

**219701 (ECOG101T3O30)**

SkyLine PremiumS Gas Combi Boiler Oven with touch screen control, 10x1/1GN, 3 cooking modes, automatic cleaning, spray gun, 6-sensor probe, 3-glass door and IoT module -120V US

Description

****Replaces 219782**

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 tray rack 1/1GN, 2 1/2 inches pitch



Main Features

- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- 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.
- Steam cycle (213°F - 266°F/101 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- 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
- 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.
- Automatic cool-down and pre-heat function
- 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 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)
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow: air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- 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.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.

Construction

- 304 AISI stainless steel construction throughout.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Integrated spray gun with automatic retracting system for fast rinsing.
- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.



User Interface & Data Management

- Picture Management: upload full customized images of cooking cycles or food items
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- 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
- USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Data Analytics: automatic consumption visualization at the end of the cycle.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

Sustainability

- Energy Star 2.0 certified product
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- 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.
- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO EM003143551).
- 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.
- 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 and 22% less detergent while cleaning, as compared to previous model.



Technical specifications

Electric

Supply voltage:	120 V/1 ph/60 Hz
Rated amps:	9.1 A
Electrical power max:	1.1 kW

Gas

Total thermal load:	124538 BTU (36.5 kW)
Gas Power:	36.5 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:	10 - GN 1/1
Max load capacity:	50 kg
Shelf capacity:	10 Grids

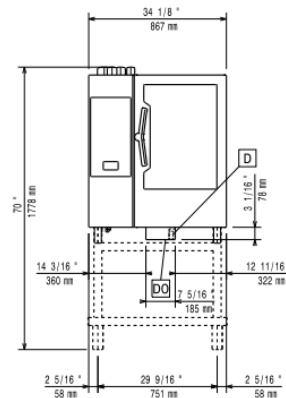
Key Information:

External dimensions, Width:	34 1/8" (867 mm)
External dimensions, Depth:	30 1/2" (775 mm)
External dimensions, height:	41 5/8" (1058 mm)
Net weight:	374 lbs (169.5 kg)
Shipping width:	36 5/8" (930 mm)
Shipping depth:	36 5/8" (930 mm)
Shipping height:	51 9/16" (1310 mm)
Shipping weight:	439 lbs (199 kg)
Shipping volume:	40.01 ft³ (1.13 m³)
Approvals	ETL C&US;ENERGY STAR;ETL SANITATION;ErgoCert 4*;UL verified V689870

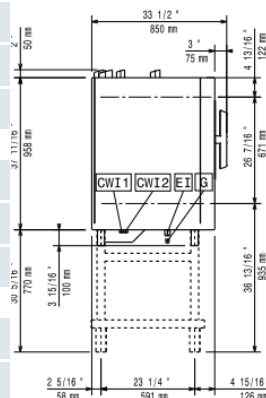
Sustainability

Current consumption:	9.1 Amps
Water consumption:	19.8 lt/hr

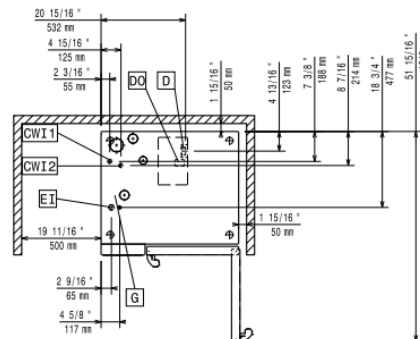
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

G = Gas connection

EI = Electrical inlet (power)

DO = Overflow drain pipe



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2026/04/14

4/8

Technical specifications

Included Accessories

PNC Code	Description	Quantity
922062	Single 304 stainless steel grid (12" x 20")	5

Optional Accessories

PNC Code	Description
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Bases & Base Accessories

922612	Open base with tray support for 61 & 101 combi oven
922614	Cupboard base with tray support for 61 & 101 combi oven
922615	HOT CUPBOARD BASE WITH TRAY SUPPORT FOR 61 AND 101 OVEN HALF SHEET PANS (12" X 20")
922690	Tray support for 61 & 101 oven base
922702	Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base

Cleaning Solutions

922386	HOLDER FOR DETERGENT TANK - WALL MOUNTED
922618	External connection kit for detergent and rinse aid
922699	Detergent tank holder for open base

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)
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")
922709	Spit for lamb or suckling pig (up to 26lbs) for 61,101,201
922713	Mesh grilling grid (12" x 20")



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2026/04/14

5/8

Technical specifications

PNC Code	Description
Containers, Trays and Grids	
922746	Tray for traditional static cooking, H=100mm (12" x 20")
922747	Double-face griddle, one side ribbed and one side smooth, 400x600mm
925000	Non-stick universal pan (12" x 20" x 3/4")
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")
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")
Doors and Drawers	
922265	Double-click closing catch for oven door
Drains	
922636	Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2")
922637	Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")
Feet, Wheels and Ramps	
922003	Caster kit for base for 61, 62, 101 and 102 oven bases only
922351	4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM
922394	4 SERVICE FEET FOR 6&10 GN OVENS, 100MM - MARINE
922688	4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in)
922693	4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in)
922745	4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in)
Food Probes	
922390	USB SINGLE POINT PROBE
922714	Probe holder for liquids



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2026/04/14

6/8

Technical specifications

PNC Code	Description
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
922752	TROLLEY FOR GREASE COLLECTION KIT
Handling - Bakery	
922608	Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)
922656	Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch
Handling - Banqueting	
922364	Thermal blanket for 101 oven (trolley not included)
922648	Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")
922649	Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch
Handling - Gastronorm	
922601	10 Tray Rack with wheels, Half Sheet Pans, 2 1/2" (65mm) pitch for 101 ovens and blast chillers
922602	8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers
922626	Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer
922694	Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 101 oven pitch: 2 1/2"
Handling - Multipurpose	
922685	Fixed tray rack for 10 GN 1/1 and 400x600mm grids
Installation Solutions	
922661	Heat shield for stacked ovens 61 on 101 combi ovens
922663	Heat shield for 101 combi oven
922670	Kit to convert from natural gas to LPG
922671	Kit to convert from LPG to natural gas
Slide-In Supports	
922610	Slide-in rack with handle for 61 and 101 combi oven
Spray Units	
922171	External side spray unit
Stacking Kits	
922623	Stacking kit for gas 61 combi oven placed on gas 101 combi oven
922630	Trolley for mobile rack for 61 on 61 or 101 combi ovens
922704	Wheels for stacked ovens



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2026/04/14

7/8

Technical specifications

PNC Code	Description
Ventilation	
922440	STEAM OPTIMIZER
922678	Flue condenser for gas oven
922776	Extension for condensation tube, 37cm
Wall Mounting Kits	
922645	Wall support for 101 oven
922687	Kit to fix oven to the wall
Water Treatment	
864388	External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens
920004	Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)
920005	Water filter with cartridge and flow meter for medium steam usage
Other Accessories	
922421	IoT module for SkyLine ovens and blast chiller/freezers
922435	Connectivity router (WiFi and LAN)
922451	GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN)
922452	GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN)
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



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2026/04/14

8/8