette),	PNC 922189		plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	
perforated aluminium with silicon coating (400x600x38)			 Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1 PNC 922651 PNC 922652 	
Baking tray with 4 edges, perforated aluminium (400x600x20)	PNC 922190		Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be PNC 922654	
 Baking tray with 4 edges, aluminium (400x600x20) 	PNC 922191		fitted with the exception of 922384	_
• 2 frying baskets for ovens	PNC 922239		Heat shield for 10 GN 2/1 oven PNC 922664 Heat shield shaded for sweet (CN 2/1 PNC 9226/7) PNC 9226/7	
 Pastry grid, 400x600mm, AISI 304 	PNC 922264	ū	 Heat shield-stacked for ovens 6 GN 2/1 PNC 922667 on 10 GN 2/1 	
stainless steel			• Kit to convert from natural gas to LPG PNC 922670	
 Double-click closing catch for door 	PNC 922265		• Kit to convert from LPG to natural gas PNC 922671	
• Grid for whole chicken 1/1GN (8 per grid	PNC 922266		• Flue condenser for gas oven PNC 922678	
- 1,2kg each)		_	• Kit to fix oven to the wall PNC 922687	
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325		• Tray support for 6 & 10 GN 2/1 oven PNC 922692 base	
Universal skewer rack	PNC 922326		 4 adjustable feet with black cover for 6 PNC 922693 & 10 GN ovens, 100-115mm 	
 6 short skewers 	PNC 922328		Detergent tank holder for open base PNC 922699	
 Multipurpose hook 	PNC 922348		·	
 4 flanged feet for 6 & 10 GN, 2", 	PNC 922351			
100-130mm			Probe holder for liquids PNC 922714 A light and include for liquids PNC 922715	
 Grease collection tray, GN 2/1, H=60 mm 	PNC 922357		 4 high adjustable feet for 6 & 10 GN PNC 922745 ovens, 230-290mm 	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362		Tray for traditional static cooking, PNC 922746 H=100mm Double free griddle are side ribbed PNC 922747	
 Thermal cover for 10 GN 2/1 oven and blast chiller freezer 	PNC 922366		Double-face griddle, one side ribbed and one side smooth, 400x600mm Trailey for groups callection kit. PNC 922753	
 Tray support for 6 & 10 GN 2/1 disassembled open base 	PNC 922384		 Trolley for grease collection kit Water inlet pressure reducer PNC 922752 PNC 922773 	
 Wall mounted detergent tank holder 	PNC 922386		• Extension for condensation tube, 37cm PNC 922776	
USB single point probe	PNC 922390		• Non-stick universal pan 1/1GN H=20mm PNC 925000	
 Tray rack with wheels 10 GN 2/1, 65mm 	PNC 922603		• Non-stick universal pan 1/1GN H=40mm PNC 925001	
pitch		_	• Non-stick universal pan 1/1GN H=60mm PNC 925002	
 Tray rack with wheels, 8 GN 2/1, 80mm 	PNC 922604		• Frying griddle GN 1/1 for ovens PNC 925003	
pitch			• Aluminium oven grill GN 1/1 PNC 925004	
 Slide-in rack with handle for 6 & 10 GN 2/1 oven 	PNC 922605		• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	
Bakery/pastry tray rack with wheels	PNC 922609		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
400x600mm for 10 GN 2/1 oven and			• Potato baker GN 1/1 for 28 potatoes PNC 925008	
blast chiller freezer, 80mm pitch (8 runners)			• Compatibility kit for installation on PNC 930218	
Open base with tray support for 6 & 10	PNC 922613		previous base GN 2/1	_
GN 2/1 oven	. 110 /22010	J		











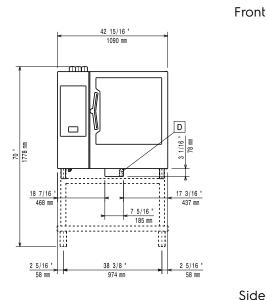




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SkyLine Pro Natural Gas Combi Oven 10GN2/1



41 3/16 2 " 50 mm 3 " 75 mm 37 11/16 E 958 CWI1 CWI2 EI G 13/16 770 mm 15/16 " 100 mm

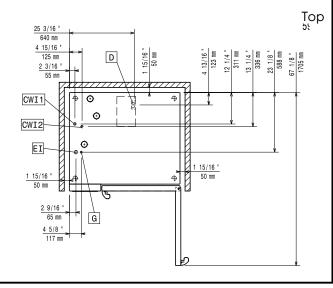
ΕI

Electrical inlet (power)

Gas connection

CWII Cold Water inlet 1 Cold Water Inlet 2 CWI2

DO Overflow drain pipe





Circuit breaker required

Supply voltage: 230-240 V/1 ph/50 Hz

Electrical power max.: 1.5 kW Electrical power, default: 1.5 kW

Gas

Total thermal load: 129542 BTU (38 kW)

Gas Power:

Natural Gas G20 Standard gas delivery:

ISO 7/1 gas connection diameter:

1/2" MNPT

Water:

Max inlet water supply

30 °C temperature:

Hardness 5 °fH / 2.8 °dH Chlorides: <10 ppm Conductivity: >50 µS/cm Drain "D": 50mm Water inlet "FCW" connection: 3/4" Pressure, bar min/max: 1-6 bar

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: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

10 - 2/1 Gastronorm GN:

Max load capacity: 100 kg

Key Information:

Door hinges:

External dimensions, Width: 1090 mm External dimensions, Depth: 971 mm Weight: 182.5 kg

External dimensions, Height: 1058 mm Net weight: 182.5 kg Shipping weight: 207.5 kg Shipping volume: 1.58 m³

ISO Certificates

ISO Standards: 04

















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