

**219905 (ECOG61C3030)**

SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, spray gun, 3-glass door and IoT module - 120V US

Description

**Replaces 219960

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 4 automatic cycles (short, medium, intensive, rinse).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings
- Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional)
- Single sensor core temperature probe.
- Triple-glass door with double LED lights line.
- Stainless steel construction throughout
- Supplied with n.1 tray rack 1/1 GN, 2 1/2 inches pitch.

Main Features

- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener (11 settings)
- Dry hot convection cycle (77 °F - 575 °F/25°C - 300 °C): ideal for convection cooking.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: up to 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 chilling/heating evenness and temperature control thanks to a special design of the chamber.



- Reversible Fan: 5 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.
- Single sensor core temperature probe included.
- Automatic cool-down and pre-heat function
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 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.
- IPX 5 spray water protection certification for easy cleaning.

User Interface & Data Management

- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).
- Digital screen: interface with LED backlight buttons with guided selection.
- USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).

Sustainability

- Human centered design: with 4-star certification for ergonomics and usability.
- 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
- 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
- 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:	9.1 A
Electrical power max:	1.1 kW
Electrical power, default:	1.1 kW

Gas

Total thermal load:	48109 BTU (14.1 kW)
Gas Power:	14.1 kW
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Pressure:	15-87 psi (1-6 bar)
Chlorides:	<10 ppm
Drain "D":	50mm
Water inlet "CW" connection:	3/4"
Pressure, bar min/max:	1-6 bar

Capacity:

Tray type:	6 - GN 1/1
Max load capacity:	30 kg
Shelf capacity:	6 Grids

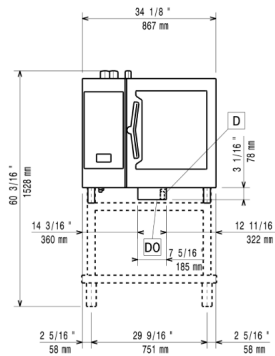
Key Information:

External dimensions, Width:	34 1/8" (867 mm)
External dimensions, Depth:	30 1/2" (775 mm)
External dimensions, height:	31 13/16" (808 mm)
Net weight:	263 lbs (119.5 kg)
Shipping height:	40 9/16" (1030 mm)
Shipping weight:	301 lbs (136.5 kg)
Shipping volume:	31.46 ft ³ (0.89 m ³)
Approvals	ENERGY STAR;ETL C&US;ETL SANITATION;ErgoCert 4*;UL verified V689870

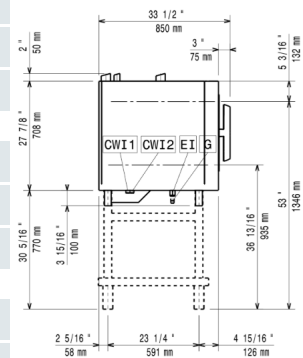
Sustainability

Current consumption:	9.1 Amps
Water consumption:	13 lt/hr

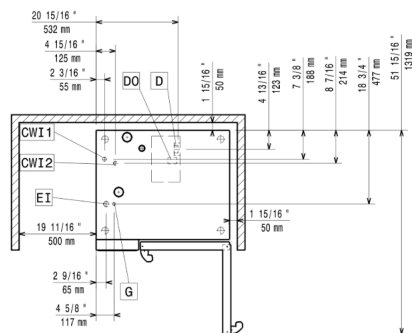
Front



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")	3

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

[NOT TRANSLATED] Connectivity

922421	IoT module for SkyLine ovens and blast chiller/freezers
922435	Connectivity router (WiFi and LAN)

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



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Technical specifications

PNC Code	Description
Containers, Trays and Grids	
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
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)



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Technical specifications

PNC Code	Description
Food Probes	
922390	USB SINGLE POINT PROBE
922714	Probe holder for liquids
Grease/Oil Management	
922321	Grease collection tray (4") for 6l and 10l ovens
922329	Grease collection tray (1 1/2") for 6l and 10l ovens
922752	TROLLEY FOR GREASE COLLECTION KIT
Handling - Bakery	
922607	Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)
922655	Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch
Handling - Gastronorm	
922600	6 Tray Rack with wheels, Half Sheet Pans, 2 1/2" (65mm) pitch for 6l ovens and blast chillers
922606	5 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 6l ovens and blast chillers
922626	Trolley for slide-in rack for 6l and 10l combi oven and blast chiller freezer
Handling - Multipurpose	
922684	Fixed tray rack for 6 GN 1/1 and 400x600mm grids
Installation Solutions	
922660	Heat shield for stacked ovens 6l on 6l combi ovens
922661	Heat shield for stacked ovens 6l on 10l combi ovens
922662	Heat shield for 6l combi oven
922670	Kit to convert from natural gas to LPG
922671	Kit to convert from LPG to natural gas
922706	Chimney adaptor
Other Accessories	
922338	Smoker for ovens
Slide-In Supports	
922610	Slide-in rack with handle for 6l and 10l combi oven
Spray Units	
922171	External side spray unit



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Technical specifications

PNC Code	Description
Stacking Kits	
922622	Stacking kit for gas 6l oven placed on gas 6l oven
922623	Stacking kit for gas 6l combi oven placed on gas 10l combi oven
922630	Trolley for mobile rack for 6l on 6l or 10l combi ovens
922632	RISER ON FEET FOR STACKED 2X6 GN 1/1 OVENS OR 6 GN 1/1 OVEN ON BASE
922635	Riser on wheels for 2 stacked 6l combi ovens, height=250mm (9 6/7in)
922657	Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer
922704	Wheels for stacked ovens
Ventilation	
922440	STEAM OPTIMIZER
922678	Flue condenser for gas oven
922776	Extension for condensation tube, 37cm
Wall Mounting Kits	
922643	Wall support for 6l oven
922687	Kit to fix oven to the wall
Water Treatment	
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	
922450	Grease Collection Kit for Oven Cupboard Base GN 1/1-2/1 (trolley with 2 tanks, open/close device for drain)
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



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