

SkyLine Premium Natural Gas Combi Oven 20GN2/1

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



217885 (ECOG202B2G0)

SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning

225865 (ECOG202B2G6)

SkyLine Premium combi boiler oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning

Short Form Specification

Item No. _____

Combi oven with digital interface with guided selection.

- Built-in steam generator 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 trolley rack 2/1 GN, 63 mm pitch.
- Adjustable levelling feet.

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.
- 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 with integrated descale of the steam generator. 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.
- Capacity: 20 GN 2/1 or 40 GN 1/1 trays.

APPROVAL: _____

- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

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.
- Supplied with n.1 trolley rack 2/1 GN, 63 mm pitch.

Included Accessories

- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch (included) PNC 922757
- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch (included) PNC 922757

Optional Accessories

- Water softener with cartridge and flow meter (high steam usage) PNC 920003 ☐
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305 ☐
- Resin sanitizer for water softener (921305) PNC 921306 ☐
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017 ☐
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036 ☐
- Trolley with tray rack 20 GN 2/1, 63mm pitch (included) - AOS/EASYLINE RANGE (only for 225865) PNC 922044 ☐
- Trolley with tray rack, 16 GN 2/1, 80mm pitch - AOS/EASYLINE RANGE (only for 225865) PNC 922046 ☐
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch - AOS/EASYLINE RANGE (only for 225865) PNC 922055 ☐
- AISI 304 stainless steel grid, GN 1/1 PNC 922062 ☐
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) - AOS/EASYLINE RANGE PNC 922069 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171 ☐
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189 ☐
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190 ☐
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191 ☐

- Pair of frying baskets PNC 922239 ☐
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264 ☐
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266 ☐
- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- Volcano Smoker for lengthwise and crosswise oven PNC 922338 ☐
- Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922344 ☐
- External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922345 ☐
- Multipurpose hook PNC 922348 ☐
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch - AOS/EASYLINE RANGE (only for 225865) PNC 922349 ☐
- Grease collection tray, GN 2/1, H=60 mm PNC 922357 ☐
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362 ☐
- Thermal cover for 20 GN 2/1 oven and blast chiller freezer PNC 922367 ☐
- Wall mounted detergent tank holder PNC 922386 ☐
- External connection kit for liquid detergent and rinse aid PNC 922618 ☐
- Dehydration tray, GN 1/1, H=20mm PNC 922651 ☐
- Flat dehydration tray, GN 1/1 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 oven PNC 922678 ☐
- Trolley with tray rack, 15 GN 2/1, 84mm pitch PNC 922686 ☐
- Kit to fix oven to the wall PNC 922687 ☐
- Wifi board (NIU) PNC 922695 ☐
- 4 flanged feet for 20 GN , 2", 100-130mm PNC 922707 ☐
- Mesh grilling grid, GN 1/1 PNC 922713 ☐
- Probe holder for liquids PNC 922714 ☐
- Tray for traditional static cooking, H=100mm PNC 922746 ☐
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747 ☐
- Trolley with tray rack 20 GN 2/1, 63mm pitch (included) PNC 922757 ☐
- Trolley with tray rack, 16 GN 2/1, 80mm pitch PNC 922758 ☐
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch PNC 922760 ☐
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922762 ☐
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch PNC 922764 ☐
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven PNC 922770 ☐
- Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys PNC 922771 ☐
- Water inlet pressure reducer PNC 922773 ☐
- 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
- Potato baker for 28 potatoes, GN 1/1 ☐ PNC 925008

Electric

Supply voltage:

217885 (ECOG202B2G0) 220-240 V/1 ph/50 Hz

225865 (ECOG202B2G6) 220-230 V/1 ph/60 Hz

Electrical power, default: 2.5 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.: 2.5 kW

Circuit breaker required

Gas

Gas Power: 100 kW

Standard gas delivery: Natural Gas G20

ISO 7/1 gas connection diameter: 1" MNPT

LPG:

Total thermal load: 402275 BTU (100 kW)

Water:

Water inlet connections "CW11-CW12": 3/4"

Pressure, bar min/max: 1-4.5 bar

Drain "D": 50mm

Max inlet water supply temperature: 30 °C

Chlorides: <17 ppm

Conductivity:

217885 (ECOG202B2G0) >285 µS/cm

225865 (ECOG202B2G6) 0 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: 20 - 2/1 Gastronorm

Max load capacity: 200 kg

Key Information:

Door hinges: Right Side

External dimensions, Width: 1162 mm

External dimensions, Height: 1794 mm

External dimensions, Depth: 1066 mm

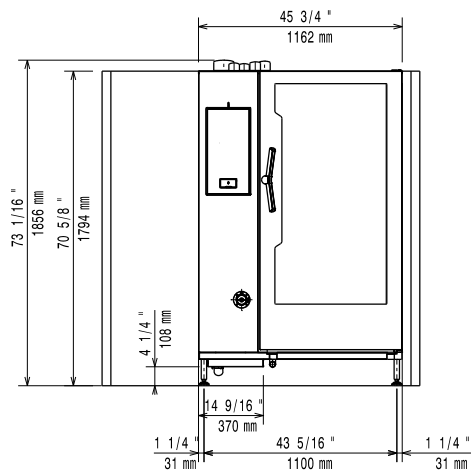
Weight: 450 kg

Net weight: 450 kg

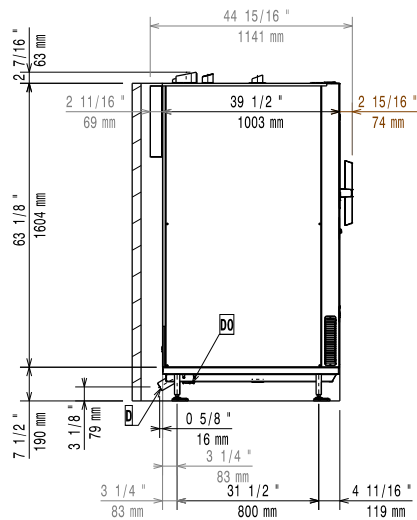
Shipping weight: 475 kg

Shipping volume: 2.77 m³

Front

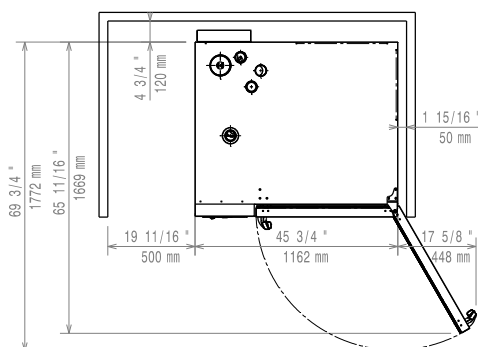


Side

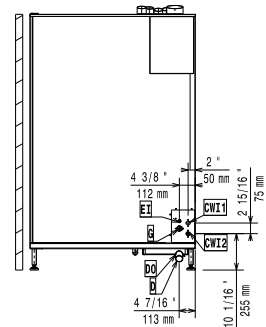


- CWI1 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
 CWI2 = Cold Water Inlet 2 (steam generator) G = Gas connection
 D = Drain
 DO = Overflow drain pipe

Top



Distances



- CWI1 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
 CWI2 = Cold Water Inlet 2 (steam generator) G = Gas connection
 D = Drain
 DO = Overflow drain pipe