

## SkyLine Pro Natural Gas Combi Oven 6GN2/1

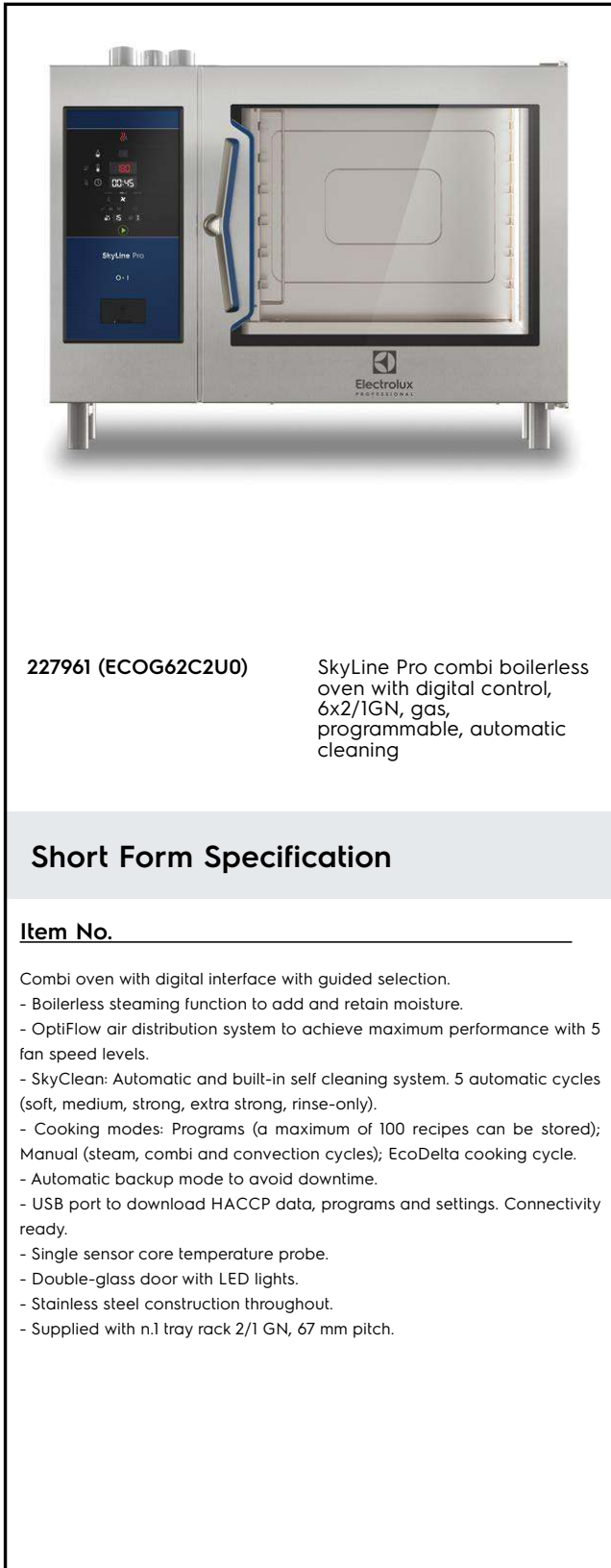
ITEM # \_\_\_\_\_

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]
- [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: \_\_\_\_\_

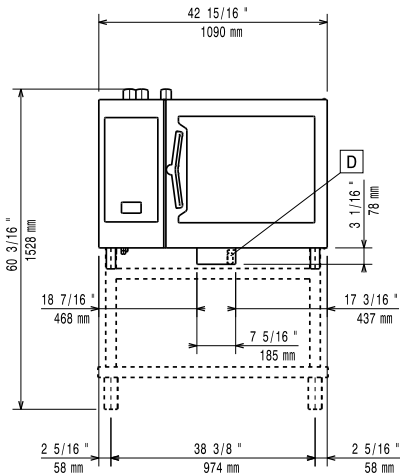
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

### Optional Accessories

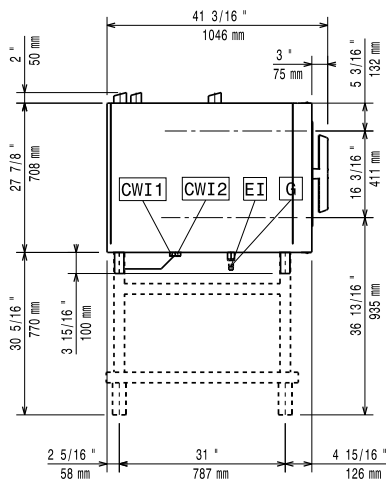
- |   |            |                          |  |            |                          |
|---|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge STEAM 1200  | PNC 920003 | <input type="checkbox"/> | • TRAY RACK WITH WHEELS 5 GN 2/1 - 80MM PITCH  | PNC 922611 | <input type="checkbox"/> |
| • Automatic water softener for ovens  | PNC 921305 | <input type="checkbox"/> | • OPEN BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN   | PNC 922613 | <input type="checkbox"/> |
| • Resin sanitizer for water softener  | PNC 921306 | <input type="checkbox"/> | • CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN   | PNC 922616 | <input type="checkbox"/> |
| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens   | PNC 922003 | <input type="checkbox"/> | • HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 6&10 GN 2/1 OVEN & 400X600MM                                   | PNC 922617 | <input type="checkbox"/> |
| • Pair of 1/1 GN AISI 304 grids   | PNC 922017 | <input type="checkbox"/> | • STACKING KIT FOR GAS 6 GN 2/1 OVEN ON GAS 6 GN 2/1 OVEN - H=150MM                                      | PNC 922624 | <input type="checkbox"/> |
| • Couple of grids for whole chicken 1/1GN (8 per grid)  | PNC 922036 | <input type="checkbox"/> | • STACKING KIT FOR GAS 6 GN 2/1 OVEN ON GAS 10 GN 2/1 OVEN - H=150MM                                     | PNC 922625 | <input type="checkbox"/> |
| • ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA  | PNC 922062 | <input type="checkbox"/> | • TROLLEY FOR SLIDE-IN RACK FOR 6&10 GN 2/1 OVEN AND BLAST CHILLER FREEZER                               | PNC 922627 | <input type="checkbox"/> |
| • ONE 2/1GN AISI 304 GRID FOR AOS OVEN USA  | PNC 922076 | <input type="checkbox"/> | • TROLLEY FOR MOBILE RACK FOR 2 STACKED 6 GN 2/1 OVENS ON RISER  | PNC 922629 | <input type="checkbox"/> |
| • Side external spray unit (needs to be mounted outside and includes support for mounting to oven)  | PNC 922171 | <input type="checkbox"/> | • TROLLEY FOR MOBILE RACK FOR 6 GN 2/1 ON 6 OR 10 GN 2/1 OVENS   | PNC 922631 | <input type="checkbox"/> |
| • Pair of 2/1GN aisi 304 stainless steel grids  | PNC 922175 | <input type="checkbox"/> | • RISER ON FEET FOR STACKED 2X6 GN 2/1 OVENS   | PNC 922633 | <input type="checkbox"/> |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38)        | PNC 922189 | <input type="checkbox"/> | • RISER ON WHEELS FOR STACKED 2X6 GN 2/1 OVENS - H=250MM   | PNC 922634 | <input type="checkbox"/> |
| • Baking tray with 4 edges, perforated aluminium (400x600x20)                                       | PNC 922190 | <input type="checkbox"/> | • STAINLESS STEEL DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM  | PNC 922636 | <input type="checkbox"/> |
| • Baking tray with 4 edges, aluminium (400x600x20)  | PNC 922191 | <input type="checkbox"/> | • PLASTIC DRAIN KIT FOR 6&10 GN OVEN - DIA=50MM  | PNC 922637 | <input type="checkbox"/> |
| • 2 frying baskets for ovens  | PNC 922239 | <input type="checkbox"/> | • TROLLEY WITH 2 TANKS FOR GREASE COLLECTION   | PNC 922638 | <input type="checkbox"/> |
| • Pastry grid, 400x600mm, AISI 304 stainless steel  | PNC 922264 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain)                             | PNC 922639 | <input type="checkbox"/> |
| • Double-click closing catch for door   | PNC 922265 | <input type="checkbox"/> | • WALL SUPPORT FOR 6 GN 2/1 OVEN   | PNC 922644 | <input type="checkbox"/> |
| • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)  | PNC 922266 | <input type="checkbox"/> | • DEHYDRATION TRAY - GN 1/1 H=20MM   | PNC 922651 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens                  | PNC 922325 | <input type="checkbox"/> | • DEHYDRATION TRAY - GN 1/1 FLAT   | PNC 922652 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> | • OPEN BASE FOR 6&10 GN 2/1 OVEN - DISASSEMBLED - NO ACCESSORY CA BE FITTED WITH THE EXCEPTION OF 922384 | PNC 922654 | <input type="checkbox"/> |
| • 6 short skewers   | PNC 922328 | <input type="checkbox"/> | • HEAT SHIELD FOR 6 GN 2/1 OVEN  | PNC 922665 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request | PNC 922338 | <input type="checkbox"/> | • HEAT SHIELD FOR STACKED OVENS 6 GN 2/1 ON 6 GN 2/1   | PNC 922666 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> | • HEAT SHIELD FOR STACKED OVENS 6 GN 2/1 ON 10 GN 2/1  | PNC 922667 | <input type="checkbox"/> |
| • 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM  | PNC 922351 | <input type="checkbox"/> | • KIT TO CONVERT FROM NATURAL GAS TO LPG   | PNC 922670 | <input type="checkbox"/> |
| • GREASE COLLECTION TRAY WITH DRAIN LOCK - GN 2/1 H=60MM  | PNC 922357 | <input type="checkbox"/> | • KIT TO CONVERT FROM LPG TO NATURAL GAS   | PNC 922671 | <input type="checkbox"/> |
| • GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1   | PNC 922362 | <input type="checkbox"/> | • FLUE CONDENSER FOR GAS OVENS   | PNC 922678 | <input type="checkbox"/> |
| • TRAY SUPPORT FOR 6&10 GN 2/1 DISASSEMBLED OVEN BASE   | PNC 922384 | <input type="checkbox"/> | • FIXED TRAY RACK 5 GN 2/1 - 85MM PITCH  | PNC 922681 | <input type="checkbox"/> |
| • HOLDER FOR DETERGENT TANK - WALL MOUNTED  | PNC 922386 | <input type="checkbox"/> | • KIT TO FIX OVEN TO THE WALL  | PNC 922687 | <input type="checkbox"/> |
| • SLIDE-IN RACK WITH HANDLE FOR 6&10 GN 2/1 OVEN  | PNC 922605 | <input type="checkbox"/> | • TRAY SUPPORT FOR 6&10 GN 2/1 OVEN BASE   | PNC 922692 | <input type="checkbox"/> |
|   |            |                          | • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm                                      | PNC 922693 | <input type="checkbox"/> |
|   |            |                          | • WIFI BOARD (NIU)   | PNC 922695 | <input type="checkbox"/> |
|   |            |                          | • HOLDER FOR DETERGENT TANK ON OPEN BASE   | PNC 922699 | <input type="checkbox"/> |
|   |            |                          | • TRAY RACK WITH WHEELS 6 GN 2/1 - 65MM PITCH  | PNC 922700 | <input type="checkbox"/> |
|   |            |                          | • - NOT TRANSLATED -   | PNC 922706 | <input type="checkbox"/> |
|   |            |                          | • MESH GRILLING GRID   | PNC 922713 | <input type="checkbox"/> |
|   |            |                          | • PROBE HOLDER FOR LIQUIDS   | PNC 922714 | <input type="checkbox"/> |

- 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
- Potato baker GN 1/1 for 28 potatoes  PNC 925008
- COMPATIBILITY KIT FOR INSTALLATION ON PREVIOUS RANGE BASE GN 2/1  PNC 930218

Front

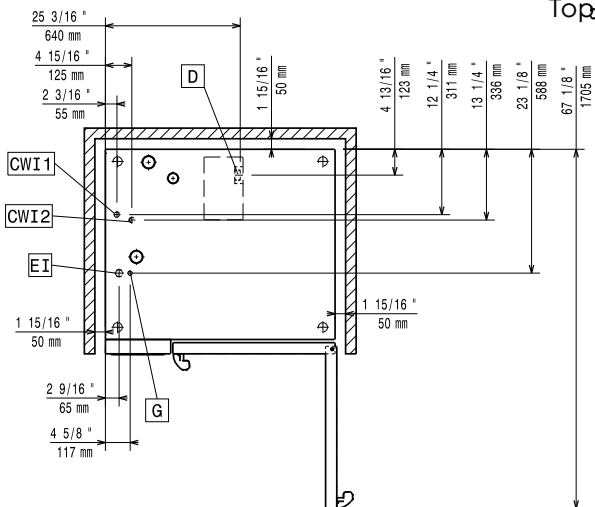


Side



- |                           |                               |
|---------------------------|-------------------------------|
| 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

|                                   |                     |                      |
|-----------------------------------|---------------------|----------------------|
| <b>Supply voltage:</b>            | 227961 (ECOG62C2U0) | 230-240 V/1 ph/50 Hz |
| <b>Electrical power, default:</b> |                     | 1.5 kW               |
| <b>Electrical power max.:</b>     |                     | 1.5 kW               |
| <b>Circuit breaker required</b>   |                     |                      |

### Gas

|   |                     |
|---|---------------------|
| <b>Gas Power:</b>                       | 26.3 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>              | 96560 BTU (26.3 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 - 2/1 Gastronorm |
| <b>Max load capacity:</b> | 60 kg              |

### Key Information:

|                                     |                     |
|-------------------------------------|---------------------|
| <b>Door hinges:</b>                 | Right Side          |
| <b>External dimensions, Width:</b>  | 1090 mm             |
| <b>External dimensions, Height:</b> | 808 mm              |
| <b>External dimensions, Depth:</b>  | 971 mm              |
| <b>Weight:</b>                      | 148 kg              |
| <b>Net weight:</b>                  | 148 kg              |
| <b>Shipping weight:</b>             | 171 kg              |
| <b>Shipping volume:</b>             | 1.27 m <sup>3</sup> |