



Electrolux
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SkyLine PremiumS Natural Gas Combi Oven 201 120V

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



219784 (ECOG201T300)

SKYLINE PREMIUMS 20
HALF SHEET PANS (13" X
18") OR 20 HOTEL SHEET
PANS (12" X 20") TOUCH-
GAS 120V-BOILER

Short Form Specification

Item No. _____

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

- Built-in BOILER (in s/s 316L) with Lambda Sensor
- OptiFlow: air distribution system with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator.
- 3 Cooking modes: Automatic, Programs, Manual
- Special functions: MultiTimer cooking, Plan-n-Save, SkyHub homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings. Connectivity to the cloud ready
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line

Main Features

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- 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
- 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 (77 °F - 266°F/25 °C - 99 °C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- 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)
 - Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family
 - Proving cycle
 - EcoDelta cooking, cooking with the difference between the food probe core temperature of the food and the cooking cavity
 - Sous-vide cooking
 - Static Combi (to reproduce traditional cooking from static oven)
 - Pasteurization of pasta
 - Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood)
 - 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 family
- 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 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- OptiFlow: air flow management system to achieve maximum performance in cooking evenness and temperature control thanks to the special design of the cooking chamber, the high precision variable speed fan and the venting valve.



APPROVAL: _____

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- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Picture Management: upload full customized images of cooking cycles or food items
- Automatic cool-down and pre-heat function
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- 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.
- 2 cleaning detergent option available: the standard, solid and liquid as an option (requires accessory)
- 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.
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible on screen
- 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
- 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 (SkyDuo Kit available as 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).
- Connectivity: ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Data Analytics: automatic consumption visualization at the end of the cycle.

Construction

- 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).
- 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.
- Integrated door shield to avoid steam and heat dispersion from the door, when the roll-in rack is not used.

- Supplied with one half-sheet size trolley, 2 1/2" pitch.

Included Accessories

- 1 of 20 tray rack trolley for 201 oven (standard pitch) PNC 922007
- 10 of Single 304 stainless steel grid (12" x 20") PNC 922062

Optional Accessories

- 20 tray rack trolley for 201 oven (standard pitch) PNC 922007 ☐
- 16 tray rack trolley for 201 oven (increased pitch) PNC 922010 ☐
- 54 plate banquet trolley for 201 oven (plate diameter up to 12 1/4") PNC 922016 ☐
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ☐
- Single 304 stainless steel grid (12" x 20") PNC 922062 ☐
- 45 plate banquet trolley for 201 oven (plate diameter up to 12 1/4") PNC 922072 ☐
- Stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens PNC 922086 ☐
- External side spray unit PNC 922171 ☐
- Pair of frying baskets PNC 922239 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- USB Probe for sous-vide cooking (only for Touchline ovens) PNC 922281 ☐
- Grease collection tray (4") for 61 and 101 ovens PNC 922321 ☐
- Kit universal skewer rack & (4) long skewer ovens (TANDOOR) PNC 922324 ☐
- Universal skewer pan for ovens (TANDOOR) PNC 922326 ☐
- Skewers for ovens, (4) 24" long (TANDOOR) PNC 922327 ☐
- Smoker for ovens PNC 922338 ☐
- Multipurpose hook PNC 922348 ☐
- GRID FOR 8 WHOLE DUCKS (1.8KG, 4LBS) - GN 1/1 PNC 922362 ☐
- Thermal blanket for 201 oven (trolley not included) PNC 922365 ☐
- HOLDER FOR DETERGENT TANK - WALL MOUNTED PNC 922386 ☐
- External connection kit for detergent and rinse aid PNC 922618 ☐
- Dehydration tray, (12" x 20"), H=2/3" PNC 922651 ☐
- Flat dehydration tray, (12" x 20") PNC 922652 ☐
- Heat shield for 201 combi oven PNC 922659 ☐
- Kit to convert from natural gas to LPG PNC 922670 ☐
- Kit to convert from LPG to natural gas PNC 922671 ☐
- Trolley with tray rack, 201 combi oven, h=80mm (3 1/6") PNC 922683 ☐
- Kit to fix oven to the wall PNC 922687 ☐
- Probe holder for liquids PNC 922714 ☐
- Tray for traditional static cooking, H=100mm (12' x 20") PNC 922746 ☐
- 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 ☐

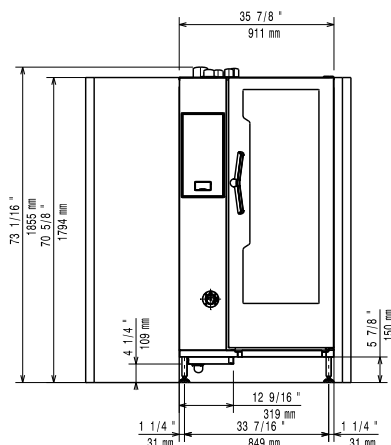


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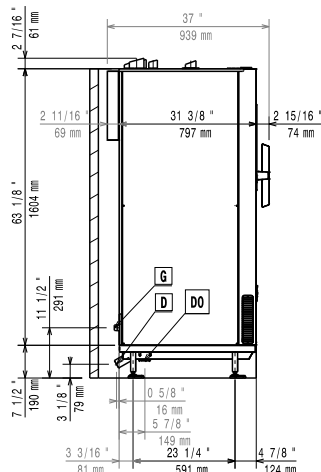
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- Egg fryer for 8 eggs 12"X20" ☐ PNC 925005
- Flat baking tray with 2 edges 12" x 20" ☐ PNC 925006
- Baking tray for (4) baguettes 12" x 20" ☐ PNC 925007
- Potato baker GN 1/1 for 28 potatoes (12 "X20") ☐ PNC 925008
- Non-stick U-pan 12" x 10" x 3/4" ☐ PNC 925009
- Non-stick U-pan 12" x 10" x 1 1/2" ☐ PNC 925010
- Non-stick U-pan 12" x 10" x 2 1/2" ☐ PNC 925011
- WOOD CHIPS OAK - 450GR ☐ PNC 930209
- WOOD CHIPS HICKORY - 450GR ☐ PNC 930210
- WOOD CHIPS MAPLE - 450GR ☐ PNC 930211
- WOOD CHIPS CHERRY - 450GR ☐ PNC 930212

Front



Side



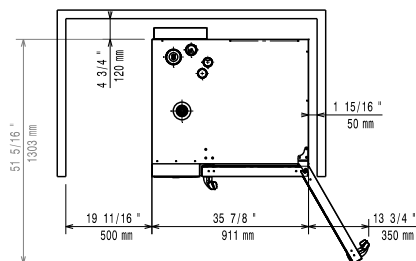
CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2 G = Gas connection

D = Drain

DO = Overflow drain pipe

Top



Electric

Supply voltage:

219784 (ECO201T300) 120 V/1 ph/60 Hz

Electrical power, default:

1.8 kW

Circuit breaker required

Current consumption:

15 Amps

Gas

Gas Power:

63.7 kW

Standard gas delivery:

Natural Gas G20

ISO 7/1 gas connection diameter:

1/2" MNPT

LPG:

Total thermal load:

184086 BTU (63.7 kW)

Water:

Water inlet "FCW" connection:

3/4"

Pressure:

15-65 psi (1-4.5 bar)

Drain "D":

2" (50 mm)

Max inlet water supply temperature:

86°F (30°C)

Chlorides:

<17 ppm

Conductivity:

>285 µS/cm

Water drain outlet:

1 15/16" (50mm)

Water inlet cold 1:

3/4"

Water inlet cold 2:

1/2"

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:

Clearance:

Clearance: 2 in (5 cm) rear and right hand sides.

Suggested clearance for service access:

20 in (50 cm) left hand side.

Capacity:

GN:

20 - 1/1 Gastronorm

Max load capacity:

220 lbs (100 kg)

Hotel pans:

20 - 12" X 20"

Half-size sheet pans:

20 - 13" X 18"

Key Information:

Door hinges:

Right Side

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:

750 lbs (340 kg)