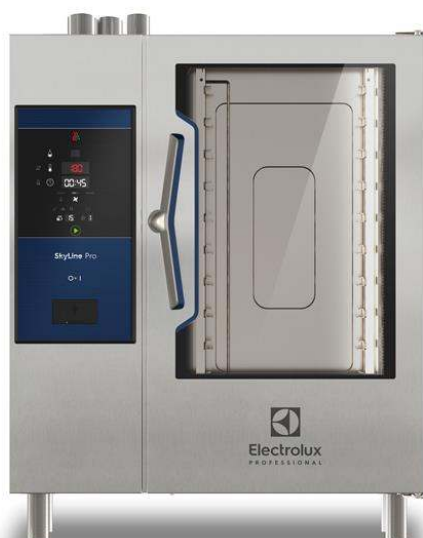


SkyLine Pro Natural Gas Combi Oven 10GN1/1

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



227962 (ECOG101C2U0)

SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, 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, 67 mm pitch.

Main Features

- 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.
- 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.
- OptiFlow air distribution system to achieve maximum performance in cooking evenness and temperature control thanks to a special design of the cooking chamber combined with high precision variable speed fan and venting valve.
- 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.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- 3 different chemical options available: solid (phosphate-free), liquid (requires optional accessory), enzymatic.
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- [NOT TRANSLATED]
- [NOT TRANSLATED]

Construction

- 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).
- 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.

APPROVAL: _____

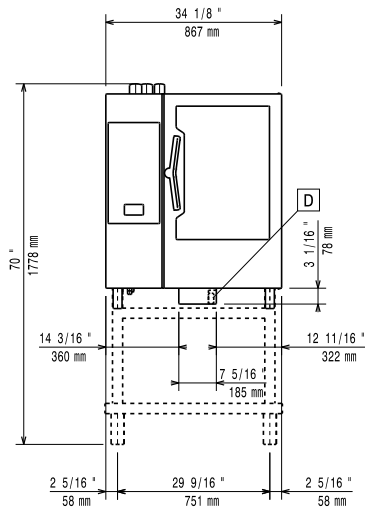
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Optional Accessories

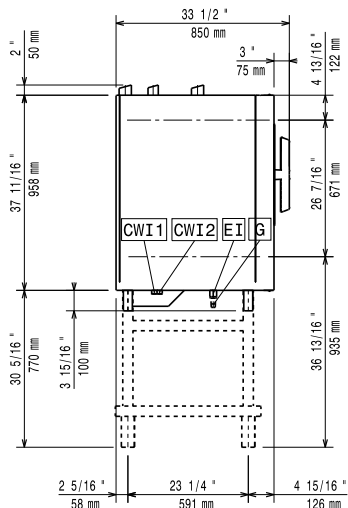
- | | | | | | |
|--|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) | PNC 920002 | ☐ | • HOLDER FOR DETERGENT TANK - WALL MOUNTED | PNC 922386 | ☐ |
| • Water softener with cartridge STEAM 1200 | PNC 920003 | ☐ | • TRAY RACK WITH WHEELS 10 GN 1/1 - 65MM PITCH | PNC 922601 | ☐ |
| • Automatic water softener for ovens | PNC 921305 | ☐ | • TRAY RACK WITH WHEELS 8 GN 1/1 - 80MM PITCH | PNC 922602 | ☐ |
| • Resin sanitizer for water softener | PNC 921306 | ☐ | • BAKERY/PASTRY RACK WITH WHEELS FOR 10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH | PNC 922608 | ☐ |
| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens | PNC 922003 | ☐ | • SLIDE-IN RACK WITH HANDLE FOR 6&10 GN 1/1 OVEN | PNC 922610 | ☐ |
| • Pair of 1/1 GN AISI 304 grids | PNC 922017 | ☐ | • OPEN BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN | PNC 922612 | ☐ |
| • Couple of grids for whole chicken 1/1GN (8 per grid) | PNC 922036 | ☐ | • CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN | PNC 922614 | ☐ |
| • ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA | PNC 922062 | ☐ | • HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN & 400X600MM | PNC 922615 | ☐ |
| • Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) | PNC 922086 | ☐ | • GREASE COLLECTION KIT FOR CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE AND DRAIN) | PNC 922619 | ☐ |
| • Side external spray unit (needs to be mounted outside and includes support for mounting to oven) | PNC 922171 | ☐ | • STACKING KIT FOR GAS 6 GN 1/1 OVEN ON GAS 10 GN 1/1 OVEN - H=150MM | PNC 922623 | ☐ |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) | PNC 922189 | ☐ | • TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 1/1 OVEN AND BLAST CHILLER FREEZER | PNC 922626 | ☐ |
| • Baking tray with 4 edges, perforated aluminium (400x600x20) | PNC 922190 | ☐ | • TROLLEY FOR MOBILE RACK FOR 6 GN 1/1 ON 6 OR 10 GN 1/1 OVENS | PNC 922630 | ☐ |
| • Baking tray with 4 edges, aluminium (400x600x20) | PNC 922191 | ☐ | • STAINLESS STEEL DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM | PNC 922636 | ☐ |
| • 2 frying baskets for ovens | PNC 922239 | ☐ | • PLASTIC DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM | PNC 922637 | ☐ |
| • Pastry grid, 400x600mm, AISI 304 stainless steel | PNC 922264 | ☐ | • Grease collection kit for open base (2 tanks, open/close device and drain) | PNC 922639 | ☐ |
| • Double-click closing catch for door | PNC 922265 | ☐ | • WALL SUPPORT FOR 10 GN 1/1 OVEN | PNC 922645 | ☐ |
| • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) | PNC 922266 | ☐ | • BANQUET RACK WITH WHEELS 30 PLATES FOR 10 GN 1/1 OVEN AND BLAST CHILLER FREEZER - 65MM PITCH | PNC 922648 | ☐ |
| • Fat collection tray 100 mm | PNC 922321 | ☐ | • BANQUET RACK WITH WHEELS 23 PLATES FOR 10 GN 1/1 OVEN AND BLAST CHILLER FREEZER - 85MM PITCH | PNC 922649 | ☐ |
| • Kit universal skewer rack and 4 long skewers for Lenghtwise ovens | PNC 922324 | ☐ | • DEHYDRATION TRAY - GN 1/1 H=20MM | PNC 922651 | ☐ |
| • Universal skewer rack | PNC 922326 | ☐ | • DEHYDRATION TRAY - GN 1/1 FLAT | PNC 922652 | ☐ |
| • 4 long skewers | PNC 922327 | ☐ | • OPEN BASE FOR 6&10 GN 1/1 OVEN - DISASSEMBLED - NO ACCESSORY CA BE FITTED WITH THE EXCEPTION OF 922382 | PNC 922653 | ☐ |
| • Water filter for ovens - 2 membranes | PNC 922342 | ☐ | • BAKERY/PASTRY RACK FOR 10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH | PNC 922656 | ☐ |
| • External reverse osmosis filter for ovens - 2 membranes | PNC 922343 | ☐ | • STACKING KIT FOR 6&10 GN 1/1 OVEN ON 7KG & 15KG CROSSWISE BLAST CHILLER/ BLAST FREEZER | PNC 922657 | ☐ |
| • Multipurpose hook | PNC 922348 | ☐ | • HEAT SHIELD FOR STACKED OVENS 6 GN 1/1 ON 10 GN 1/1 | PNC 922661 | ☐ |
| • 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM | PNC 922351 | ☐ | • HEAT SHIELD FOR 10 GN 1/1 OVEN | PNC 922663 | ☐ |
| • GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1 | PNC 922362 | ☐ | • KIT TO CONVERT FROM NATURAL GAS TO LPG | PNC 922670 | ☐ |
| • THERMAL COVER FOR 10 GN 1/1 OVEN | PNC 922364 | ☐ | • KIT TO CONVERT FROM LPG TO NATURAL GAS | PNC 922671 | ☐ |
| • TRAY SUPPORT FOR 6&10 GN 1/1 DISASSEMBLED OVEN BASE | PNC 922382 | ☐ | • FLUE CONDENSER FOR GAS OVENS | PNC 922678 | ☐ |
| | | | • FIXED TRAY RACK FOR 10 GN 1/1 AND 400X600MM | PNC 922685 | ☐ |
| | | | • KIT TO FIX OVEN TO THE WALL | PNC 922687 | ☐ |

- TRAY SUPPORT FOR OVEN BASE 6&10 GN 1/1 OVEN PNC 922690
☐
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693
☐
- REINFORCED TRAY RACK 10 GN 1/1 - 64MM PITCH PNC 922694
☐
- WIFI BOARD (NIU) PNC 922695
☐
- HOLDER FOR DETERGENT TANK ON OPEN BASE PNC 922699
☐
- PASTRY RUNNERS FOR 6&10 GN 1/1 OVEN BASE - 400X600MM PNC 922702
☐
- WHEELS FOR STACKED OVENS PNC 922704
☐
- SPIT FOR LAMB OR SUCKLING PIG (UP TO 12 KG) FOR GN 1/1 OVENS PNC 922709
☐
- MESH GRILLING GRID PNC 922713
☐
- PROBE HOLDER FOR LIQUIDS PNC 922714
☐
- EXHAUST HOOD WITH FAN FOR 6&10 GN 1/1 OVEN PNC 922728
☐
- EXHAUST HOOD WITHOUT FAN FOR 6&10 GN 1/1 OVEN PNC 922733
☐
- FIXED TRAY RACK 8 GN 1/1 - 85MM PITCH PNC 922741 ☐
- FIXED TRAY RACK 8 GN 2/1 - 85MM PITCH PNC 922742
☐
- 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 (RIBBED AND SMOOTH) FOR OVENS - 400X600MM PNC 922747
☐
- Trolley for grease collection kit PNC 922752
☐
- - NOT TRANSLATED - PNC 922773
☐
- 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 ☐
- COMPATIBILITY KIT FOR INSTALLATION ON PREVIOUS RANGE BASE GN 1/1 PNC 930217
☐

Front

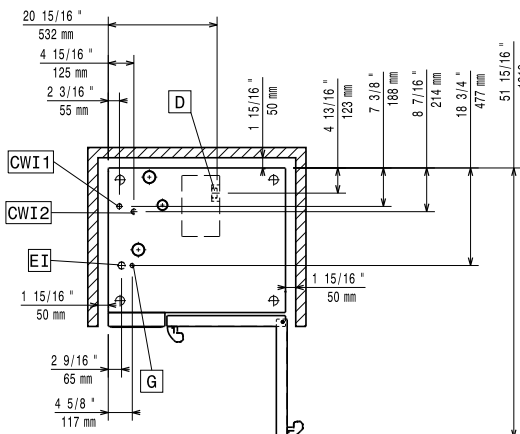


Side



CW11 = Cold Water inlet 1
 CW12 = Cold Water Inlet 2
 D = Drain
 DO = Overflow drain pipe
 EI = Electrical inlet (power)
 G = Gas connection

Top



Electric

Supply voltage:
 227962 (ECOG101C2U0) 230-240 V/1 ph/50 Hz
Electrical power, default: 1.1 kW
Electrical power max.: 1.1 kW
Circuit breaker required

Gas

Gas Power: 22.8 kW
Standard gas delivery: Natural Gas G20
ISO 7/1 gas connection diameter: 1/2" MNPT
LPG:
Total thermal load: 84618 BTU (22.8 kW)

Water:

Water inlet "FCW" connection: 3/4"
Pressure, bar min/max: 1-4.5 bar
Drain "D": 50mm
Max inlet water supply temperature: 30 °C
Hardness: 5 °fH / 2.8 °dH
Chlorides: <10 ppm
Conductivity: >285 µS/cm
Electrolux 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 - 1/1 Gastronorm
Max load capacity: 50 kg

Key Information:

Door hinges: Right Side
External dimensions, Width: 867 mm
External dimensions, Height: 1058 mm
External dimensions, Depth: 775 mm
Weight: 142 kg
Net weight: 142 kg
Shipping weight: 157 kg
Shipping volume: 1.04 m³