Electrolux PROFESSIONAL

SkyLine Pro COMBI OVEN 10 GN 2/1 - GAS - 3-GLASS - AUS

ITEM #

MODEL #

NAME #

SIS #

AIA #



227933 (ECOG102C3U30) SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, 3-glass door - Australia

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. metterei 4 automatic cycles (short, medium, intensive, rinse) .
- 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 for real time access, HACCP, recipe and energy management (optional)
- Single sensor core temperature probe.
- Triple-glass door with double LED lights line.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

APPROVAL:

Main Features

- 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).

Construction

- Hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX5 spray water protection certification for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.

User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (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. Protected by registered design (EM003143551 and related family).
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility.

  (*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.*

  *Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.

Optional Accessories

• Water softener with cartridge STEAM 1200	PNC 920003	❑
• WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE	PNC 920005	❑
• Castor kit for base for 6&10x1/1 and 2/1 GN ovens	PNC 922003	❑
• Pair of 1/1 GN AISI 304 grids	PNC 922017	❑
• Couple of grids for whole chicken 1/1GN (8 per grid)	PNC 922036	❑
• ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922062	❑
• ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922076	❑
• Side external spray unit (needs to be mounted outside and includes support for mounting to oven)	PNC 922171	❑
• Pair of 2/1GN aisi 304 stainless steel grids	PNC 922175	❑
• Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)	PNC 922189	❑
• Baking tray with 4 edges, perforated aluminium (400x600x20)	PNC 922190	❑
• Baking tray with 4 edges, aluminium (400x600x20)	PNC 922191	❑
• 2 frying baskets for ovens	PNC 922239	❑
• Pastry grid, 400x600mm, AISI 304 stainless steel	PNC 922264	❑
• Double-click closing catch for door	PNC 922265	❑
• Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)	PNC 922266	❑
• Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens	PNC 922325	❑
• Universal skewer rack	PNC 922326	❑
• 6 short skewers	PNC 922328	❑
• Multipurpose hook	PNC 922348	❑
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❑
• Grease collection tray, GN 2/1, H=60 mm	PNC 922357	❑
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❑
• Thermal cover for 10 GN 2/1 oven and blast chiller freezer	PNC 922366	❑
• Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384	❑
• Wall mounted detergent tank holder	PNC 922386	❑
• USB single point probe	PNC 922390	❑
• IOT MODULE FOR COMBI OVENS, BLAST CHILLER/FREEZERS AND RACK TYPE DW (FOR ONE CONNECTED AND SKYDUO/MATCH)	PNC 922421	❑
• CONNECTIVITY ROUTER (WiFi & LAN)	PNC 922435	❑
• STEAM OPTIMIZER	PNC 922440	❑
• GREASE COLLECTION KIT FOR OVEN CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN)	PNC 922450	❑
• GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN)	PNC 922451	❑
• GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN)	PNC 922452	❑
• Tray rack with wheels 10 GN 2/1, 65mm pitch	PNC 922603	❑
• Tray rack with wheels, 8 GN 2/1, 80mm pitch	PNC 922604	❑
• Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	❑
• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922609	❑
• Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	❑
• External connection kit for liquid detergent and rinse aid	PNC 922618	❑
• Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven	PNC 922625	❑
• Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627	❑
• Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	❑
• 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	❑
• Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650	❑
• Dehydration tray, GN 1/1, H=20mm	PNC 922651	❑
• Flat dehydration tray, GN 1/1	PNC 922652	❑
• Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384	PNC 922654	❑
• Heat shield for 10 GN 2/1 oven	PNC 922664	❑
• Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	❑
• Kit to convert from natural gas to LPG	PNC 922670	❑
• Kit to convert from LPG to natural gas	PNC 922671	❑

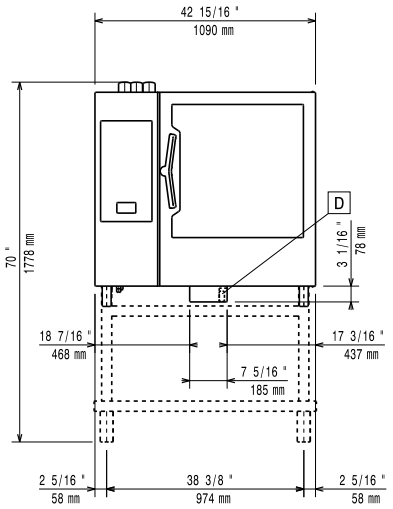
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• Flue condenser for gas oven	PNC 922678	❑
• Kit to fix oven to the wall	PNC 922687	❑
• Tray support for 6 & 10 GN 2/1 oven base	PNC 922692	❑
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	❑
• Detergent tank holder for open base	PNC 922699	❑
• Mesh grilling grid, GN 1/1	PNC 922713	❑
• Probe holder for liquids	PNC 922714	❑
• 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	❑
• Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor	PNC 922751	❑
• Trolley for grease collection kit	PNC 922752	❑
• Water inlet pressure reducer	PNC 922773	❑
• Extension for condensation tube, 37cm	PNC 922776	❑
• Non-stick universal pan 1/1GN H=20mm	PNC 925000	❑
• Non-stick universal pan 1/1GN H=40mm	PNC 925001	❑
• Non-stick universal pan 1/1GN H=60mm	PNC 925002	❑
• Frying griddle GN 1/1 for ovens	PNC 925003	❑
• Aluminium oven 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 GN 1/1 for 28 potatoes	PNC 925008	❑
• Kit of 6 non-stick universal pan 1/1 GN, H=20mm	PNC 925012	❑
• Kit of 6 non-stick universal pan 1/1 GN, H=40mm	PNC 925013	❑
• Kit of 6 non-stick universal pan 1/1 GN, H=60mm	PNC 925014	❑

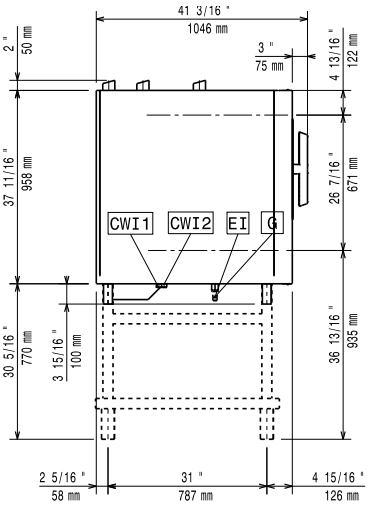
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SkyLine Pro
COMBI OVEN 10 GN 2/1 - GAS - 3-GLASS - AUS

Front

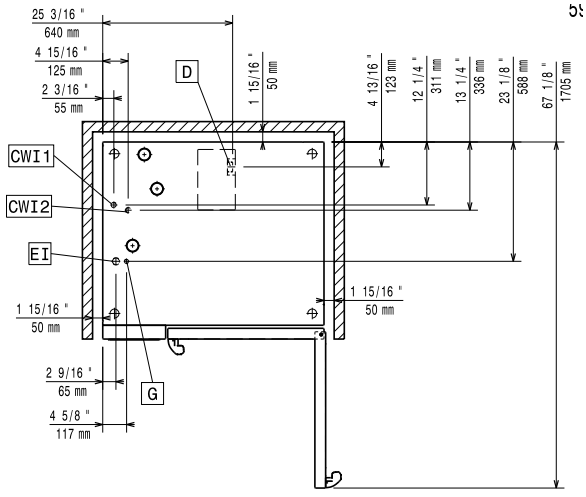


Side



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

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:	140916 BTU (38 kW)
Gas Power:	38 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Max inlet water supply temperature:	30 °C
Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-6 bar
Chlorides:	<10 ppm
Conductivity:	>50 µS/cm
Drain "D":	50mm

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:	Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

GN:	10 (GN 2/1)
Max load capacity:	100 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	1058 mm
Weight:	207.5 kg
Net weight:	182.5 kg
Shipping weight:	207.5 kg
Shipping volume:	1.59 m³

ISO Certificates

ISO Standards:	04

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