

## SkyLine Pro Natural Gas Combi Oven 6GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



### 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]
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### 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.

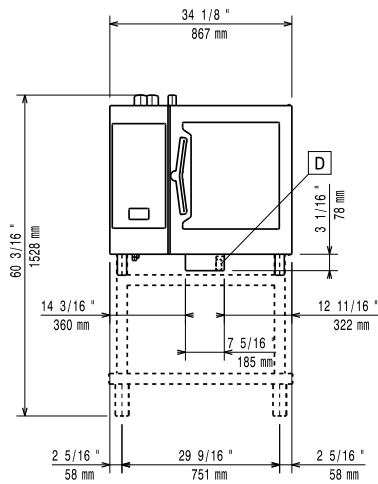
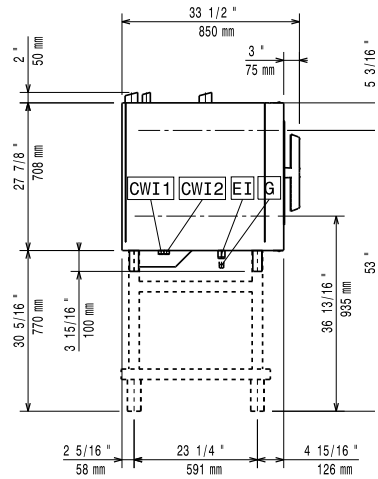
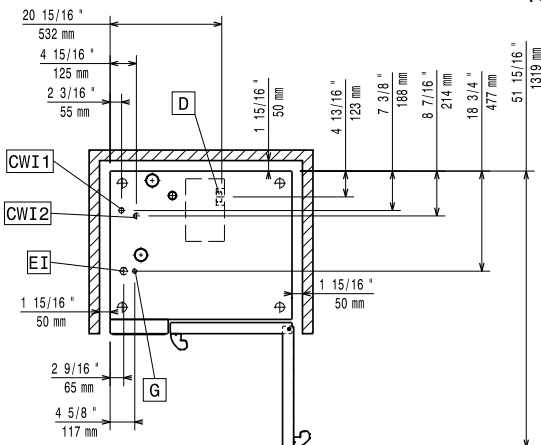
APPROVAL: \_\_\_\_\_

- 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 | <input type="checkbox"/> | • TRAY SUPPORT FOR 6&10 GN 1/1 DISASSEMBLED OVEN BASE  | PNC 922382 | <input type="checkbox"/> |
| • Water softener with cartridge STEAM 1200   | PNC 920003 | <input type="checkbox"/> | • HOLDER FOR DETERGENT TANK - WALL MOUNTED   | PNC 922386 | <input type="checkbox"/> |
| • Automatic water softener for ovens   | PNC 921305 | <input type="checkbox"/> | • TRAY RACK WITH WHEELS 6 GN 1/1 - 65MM PITCH  | PNC 922600 | <input type="checkbox"/> |
| • Resin sanitizer for water softener   | PNC 921306 | <input type="checkbox"/> | • TRAY RACK WITH WHEELS 5 GN 1/1 - 80MM PITCH  | PNC 922606 | <input type="checkbox"/> |
| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens  | PNC 922003 | <input type="checkbox"/> | • BAKERY/PASTRY RACK WITH WHEELS FOR 6 GN 1/1 OVEN - 5 RACKS 400X600MM - 80MM PITCH                      | PNC 922607 | <input type="checkbox"/> |
| • Pair of 1/1 GN AISI 304 grids  | PNC 922017 | <input type="checkbox"/> | • SLIDE-IN RACK WITH HANDLE FOR 6&10 GN 1/1 OVEN   | PNC 922610 | <input type="checkbox"/> |
| • Couple of grids for whole chicken 1/1GN (8 per grid)   | PNC 922036 | <input type="checkbox"/> | • OPEN BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN   | PNC 922612 | <input type="checkbox"/> |
| • ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA   | PNC 922062 | <input type="checkbox"/> | • CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN   | PNC 922614 | <input type="checkbox"/> |
| • Grid for whole chicken 1/2GN (4 per grid - 1,2kg each)   | PNC 922086 | <input type="checkbox"/> | • HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 1/1 OVEN & 400X600MM                                   | PNC 922615 | <input type="checkbox"/> |
| • Side external spray unit (needs to be mounted outside and includes support for mounting to oven)                           | PNC 922171 | <input type="checkbox"/> | • GREASE COLLECTION KIT FOR CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE AND DRAIN) | PNC 922619 | <input type="checkbox"/> |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)                                 | PNC 922189 | <input type="checkbox"/> | • STACKING KIT FOR GAS 6 GN 1/1 OVEN ON GAS 6 GN 1/1 OVEN - H=150MM                                      | PNC 922622 | <input type="checkbox"/> |
| • Baking tray with 4 edges, perforated aluminium (400x600x20)  | PNC 922190 | <input type="checkbox"/> | • STACKING KIT FOR GAS 6 GN 1/1 OVEN ON GAS 10 GN 1/1 OVEN - H=150MM                                     | PNC 922623 | <input type="checkbox"/> |
| • Baking tray with 4 edges, aluminium (400x600x20)   | PNC 922191 | <input type="checkbox"/> | • TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 1/1 OVEN AND BLAST CHILLER FREEZER                               | PNC 922626 | <input type="checkbox"/> |
| • 2 frying baskets for ovens   | PNC 922239 | <input type="checkbox"/> | • TROLLEY FOR MOBILE RACK FOR 2 STACKED 6 GN 1/1 OVENS ON RISER  | PNC 922628 | <input type="checkbox"/> |
| • Pastry grid, 400x600mm, AISI 304 stainless steel   | PNC 922264 | <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"/> |
| • Double-click closing catch for door  | PNC 922265 | <input type="checkbox"/> | • RISER ON FEET FOR STACKED 2X6 GN 1/1 OVENS OR 6 GN 1/1 OVEN ON BASE                                    | PNC 922632 | <input type="checkbox"/> |
| • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)   | PNC 922266 | <input type="checkbox"/> | • RISER ON WHEELS FOR STACKED 2X6 GN 1/1 OVENS - H=250MM   | PNC 922635 | <input type="checkbox"/> |
| • Fat collection tray 100 mm   | PNC 922321 | <input type="checkbox"/> | • STAINLESS STEEL DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM  | PNC 922636 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lengthwise ovens  | PNC 922324 | <input type="checkbox"/> | • PLASTIC DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM  | PNC 922637 | <input type="checkbox"/> |
| • Universal skewer rack  | PNC 922326 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain)                             | PNC 922639 | <input type="checkbox"/> |
| • 4 long skewers   | PNC 922327 | <input type="checkbox"/> | • WALL SUPPORT FOR 6 GN 1/1 OVEN   | PNC 922643 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request                          | PNC 922338 | <input type="checkbox"/> | • DEHYDRATION TRAY - GN 1/1 H=20MM   | PNC 922651 | <input type="checkbox"/> |
| • Water filter for ovens - 2 membranes   | PNC 922342 | <input type="checkbox"/> | • DEHYDRATION TRAY - GN 1/1 FLAT   | PNC 922652 | <input type="checkbox"/> |
| • External reverse osmosis filter for ovens - 2 membranes  | PNC 922343 | <input type="checkbox"/> | • OPEN BASE FOR 6&10 GN 1/1 OVEN - DISASSEMBLED - NO ACCESSORY CA BE FITTED WITH THE EXCEPTION OF 922382 | PNC 922653 | <input type="checkbox"/> |
| • Multipurpose hook  | PNC 922348 | <input type="checkbox"/> | • BAKERY/PASTRY RACK FOR 6 GN 1/1 OVEN - 5 RACKS 400X600MM - 80MM PITCH                                  | PNC 922655 | <input type="checkbox"/> |
| • 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM   | PNC 922351 | <input type="checkbox"/> | • STACKING KIT FOR 6&10 GN 1/1 OVEN ON 7KG & 15KG CROSSWISE BLAST CHILLER/ BLAST FREEZER                 | PNC 922657 | <input type="checkbox"/> |
| • GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1  | PNC 922362 | <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 | • Non-stick universal pan GN 1/2, H=40mm                           | PNC 925010 |
| • FLUE CONDENSER FOR GAS OVENS                                      | PNC 922678 | • Non-stick universal pan GN 1/2, H=60mm                           | PNC 925011 |
| • FIXED TRAY RACK FOR 6 GN 1/1 AND 400X600MM                        | PNC 922684 | • COMPATIBILITY KIT FOR INSTALLATION ON PREVIOUS RANGE BASE GN 1/1 | PNC 930217 |
| • 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 |  |            |
| • 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 |  |            |
| • - NOT TRANSLATED -  | PNC 922706 |  |            |
| • 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 5 GN 1/1 - 85MM PITCH                             | PNC 922740 |  |            |
| • 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 |  |            |

**Front**

**Side**

**Top**


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

### Electric

<b>Supply voltage:</b>	<b>227960 (ECOG61C2U0)</b>	230-240 V/1 ph/50 Hz
<b>Electrical power, default:</b>		1.1 kW
<b>Electrical power max.:</b>		1.1 kW
<b>Circuit breaker required</b>		

### Gas

<b>Gas Power:</b>	13 kW
<b>Standard gas delivery:</b>	Natural Gas G20
<b>ISO 7/1 gas connection diameter:</b>	1/2" MNPT
<b>LPG:</b>	
<b>Total thermal load:</b>	48109 BTU (13 kW)

### Water:

<b>Water inlet "FCW" connection:</b>	3/4"
<b>Pressure, bar min/max:</b>	1-4.5 bar
<b>Drain "D":</b>	50mm
<b>Max inlet water supply temperature:</b>	30 °C
<b>Hardness</b>	5 °fH / 2.8 °dH
<b>Chlorides:</b>	<10 ppm
<b>Conductivity:</b>	>285 µS/cm
<b>Electrolux</b> recommends the use of treated water, based on testing of specific water conditions.	
Please refer to user manual for detailed water quality information.	

### Installation:

<b>Clearance:</b>	Clearance: 5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

### Capacity:

<b>GN:</b>	6 - 1/1 Gastronorm
<b>Max load capacity:</b>	30 kg

### Key Information:

<b>Door hinges:</b>	Right Side
<b>External dimensions, Width:</b>	867 mm
<b>External dimensions, Height:</b>	808 mm
<b>External dimensions, Depth:</b>	775 mm
<b>Weight:</b>	122.5 kg
<b>Net weight:</b>	122.5 kg
<b>Shipping weight:</b>	137.5 kg
<b>Shipping volume:</b>	0.84 m <sup>3</sup>