



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 ☐
- Tray rack with wheels, 10 GN 1/1, 65mm pitch PNC 922601 ☐
- Tray rack with wheels 8 GN 1/1, 80mm pitch PNC 922602 ☐
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) PNC 922608 ☐
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610 ☐
- Open base with tray support for 6 & 10 GN 1/1 oven PNC 922612 ☐
- Cupboard base with tray support for 6 & 10 GN 1/1 oven PNC 922614 ☐
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm PNC 922615 ☐
- External connection kit for detergent and rinse aid PNC 922618 ☐
- Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain) PNC 922619 ☐
- Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens PNC 922620 ☐
- Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven PNC 922623 ☐
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626 ☐
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630 ☐
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm PNC 922636 ☐
- Plastic drain kit for 6 & 10 GN oven, dia=50mm PNC 922637 ☐
- Trolley with 2 tanks for grease collection PNC 922638 ☐
- Grease collection kit for open base (2 tanks, open/close device and drain) PNC 922639 ☐
- Wall support for 10 GN 1/1 oven PNC 922645 ☐
- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch PNC 922648 ☐
- Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch PNC 922649 ☐
- Dehydration tray, GN 1/1, H=20mm PNC 922651 ☐
- Flat dehydration tray, GN 1/1 PNC 922652 ☐
- 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 ☐

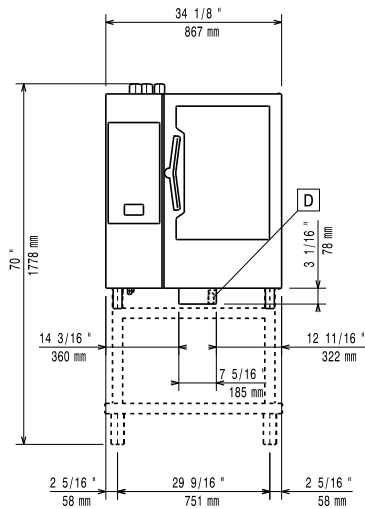
- Heat shield for 10 GN 1/1 oven PNC 922663 ☐
- Kit to convert from natural gas to LPG PNC 922670 ☐
- Kit to convert from LPG to natural gas PNC 922671 ☐
- Flue condenser for gas oven PNC 922678 ☐
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids PNC 922685 ☐
- Kit 4 adjustable feet PNC 922688 ☐
- Tray support for 6 & 10 GN 1/1 open base PNC 922690 ☐
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 150-200mm PNC 922693 ☐
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch PNC 922694 ☐
- Wifi board (NIU) PNC 922695 ☐
- Detergent tank holder for open base PNC 922699 ☐
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base PNC 922702 ☐
- Wheels for stacked ovens PNC 922704 ☐
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens PNC 922709 ☐
- Probe holder for liquids PNC 922714 ☐
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728 ☐
- Exhaust hood without fan for 6 & 10 GN 1/1 GN ovens PNC 922733 ☐
- Fixed tray rack, 8 GN 1/1, 85mm pitch PNC 922741 ☐
- Fixed tray rack, 8 GN 2/1, 85mm pitch PNC 922742 ☐
- 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, one side ribbed and one side smooth, 400x600mm PNC 922747 ☐
- Compatibility kit for installation on previous base GN 1/1 PNC 930217 ☐



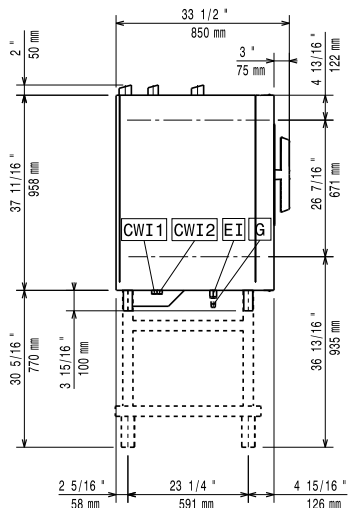
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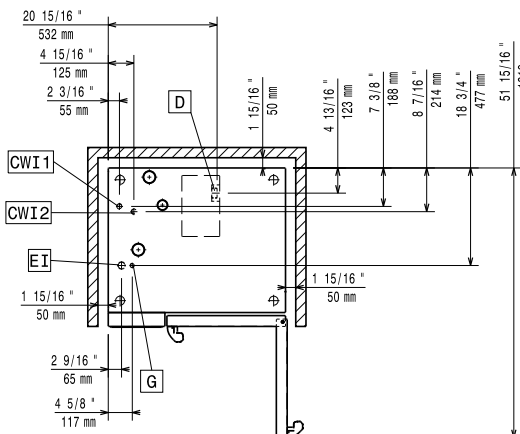
Front



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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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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