

SkyLine Premium Natural Gas Combi Oven 10GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


227862 (ECOG101BEU0)

SkyLine Premium combi boiler oven with digital control, 10x1/1GN, 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 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.
- 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.

APPROVAL: _____

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.
- 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).
- 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.

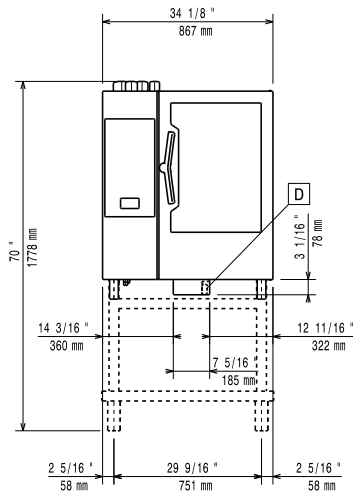
Optional Accessories

- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- ONE 1/1GN AISI 304 GRID FOR AOS OVEN USA PNC 922062
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- 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
- Double-click closing catch for door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Fat collection tray 100 mm PNC 922321
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens PNC 922324
- Universal skewer rack PNC 922326

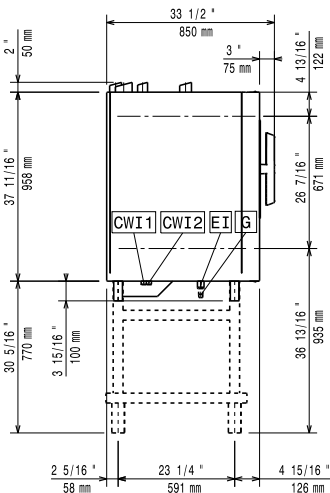
- 4 long skewers PNC 922327
- Water filter for ovens - 2 membranes PNC 922342
- External reverse osmosis filter for ovens - 2 membranes PNC 922343
- Multipurpose hook PNC 922348
- 4 FLANGED FEET FOR 6&10 GN - 2 " 100-130MM PNC 922351
- GRID FOR 8 WHOLE DUCKS (1.8KG) - GN 1/1 PNC 922362
- THERMAL COVER FOR 10 GN 1/1 OVEN PNC 922364
- TRAY SUPPORT FOR 6&10 GN 1/1 DISASSEMBLED OVEN BASE PNC 922382
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386
- 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 RACK WITH WHEELS FOR 10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH 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 & 400X600MM PNC 922615
- GREASE COLLECTION KIT FOR CUPBOARD BASE GN 1/1-2/1 (TROLLEY WITH 2 TANKS, OPEN/CLOSE DEVICE AND DRAIN) PNC 922619
- STACKING KIT FOR GAS 6 GN 1/1 OVEN ON GAS 10 GN 1/1 OVEN - H=150MM 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 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 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
- DEHYDRATION TRAY - GN 1/1 FLAT PNC 922652
- OPEN BASE FOR 6&10 GN 1/1 OVEN - DISASSEMBLED - NO ACCESSORY CA BE FITTED WITH THE EXCEPTION OF 922382 PNC 922653
- BAKERY/PASTRY RACK FOR 10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH PNC 922656

- STACKING KIT FOR 6&10 GN 1/1 OVEN ON 7KG & 15KG CROSSWISE BLAST CHILLER/BLAST 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 OVENS PNC 922678
- FIXED TRAY RACK FOR 10 GN 1/1 AND 400X600MM PNC 922685
- KIT TO FIX OVEN TO THE WALL PNC 922687
- TRAY SUPPORT FOR OVEN BASE 6&10 GN 1/1 OVEN PNC 922690
- 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm PNC 922693
- REINFORCED TRAY RACK 10 GN 1/1 - 64MM PITCH PNC 922694
- WIFI BOARD (NIU) PNC 922695
- HOLDER FOR DETERGENT TANK ON OPEN BASE PNC 922699
- PASTRY RUNNERS FOR 6&10 GN 1/1 OVEN BASE - 400X600MM PNC 922702
- WHEELS FOR STACKED OVENS PNC 922704
- SPIT FOR LAMB OR SUCKLING PIG (UP TO 12 KG) FOR GN 1/1 OVENS PNC 922709
- MESH GRILLING GRID PNC 922713
- PROBE HOLDER FOR LIQUIDS PNC 922714
- EXHAUST HOOD WITH FAN FOR 6&10 GN 1/1 OVEN PNC 922728
- EXHAUST HOOD WITHOUT FAN FOR 6&10 GN 1/1 OVEN 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 (RIBBED AND SMOOTH) FOR OVENS - 400X600MM PNC 922747
- Trolley for grease collection kit PNC 922752
- - NOT TRANSLATED - PNC 922773
- Non-stick universal pan 1/1GN H=20mm PNC 925000
- 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
- BAKING TRAY FOR 4 BAGUETTES - GN 1/1 PNC 925007
- Potato baker GN 1/1 for 28 potatoes PNC 925008
- Non-stick universal pan GN 1/2, H=20mm PNC 925009
- Non-stick universal pan GN 1/2, H=40mm PNC 925010
- Non-stick universal pan GN 1/2, H=60mm PNC 925011
- COMPATIBILITY KIT FOR INSTALLATION ON PREVIOUS RANGE BASE GN 1/1 PNC 930217

Front

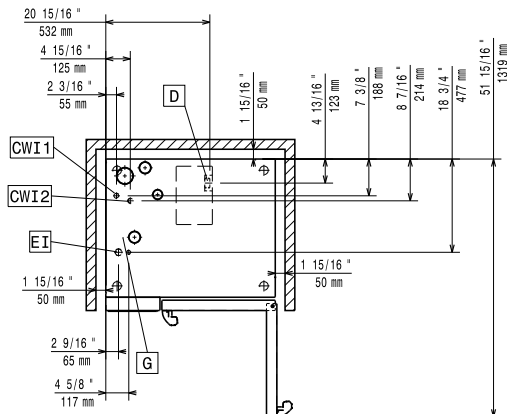


Side



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

Top



Electric

| | | |
|-----------------------------------|---------------------|----------------------|
| Supply voltage: | 227862 (ECO101BEU0) | 230-240 V/1 ph/50 Hz |
| Electrical power, default: | | 1.1 kW |
| Electrical power max.: | | 1.1 kW |
| Circuit breaker required | | |

Gas

| | |
|---|----------------------|
| Gas Power: | 33.6 kW |
| Standard gas delivery: | Natural Gas G20 |
| ISO 7/1 gas connection diameter: | 1/2" MNPT |
| LPG: | |
| Total thermal load: | 124538 BTU (33.6 kW) |

Water:

| | |
|---|------------|
| Water inlet "FCW" connection: | 3/4" |
| Pressure, bar min/max: | 1-4.5 bar |
| Drain "D": | 50mm |
| Max inlet water supply temperature: | 30 °C |
| Chlorides: | <17 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:

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| Clearance: | Clearance: 5 cm rear and right hand sides. |
| Suggested clearance for service access: | 50 cm left hand side. |

Capacity:

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|---------------------------|---------------------|
| GN: | 10 - 1/1 Gastronorm |
| Max load capacity: | 50 kg |

Key Information:

| | |
|-------------------------------------|---------------------|
| Door hinges: | Right Side |
| External dimensions, Width: | 867 mm |
| External dimensions, Height: | 1058 mm |
| External dimensions, Depth: | 775 mm |
| Weight: | 153 kg |
| Net weight: | 153 kg |
| Shipping weight: | 168 kg |
| Shipping volume: | 1.04 m ³ |