

SkyLine ProS Natural Gas Combi Oven 6GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


227660 (ECOG61K2U0)

SkyLine ProS combi boilerless oven with touch screen control, 6x1/1GN, 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 1/1 GN, 67 mm pitch.

Main Features

- Single sensor core temperature probe included.
- Capacity: 6 GN 1/1 trays.
- 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.
- [NOT TRANSLATED]
- 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.
- 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.

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 1/1 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

APPROVAL: _____

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



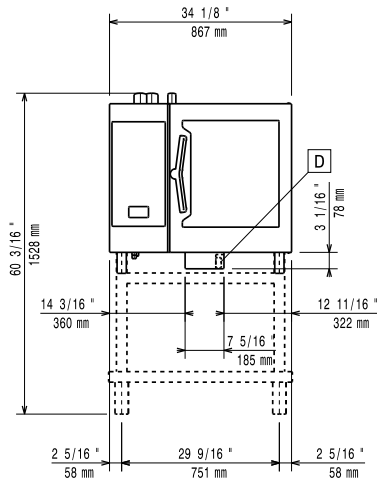
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Reduced powerfunction for customized slow cooking cycles.
- SkyClean: Automatic 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

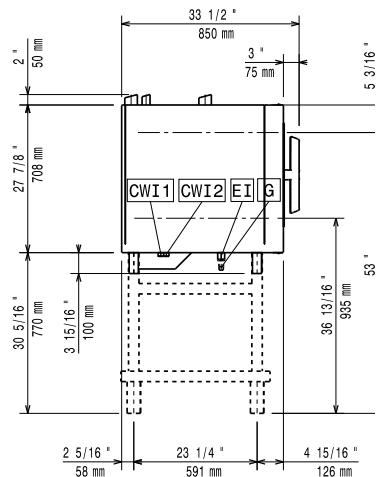
• Castor kit for base for 6&10x1/1 and 2/1 GN ovens	PNC 922003	<input type="checkbox"/>	• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>
• Pair of 1/1 GN AISI 304 grids	PNC 922017	<input type="checkbox"/>	• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	<input type="checkbox"/>
• Couple of grids for whole chicken 1/1GN (8 per grid)	PNC 922036	<input type="checkbox"/>	• Wall mounted detergent tank holder	PNC 922386	<input type="checkbox"/>
• ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA	PNC 922062	<input type="checkbox"/>	• USB single point probe	PNC 922390	<input type="checkbox"/>
• Grid for whole chicken 1/2GN (4 per grid - 1,2kg each)	PNC 922086	<input type="checkbox"/>	• Tray rack with wheels, 6 GN 1/1, 65mm pitch	PNC 922600	<input type="checkbox"/>
• Side external spray unit (needs to be mounted outside and includes support for mounting to oven)	PNC 922171	<input type="checkbox"/>	• Tray rack with wheels, 5 GN 1/1, 80mm pitch	PNC 922606	<input type="checkbox"/>
• Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)	PNC 922189	<input type="checkbox"/>	• Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)	PNC 922607	<input type="checkbox"/>
• Baking tray with 4 edges, perforated aluminium (400x600x20)	PNC 922190	<input type="checkbox"/>	• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	<input type="checkbox"/>
• Baking tray with 4 edges, aluminium (400x600x20)	PNC 922191	<input type="checkbox"/>	• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	<input type="checkbox"/>
• 2 frying baskets for ovens	PNC 922239	<input type="checkbox"/>	• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>
• Pastry grid, 400x600mm, AISI 304 stainless steel	PNC 922264	<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"/>
• Double-click closing catch for door	PNC 922265	<input type="checkbox"/>	• External connection kit for liquid detergent and rinse aid	PNC 922618	<input type="checkbox"/>
• Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)	PNC 922266	<input type="checkbox"/>	• Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain)	PNC 922619	<input type="checkbox"/>
• USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10	PNC 922281	<input type="checkbox"/>	• Stacking kit for 6 GN 1/1 oven placed on gas 6 GN 1/1 oven	PNC 922622	<input type="checkbox"/>
• Fat collection tray 100 mm	PNC 922321	<input type="checkbox"/>	• Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for Lengthwise ovens	PNC 922324	<input type="checkbox"/>	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>	• Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser	PNC 922628	<input type="checkbox"/>
• 4 long skewers	PNC 922327	<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"/>
• Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request	PNC 922338	<input type="checkbox"/>	• Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base	PNC 922632	<input type="checkbox"/>
• Multipurpose hook	PNC 922348	<input type="checkbox"/>	• Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635	<input type="checkbox"/>
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	<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 (2 tanks, open/close device and drain)	PNC 922639	<input type="checkbox"/>
			• Wall support for 6 GN 1/1 oven	PNC 922643	<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 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch	PNC 922655	<input type="checkbox"/>
			• Stacking kit for gas 6 & 10 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 6 GN 1/1	PNC 922660	<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 6 GN 1/1 oven	PNC 922662	<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"/>
• Flue condenser for gas oven	PNC 922678	<input type="checkbox"/>
• Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	<input type="checkbox"/>
• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 oven base	PNC 922690	<input type="checkbox"/>
• 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	<input type="checkbox"/>
• Detergent tank holder for open base	PNC 922699	<input type="checkbox"/>
• Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base	PNC 922702	<input type="checkbox"/>
• Wheels for stacked ovens	PNC 922704	<input type="checkbox"/>
• Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG	PNC 922706	<input type="checkbox"/>
• Mesh grilling grid, GN 1/1	PNC 922713	<input type="checkbox"/>
• Probe holder for liquids	PNC 922714	<input type="checkbox"/>
• Exhaust hood with fan for 6 & 10 GN 1/1 ovens	PNC 922728	<input type="checkbox"/>
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733	<input type="checkbox"/>
• Fixed tray rack, 5 GN 1/1, 85mm pitch	PNC 922740	<input type="checkbox"/>
• 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm	PNC 922745	<input type="checkbox"/>
• Tray for traditional static cooking, H=100mm	PNC 922746	<input type="checkbox"/>
• Double-face griddle, one side ribbed and one side smooth, 400x600mm	PNC 922747	<input type="checkbox"/>
• Trolley for grease collection kit	PNC 922752	<input type="checkbox"/>
• Water inlet pressure reducer	PNC 922773	<input type="checkbox"/>
• Extension for condensation tube, 37cm	PNC 922776	<input type="checkbox"/>
• Non-stick universal pan 1/1GN H=20mm	PNC 925000	<input type="checkbox"/>
• Non-stick universal pan 1/1GN H=40mm	PNC 925001	<input type="checkbox"/>
• Non-stick universal pan 1/1GN H=60mm	PNC 925002	<input type="checkbox"/>
• Frying griddle GN 1/1 for ovens	PNC 925003	<input type="checkbox"/>
• Aluminium oven grill GN 1/1	PNC 925004	<input type="checkbox"/>
• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	<input type="checkbox"/>
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	<input type="checkbox"/>
• Baking tray for 4 baguettes, GN 1/1	PNC 925007	<input type="checkbox"/>
• Potato baker GN 1/1 for 28 potatoes	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"/>
• Compatibility kit for installation on previous base GN 1/1	PNC 930217	<input type="checkbox"/>

Front

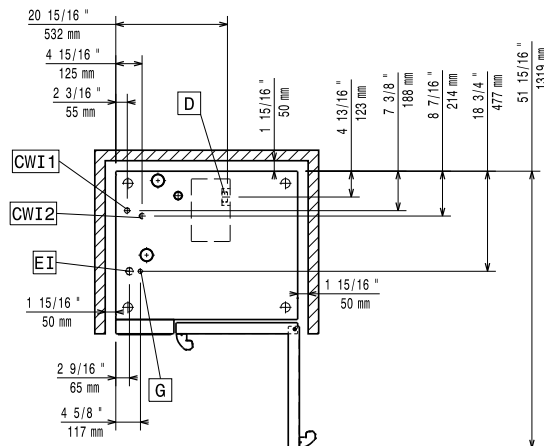


Side



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.: 1.1 kW

Electrical power, default: 1.1 kW

Gas

Total thermal load: 44317 BTU (13 kW)

Gas Power: 13 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: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm

External dimensions, Depth: 775 mm

Weight: 122.5 kg

External dimensions, Height: 808 mm

Net weight: 122.5 kg

Shipping weight: 139.5 kg

Shipping volume: 0.84 m³

ISO Certificates

ISO Standards: 04