SkyLine Pro
Natural Gas Combi Oven 20GN1/1

227964 (ECOG201C2U0)   SkyLine Pro combi boilerless oven with digital control, 20x1/1GN, 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 1/1 GN, 63 mm pitch.
- Adjustable levelling feet.

Main Features

- Single sensor core temperature probe included.
- Capacity: 20 GN 1/1 trays.
- 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.
- Supplied with n.1 tray rack 1/1GN, 63 mm pitch.
- 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.
- [NOT TRANSLATED]
- 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.
- 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.

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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.
- 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.

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.

APPROVAL: _____

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- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
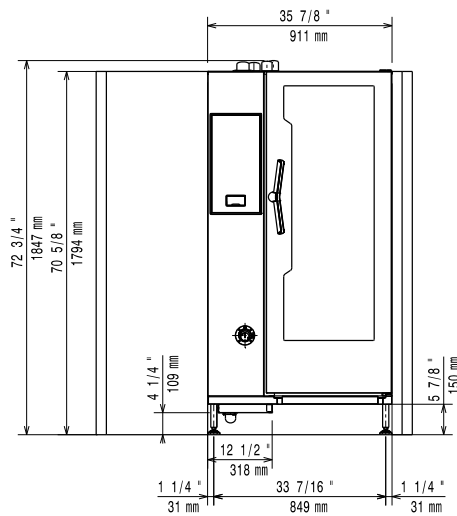
Included Accessories

- 1 of Trolley with tray rack, 20 GN 1/1, 63mm pitch — PNC 922753
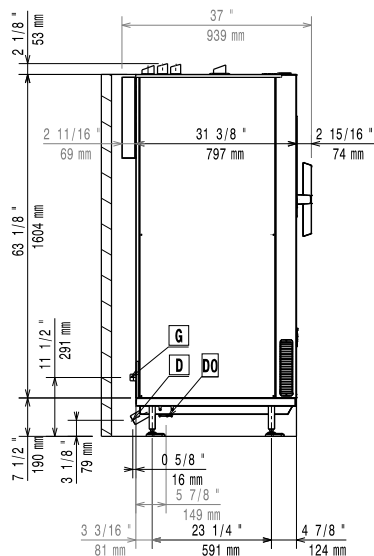
Optional Accessories

Water softener with cartridge STEAM 1200	PNC 920003	❑
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	❑
Grid for whole chicken 1/2GN (4 per grid - 1,2kg each)	PNC 922086	❑
Side external spray unit (needs to be mounted outside and includes support for mounting to oven)	PNC 922171	❑
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	❑
Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)	PNC 922266	❑
Fat collection tray 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	❑
Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request	PNC 922338	❑
Multipurpose hook	PNC 922348	❑
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❑
Thermal cover for 20 GN 1/1 oven and blast chiller freezer	PNC 922365	❑
Wall mounted detergent tank holder	PNC 922386	❑
USB single point probe	PNC 922390	❑
External connection kit for liquid detergent and rinse aid	PNC 922618	❑
Dehydration tray, GN 1/1, H=20mm	PNC 922651	❑
Flat dehydration tray, GN 1/1	PNC 922652	❑
Heat shield for 20 GN 1/1 oven	PNC 922659	❑
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	❑
Trolley with tray rack, 15 GN 1/1, 84mm pitch	PNC 922683	❑
Kit to fix oven to the wall	PNC 922687	❑
4 flanged feet for 20 GN , 2", 100-130mm	PNC 922707	❑
Mesh grilling grid, GN 1/1	PNC 922713	❑
Probe holder for liquids	PNC 922714	❑

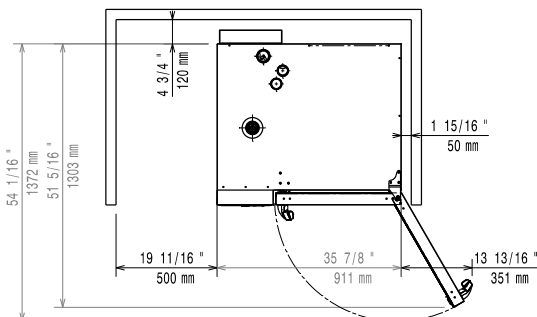|		
Exhaust hood with fan for 20 GN 1/1 oven	PNC 922730	❑
Exhaust hood without fan for 20 1/1GN oven	PNC 922735	❑
Holder for trolley handle (when trolley is in the oven) for 20 GN oven	PNC 922743	❑
Tray for traditional static cooking, H=100mm	PNC 922746	❑
Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	❑
Trolley with tray rack, 20 GN 1/1, 63mm pitch	PNC 922753	❑
Trolley with tray rack, 16 GN 1/1, 80mm pitch	PNC 922754	❑
Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch	PNC 922756	❑
Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)	PNC 922761	❑
Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch	PNC 922763	❑
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven	PNC 922769	❑
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys	PNC 922771	❑
Water inlet pressure reducer	PNC 922773	❑
Extension for condensation tube, 37cm	PNC 922776	❑
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	❑
Baking tray for 4 baguettes, GN 1/1	PNC 925007	❑
Potato baker GN 1/1 for 28 potatoes	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	❑

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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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

Circuit breaker required	
Supply voltage:	230-240 V/1 ph/50 Hz
Electrical power max.:	1.8 kW
Electrical power, default:	1.8 kW

Gas

Total thermal load:	155450 BTU (45.6 kW)
Gas Power:	45.6 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1" MNPT

Water:

Max inlet water supply temperature:	30 °C
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:	Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

GN:	20 - 1/1 Gastronorm
Max load capacity:	100 kg

Key Information:

Door hinges:	
External dimensions, Width:	911 mm
External dimensions, Depth:	864 mm
Weight:	275.5 kg
External dimensions, Height:	1794 mm
Net weight:	275.5 kg
Shipping weight:	308.5 kg
Shipping volume:	1.83 m³

ISO Certificates

ISO Standards:	04

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