



Electrolux

SkyLine Pro Natural Gas Combi Oven 8 trays, 600x400mm Bakery

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



227982 (ECOG101C2GB)

SkyLine Pro combi boilerless oven with digital control, 8 400x600mm, gas, programmable, automatic cleaning, for bakery/pastry, 80mm pitch

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 pastry tray rack 400x600 mm, 80 mm pitch.

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, 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.

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.

APPROVAL: _____



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- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Optional Accessories

- | | | | | | |
|--|------------|---|---|------------|---|
| • Tray support for 6 & 10 GN 1/1 disassembled open base | PNC 922382 | | • Heat shield for 10 GN 1/1 oven | PNC 922663 | □ |
| • Tray rack with wheels, 10 GN 1/1, 65mm pitch | PNC 922601 | □ | • Kit to convert from natural gas to LPG | PNC 922670 | □ |
| • Tray rack with wheels 8 GN 1/1, 80mm pitch | PNC 922602 | □ | • Kit to convert from LPG to natural gas | PNC 922671 | □ |
| • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922608 | □ | • Flue condenser for gas oven | PNC 922678 | □ |
| • Slide-in rack with handle for 6 & 10 GN 1/1 oven | PNC 922610 | □ | • Fixed tray rack for 10 GN 1/1 and 400x600mm grids | PNC 922685 | □ |
| • Open base with tray support for 6 & 10 GN 1/1 oven | PNC 922612 | □ | • Kit 4 adjustable feet | PNC 922688 | □ |
| • Cupboard base with tray support for 6 & 10 GN 1/1 oven | PNC 922614 | □ | • Tray support for 6 & 10 GN 1/1 open base | PNC 922690 | □ |
| • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm | PNC 922615 | □ | • 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm | PNC 922693 | □ |
| • External connection kit for detergent and rinse aid | PNC 922618 | □ | • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch | PNC 922694 | □ |
| • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) | PNC 922619 | □ | • Wifi board (NIU) | PNC 922695 | □ |
| • Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens | PNC 922620 | □ | • Detergent tank holder for open base | PNC 922699 | □ |
| • Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven | PNC 922623 | □ | • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base | PNC 922702 | □ |
| • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer | PNC 922626 | □ | • Wheels for stacked ovens | PNC 922704 | □ |
| • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens | PNC 922630 | □ | • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens | PNC 922709 | □ |
| • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm | PNC 922636 | □ | • Probe holder for liquids | PNC 922714 | □ |
| • Plastic drain kit for 6 & 10 GN oven, dia=50mm | PNC 922637 | □ | • Exhaust hood with fan for 6 & 10 GN 1/1 ovens | PNC 922728 | □ |
| • Trolley with 2 tanks for grease collection | PNC 922638 | □ | • Exhaust hood without fan for 6 & 10 GN 1/1 GN ovens | PNC 922733 | □ |
| • Grease collection kit for open base (2 tanks, open/close device and drain) | PNC 922639 | □ | • Fixed tray rack, 8 GN 1/1, 85mm pitch | PNC 922741 | □ |
| • Wall support for 10 GN 1/1 oven | PNC 922645 | □ | • Fixed tray rack, 8 GN 2/1, 85mm pitch | PNC 922742 | □ |
| • Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch | PNC 922648 | □ | • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm | PNC 922745 | □ |
| • Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch | PNC 922649 | □ | • Tray for traditional static cooking, H=100mm | PNC 922746 | □ |
| • Dehydration tray, GN 1/1, H=20mm | PNC 922651 | □ | • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | □ |
| • Flat dehydration tray, GN 1/1 | PNC 922652 | □ | • Compatibility kit for installation on previous base GN 1/1 | PNC 930217 | □ |
| • Open base for 6 & 10 GN 1/1 oven, disassembled | PNC 922653 | □ | | | |
| • Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch | PNC 922656 | □ | | | |
| • Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer | PNC 922657 | □ | | | |
| • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 | PNC 922661 | □ | | | |



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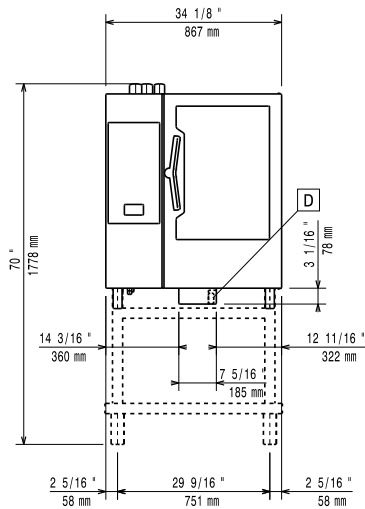
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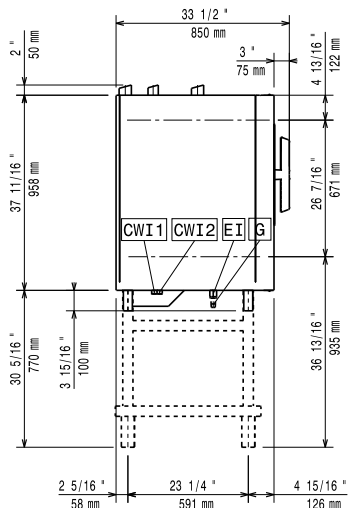
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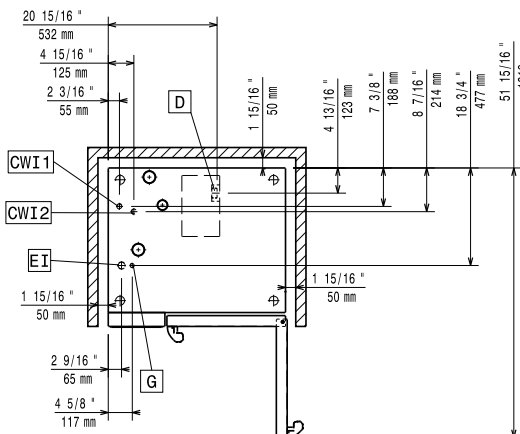
Front



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

Supply voltage:
 227982 (ECOG101C2GB) 220-240 V/1 ph/50 Hz
Electrical power, default: 1.1 kW
Circuit breaker required

Gas

Gas Power: 31 kW
Standard gas delivery: Natural Gas G20
ISO 7/1 gas connection diameter: 1/2" MNPT
LPG:
Total thermal load: 105679 BTU (31 kW)

Water:

Water inlet connections "CWI1-CWI2": 3/4"
Pressure, bar min/max: 1.5-6 bar
Drain "D": 50mm
Max inlet water supply temperature: 30 °C
Hardness: 5 °fH / 2.8 °dH
Chlorides: <10 ppm
Conductivity: >285 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:

Trays type: 8 - 400x600
Max load capacity: 45 kg

Key Information:

Door hinges: Right Side
External dimensions, Width: 850 mm
External dimensions, Height: 1058 mm
External dimensions, Depth: 775 mm
Weight: 142 kg
Net weight: 142 kg
Shipping weight: 157 kg
Shipping volume: 1.05 m³

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