ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



229780 (ECOG61T3U0)

SkyLine PremiumS combi boiler oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 7 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, rinseonly) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1GN, 67mm pitch

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - colorblind friendly panel.
- 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).
- Automatic mode including 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, savory and sweet bakery, bread, dessert) with 100+ different pre-installed variants. Through Automatic Sensing Phase the oven optimizes the cooking process according to size, quantity and type of food loaded to achieve the selected cooking result. Real time overview of the cooking parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles+: Regeneration (ideal for banqueting on plate or rethermalizing on tray), Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family, Proving cycle, EcoDelta cooking, cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber, Sous-vide cooking, Static Combi (to reproduce traditional cooking from static oven), Pasteurization of pasta, Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood), Food Safe Control (to automatically monitor safety of cooking process in compliance with HACCP hygienic standards) Patented US6818865B2 and related family, Advanced Food Safe Control (to drive the cooking with pasteurization factor).
- 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.
- OptiFlow air distribution system to achieve maximum performance in cooking eveness and temperature control thanks to a special design of the cooking chamber combined with high precision variable speed fan and venting valve.
- Fan with 7 speed levels from 300 to 1500 RPM and

APPROVAL:





reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.

- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Pictures upload for full customization of cooking cycles.
- 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) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- 3 different chemical options available: solid (phosphatefree), liquid (requires optional accessory), enzymatic.
- 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.
- 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
- 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 (SkyDuo Kit available as optional accessory).
- 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).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.
- [NOTTRANSLATED]
- [NOTTRANSLATED]

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).
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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.
- Integrated spray gun with automatic retracting system for fast rinsing.

- 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 	r with cartridge C50	00 for 6 1/1 P	NC 920002 🗆
and 10 1/1 over	ns (low-medium ste	am usage	
- less than 2hrs	s pèr day full steam	ı)	

tridge STEAM 1200	PNC	920003 🗖
er for ovens	PNC	921305 🗖
r softener	PNC	921306 🗖
&10x1/1 and 2/1 GN	PNC	922003 🗖
grids	PNC	922017 🗖
ole chicken 1/1GN (8	PNC	922036 🗖
	ner for ovens r softener &10x1/1 and 2/1 GN grids	ner for ovens PNC r softener PNC &10x1/1 and 2/1 GN PNC

- ONE 1/1GN AISI 304 GRID FOR AOS OVEN PNC 922062 🗅 USA
- Grid for whole chicken 1/2GN (4 per grid -PNC 922086 🗆 1,2kg each)
- Side external spray unit (needs to be PNC 922171 🗖 mounted outside and includes support for mounting to oven)
- Baking tray with 5 rows (baguette), PNC 922189 🗆 perforated aluminium with silicon coating (400x600x38)
- Baking tray with 4 edges, perforated PNC 922190 🗆 aluminium (400x600x20)
- Baking tray with 4 edges, aluminium PNC 922191 🗆 (400x600x20) • 2 frying baskets for ovens PNC 922239 🗆
- Pastry grid, 400x600mm, AISI 304 stainless PNC 922264 □ steel PNC 922265 🗖

Double-click closing catch for door

- Grid for whole chicken 1/1GN (8 per grid -PNC 922266 🗆 1,2kg each) • USB probe for Sous-Vide cooking -PNC 922281 🗆
- available on Touchline ovens with software versions after 4.10 PNC 922321 🗖 Fat collection tray 100 mm
- Kit universal skewer rack and 4 long PNC 922324 🗆 skewers for Lenghtwise ovens PNC 922326 🗆 Universal skewer rack
- PNC 922327 🗅 4 long skewers • Smoker for lengthwise and crosswise ovens PNC 922338 🗆 - 4 kinds of smoker wood chips are
- available on request • Water filter for ovens - 2 membranes PNC 922342 🗆 External reverse osmosis filter for ovens - 2 PNC 922343 □
- membranes PNC 922348 🗅 Multipurpose hook
- 4 FLANGED FEET FOR 6&10 GN 2 PNC 922351 🗆 " 100-130MM
- GRID FOR 8 WHOLE DUCKS (1.8KG) GN PNC 922362 🗆 1/1
- TRAY SUPPORT FOR 6&10 GN 1/1 PNC 922382 🗆 DISASSEMBLED OVEN BASE
- HOLDER FOR DETERGENT TANK WALL PNC 922386 🗆 MOUNTED
- TRAY RACK WITH WHEELS 6 GN 1/1 -PNC 922600 🗆 65MM PITCH
- TRAY RACK WITH WHEELS 5 GN 1/1 -PNC 922606 🗆 80MM PITCH

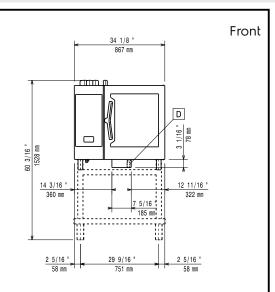


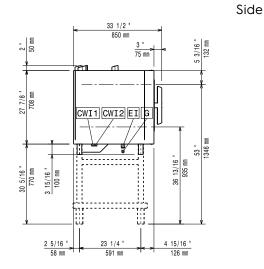


DALKEDY/DACTDY DACKAMITHAMILEELO	DVIC 000 (07	FLUE CONDENSER FOR GAS OVENS	PNC 922678 🗆
 BAKERY/PASTRY RACK WITH WHEELS FOR 6 GN 1/1 OVEN - 5 RACKS 400X600MM - 80MM PITCH 	FINC 722007	• FIXED TRAY RACK FOR 6 GN 1/1 AND 400X600MM	PNC 922684 🗆
SLIDE-IN RACK WITH HANDLE FOR	PNC 922610	 KITTO FIX OVEN TO THE WALL 	PNC 922687 🗖
6&10 GN 1/1 OVEN OPEN BASE WITH TRAY SUPPORT FOR	PNC 922612	• TRAY SUPPORT FOR OVEN BASE 6&10 GN 1/1 OVEN	PNC 922690 □
6&10 GN 1/1 OVENCUPBOARD BASE WITH TRAY SUPPORT		 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm 	PNC 922693 □
FOR 6&10 GN 1/1 OVEN	_	• WIFI BOARD (NIU)	PNC 922695 □
 HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN & 400X600MM 	PNC 922615	 HOLDER FOR DETERGENT TANK ON OPEN BASE 	PNC 922699 🗖
EXTERNAL CONNECTION KIT FOR DETERGENT/RINSE AID	PNC 922618	• PASTRY RUNNERS FOR 6&10 GN 1/1 OVEN BASE - 400X600MM	
GREASE COLLECTION KIT FOR	DNIC 022410	WHEELS FOR STACKED OVENS NOTERANSLATED	PNC 922704 D
CUPBOARD BASE GN 1/1-2/1 (TROLLEY		 - NOTTRANSLATED - SPIT FOR LAMB OR SUCKLING PIG (UP TO 	PNC 922706 ☐ PNC 922709 ☐
WITH 2 TANKS, OPEN/CLOSE DEVICE AND DRAIN)		12 KG) FOR GN 1/1 OVENS	
STACKING KIT FOR GAS 6 GN 1/1 OVEN	1110 /22022	MESH GRILLING GRID	PNC 922713 🗆
ON GAS 6 GN 1/1 OVEN - H=150MM • STACKING KIT FOR GAS 6 GN 1/1 OVEN		 PROBE HOLDER FOR LIQUIDS EXHAUST HOOD WITH FAN FOR 6&10 GN 	PNC 922714 D
ON GAS 10 GN 1/1 OVEN - H=150MM		1/1 OVEN	TNC 722720 3
 TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 1/1 OVEN AND BLAST CHILLEF FREEZER 	R	• EXHAUST HOOD WITHOUT FAN FOR 6&10 GN 1/1 OVEN	
TROLLEY FOR MOBILE RACK FOR 2		 FIXED TRAY RACK 5 GN 1/1 - 85MM PITCH 4 HIGH ADJUSTABLE FEET FOR 6&10 GN 	PNC 922740 LI PNC 922745 LI
STACKED 6 GN 1/1 OVENS ON RISER		OVENS - 230-290MM	FINC 922/43 1
TROLLEY FOR MOBILE RACK FOR 6 GN 1/1 ON 6 OR 10 GN 1/1 OVENS		 TRAY FOR TRADITIONAL STATIC COOKING - H=100MM 	PNC 922746 □
 RISER ON FEET FOR STACKED 2X6 GN 1/1 OVENS OR 6 GN 1/1 OVEN ON BASE 		 DOUBLE-FACE GRIDDLE (RIBBED AND SMOOTH) FOR OVENS - 400X600MM 	PNC 922747 🗖
• RISER ON WHEELS FOR STACKED 2X6 GN 1/1 OVENS - H=250MM	PNC 922635	 Trolley for grease collection kit NOTTRANSLATED - 	PNC 922752 DPNC 922773 D
STAINLESS STEEL DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM	ロバし いつうとえる	Non-stick universal pan 1/1GN H=20mm	PNC 925000 □
PLASTIC DRAIN KIT FOR 6&10 GN	PINC 9ZZOS/	 Non-stick universal pan 1/1GN H=40mm 	PNC 925001 🗅
OVEN - DIA=50MM		Non-stick universal pan 1/1GN H=60mm Triing printed a CN 1/1 for average.	PNC 925002 D
 Grease collection kit for open base (2 tanks, open/close device and drain) 		 Frying griddle GN 1/1 for ovens Aluminium oven grill GN 1/1 	PNC 925003 ☐ PNC 925004 ☐
WALL SUPPORT FOR 6 GN 1/1 OVEN		• FRYING PAN FOR 8 EGGS, PANCAKES, HAMBURGERS - GN 1/1	PNC 925005 🗆
• DEHYDRATION TRAY - GN 1/1 H=20MM		• FLAT BAKING TRAY WITH 2 EDGES - GN 1/1	
• DEHYDRATION TRAY - GN 1/1 FLAT		 BAKING TRAY FOR 4 BAGUETTES - GN 1/1 Potato baker GN 1/1 for 28 potatoes 	PNC 925007 PNC 925008 PNC 925008
		• Non-stick universal pan GN 1/2, H=20mm	PNC 925009 🗆
 OPEN BASE FOR 6&10 GN 1/1 OVEN - DISASSEMBLED - NO ACCESSORY CA 	DNI UVVASS	Non-stick universal pan GN 1/2, H=40mm	PNC 925010 🗆
BE FITTED WITH THE EXCEPTION OF	1	Non-stick universal pan GN 1/2, H=60mm	PNC 925011 🗆
922382 • BAKERY/PASTRY RACK FOR 6 GN 1/1	PNC 922655	 COMPATIBILITY KIT FOR INSTALLATION ON PREVIOUS RANGE BASE GN 1/1 	PNC 930217 🗖
OVEN - 5 RACKS 400X600MM - 80MM PITCH			
 STACKING KIT FOR 6&10 GN 1/1 OVEN ON 7KG & 15KG CROSSWISE BLAST CHILLER/BLAST 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	PNC 922661		
GN 1/1 ON 10 GN 1/1 • HEAT SHIELD FOR 6 GN 1/1 OVEN	PNC 922662		
KITTO CONVERT FROM NATURAL GAS TO LDG	PNC 922670		
TO LPG • KIT TO CONVERT FROM LPG TO	PNC 922671		
NATURAL GAS	D 722071		







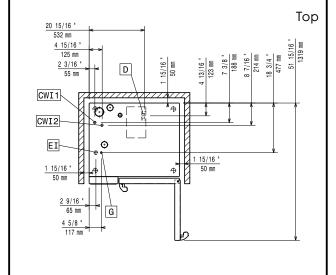


CWII Cold Water inlet 1 CWI2 Cold Water Inlet 2 D Drain

Overflow drain pipe

DO

Electrical inlet (power) Gas connection



Electric

Supply voltage:

229780 (ECOG61T3U0) 230-240 V/1 ph/50 Hz

Electrical power, default: 1.1 kW 1.1 kW Electrical power max.:

Circuit breaker required

Gas

Gas Power: 20.5 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1/2" MNPT

LPG:

Total thermal load: 76429 BTU (20.5 kW)

Water:

Water inlet "FCW"

connection: 3/4" 1-4.5 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

30 °C temperature: Chlorides: <17 ppm >285 µS/cm Conductivity:

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: 5 cm rear and Clearance:

right hand sides.

Suggested clearance for

50 cm left hand side. service access:

Capacity:

GN: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

Door hinges: Right Side 867 mm External dimensions, Width: External dimensions, Height: 808 mm External dimensions, Depth: 775 mm Weight: 140.5 kg Net weight: 140.5 kg Shipping weight: 155.5 kg Shipping volume: 0.84 m³

