SkyLine Pro
Natural Gas Boilerless Combi
Oven 102 120V

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

219963 (ECOG102C2O0) SKYLINE Pro DIGITAL OVEN 10 FULL SHEET PANS (18" X 26")GAS 120V - BOILERLESS

Short Form Specification

Item No.

Combi oven with high resolution full touch screen interface, multilanguage, IPX5, ETL, EnergyStar, Ergocert

- BOILERLESS
- OptiFlow: air distribution system with 5 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 2 Cooking modes: Programs, Manual
- automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- Single sensor core temperature probe
- Double-glass door with double LED lights line
- Retractable hand-shower
- Includes (5) 922076 stainless steel grids

Main Features

- Digital screen: interface with LED backlight buttons with guided selection.
- 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.
- 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.
- 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
- SkyClean: Automatic self cleaning system with integrated descaling of the steam boiler. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and green functions to save energy, water, detergent and rinse aid. Also programmable with delayed start.
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operations (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).
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 10 full sheet pans or 20 half sheet/hotel pans.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

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.
- 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 6 tray rack for full size pans, 2 2/3" pitch.

User Interface & Data Management

- Connectivity: ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

Sustainability

APPROVAL: _____

Electrolux Professional, Inc.
www.electroluxprofessional.com
4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

- 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).

Included Accessories

- 5 of Aisi 304 stainless steel grid (18" x 26") — PNC 922076

Optional Accessories

- Caster kit for base for 61, 62, 101 and 102 oven bases only — PNC 922003 ❏
- Pair of half size oven racks, type 304 stainless steel — PNC 922017 ❏
- Chicken racks, pair (2) (fits 8 chickens per rack) — PNC 922036 ❏
- Single 304 stainless steel grid (12" x 20") — PNC 922062 ❏
- Aisi 304 stainless steel grid (18" x 26") — PNC 922076 ❏
- External side spray unit — PNC 922171 ❏
- Pair of 304 stainless steel full-size grids (18" x 26") — PNC 922175 ❏
- Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" — PNC 922189 ❏
- Perforated baking tray, made of perforated aluminum, 16" x 24" — PNC 922190 ❏
- Baking tray, made of aluminum 16" x 24" — PNC 922191 ❏
- Pair of frying baskets — PNC 922239 ❏
- Pastry grid 16" x 24" — PNC 922264 ❏
- Double-click closing catch for oven door — PNC 922265 ❏
- Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) — PNC 922266 ❏
- Kit universal skewer rack & (6) long skewer ovens (TANDOOR) — PNC 922325 ❏
- Universal skewer pan for ovens (TANDOOR) — PNC 922326 ❏
- Skewers for ovens, (6) 14" short (TANDOOR) — PNC 922328 ❏
- Multipurpose hook — PNC 922348 ❏
- 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM — PNC 922351 ❏
- Grease collection tray (2 2/5") for 62 and 102 ovens — PNC 922357 ❏
- Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1 — PNC 922362 ❏
- Thermal blanket for 102 oven (trolley not included) — PNC 922366 ❏
- HOLDER FOR DETERGENT TANK - WALL MOUNTED — PNC 922386 ❏
- USB SINGLE POINT PROBE — PNC 922390 ❏
- 10 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 102 ovens and blast chillers — PNC 922603 ❏
- 8 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 102 ovens and blast chillers — PNC 922604 ❏
- Slide-in rack with handle for 62, and 102 combi oven — PNC 922605 ❏

- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) — PNC 922609 ❏
- Open base with tray support for 62 &102 combi oven — PNC 922613 ❏
- External connection kit for detergent and rinse aid — PNC 922618 ❏
- Stacking kit for gas 62 combi oven placed on 102 gas combi oven — PNC 922625 ❏
- Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. — PNC 922627 ❏
- Trolley for mobile rack for 62 on 62 or 102 combi ovens — PNC 922631 ❏
- Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)-dia=50mm (2") — PNC 922636 ❏
- Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2") — PNC 922637 ❏
- Trolley with 2 tanks for grease collection — PNC 922638 ❏
- Grease collection kit for open base (2 tanks, open/close device and drain) — PNC 922639 ❏
- Banquet rack with wheels holding 51 plates for 102 oven and blast chiller freezer, 75mm pitch (3" 1/3") — PNC 922650 ❏
- Dehydration tray, (12" x 20"), H=2/3" — PNC 922651 ❏
- Flat dehydration tray, (12" x 20") — PNC 922652 ❏
- Heat shield for 102 combi oven — PNC 922664 ❏
- Heat shield for stacked ovens 62 on 102 combi ovens — PNC 922667 ❏
- 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 ❏
- Kit to fix oven to the wall — PNC 922687 ❏
- Tray support for 62 & 102 oven base — PNC 922692 ❏
- 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in) — PNC 922693 ❏
- Detergent tank holder for open base — PNC 922699 ❏
- Wheels for stacked ovens — PNC 922704 ❏
- Mesh grilling grid (12" x 20") — PNC 922713 ❏
- Probe holder for liquids — PNC 922714 ❏
- 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in) — PNC 922745 ❏
- Tray for traditional static cooking, H=100mm (12' x 20") — PNC 922746 ❏
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❏
- TROLLEY FOR GREASE COLLECTION KIT — PNC 922752 ❏
- WATER INLET PRESSURE REDUCER — PNC 922773 ❏
- Extension for condensation tube, 37cm — PNC 922776 ❏
- Non-stick universal pan (12" x 20" x 3/4 ") — PNC 925000 ❏
- Non-stick universal pan (12" x 20" x 1 1/2") — PNC 925001 ❏
- Non-stick universal pan (12" x 20" x 2 1/2") — PNC 925002 ❏
- Frying griddle double sided (ribbed/smooth) 12" x 20" — PNC 925003 ❏
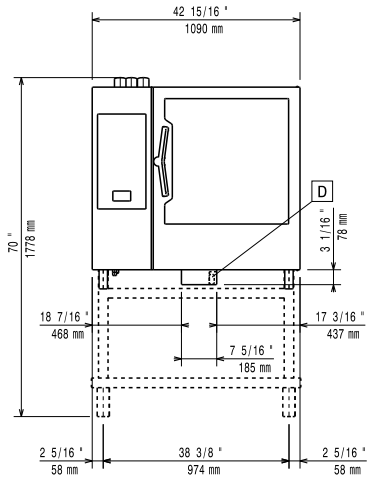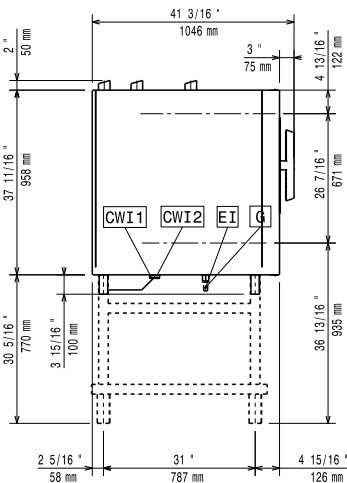- Aluminum combi oven grill (12" x 20") — PNC 925004 ❏

- Egg fryer for 8 eggs (12" X 20")   PNC 925005   ❑
- Flat baking tray with 2 edges (12" x 20")   PNC 925006   ❑
- Potato baker GN 1/1 for 28 potatoes   PNC 925008   ❑
  (12"X20")
- Compatibility kit for installation on   PNC 930218   ❑
  previous base 62,102

Electrolux
P R O F E S S I O N A L

Front

Side

CWI1 = Cold Water inlet

CWI2 = Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe

EI = Electrical connection

G = Gas connection

Top
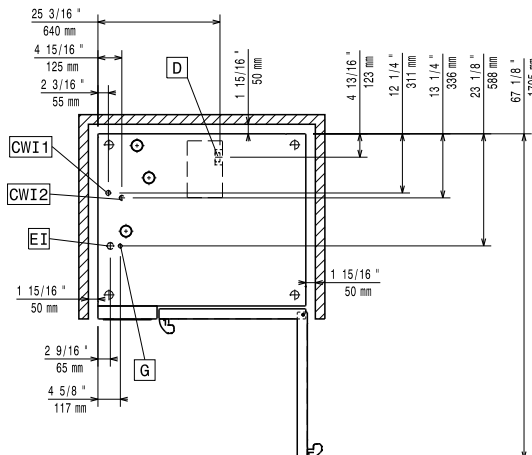
Electric

Supply voltage:	
219963 (ECOG102C2O0)	120 V/1 ph/60 Hz
Electrical power, default:	1.5 kW
Electrical power, max:	1.5 kW

Gas

Gas Power:	41.3 kW
Standard gas delivery:	Natural Gas G20
Static Pressure:	< 10" WC
Dynamic Pressure:	7" WC
ISO 7/1 gas connection diameter:	1/2" MNPT

Electrolux Professional does not recommend the use of a GFCI outlet. If a GFCI outlet is required by code, a commercial GFCI with a trip rating of 20 mA must be used.

Water:

Water Cold Supply Connection:	3/4"
Cold Water Inlet Connection:	3/4" GHT
Drain "D":	2" (50 mm)
Max inlet water supply temperature:	86°F (30°C)
Chlorides:	<10 ppm
Conductivity:	0 μS/cm
Water inlet cold 1:	unfiltered
Water inlet cold 2	filtered

Electrolux Professional recommends the use of treated water, based on the water specs listed.Refer to manual for details

Installation:

Clearance:	Clearance: 2 in (5 cm) rear and right hand sides.
Suggested clearance for service access:	20 in (50 cm) left hand side.

Capacity:

Max load capacity:	220 lbs (100 kg)
Full-size sheet pans:	10 - 18" X 26"

Key Information:

Door hinges:	
External dimensions, Width:	42 15/16" (1090 mm)
External dimensions, Depth:	38 1/4" (971 mm)
External dimensions, Height:	41 5/8" (1058 mm)
Net weight:	402 lbs (182.5 kg)
Shipping width:	44 1/2" (1130 mm)
Shipping depth:	43 5/16" (1100 mm)
Shipping height:	50 3/8" (1280 mm)
Shipping weight:	457 lbs (207.5 kg)
Shipping volume:	56.18 ft³ (1.59 m³)

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The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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