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ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

SkyLine ProS
Natural Gas Combi Oven 10GN2/1

227663 (ECOG102K2U0)   SkyLine ProS combi boilerless oven with touch screen control, 10x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage.
- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid.
- Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, 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.

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 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.
- 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.
- Single sensor core temperature probe included.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- 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.
- [NOT TRANSLATED]

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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- 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.
- USB port to download HACCP data, share cooking

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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.
- Automatic consumption visualization at the end of the cycle.

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).
- Reduced power function for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system. 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.
- 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.

Optional Accessories

• Water softener with cartridge STEAM 1200	PNC 920003 ❏
• 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 ❏
• USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10	PNC 922281 ❏
• 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 ❏
• 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 ❏
• Trolley with 2 tanks for grease collection	PNC 922638 ❏
• Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639 ❏
• 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 ❏
• 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 ❏
- 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 ❏
- Compatibility kit for installation on previous base GN 2/1 — PNC 930218 ❏

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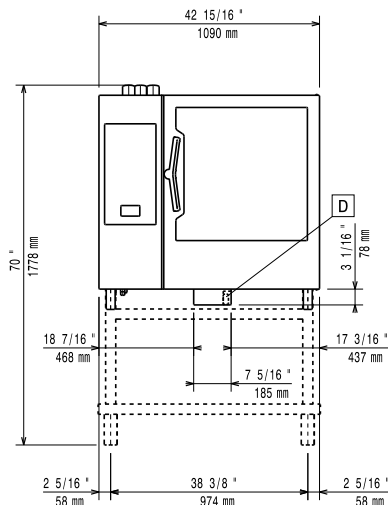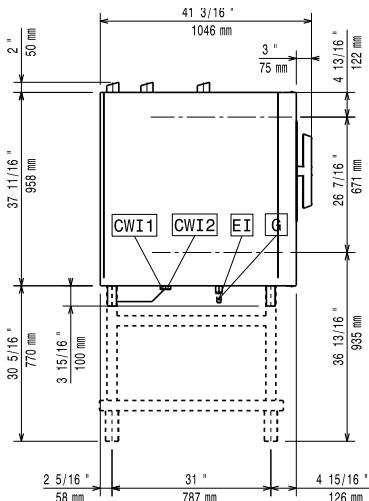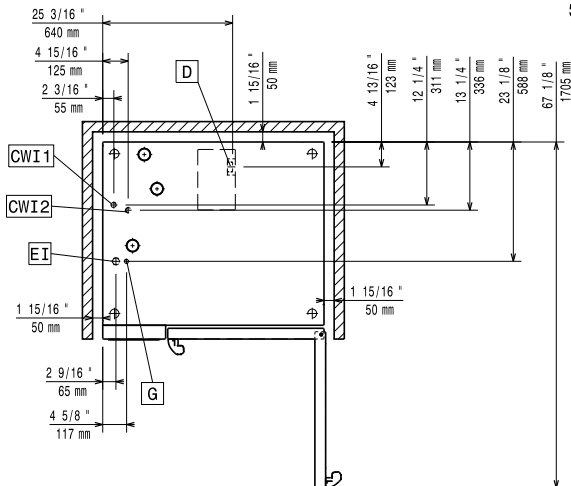
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Front

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.:	1.5 kW
Electrical power, default:	1.5 kW

Gas

Total thermal load:	129542 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
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:	10 - 2/1 Gastronorm
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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