

## SkyLine Pro Natural Gas Combi Oven 20GN2/1

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

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

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

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

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


**227965 (ECOG202C2U0)**

SkyLine Pro combi boilerless oven with digital control, 20x2/1GN, 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 2/1 GN, 63 mm pitch.
  - Adjustable levelling feet.

### 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.
- Reduced power function for customized slow cooking cycles.
- 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 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.

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

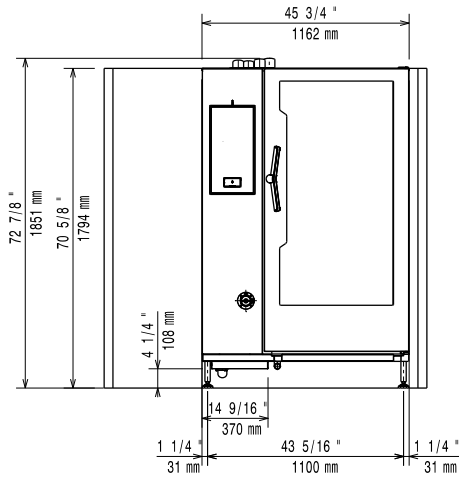
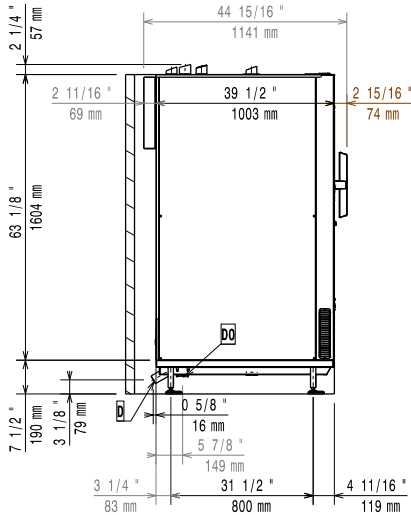
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 trolley rack 2/1 GN, 63 mm pitch.

#### Included Accessories

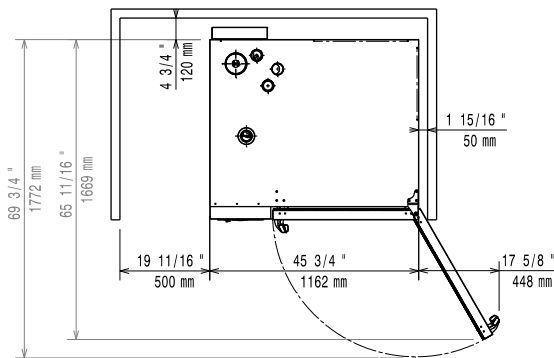
#### Optional Accessories

- 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 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**


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

**Top**


### Electric

<b>Supply voltage:</b>	
227965 (ECO202C2U0)	230-240 V/1 ph/50 Hz
<b>Electrical power, default:</b>	2.5 kW
<b>Electrical power max.:</b>	2.5 kW
<b>Circuit breaker required</b>	

### Gas

<b>Gas Power:</b>	76 kW
<b>Standard gas delivery:</b>	Natural Gas G20
<b>ISO 7/1 gas connection diameter:</b>	1" MNPT
<b>LPG:</b>	
<b>Total thermal load:</b>	281490 BTU (76 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>	0 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>	20 - 2/1 Gastronorm
<b>Max load capacity:</b>	200 kg

### Key Information:

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