Electrolux PROFESSIONAL

SkyLine ProS COMBI OVEN 6 GN 1/1 - GAS - 3-GLASS - AUS

ITEM #

MODEL #

NAME #

SIS #

AIA #



227630 (ECOG61K3U30) SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, 3-glass door - Australia

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. 4 automatic cycles (short, medium, intensive, rinse) 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 for real time access, remote software update, 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 1/1 GN, 67 mm pitch.

APPROVAL:

Main Features

- Single sensor core temperature probe included.
- 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 grouped in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 60 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- 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.
- Automatic fast cool down and pre-heat function.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Pictures upload for full customization of cooking cycles.

- 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 programs and configurations. USB port also allows to plug-in sous-vide probe (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.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (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).
- Reduced power function for customized slow cooking cycles.
- 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.
- 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.
- Energy Star 2.0 certified product.

Optional Accessories

• WATER FILTER WITH CARTRIDGE AND FLOW METER FOR LOW STEAM USAGE	PNC 920004	❑
• 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	❑
• 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	❑
• 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	❑
• 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	❑
• Fat collection tray 40 mm	PNC 922329	❑
• Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request	PNC 922338	❑
• Multipurpose hook	PNC 922348	❑
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❑
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❑
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	❑
• Wall mounted detergent tank holder	PNC 922386	❑
• USB single point probe	PNC 922390	❑
• 4 service feet for 6 & 10 GN Oven, 100mm - Marine	PNC 922394	❑
• 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	❑
• RISER (H250) ON FEET FOR STACKED 2X6 GN 1/1 OVENS OR 6 GN 1/1 OVEN ON BASE	PNC 922436	❑
• 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	❑
• GREASE COLLECTION KIT FOR STACKED OVENS 6 GN ON 6 GN 1/1 - 2/1 + RISER	PNC 922453	❑

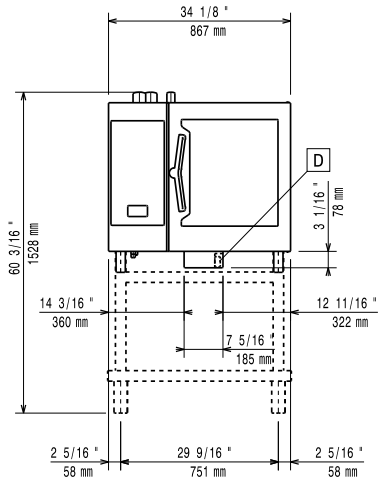
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- Tray rack with wheels, 6 GN 1/1, 65mm pitch — PNC 922600 ❑
- Tray rack with wheels, 5 GN 1/1, 80mm pitch — PNC 922606 ❑
- Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) — PNC 922607 ❑
- Slide-in rack with handle for 6 & 10 GN 1/1 oven — PNC 922610 ❑
- Open base with tray support for 6 & 10 GN 1/1 oven — PNC 922612 ❑
- Cupboard base with tray support for 6 & 10 GN 1/1 oven — PNC 922614 ❑
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or400x600mm — PNC 922615 ❑
- External connection kit for liquid detergent and rinse aid — PNC 922618 ❑
- Stacking kit for 6 GN 1/1 oven placed on gas 6 GN 1/1 oven — PNC 922622 ❑
- Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven — PNC 922623 ❑
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer — PNC 922626 ❑
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens — PNC 922630 ❑
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base — PNC 922632 ❑
- Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm — PNC 922635 ❑
- 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 ❑
- Wall support for 6 GN 1/1 oven — PNC 922643 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 — PNC 922653 ❑
- Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch — PNC 922655 ❑
- Stacking kit for gas 6 & 10 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer — PNC 922657 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 — PNC 922660 ❑
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 — PNC 922661 ❑
- Heat shield for 6 GN 1/1 oven — PNC 922662 ❑
- 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 ❑
- Fixed tray rack for 6 GN 1/1 and 400x600mm grids — PNC 922684 ❑
- Kit to fix oven to the wall — PNC 922687 ❑
- Tray support for 6 & 10 GN 1/1 oven base — PNC 922690 ❑
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm — PNC 922693 ❑
- Detergent tank holder for open base — PNC 922699 ❑
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base — PNC 922702 ❑
- Wheels for stacked ovens — PNC 922704 ❑
- 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 ❑
- Mesh grilling grid, GN 1/1 — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens — PNC 922728 ❑
- Exhaust hood without fan for 6&10 1/1GN ovens — PNC 922733 ❑
- 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 ❑
- 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 ❑
- 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 ❑

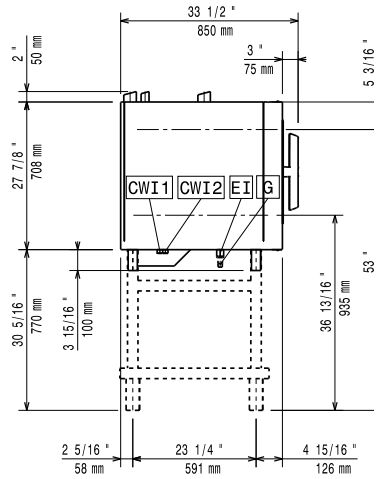
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SkyLine ProS
COMBI OVEN 6 GN 1/1 - GAS - 3-GLASS - AUS

Front

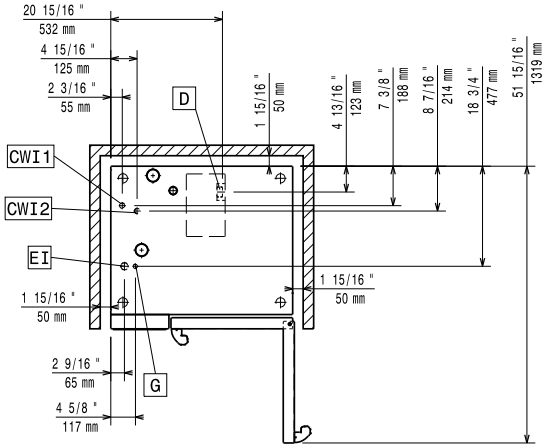


Side



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.:	1.1 kW
Electrical power, default:	1.1 kW

Gas

Total thermal load:	48109 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
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:	6 (GN 1/1)
Max load capacity:	30 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	808 mm
Weight:	139.5 kg
Net weight:	122.5 kg
Shipping weight:	139.5 kg
Shipping volume:	0.89 m³

ISO Certificates

ISO Standards:	04

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2026.02.09