

SkyLine Premium Natural Gas Combi Oven 20GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


227865 (ECOG202BEU0)

SkyLine Premium combi boiler oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning

Short Form Specification

Item No.

- Combi oven with digital interface with guided selection.
- Built-in steam generator with real humidity control based upon Lambda Sensor.
 - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
 - SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 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; Regeneration 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 trolley rack 2/1 GN, 63 mm pitch.
 - Adjustable levelling feet.

Main Features

- Digital interface with LED backlight buttons with guided selection.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C - 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C - 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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.
- Reduced power function for customized slow cooking cycles.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 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]

APPROVAL: _____

- [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.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 trolley rack 2/1 GN, 63 mm pitch.

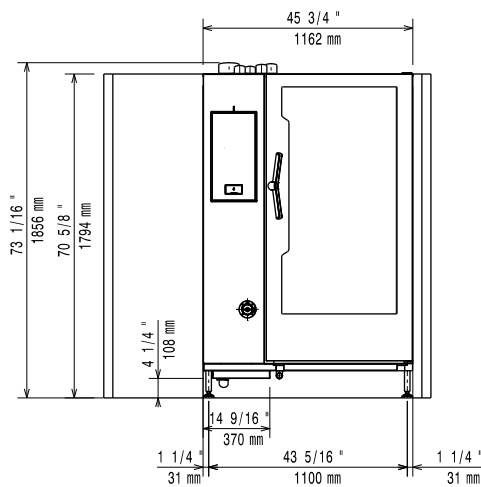
Included Accessories

Optional Accessories

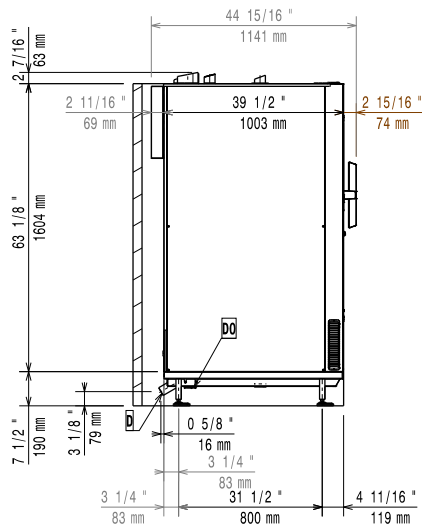
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044
- Trolley with tray rack for 16x2/1GN ovens and bcf, 80mm pitch PNC 922046
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch PNC 922055
- ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA PNC 922062
- Pastry trolley for 20x2/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922069
- 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
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338

- Water filter for ovens - 4 membranes PNC 922344
- External reverse osmosis filter for ovens - 4 membranes PNC 922345
- Multipurpose hook PNC 922348
- Trolley with banquet rack 116 dishes for 20x2/1GN ovens and bcf, 66mm pitch PNC 922349
- GREASE COLLECTION TRAY WITH DRAIN LOCK - GN 2/1 H=60MM PNC 922357
- GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1 PNC 922362
- THERMAL COVER FOR 20 GN 2/1 OVEN PNC 922367
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386
- DEHYDRATION TRAY - GN 1/1 H=20MM PNC 922651
- DEHYDRATION TRAY - GN 1/1 FLAT PNC 922652
- HEAT SHIELD FOR 20 GN 2/1 OVEN PNC 922658
- KIT TO CONVERT FROM NATURAL GAS TO LPG PNC 922670
- KIT TO CONVERT FROM LPG TO NATURAL GAS PNC 922671
- FLUE CONDENSER FOR GAS OVENS PNC 922678
- TROLLEY TRAY RACK 15 GN 2/1 - 84MM PITCH PNC 922686
- KIT TO FIX OVEN TO THE WALL PNC 922687
- WIFI BOARD (NIU) PNC 922695
- MESH GRILLING GRID PNC 922713
- PROBE HOLDER FOR LIQUIDS PNC 922714
- TRAY FOR TRADITIONAL STATIC COOKING - H=100MM PNC 922746
- DOUBLE-FACE GRIDDLE (RIBBED AND SMOOTH) FOR OVENS - 400X600MM PNC 922747
- - NOT TRANSLATED - PNC 922758
- - NOT TRANSLATED - PNC 922760
- - NOT TRANSLATED - PNC 922762
- - NOT TRANSLATED - PNC 922764
- - NOT TRANSLATED - PNC 922770
- - NOT TRANSLATED - PNC 922771
- - NOT TRANSLATED - PNC 922773
- 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

Front

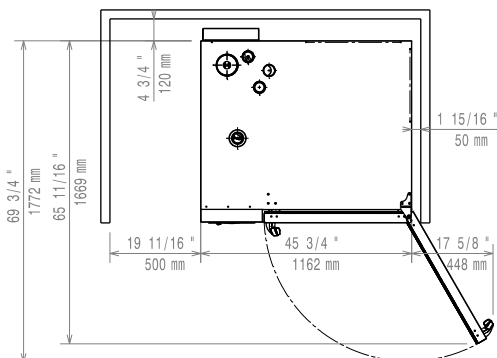


Side



- | | |
|---------------------------|-------------------------------|
| CWI1 = Cold Water inlet 1 | EI = Electrical inlet (power) |
| CWI2 = Cold Water Inlet 2 | G = Gas connection |
| D = Drain | |
| DO = Overflow drain pipe | |

Top



Electric

Supply voltage:	
227865 (ECO202BEU0)	230-240 V/1 ph/50 Hz
Electrical power, default:	2.5 kW
Electrical power max.:	2.5 kW
Circuit breaker required	

Gas

Gas Power:	108.6 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1" MNPT
LPG:	
Total thermal load:	402275 BTU (108.6 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
Chlorides:	<17 ppm
Conductivity:	0 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:	20 - 2/1 Gastronorm
Max load capacity:	200 kg

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1162 mm
External dimensions, Height:	1794 mm
External dimensions, Depth:	1066 mm
Weight:	450 kg
Net weight:	450 kg
Shipping weight:	475 kg
Shipping volume:	2.77 m ³