

**219703 (ECOG201T3O30)**

SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, spray gun, 6-sensor probe, 3-glass door and IoT module -120V US

Description

****Replaces 219784**

Combi oven with high resolution full touch screen interface, multilanguage

- 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 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 trolley rack 1/1 GN, 2 1/2 inches pitch
- Adjustable levelling feet



Main Features

- Built-in steam generator: Boiler in AISI 316 steel for highly precise humidity and temperature control according to the chosen settings.
- Lambda Sensor: Real humidity control of +/-1% for automatic quantity and size of food recognition to guarantee consistent cooking results
- OptiFlow: air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Dry, hot convection cycle (77 °F - 575 °F/25 °C - 300 °C): ideal for convection cooking.
- Combi cycle (77 °F - 575 °F/25 °C - 300 °C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Steam cycle (213°F - 266°F/101 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- Automatic Cooking Mode: includes 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert) with 100+ different pre-installed variations. The Automatic Sensory Phase of the oven optimizes the cooking process according to the size, quantity and type of food loaded in the oven. Real-time monitoring of cooking parameters. Personalize and save up to 70 variations per food family.
- Cycles+: Regeneration (ideal for banqueting on plate or rethermalizing on tray)CHAR(10)-Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related familyCHAR(10)- Proving cycleCHAR(10)- EcoDelta cooking, cooking with the difference between the food probe core temperature of the food and the cooking cavityCHAR(10)- Sous-vide cookingCHAR(10)- Static Combi (to reproduce traditional cooking from static oven)CHAR(10)- Pasteurization of pastaCHAR(10)- Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood)CHAR(10)-Food safe Control and Advanced Food Safe Control: to automatically monitor safely the cooking process in compliance with HACCP hygienic standards or drive cooking with pasteurization factor Patented US6818865B2 and related familyCHAR(10)CHAR(10)
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer: Special feature to manage up to 60 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- Automatic cool-down and pre-heat function
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.

Construction

- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- 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.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.



User Interface & Data Management

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible on screen
- SkyDuo: Oven and Blast Chiller automatic communication to guide the user through the cook&chill process by creating a safe controlled environment to optimize time and efficiency (requires optional accessory).
- SkyHub: customizable homepage to allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- Data Analytics: automatic consumption visualization at the end of the cycle.
- USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Picture Management: upload full customized images of cooking cycles or food items

Sustainability

- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO EM003143551).
- Energy Star 2.0 certified product
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- Sustainability: The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility (*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.* *Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20
- Uses 33% less water, 43% less detergent and 25% less energy with the new washing cycles.* *Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine 20 GNI/1 electric combi oven with boiler vs the previous version.
- Plan-n-Save: the oven organizes the sequence of the chosen cooking cycles to optimize the processes in the kitchen reducing time and energy consumption.
- Zero Waste: library of Automatic recipes that aims to provide sustainability recipes to repurpose raw food close to expiration date (e.g.: from milk to yogurt) • obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale) • promote the use of typically discarded food items (e.g.: carrot peels).
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.



Technical specifications

Electric

Supply voltage:	120 V/1 ph/60 Hz
Rated amps:	15 A
Electrical power max:	1.8 kW

Gas

Total thermal load:	217344 BTU (63.7 kW)
Gas Power:	63.7 kW
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Pressure:	15-87 psi (1-6 bar)
Max inlet water supply temperature:	30 °C
Chlorides:	<17 ppm
Drain "D":	50mm
Water inlet "CW" connection:	3/4"
Pressure, bar min/max:	1-6 bar

Capacity:

Tray type:	20 - GN 1/1
Max load capacity:	100 kg
Shelf capacity:	20 Grids

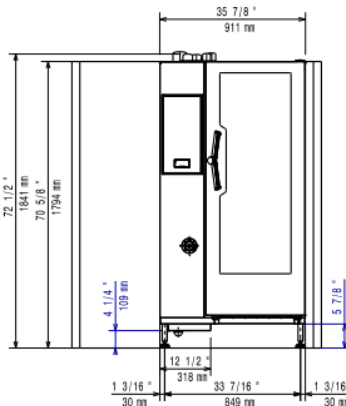
Key Information:

External dimensions, Width:	35 7/8" (911 mm)
External dimensions, Depth:	34 1/32" (864 mm)
External dimensions, height:	70 5/8" (1794 mm)
Net weight:	678 lbs (307.5 kg)
Shipping height:	79 1/8" (2010 mm)
Shipping weight:	993 lbs (340.5 kg)
Shipping volume:	64.73 ft³ (1.83 m³)
Approvals	ENERGY STAR;ETL C&US;ETL SANITATION;ErgoCert 4*;UL verified V689870

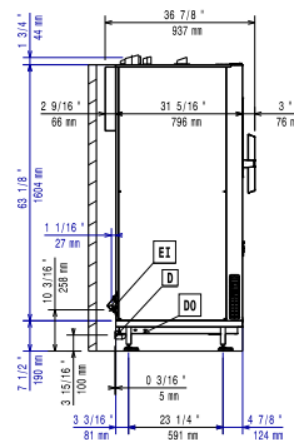
Sustainability

Current consumption:	15 Amps
Water consumption:	31 lt/hr

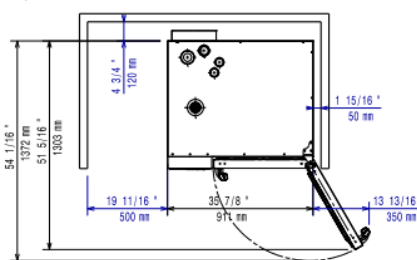
Front



Side



Top



CW11 = Cold Water inlet 1 (cleaning)

D = Drain

G = Gas connection

EI = Electrical inlet (power)

DO = Overflow drain pipe



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Electrolux Professional Recognitions

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Technical specifications

Included Accessories

PNC Code	Description	Quantity
922062	Single 304 stainless steel grid (12" x 20")	10
922753	20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers	1

Optional Accessories

PNC Code	Description
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Cleaning Solutions

922386	HOLDER FOR DETERGENT TANK - WALL MOUNTED
922618	External connection kit for detergent and rinse aid

Containers, Trays and Grids

922017	Pair of half size oven racks, type 304 stainless steel
922036	Chicken racks, pair (2) (fits 8 chickens per rack)
922062	Single 304 stainless steel grid (12" x 20")
922086	Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens
922189	Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"
922190	Perforated baking tray, made of perforated aluminum, 16" x 24"
922191	Baking tray, made of aluminum 16" x 24"
922239	Pair of frying baskets
922264	Pastry grid 16" x 24"
922266	Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)
922324	Kit universal skewer rack & (4) long skewer ovens (TANDOOR)
922348	Multipurpose hook
922362	Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1
922651	Dehydration tray, (12" x 20"), H=2/3"
922652	Flat dehydration tray, (12" x 20")
922713	Mesh grilling grid (12" x 20")
922746	Tray for traditional static cooking, H=100mm (12" x 20")
922747	Double-face griddle, one side ribbed and one side smooth, 400x600mm
925001	Non-stick universal pan (12" x 20" x 1 1/2")
925002	Non-stick universal pan (12" x 20" x 2 1/2")
925003	Frying griddle double sided (ribbed/smooth) 12" x 20"
925004	Aluminum combi oven grill (12" x 20")



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Technical specifications

PNC Code	Description
Containers, Trays and Grids	
925005	Egg fryer for 8 eggs (12" X 20")
925006	Flat baking tray with 2 edges (12" x 20")
925007	Baking tray for (4) baguettes (12" x 20")
925008	Potato baker GN 1/1 for 28 potatoes (12"X20")
925009	Non-stick U-pan (12" x 10" x 3/4")
925010	Non-stick U-pan (12" x 10" x 1 1/2")
925011	Non-stick U-pan (12" x 10" x 2 1/2")
925012	6 NON-STICK U-PAN (12" X 20" X 3/4")
925013	6 NON-STICK U-PAN (12"X20"X1 1/2")
925014	6 NON-STICK U-PAN (12"X20"X2 1/2")
Drains	
922738	Stainless steel drain kit for 201 & 202 oven, d=50mm (2")
Feet, Wheels and Ramps	
922688	4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in)
922707	4 flanged feet for 201 and 202 combi ovens , 2", 100-130mm (4"-5")
922715	Levelling entry ramp for 201 combi oven
Food Probes	
922281	USB Probe for sous-vide cooking (only for Touchline ovens)
922390	USB SINGLE POINT PROBE
922714	Probe holder for liquids
Grease/Oil Management	
922321	Grease collection tray (4") for 61 and 101 ovens
922329	Grease collection tray (1 1/2") for 61 and 101 ovens
Handling - Bakery	
922761	Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)
Handling - Banqueting	
922365	Thermal blanket for 201 oven (trolley not included)
922756	201 Banquet trolley for oven and blast chiller for 54 plates holding, 3" (74mm) pitch
922763	201 Banquet trolley for combi and blast chiller for 45 plates holding, 3.5" (90mm) pitch



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Technical specifications

PNC Code	Description
Handling - Gastronorm	
922683	Trolley with tray rack, 20l combi oven, h=80mm (3 1/6")
922753	20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 20l ovens and blast chillers
922754	16 Tray Rack Trolley, Half Sheet Pans, 3" (80mm) pitch for 20l ovens and blast chillers
Installation Solutions	
922659	Heat shield for 20l combi oven
922670	Kit to convert from natural gas to LPG
922671	Kit to convert from LPG to natural gas
922739	Plastic drain kit for 20l & 202 combi oven, d=50mm (2")
922743	Holder for trolley handle (when trolley is in the oven) for 20l and 202 combi ovens
Kit Compatibility Air-O-System	
922769	Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20l combi oven
922771	KIT COMPATIBILITY FOR AOS/EASYLINE OVENS 20GN WITH SKYLINE/MAGISTAR TROLLEYS
Other Accessories	
922338	Smoker for ovens
Spray Units	
922171	External side spray unit
Ventilation	
922678	Flue condenser for gas oven
922730	Exhaust hood with fan for 20 GN 1/1 oven
922735	Exhaust hood without fan for 20 1/1GN oven
922751	Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor
922776	Extension for condensation tube, 37cm
Wall Mounting Kits	
922687	Kit to fix oven to the wall
Water Treatment	
864388	External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens
920003	Water softener with cartridge STEAM 1200
920005	Water filter with cartridge and flow meter for medium steam usage



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Technical specifications

PNC Code	Description
Other Accessories	
922326	Universal skewer pan for ovens (TANDOOR)
922327	Skewers for ovens, (4) 24" long (TANDOOR)
922421	IoT module for SkyLine ovens and blast chiller/freezers
922435	Connectivity router (WiFi and LAN)
922446	ELEVATING KIT WITH TROLLEY HEIGHT EXTENSION FOR 20GNI/1 OVEN
922448	[NOT TRANSLATED] Baking tray with 4 edges in perforated aluminum, coated surface, 400x600x20mm
922449	[NOT TRANSLATED] Baking tray with 4 edges in aluminum, coated surface, 400x600x20mm
922773	WATER INLET PRESSURE REDUCER

Recommended Detergents

PNC Code	Description
0S2394	C25 Rinse & Descale Tabs, 50 tabs bucket
0S2395	C22 Cleaning Tabs, phosphate-free, 100 bags bucket

