

SkyLine Premium Natural Gas Combi Oven 10GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



217892 (ECOG101B2G1)

SkyLine Premium Combi Boiler Oven with digital control, 10x1/IGN, gas, programmable, automatic cleaning, boiler in AISI 316

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda Sensor.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 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;
 Regeneration 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 1/1 GN, 67 mm pitch.

Main Features

- Digital interface with LED backlight buttons with guided selection.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- 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.
- 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 with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- 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.
- Capacity: 10 GN 1/1 trays.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

APPROVAL:





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Construction

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

Sustainability



- 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. Protected by registered design (EM003143551 and related family).
- Reduced powerfunction for customized slow cooking cycles.

Optional Accessories

- External reverse comparis filter for single	DNC 04/700	
 External reverse osmosis filter for single tank Dishwashers with atmosphere 	PNC 864388	_
boiler and Ovens		
Water softener with cartridge and flow meter (high steam usage)	PNC 920003	
Water filter with cartridge and flow	PNC 920004	
meter for 6 & 10 GN 1/1 ovens (low- medium steam usage - less than 2hrs		
per day full steam)		
Water softener with salt for ovens with	PNC 921305	
automatic regeneration of resin		
Wheel kit for 6 & 10 GN 1/1 and 2/1 GN Wheel kit for 6 & 10 GN 1/1 and 2/1 GN	PNC 922003	
oven base (not for the disassembled one)		
• Pair of AISI 304 stainless steel grids,	PNC 922017	
GN 1/1		
Pair of grids for whole chicken (8 per	PNC 922036	
grid - 1,2kg each), GN 1/1 • AISI 304 stainless steel grid, GN 1/1	PNC 922062	П
Grid for whole chicken (4 per grid -	PNC 922086	
1,2kg each), GN 1/2	T NC 722000	_
• External side spray unit (needs to be	PNC 922171	
mounted outside and includes support to be mounted on the oven)		
Baking tray for 5 baguettes in	PNC 922189	П
perforated aluminum with silicon	1110 722107	_
coating, 400x600x38mm		
Baking tray with 4 edges in perforated alternatives (2004/2004)	PNC 922190	
aluminum, 400x600x20mm • Baking tray with 4 edges in aluminum,	PNC 922191	П
400x600x20mm	FINC 722171	_
 Pair of frying baskets 	PNC 922239	
 AISI 304 stainless steel bakery/pastry 	PNC 922264	
grid 400x600mm	D) 10 0000 (5	
Double-step door opening kit Cit for the land in the city of the country in the city of the c	PNC 922265	
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	
• Grease collection tray, GN 1/1, H=100	PNC 922321	
mm		
Kit universal skewer rack and 4 long	PNC 922324	
skewers for Lenghtwise ovens • Universal skewer rack	PNC 922326	П
4 long skewers	PNC 922327	
- 4 long skewers	1 14C 7ZZJZ/	_

Multipurpose hook	PNC 922348	
 4 flanged feet for 6 & 10 GN , 2", 100-130mm 	PNC 922351	
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362	
Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	
Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	
Wall mounted detergent tank holder	PNC 922386	
 USB single point probe 	PNC 922390	
 IoT module for SkyLine ovens and blast chiller/freezers 	PNC 922421	
 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 holding 400x600mm grids 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 trays 	PNC 922615	
External connection kit for liquid detergent and rinse aid	PNC 922618	
 Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) 	PNC 922619	
Stacking kit for 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	
 Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for 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 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,	PNC 922653	
disassembled - NO accessory can be fitted with the exception of 922382	1 INC 722000	J
Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	
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 Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 	PNC 922661	 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011	[
 Heat shield for 10 GN 1/1 oven 	PNC 922663	 Compatibility kit for installation on previous base GN 1/1 	PNC 930217	[
 Kit to convert from natural gas to LPG 	PNC 922670			
 Kit to convert from LPG to natural gas 	PNC 922671	Recommended Detergents		
 Flue condenser for gas oven 	PNC 922678		PNC 0S2394	[
 Fixed tray rack for 10 GN 1/1 and 400x600mm grids 	PNC 922685	and descaler in disposable tablets for Skyline ovens Professional 2in1 rinse aid		
 Kit to fix oven to the wall 	PNC 922687	and descaler in disposable tablets for new generation ovens with automatic		
 Tray support for 6 & 10 GN 1/1 oven base 	PNC 922690	washing system. Suitable for all types of water. Packaging: 1 drum of 50 30g		
 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm 	PNC 922693	tablets. each	PNC 0S2395	[
 Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch 		detergent tablets for SkyLine ovens Professional detergent for new generation ovens with automatic washing system. Suitable for all types of		
 Detergent tank holder for open base 	PNC 922699	water. Packaging: 1 drum of 100 65g		
 Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base 	PNC 922702	tablets. each		
Wheels for stacked ovens	PNC 922704			
 Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens 	PNC 922709			
Mesh grilling grid, GN 1/1	PNC 922713			
Probe holder for liquids	PNC 922714			
 Exhaust hood with fan for 6 & 10 GN 1/1 ovens 	PNC 922728			
 Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens 	PNC 922732			
• Exhaust hood without fan for 6&10 1/1GN ovens	PNC 922733			
 Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens 	PNC 922737			
• 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			
 Trolley for grease collection kit 	PNC 922752			
 Water inlet pressure reducer 	PNC 922773			
• Extension for condensation tube, 37cm	PNC 922776			
 Non-stick universal pan, GN 1/1, H=20mm 	PNC 925000			
 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001			
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002			
 Double-face griddle, one side ribbed and one side smooth, GN 1/1 	PNC 925003			
Aluminum 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 for 28 potatoes, GN 1/1 	PNC 925008			
 Non-stick universal pan, GN 1/2, H=20mm 	PNC 925009			
 Non-stick universal pan, GN 1/2, H=40mm 	PNC 925010			















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D 70 " 1778 mm 12 11/16 " 14 3/16 322 mm

11/16 958 mm CWI1 CWI2 EI 13/16 a 15/16 "

CWII Cold Water inlet 1 (cleaning) CWI2

= Cold Water Inlet 2 (steam generator)

Drain DO Overflow drain pipe

> Top 20 15/16 ^s 532 mm 4 15/16 ' D CWI1 0 包 CWI2 ΕI 1 15/16 " 1 15/16 65 mm Ġ

ΕI

Electrical inlet (power)

Gas connection

Electric

Front

Side

Supply voltage:

217892 (ECOG101B2G1) 220-240 V/1 ph/50 Hz

Electrical power, default: 1.1 kW

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

Electrical power max.:

Circuit breaker required

Gas

Gas Power: 31 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection

diameter: 1/2" MNPT

Total thermal load: 105679 BTU (31 kW)

Water:

Water inlet connections "CWI1-

CWI2": 3/4"

1-6 bar Pressure, bar min/max: Drain "D": 50mm

Max inlet water supply

temperature: 30 °C Chlorides: <20 ppm Conductivity: >50 µS/cm

Electrolux Professional 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: 5 cm rear and Clearance: right hand sides.

Suggested clearance for

service access: 50 cm left hand side.

Capacity:

Trays type: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Door hinges:

External dimensions, Width: 867 mm 775 mm External dimensions, Depth: 1058 mm External dimensions, Height: Net weight: 156 kg Shipping weight: 174 kg 1.06 m³ Shipping volume:

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001











