

Safe Sailing

SkyLine Combi Ovens

Brochure, Range Overview, Accessories



Serenity wherever you are

Champions of safety, stability and high performance, Electrolux Professional marine version SkyLine Ovens guarantee the operator safe and ergonomic ease-of-use even in extreme marine environments.



USPH Compliant.

Electrolux Professional appliances guarantee high level of hygiene in accordance to USPH standard.



Energy star certification



Scan to see the models Energy Star listed

Rigorously tested and certified in compliance with the most stringent international standards, SkyLine Ovens are also the only ovens in the world to have 4-star certification for ergonomics and usability.

Specifically designed installation accessories, such as stacking and wall sealing kits, ensure a high level of hygiene.



Double-step door opening for safe operations and door stopper to secure the door when open, even during the roughest sea conditions.



Tray racks equipped with tray stoppers to secure trays and guarantee safe operations.



Stainless steel flanged feet to fix the oven to the floor or to a counter-top



Double step door opening for safe operations.

A safe harbour with our ovens

With SkyLine you can rely on a heavy-duty-designed combi oven, fearless of the most challenging galley conditions at sea and guaranteeing efficient food production.



Robust and Reliable Solutions



Handy and highly resistant door



Sturdiness from the ground up



Designed for non-stop-operations



LED lights on the door

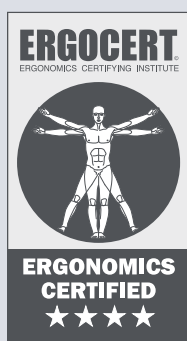
reproduce the ideal natural brightness to let you check the cooking level of your food with no need to open the door.*



Tested to a higher standard

this unit will ensure the elevated levels of vibration and shock in a Marine application.

*Triple-glass door is available as optional for more insulation and extra savings in energy consumption.



FIRST
in the industry

**REGISTERED
DESIGN****

**Experience
4 stars**



Compliance with ergonomic principles
Designed with you in mind

**Evidence-based anthropometric
& biomechanical compliance**
Reduced risk of injury

Evidence-based usability
The culmination of years of professional studies and expertise

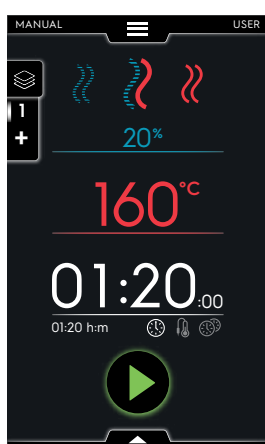
Human-Centered Design
To make cooking simple and stress-free

** SkyLine Oven design EM003143551 and related family

Touch the sky, it's easy

Super-intuitive touch screen interface lets you customize your SkyLine oven to your needs, for errors-free operations. Set your cooking preferences to guarantee consistent high quality results.

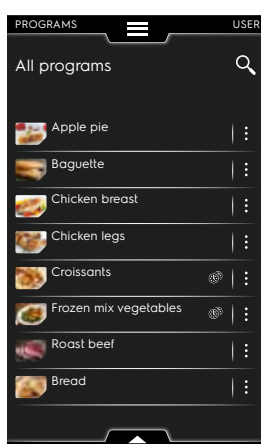
Manual mode



Ideal for demanding chefs

Master to detail your own cooking cycles by selecting your preferred cooking parameters in terms of humidity %, food core temperature, cavity temperature, time, fan speed level and much more.

Programs mode

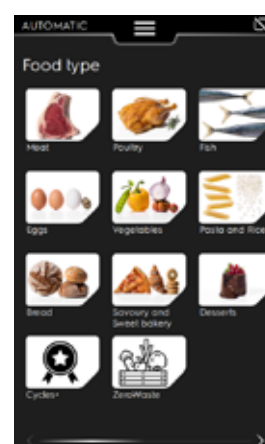


Ideal for repeat menus

Save your programs and get the same high standard results anywhere in the world!

Create Programs Categories, MultiTimer Programs (for mixed loads) in order to organize the preparation of your menus to perfection, day by day.

Automatic mode

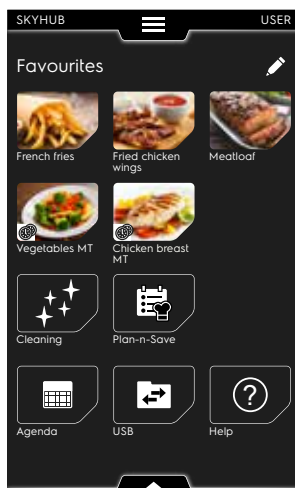


Ideal for saving time and money

Explore the variety of cooking techniques and recipes of the Automatic Cycles and Cycles+.

Technology is what guarantees you obtain consistent top results over time. No matter if it's for single or batch preparations, SkyLine automatically understands the load and adjusts cooking parameters consequently.

Quality and Productivity can go hand-in-hand!



One page. One touch.

Thanks to the **SkyHub** you can place the most used cooking cycles and functions on one page and even organize them in folders. SkyHub guarantees easy access even to unskilled employees.



Perfect cleaning, less consumption

The perfect union of outstanding performance and savings for you and the environment. Sustainably built **SkyLine Premium^s** has the lowest energy, gas and water consumption in the industry. Make your business green.



Cleaner, greener and smarter

Eco Cleaning cycles

Our latest technology delivers **reliable performance** and **significant savings** throughout every cycle, helping you **reduce running costs*** by up to

50%

Uses **33% less water** and **22% less detergent** while cleaning, as compared to previous models



10GN 1/1

Longer life and top performance of SkyLine Ovens only with **phosphate free** and **phosphorous free** Electrolux Professional chemicals



Uses **33% less water**, **43% less detergent** and **25% less energy** with the new cleaning cycles**



20GN 1/1

* Based on Internal tests done in Electrolux Professional Laboratory in a SkyLine PremiumS Electric Combi Oven 10GN 1/1 comparing Standard Intensive cycle versus Eco Intensive cycle with all green features activated. Test performed using Italy 2025 as case for water, energy and detergent cost.

** Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine PremiumS Electric Combi Oven 20GN 1/1 electric combi oven with boiler vs the previous version.

Non-stop productivity

Main
Galley



Portions per full load:



Roast beef: up to 450*



Steamed broccoli: up to 1000*



Boiled rice: up to 75*



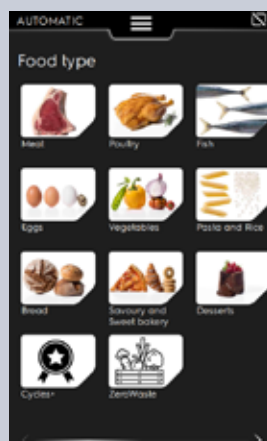
Croissants: up to 320*

SkyLine assists you during all your bakery preparations through the **Prove&Bake functions**.

No matter which dough you are preparing and no matter which browning level you want to obtain, your SkyLine will accurately regulate all cooking parameters in order to obtain results with just the right moisture in the inside and perfect crispiness on the outside.

* Productivity data is calculated based on automatic cycles under standard conditions. Actual performance may vary depending on the specific recipe, product, or operational settings.

Easy to navigate, even without experience, while maintaining high productivity.



Automatic mode

The best way to increase efficiency in your kitchen

Automatic cycles guide you through the preparation of multiple recipes in a completely automatic way, with a special focus on food safety and energy consumption.

Banqueting without compromise

Main
Galley



Experience smooth operations with a full range of accessories for banqueting and handling systems designed to perfectly serve high quality food using SkyLine solution for banqueting.



**Maximise
kitchen efficiency**



**Standardise
portions**



**Reduce
kitchen footprint**



**Reduce food
wastage**



**Ensure
consistency of
each plate**



**Food quality
control and consistency
(HACCP monitoring)**



**Lambda
sensor as standard**

in the ovens with boiler.
Precise real-time
measurement and control
over humidity in the Oven
chamber for every type of
food and size of load.

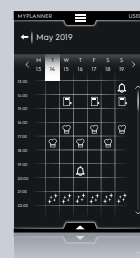
Customize your User Interface with SkyHub!

You can organize your food production in folders and have easy and direct access to the most used functions in one place.



Lock environments

Some specific environments or functions can be hidden and access can even be locked with a password. This way operators can only see what they need, avoiding mistakes and saving time during training sessions.



**Thanks to
MyPlanner
you can set
all activities
that need to
be done.**

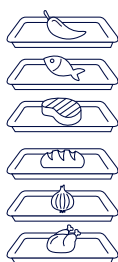
Schedule all operations in the calendar and set reminders to be sure the best possible workflow is followed.

Designed by Chefs for Chefs

Main
Galley



State of the art functions mean the very best solutions. Our hands-on chefs have helped design a unique product to satisfy all your needs for flexibility in your daily production.



Stress-free rush hours



Smoother workflow with
easy planning and management
of multiple cooking cycles

Improve flexibility by
planning and managing
multiple cooking cycles with
MultiTimer during rush hours
(set up to 20 timers).

Assign a different timer to a
specific food typology for
easy recognition.

MultiTimer function

The SkyLine PremiumS Combi Oven
allows you to prepare breakfast
buffets to perfection in no time!
All at once! Save time without
compromising quality.

With ongoing production of
multiple food at the same time you
can drastically reduce excess of
production for your buffet.



Scan to watch
the brioche
bread proving &
baking cycle



Scan to watch
the perfect
English
breakfast
being cooked

Expand your horizons & Save time with Cycles+



A-la-carte restaurant and room service

SkyLine makes sure your restaurant is always
available for the best room service!
At any time, for every need...

for tasty midnight snacks or on demand
delicatessen.



Overnight cooking

Perform long lasting
cooking cycles during
the night to optimize
daily work



Low temperature cooking

Juicy and perfectly
cooked meat with
minimum weight loss
and max profitability



Static combi

For preparations using
low ventilation and low
temperature. Ideal for
traditional recipes such
as beef bolognese ragù,
goulash, fish soups etc



Proving



Dehydration



Fresh pasta
pasterurization

SkyLine family

Scan to see the SkyLine full range in **augmented reality**



Choose the perfect partner to start expanding your cooking horizons.



6GN 1/1

External dimensions (wx-dxh) 867x775x808 mm
Electrical power - 11 kW



6GN 2/1

External dimensions (wx-dxh) 1090x971x808 mm
Electrical power - 21,4 kW



10GN 1/1

External dimensions (wx-dxh) 867x775x1058 mm
Electrical power - 19 kW



10GN 2/1

External dimensions (wx-dxh) 1090x971x1058 mm
Electrical power - 37,4 kW



20GN 1/1

External dimensions (wx-dxh) 911x865x1794 mm
Electrical power - 37,7 kW



20GN 2/1

External dimensions (wx-dxh) 1162x1067x1794 mm
Electrical power - 65,4 kW

Range overview

SkyLine Premium^S

Touch panel

Boiler

Triple-glass door

AISI316L

SkyLine Premium

Digital panel

Boiler

Triple-glass door

AISI316L

SkyLine Pro^S

Touch panel

Steam injection

Triple-glass door

SkyLine Pro

Digital panel

Steam injection

Triple-glass door

OnE Connected, your digital assistant

OnE Connected helps you get top performances from your Electrolux Professional solutions. This will maximize your profits and accelerate your return on investment.

Be in Control

24/7 real time monitoring

Have full transparency of your kitchen operations by monitoring the status, cycles, total working hours, consumptions, alerts of your appliances to be fully in control



Improve Efficiency

Recipe Management

Share your recipes digitally with all your locations for consistent quality

Consumption Tracking

Track the consumption to detect anomalies and ensure sustainable operations

Alert Management

Have an effective service for alert management and maintenance reducing downtimes of your appliances

Remote Software Update*

Elevate your kitchen's performance ensuring peak performance and the latest advancements seamlessly integrated into your operations

* Available from October 2025 in SkyLine Oven Touch. For more info, check in our Product Data Sheets.



Ensure Food Safety

HACCP Management

Automatically and digitally log appliance operations for HACCP, get notifications for HACCP issues respecting the hygiene and food safety requirements

**Electrolux
Professional**

OnE Connected

A world of digital solutions that **simplify your work and help your business develop.** Benefit from a growing range of services, designed just for you.



Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



Find
out more





SkyLine Ovens

Range Overview

SkyLine Premium^s	14
6 GN 1/1 electric	15
6 GN 2/1 electric	15
10 GN 1/1 electric	16
10 GN 2/1 electric	16
20 GN 1/1 electric	17
20 GN 2/1 electric	17
SkyLine Premium	18
6 GN 1/1 electric	19
6 GN 2/1 electric	19
10 GN 1/1 electric	20
10 GN 2/1 electric	20
20 GN 1/1 electric	21
20 GN 2/1 electric	21
SkyLine Pro^s	22
6 GN 1/1 electric	23
6 GN 2/1 electric	23
10 GN 1/1 electric	24
10 GN 2/1 electric	24
SkyLine Pro	25
6 GN 1/1 electric	26
6 GN 2/1 electric	26
10 GN 1/1 electric	27
10 GN 2/1 electric	27

SkyLine Premium^s

Touch panel

Boiler



Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.



101 humidity settings

Add variety to your cooking with 101 humidity settings from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food.



OnE connectivity ready

SkyLine Premium^s connectivity gives real time access to your appliance from any smart device.



Triple glass door

Minimize your energy loss* thanks to higher insulation

* Approximately -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20



Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE connectivity.



OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.



6-sensor probe

Precise measurement of the exact core temperature of your food.



Lambda sensor

Precise real-time measurement and control over the humidity in the oven chamber.



An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium^s Ovens and SkyLine Chill^s and viceversa. The appliances guide you through the Cook&Chill process.

Boiler AISI 316L

High reliability, reduced maintenance costs and lower. As standard for electric ovens and on selected versions of gas ovens



Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks. **Plan-n-Save** organizes your loads in the most time- and energy-efficient way possible.

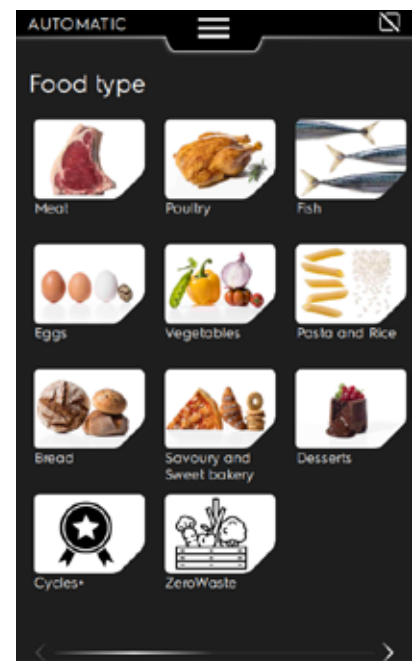
FIRST
in the industry

for
Plan-n-Save



SkyClean

Cut your cleaning costs up to 50%*. Flawless cleaning results, green functions and automatic boiler descaling. Flexible choice of 2 different chemicals to serve you better: solid and liquid



OptiFlow

Sky Hub

Lambda sensor

Sky Clean

Sky Duo

Human-Centered Design

Green Spirit

FIRST
in the industry

SkyLine Premium^s Combi Boiler Oven

Touch 6GN1/1 electric



	227718	227706
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	867	867
depth	775	775
height	808	808
Electric power - kW	11.5	11.8
Electric amperage - A	15.6	17
Electrical connection	440V 3 50/60 H	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium^s Combi Boiler Oven

Touch 6GN2/1 electric



	227719	227707
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	808	808
Electric power - kW	22.3	22.9
Electric amperage - A	29.6	32.1
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium^s Combi Boiler Oven

Touch 10GN1/1 electric



	227726	227708
Number of grids	10	10
Runner pitch - mm	67	67
External dimensions - mm		
width	867	867
depth	775	775
height	1058	1058
Electric power - kW	19.8	20.3
Electric amperage - A	26	28.3
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium^s Combi Boiler Oven

Touch 10GN2/1 electric



	227727	227709
Number of grids	10	10
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	1058	1058
Electric power - kW	39.0	40.1
Electric amperage - A	50.8	55.3
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium^s Combi Boiler Oven

Touch 20GN1/1 electric



	227728	227716
Number of grids	20	20
Runner pitch - mm	63	63
External dimensions - mm		
width	911	911
depth	865	865
height	1794	1794
Electric power - kW	39.3	51.5
Electric amperage - A	40.4	56.0
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium^s Combi Boiler Oven

Touch 20GN2/1 electric



	227729	227717
Number of grids	20	20
Runner pitch - mm	63	63
External dimensions - mm		
width	1162	1162
depth	1067	1067
height	1794	1794
Electric power - kW	68.3	70.2
Electric amperage - A	88.8	96.7
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz
USPHS	•	•

SkyLine Premium

Digital panel

Boiler



Program mode

Save and share your programs via USB or OnE connectivity. 100 free programs and 4 cooking phases.



OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.



1-sensor probe

Measurement of the exact core temperature of your food. While 6-sensor probe is available as option.



Lambda sensor as standard

Precise real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.



SkyClean

Flawless cleaning results and integrated boiler descaling. Flexible choice of 2 different chemicals to serve you better: solid and liquid



Digital panel

Digital panel with unique light-guided selection simplifies every task.



11 humidity settings

Add variety to your cooking with **11 humidity settings** from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food.



OnE connectivity ready

SkyLine Premium connectivity gives **real time access** to your appliance from any smart device.

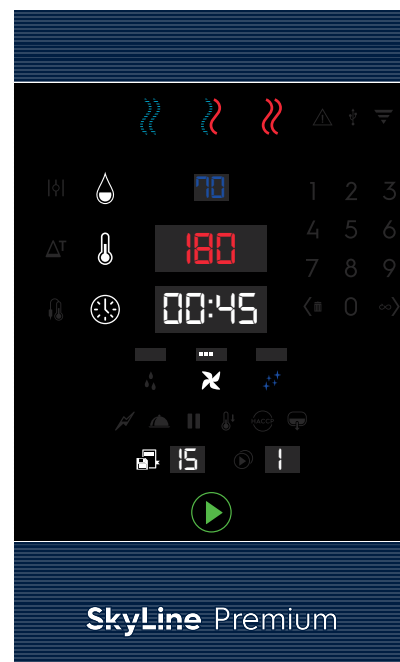


Triple glass door

Minimize your energy loss* thanks to higher insulation

Boiler AISI 316L

High reliability, reduced maintenance costs and lower. As standard for electric ovens and on selected versions of gas ovens



SkyLine Premium

* Approximately -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20



FIRST
in the industry

SkyLine Premium Combi Boiler Oven

Digital 6GN1/1 electric



	227831	227818	227838
Number of grids	6	6	6
Runner pitch - mm	67	67	67
External dimensions - mm			
width	867	867	867
depth	775	775	775
height	808	808	808
Electric power - kW	11.5	11.8	11.1
Electric amperage - A	15.6	17	13.8
Electrical connection	440V 3 50/60 H	380-415V 3 50/60 Hz	480V 3 60 Hz
USPHS	•	•	•

SkyLine Premium Combi Boiler Oven

Digital 6GN2/1 electric



	227833	227819
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	808	808
Electric power - kW	22.3	22.9
Electric amperage - A	29.6	32.1
Electrical connection	440V 3 50/60 H	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium Combi Boiler Oven

Digital 10GN1/1 electric



	227834	227826	227839
Number of grids	10	10	10
Runner pitch - mm	67	67	67
External dimensions - mm			
width	867	867	867
depth	775	775	775
height	1058	1058	1058
Electric power - kW	19.8	20.3	19.0
Electric amperage - A	26.0	28.3	22.9
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz	480V 3 60 Hz
USPHS	•	•	•

SkyLine Premium Combi Boiler Oven

Digital 10GN2/1 electric



	227835	227827
Number of grids	10	10
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	1058	1058
Electric power - kW	39.0	40.1
Electric amperage - A	50.8	55.3
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium Combi Boiler Oven

Digital 20GN1/1 electric



	227836	227828
Number of grids	20	20
Runner pitch - mm	63	63
External dimensions - mm		
width	911	911
depth	865	865
height	1794	1794
Electric power - kW	39.3	51.5
Electric amperage - A	40.4	56.0
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Premium Combi Boiler Oven

Digital 20GN2/1 electric



	227837	227829
Number of grids	20	20
Runner pitch - mm	63	63
External dimensions - mm		
width	1162	1162
depth	1067	1067
height	1794	1794
Electric power - kW	68.3	70.2
Electric amperage - A	88.8	96.7
Electrical connection	440V 3 50/60 Hz	380-415V 3N 50/60 Hz
USPHS	•	•

SkyLine Pro^s

Touch panel

Steam injection



Touch panel

Super-intuitive, simple-to-learn and -use touch screen interface designed to make life easy. Adapted for color blindness. Available in over 30 different languages.



11 humidity levels

Add variety to your cooking with **11 humidity settings** from 0% to 100% and high efficiency instant steam with automatic exhaust valve opening for extra crispy food.



OnE connectivity ready

SkyLine Pro^s connectivity gives real time access to your appliance from any smart device.



Triple glass door

Minimize your energy loss* thanks to higher insulation



Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE connectivity.



OptiFlow

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1-sensor probe

Measurement of the exact core temperature of your food. While 6-sensor probe is available as option.



An extra effortless benefit

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Advanced features

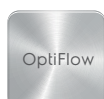
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SkyClean

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OptiFlow



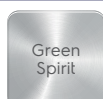
Sky Hub



Sky Clean

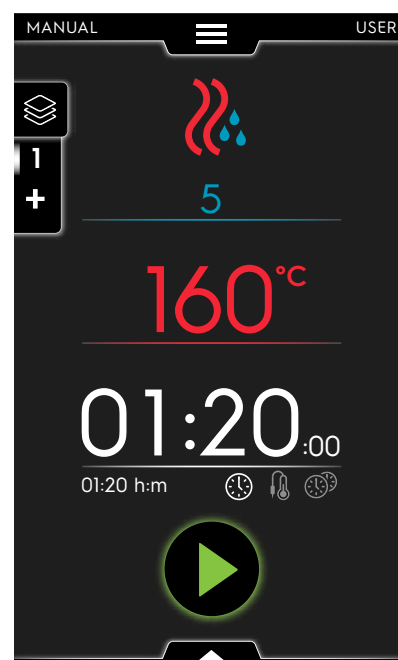


Human-Centered Design



Green Spirit

FIRST
in the industry



SkyLine Pro^s Combi Boilerless Oven

Touch 6GN1/1 electric



	227624	227616
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	867	867
depth	775	775
height	808	808
Electric power - kW	11.5	11.8
Electric amperage - A	15.6	17
Electrical connection	440V 3 50/60 H	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Pro^s Combi Boilerless Oven

Touch 6GN2/1 electric



	227625	227617
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	808	808
Electric power - kW	22.3	22.9
Electric amperage - A	29.6	32.1
Electrical connection	440V 3 50/60 H	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Pro^s Combi Boilerless Oven

Touch 10GN1/1 electric



	227626	227618
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	867	867
depth	775	775
height	1058	1058
Electric power - kW	19.8	20.3
Electric amperage - A	26.0	28.3
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Pro^s Combi Boilerless Oven

Touch 10GN2/1 electric



	227927	227919
Number of grids	10	10
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	1058	1058
Electric power - kW	36.9	37.9
Electric amperage - A	48.2	52.4
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Pro

Digital panel

Steam injection



Program mode

Save and share your programs via USB or OnE connectivity. 100 free programs and 4 cooking phases.



1-sensor probe

Measurement of the exact core temperature of your food. While 6-sensor probe is available as option.



OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.



SkyClean

Flawless cleaning results. Flexible choice of 2 different chemicals to serve you better: solid and liquid.



Digital panel

Digital panel with unique light-guided selection simplifies every task.



11 humidity levels

Add variety to your cooking with **11 humidity settings** from 0% to 100% and high efficiency instant steam with automatic exhaust valve opening for extra crispy food.



OnE connectivity

ready

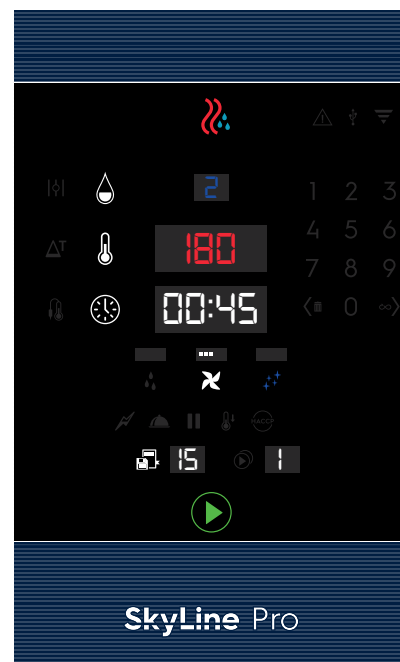
SkyLine Pro connectivity gives real time access to your appliance from any smart device.



Triple glass door

Minimize your energy loss* thanks to higher insulation

* Approximately -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20



SkyLine Pro



FIRST
in the industry

SkyLine Pro Combi Boilerless Oven

Digital 6GN1/1 electric



	227924	227916
Number of grids	6	5
Runner pitch - mm	67	85
External dimensions - mm		
width	867	867
depth	775	775
height	808	808
Electric power - kW	11.5	11.8
Electric amperage - A	15.6	17
Electrical connection	440V 3 50/60 H	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Pro Combi Boilerless Oven

Digital 6GN2/1 electric



	227925	227917
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	808	808
Electric power - kW	22.3	22.9
Electric amperage - A	29.6	32.1
Electrical connection	440V 3 50/60 H	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Pro Combi Boilerless Oven

Digital 10GN1/1 electric



	227926	227918
Number of grids	10	10
Runner pitch - mm	67	85
External dimensions - mm		
width	867	867
depth	775	775
height	1058	1058
Electric power - kW	19.8	20.3
Electric amperage - A	26.0	28.3
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•

SkyLine Pro Combi Boilerless Oven

Digital 10GN2/1 electric



	227927	227919
Number of grids	10	10
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	1058	1058
Electric power - kW	36.9	37.9
Electric amperage - A	48.2	52.4
Electrical connection	440V 3 50/60 Hz	380-415V 3 50/60 Hz
USPHS	•	•





SkyLine Ovens Accessories

Range Overview

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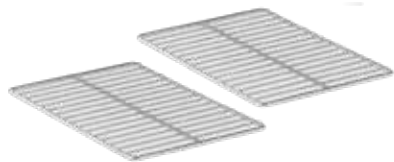
Accessories
compatible with
SkyLine Ovens



Accessories
compatible with
Marine solutions

GastroNorm trays

Cooking solutions



Grids



Size	GN 1/1	GN 2/1
PNC	922017 (pair) 922062 (single)	922175 (pair) 922076 (single)
Material	AISI 304	

- Ideal:
 - for roasting large pieces
 - as support for irregular containers and plates to be regenerated

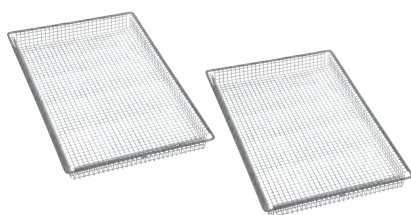


Meat hook



Oven size	all
PNC	922348
Hook length	300 mm
Material	AISI 304

- for peking duck or other large pieces of meat
- maximum weight: 15 kg
- hook to be hanged on grid tray (922062 or 922076) placed on the top position of the tray rack



Cooking baskets



Size	GN 1/1
PNC	922239 (pair)
Material	AISI 304

- Ideal for
 - steaming
 - air frying frozen pre-fried food (french fries, chicken nuggets, crab sticks, etc.)



Grease collection trays with drain lock

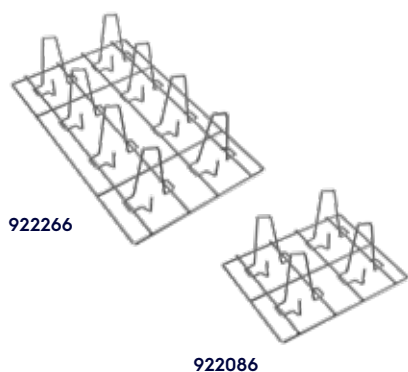


Oven size	GN 1/1	GN 2/1
PNC 40mm	922329	
PNC 60 mm		922357
PNC 100 mm	922321	
Material	AISI 304	

- Ideal for an easy fat collection and drainage thanks to the integrated stainless steel drain
- Include tray with integrated drain and lid

GastroNorm trays

Cooking solutions

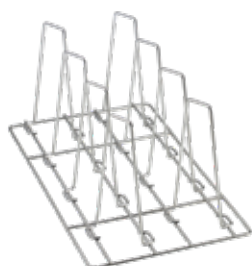


Chicken grids



Size	GN 1/2			GN 1/1		
PNC	922086 (single)			922036 (pair) 922266 (single)		
Chickens per grid	4 (0,7-2 kg size)			8 (0,7-2 kg size)		
Chicken load	16 on 6 GN1/1	32 on 6 GN2/1	24 on 10 GN1/1	48 on 10 GN2/1	48 on 20 GN1/1	96 on 20 GN2/1
Material	AISI 304					

- Ideal for obtaining perfect browning and juicy cooking results thanks to the distribution of the chickens in the grid



Duck grid



Size	GN 1/1					
PNC	922362					
Ducks per grid	8 (1,2-2,5 kg size)					
Duck load	8 on 6 GN1/1	16 on 6 GN2/1	16 on 10 GN1/1	32 on 10 GN2/1	32 on 20 GN1/1	64 on 20 GN2/1
Material	AISI 304					

- Ideal for obtaining perfect browning and juicy cooking results thanks to the distribution of the ducks in the grid



Non-stick U-pans with coating

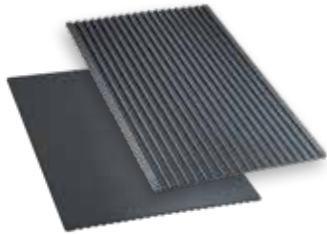


Size	GN 1/2	GN 1/1
PNC 20 mm	925009	925000 (single) 925012 (6 pcs)
PNC 40 mm	925010	925001 (single) 925013 (6 pcs)
PNC 60 mm	925011	925002 (single) 925014 (6 pcs)
Material	aluminum alloy with non-stick coating	

- Ideal for:
 - reducing cooking time up to 10% and energy consumption up to 8% (surface preheating is not required; differently from fry tops, the pan can come directly from the refrigerator)
 - reducing food weight loss by 2-4% in comparison with traditional methods, enabling juicier products
 - improving operations (eliminates smoke, heat, necessity to grease the pans and turn food upside down)
- Recommended to use plastic spatulas in order to extend special coating life
- Recommended not to clean with granule-type dishwashers

GastroNorm trays

Cooking solutions

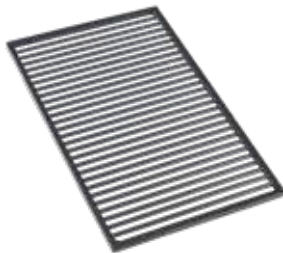


Double face griddle (ribbed and smooth)



Size	GN 1/1
PNC	925003
Material	aluminum alloy with non-stick coating

- Ideal for:
 - various cooking needs (double-faced pan features ribbed side for grilling and marking, flat side for baking and toasting)
 - improving operations (no pre-heating needed, eliminates smoke and heat exhaustion, aluminum enhances the heat exchange for faster and more even cooking)
 - baking on smooth side



Non-stick grill with coating



Size	GN 1/1
PNC	925004
Material	aluminum alloy with non-stick coating

- Ideal for:
 - marking steaks
 - improving operations (no pre-heating needed)
 - low fat cooking



Mesh grilling grid



Size	GN 1/1
PNC	922713
Material	aluminum alloy with non-stick coating

- Ideal for:
 - marking steaks
 - improving operations (no preheating needed)
 - low fat cooking



Tray for traditional static cooking



Size	GN 1/1
PNC	922746
Height	100 mm
Material	aluminum alloy with non-stick coating

- Ideal for:
 - braising stewed meat
 - long cooking sauces (like ragù)

GastroNorm trays

Cooking solutions



Non-stick egg fryer with coating



Size	GN 1/1
PNC	925005
Material	aluminum alloy with non-stick coating

- Ideal for:
 - egg automatic cooking program; may be used also for pancakes, hamburgers, omelettes, quiches and other round shaped food
 - improving operations (no preheating needed, aluminum enhances the heat exchange for faster and more even cooking)



Flat baking tray



Size	GN 1/1
PNC	925006
Material	aluminum alloy with non-stick coating

- Ideal for:
 - baking bread and pastry



Non-stick perforated U-pans with coating



Size	GN 1/1
PNC 20 mm	922651
PNC flat	922652
Material	aluminum alloy with non-stick coating

- Ideal for:
 - dehydrate fruits and vegetables without need of using baking paper
 - baking



Non-stick baguette tray with coating

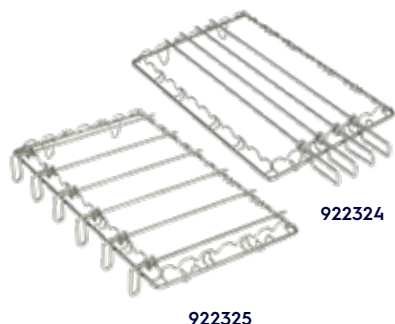


Size	GN 1/1
PNC	925007
Material	perforated aluminum, silicon coating

- Ideal for:
 - baking baguettes (enables fitting 4 pieces, 290 g each)
 - improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)

GastroNorm trays

Cooking solutions



Universal skewer racks



Size	GN 1/1	GN 2/1
PNC 20 mm	922324 (1 rack + 4 long skewers)	922325 (1 rack + 6 short skewers)
Material	AISI 304	

- Ideal for preparing all type of kebab, tandoor grill, churrasco, yakitori and any other kind of cooking using skewers (from meat to poultry, to fish, to vegetables and cheese)

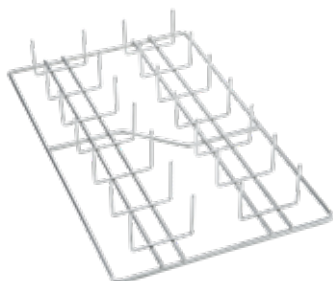


Spit for lamb or suckling pig



Oven size	10 GN 1/1
PNC	922709
Capacity	up to 12 kg
Dimension WxDxH	158x264x600 mm
Material	AISI 304

- Ideal for:
 - cooking entire sizes of meat using skewer such as kebab, pork, lamb, mutton, porchetta
- Spit to be fixed on grid tray (922062) placed on the bottom position of the tray rack



Potato baker



Size	GN 1/1					
PNC	925008					
Potatoes per grid	28					
Potato load	84 6 GN1/1	168 6 GN2/1	140 10 GN1/1	280 10 GN2/1	224 20 GN1/1	448 20 GN2/1
Material	AISI 304					

Bakery / Pastry trays

Cooking solutions



Grid



Size	600 x 400 mm
PNC	922264*
Material	AISI 304

- Ideal
 - as a support for 1/1 GN containers without having to replace the tray rack from Bakery to 1/1 GN
 - for cooking with irregularly shaped containers



Baguette tray



Size	600 x 400 mm
PNC	922189*
Material	perforated aluminum, silicon coated

- Ideal for
 - baking baguettes (enables fitting 5 pieces, max. 600 mm long)
 - improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)



Perforated bakery/pastry tray



Size	600 x 400 mm	
PNC	922190*	922448*
Material	perforated aluminum	perforated aluminum with coating

- Ideal for
 - baking light pastry
 - improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)



Smooth bakery/pastry tray



Size	600 x 400 mm	
PNC	922191*	922449*
Material	aluminum	aluminum with coating

- Ideal for:
 - baking breads and pastry

* Requires bakery/pastry racks 600 x 400 mm (see page 51-52)

Bakery / Pastry trays

Cooking solutions



Double face griddle (ribbed and smooth)



Oven size	600 x 400 mm
PNC	922747*
Material	aluminum alloy with non-stick coating

- Ideal for:
 - baking on smooth side
 - various cooking needs (double-faced pan features ribbed side for grilling and marking, flat side for baking and toasting)
 - improving operations (no pre-heating needed, eliminates smoke and heat exhaustion, aluminum enhances the heat exchange for faster and more even cooking)

Chicken system

Cooking solutions



Reinforced mobile tray rack

Oven size	10 GN 1/1
PNC	922694

- ▶ Ideal for greasy cooking - with 11 tray guides where the lowest one is suitable for a grease drip tray
- ▶ If used with wheels, slide-in (922610) support is required
- ▶ Includes wheels
- ▶ Recommended to be used with grease collection kit (922450 or 922451)



GreaseOut - grease collection kit for oven cupboard base with trolley

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922450			

- ▶ The oven must be prearranged for accessory installation, as it cannot be installed later.
- ▶ US ovens come prearranged as standard.
- ▶ For all other models, order the oven as special execution to ensure prearrangement
- ▶ Trolley with removable handle
- ▶ Opening tap on top frontal panel
- ▶ Easy connection with oven
- ▶ Holder for handle included
- ▶ 2 wheels with brakes
- ▶ 2 tanks of 10 lt each



GreaseOut - grease collection kit for oven open base

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922451 (stainless steel)			
PNC	922452 (heat resistant plastic)			

- ▶ The oven must be prearranged for accessory installation, as it cannot be installed later.
- ▶ US ovens come prearranged as standard.
- ▶ For all other models, order the oven as special execution to ensure prearrangement
- ▶ Opening tap on top frontal panel
- ▶ Easy connection with oven
- ▶ 2 tanks of 10 lt each

Chicken system

Cooking solutions



GreaseOut - grease collection kit for stacked ovens

Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 2/1 on 6 GN 2/1
PNC	922453	

- ▶ Kit includes riser (H=390 mm)
- ▶ The oven must be prearranged for accessory installation, as it cannot be installed later.
- ▶ US ovens come prearranged as standard.
- ▶ For all other models, order the oven as special execution to ensure prearrangement
- ▶ Opening tap on top frontal panel
- ▶ Easy connection with oven
- ▶ 2 tanks of 10 lt each



Extra trolley for grease collection kit

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC trolley	922752			

- ▶ Ideal for both cupboard base and open base
- ▶ Removable handle
- ▶ Holder for handle included
- ▶ 2 wheels with brakes

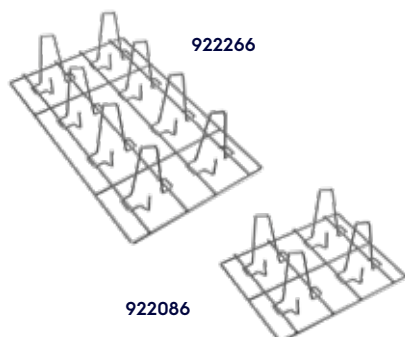


Grease collection trays with drain lock

Oven size	GN 1/1	GN 2/1
PNC 40 mm	922329	
PNC 60 mm		922357
PNC 100 mm	922321	
Material	AISI 304	

Chicken system

Cooking solutions

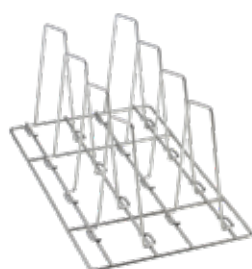


Chicken grids



Size	GN 1/2			GN 1/1		
PNC	922086 (single)			922036 (pair) 922266 (single)		
Chickens per grid	4 (0,7-2 kg size)			8 (0,7-2 kg size)		
Chicken load	16 on 6 GN1/1	32 on 6 GN2/1	24 on 10 GN1/1	48 on 10 GN2/1	48 on 20 GN1/1	96 on 20 GN2/1
Material	AISI 304					

- Ideal for obtaining perfect browning and juicy cooking results thanks to the distribution of the chickens in the grid



Duck grid



Size	GN 1/1					
PNC	922362					
Ducks per grid	8 (1,2-2,5 kg size)					
Duck load	8 on 6 GN1/1	16 on 6 GN2/1	16 on 10 GN1/1	32 on 10 GN2/1	32 on 20 GN1/1	64 on 20 GN2/1
Material	AISI 304					

- Ideal for obtaining perfect browning and juicy cooking results thanks to the distribution of the ducks in the grid

Smoker

Cooking solutions



Volcano smoker

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922338					
Material	AISI 304					
Dimension WxDxH	220 X 220 X 85 mm					

- Ideal for:
 - cooking and smoking of fish, pork, poultry, beef, cheese, bread, vegetables (using wood pellets, dried spices)
 - low temperature cooking with smoked flavour
- The quantity of smoke produced can be adjusted (registered design @ EPO)
- Odourless and Condensation hoods are not suitable to be used with Volcano smoker because there is no direct connection to the external exhaust
- To be used with charcoal



Wood pellets to be used with Volcano smoker

Code	0S2602	0S2603	0S2604	0S2605	0S2606
Flavor	mesquite	hickory	sugar maple	cherry	apple
Weight	450 g				

- Mesquite: ideal for ribs, red meat, pork, fish and heavy game
- Hickory: sweet to strong, heavy bacon flavour. Ideal for pork, ham and beef
- Sugar maple: smoky, mellow and slightly sweet. Ideal for pork, poultry, cheese, and small game birds
- Cherry: ideal for poultry, pork and beef
- Apple: ideal for beef, pork, poultry, fish and game

Food Probe

Cooking solutions



USB core temperature probe



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922390					

- To be used in addition to the standard core temperature probe
- Suitable also for high temperature cooking

Food Probe

Cooking solutions

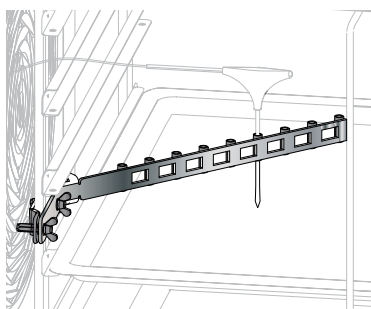


USB sous-vide probe



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922281					

- ▶ Ideal for sous-vide low temperature cooking to ensure that the correct core temperature is accurately reached without affecting the vacuum in the bag
- ▶ 1 mm in diameter, 60 mm in length, with a special diagonal-cut needle point design to avoid breaking the vacuum seal when inserted
- ▶ To be used with neoprene adhesive strips (code 0S1827*) or valve (code 0S2788*) and vacuum cooking bags (0S2473*) to avoid breaking the vacuum seal when inserted



Probe holder for liquids

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922714					
Material	AISI 304					

- ▶ Ideal for measuring cooking temperature of liquid preparations.
- ▶ Accessory compatible with SkyLine Blast Chiller Freezers

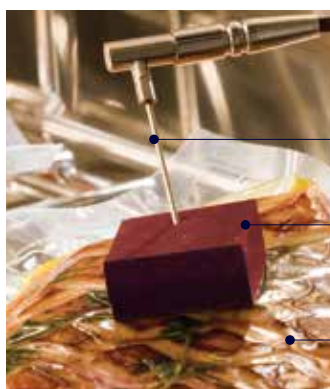


Valve for sous-vide probe



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	0S2788					

- ▶ It creates a barrier against air, where the probe needle pierces the bag, thus allowing safe detection of the core temperature of vacuum cooked food
- ▶ Suitable for use in cooking and blast chilling processes from -20°C to 130°C
- ▶ Suitable for cooking processes in a bain-marie up to 100°C and in a steam oven up to 130°C



Sous-vide cooking, what you need:

- USB Sous-vide probe
- Neoprene adhesive strips or valve for sous-vide probe
- Vacuum bags (different sizes)

* More accessories for sous-vide cooking are available in the Accessories & Consumables Catalogue

Handling solutions

Handling solutions - GastroNorm

	Oven & Blast Chiller/ Freezer Size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
   	GastroNorm rack (6-10)* or trolley rack (20)*	922600 65 mm pitch 922606 80 mm pitch	922700 65 mm pitch 922611 80 mm pitch	922601 65 mm pitch 922602 80 mm pitch	922603 65 mm pitch 922604 80 mm pitch	922753 63 mm pitch 922754 80 mm pitch 922683 84 mm pitch	922757 63 mm pitch 922758 80 mm pitch 922686 84 mm pitch
	Slide-in support (+ handle) ONLY FOR OVENS	922610	922605	922610	922605	not necessary	not necessary
	Slide-in support (+ handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	880564	880563	not necessary	not necessary
	Trolley	922626	922627	922626	922627	not necessary	not necessary

* Every rack includes wheels

Handling solutions - Banqueting

	Oven & Blast Chiller/ Freezer Size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
    	Banqueting rack (6-10)* or trolley rack (20)	not available	not available	922648 30 plates, 65 mm pitch 922649 23 plates, 85 mm pitch	922650 51 plates, 75 mm pitch	922756 54 plates, 74 mm pitch 922763 45 plates, 90 mm pitch	922760 92 plates, 85 mm pitch 922764 116 plates, 66 mm pitch
	Slide-in support (+ handle) ONLY FOR OVENS	not available	not available	922610	922605	not necessary	not necessary
	Slide-in support (+ handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	880564	880563	not necessary	not necessary
	Trolley	not available	not available	922626	922627	not necessary	not necessary
	Thermal blanket	not available	not available	922364	922366	922365	922367

* Every rack includes wheels

Handling solutions

Handling solutions - Bakery/Pastry

	Oven & Blast Chiller/ Freezer Size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
	Mobile 400x600 mm Bakery/Pastry rack (6-10)*/** or Trolley rack (20)	922607 5 grids, 80 mm pitch	not available	922608 8 grids, 80 mm pitch	922609 8 grids, 80 mm pitch	922761 16 grids, 80 mm pitch	922762 16 grids, 80 mm pitch
	Slide-in support (+ handle) ONLY FOR OVENS	922610	not available	922610	922605	not necessary	not necessary
	Slide-in support (+ handle) ONLY FOR BLAST CHILLER/FREEZERS	not available	not available	880564	880563	not necessary	not necessary
	Trolley	922626	not available	922626	922627	not necessary	not necessary

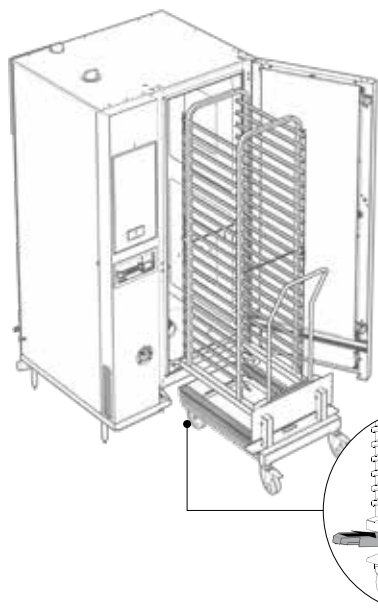
Handling solutions - Stacking ovens

	Stacked Ovens Size	6 GN 1/1 on 6 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 10 GN 2/1
	Mobile racks (6-10): - GastroNorm* - 400x600 mm Bakery/Pastry*/** - Banqueting* For each oven select one type of rack among the ones listed	TOP OVEN 922600 (GN) 65 mm pitch 922606 (GN) 5 grids, 80 mm pitch 922607 (400x600 mm) 5 grids, 80 mm pitch BOTTOM OVEN 922600 (GN) 65 mm pitch 922606 (GN) 5 grids, 80 mm pitch 922607 (400x600 mm) 5 grids, 80 mm pitch	TOP OVEN 922700 (GN) 65 mm pitch 922611 (GN) 5 grids, 80 mm pitch BOTTOM OVEN 922700 (GN) 65 mm pitch 922611 (GN) 5 grids, 80 mm pitch	TOP OVEN 922600 (GN) 65 mm pitch 922606 (GN) 5 grids, 80 mm pitch 922607 (400x600 mm) 5 grids, 80 mm pitch BOTTOM OVEN 922601 (GN) 65 mm pitch 922602 (GN) 8 grids, 80 mm pitch 922608 (400x600 mm) 8 grids, 80 mm pitch 922648 (30 plates) 65 mm pitch 922649 (23 plates) 85 mm pitch	TOP OVEN 922700 (GN) 65 mm pitch 922611 (GN) 5 grids, 80 mm pitch BOTTOM OVEN 922603 (GN) 65 mm pitch 922604 (GN) 8 grids, 80 mm pitch 922609 (400x600 mm) 8 grids, 80 mm pitch 922650 (51 plates) 75 mm pitch
	Slide-in support (+ handle)	2 pcs x 922610	2 pcs x 922605	2 pcs x 922610	2 pcs x 922605
	Trolley	922630	922631	922630	922631

* Every rack includes wheels

** When converting to Bakery/Pastry version (600x400 mm) a specific suction wall is suggested. Electrolux Professional recommends to install the correct suction wall in order to guarantee optimal cooking evenness. Suction wall can be purchased at Electrolux Professional Authorized Service Partners.

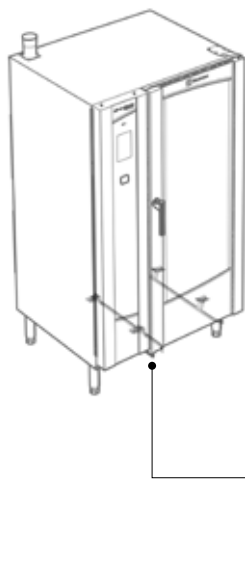
Handling solutions



Kit compatibility for air-o-system trolleys with SkyLine ovens

Oven size	20 GN 1/1	20 GN 2/1
PNC	922769	922770

- ▶ Adaptors to increase the width of the bottom part of the trolleys to perfectly fit in SkyLine ovens
- ▶ Can be installed on GN, Banqueting and Bakery trolleys
- ▶ To be combined with compatibility kit for air-o-system ovens in case of simultaneous use in both SkyLine and air-o-system ovens



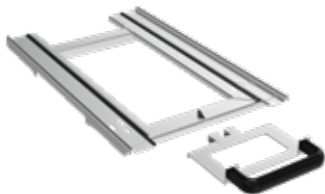
Kit compatibility for air-o-system ovens with SkyLine trolleys

Oven size	20 GN 1/1	20 GN 2/1
PNC	922771	

- ▶ Spacer kit to expand the roll-in rails placed at the bottom of the air-o-system ovens
- ▶ Can accommodate GN, Banqueting and Bakery trolleys
- ▶ To be combined with compatibility kit for air-o-system trolleys in case of simultaneous use of both SkyLine and air-o-system trolleys
- ▶ Not needed for Blast Chillers

GastroNorm handling

Handling solutions



Slide-in supports



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC for oven	922610	922605	922610	922605
PNC for blast chiller			880564	880563

- ▶ Ideal for easy and safe loading and unloading of mobile rack
- ▶ Include handle
- ▶ Required when using mobile rack
- ▶ Slide-in support for **air-o-system oven** to be ordered as a spare part



Trolley for mobile racks

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922626	922627	922626	922627
Dimension WxDxH	485x913x949 mm	685x1033x949 mm	485x913x949 mm	685x1033x949 mm

- ▶ Ideal for smooth handling process
- ▶ Recommended to be used with slide-in support
- ▶ Trolley for stacking solution available (see page 45)
- ▶ Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part



Mobile GastroNorm racks

Oven size	6 GN 1/1	
PNC	922600	922606
Grid nr.	6 grids (65 mm pitch)	5 grids (80 mm pitch)
Dimension WxDxH	389x508x462 mm	

- ▶ Include wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack
- ▶ Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part

GastroNorm handling

Handling solutions



Mobile GastroNorm racks

Oven size	6 GN 2/1	
PNC	922700	922611
Grid nr.	6 grids (65 mm pitch)	5 grids (80 mm pitch)
Dimension WxDxH	594x628x477 mm	

- ▶ Include wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack
- ▶ Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part



Mobile GastroNorm racks

Oven size	10 GN 1/1	
PNC	922601	922602
Grid nr.	10 grids (65 mm pitch)	8 grids (80 mm pitch)
Dimension WxDxH	389x508x723,5 mm	

- ▶ Include wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack
- ▶ Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part



Mobile GastroNorm racks

Oven size	10 GN 2/1	
PNC	922603	922604
Grid nr.	10 grids (65 mm pitch)	8 grids (80 mm pitch)
Dimension WxDxH	594x628x723,5 mm	

- ▶ Include wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack
- ▶ Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part

GastroNorm handling

Handling solutions

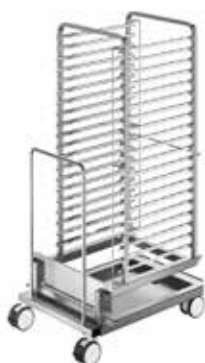


GastroNorm trolleys



Oven size	20 GN 1/1		
PNC	922753	922754	922683
Grid nr.	20 grids (63 mm pitch)	16 grids (80 mm pitch)	15 grids (84 mm pitch)
Dimension WxDxH	545x790x1700 mm		

- ▶ Include: removable handle, base with a drain, rear wheels with brakes
- ▶ Compatible with air-o-system
- ▶ For perfect compatibility with **air-o-system** ovens order PNC 922771 (to be installed on the ovens)



GastroNorm trolleys



Oven size	20 GN 2/1		
PNC	922757	922758	922686
Grid nr.	20 grids (63 mm pitch)	16 grids (80 mm pitch)	15 grids (84 mm pitch)
Dimension WxDxH	716x926x1700 mm		

- ▶ Include: removable handle, base with a drain, rear wheels with brakes
- ▶ Compatible with air-o-system
- ▶ For perfect compatibility with **air-o-system** ovens order PNC 922771 (to be installed on the ovens)



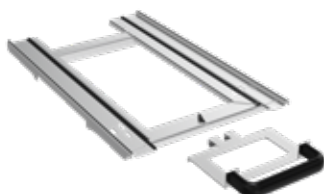
Deflector

Oven size	20 GN 2/1
PNC	922445
Dimension WxDxH	626x532x42 mm

- ▶ To be used only with electric combi ovens.
- ▶ To be installed on the upper level of the trolley.
- ▶ Ideal for achieving consistent cooking results in low-moisture dishes like baked goods, gratins, roasted potatoes, and similar recipes, ensuring even heat distribution.

Banqueting handling

Handling solutions



Slide-in supports



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC for oven	922610	922605	922610	922605
PNC for blast chiller			880564	880563

- ▶ Ideal for easy and safe uploading and downloading of mobile rack
- ▶ Include handle
- ▶ Required when using mobile rack
- ▶ Slide-in support for **air-o-system oven** to be ordered as a spare part



Trolleys for mobile racks

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922626	922627	922626	922627
Dimension WxDxH	485x913x949 mm	685x1033x949 mm	485x913x949 mm	685x1033x949 mm

- ▶ Ideal for smooth handling process
- ▶ Recommended to be used with slide-in support
- ▶ Trolley for stacking solution available (see page 45)
- ▶ Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part



Mobile banqueting racks

Oven size	10 GN 1/1	
PNC	922648	922649
Grid nr.	30 plates (65 mm pitch)	23 plates (85 mm pitch)
Dimension WxDxH	391x650x710 mm	

- ▶ Include wheels and base supports
- ▶ Slide-in support is required
- ▶ Plates up to 310 mm Ø
- ▶ Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part

Banqueting handling

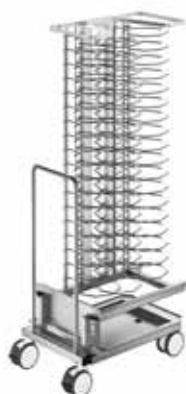
Handling solutions



Mobile banqueting racks

Oven size	10 GN 2/1
PNC	922650
Grid nr.	51 plates (75 mm pitch)
Dimension WxDxH	596x780x702 mm

- Includes wheels and base supports
- Slide-in support is required
- Plates up to 310 mm Ø
- Compatible with **air-o-system ovens**. Slide-in support for air-o-system oven to be ordered as a spare part

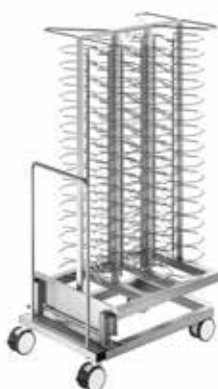


Banqueting trolleys



Oven size	20 GN 1/1	
PNC	922756	922763
Grid nr.	54 plates (74 mm pitch)	45 plates (90 mm pitch)
Dimension WxDxH	507x849x1714 mm	

- Include: removable handle, base with a drain, rear wheels with brakes
- Plates up to 310 mm Ø
- For perfect compatibility with air-o-system ovens order PNC 922771 (to be installed on the ovens)



Banqueting trolleys



Oven size	20 GN 2/1	
PNC	922760	922764
Grid nr.	92 plates (85 mm pitch)	116 plates (66 mm pitch)
Dimension WxDxH	700x986x1711 mm	

- Include: removable handle, base with a drain, rear wheels with brakes
- Plates up to 310 mm Ø
- For perfect compatibility with air-o-system ovens order PNC 922771 (to be installed on the ovens)

Banqueting handling

Handling solutions



Thermal blankets for racks

Oven size	10 GN 1/1	10 GN 2/1
PNC	922364	922366

- ▶ Ideal for keeping food warm up to 30 minutes
- ▶ Enable easy folding with straps
- ▶ Washable: ETL Sanitation approved



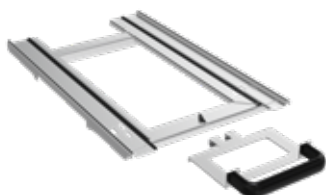
Thermal blankets for trolleys

Oven size	20 GN 1/1	20 GN 2/1
PNC	922365	922367

- ▶ Ideal for keeping food warm up to 30 minutes
- ▶ Enable easy folding with straps
- ▶ Washable: ETL Sanitation approved

Bakery / Pastry handling

Handling solutions



Slide-in supports



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC for oven	922610	922605	922610	922605
PNC for blast chiller			880564	880563

- ▶ Ideal for easy and safe uploading and downloading of mobile rack
- ▶ Include handle
- ▶ Required when using mobile rack
- ▶ Slide-in support for **air-o-system oven** to be ordered as a spare part

Bakery / Pastry handling

Handling solutions



Trolleys for mobile racks

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922626	922627	922626	922627
Dimension WxDxH	485x913x949 mm	685x1033x949 mm	485x913x949 mm	685x1033x949 mm

- ▶ Ideal for smooth handling process
- ▶ Recommended to be used with slide-in support
- ▶ Trolley for stacking solution available (see page 45)
- ▶ Compatible with **air-o-system** ovens. Slide-in support for air-o-system oven to be ordered as a spare part



Mobile bakery/pastry racks (600x400 mm)*

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922607	922608	922609
Grid nr.	5 trays (80 mm pitch)	8 trays (80 mm pitch)	
Dimension WxDxH	428x608x471 mm	428x608x719 mm	

- ▶ Include wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack
- ▶ Compatible with **air-o-system** ovens. Slide-in support for air-o-system oven to be ordered as a spare part



Bakery/Pastry trolleys (600x400 mm)*



Oven size	20 GN 1/1	20 GN 2/1
PNC	922761	922762
Grid nr.	16 trays (80 mm pitch)	
Dimension WxDxH	544x841x1695 mm	716x929x1695 mm

- ▶ Include removable handle, bottom tank with a drain, rear wheels with brakes
- ▶ For perfect compatibility with air-o-system ovens order PNC 922771 (to be installed on the ovens)

* When converting to Bakery/Pastry version (600x400 mm) a specific suction wall is suggested (only for 6 & 10 GN1/1 gas and 20 GN 1/1 electric models). Electrolux Professional recommends to install the correct suction wall in order to guarantee optimal cooking evenness. Suction wall can be purchased at Electrolux Professional Authorized Service Partners.

Bakery / Pastry fixed racks

Handling solutions

922655



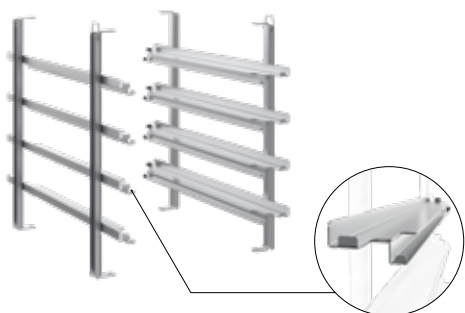
922656

Fixed bakery/pastry racks 600x400 mm*

Oven size	6 GN 1/1	10 GN 1/1
PNC	922655	922656
Grid nr.	5 grids (80 mm pitch)	8 grids (80 mm pitch)

Multipurpose fixed racks

Handling solutions



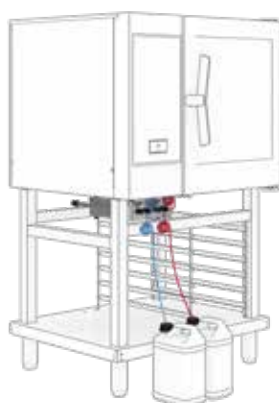
Multipurpose racks for GN and 600x400 mm

Oven size	6 GN 1/1	10 GN 1/1
PNC	922684	922685
Grid nr.	4 grids (80 mm pitch)	7 grids (80 mm pitch)

- Fit both GastroNorm and 600x400 mm trays
- For Bakery/Pastry trays (600x400 mm) a specific suction wall is suggested. Suction wall can be purchased at Electrolux Professional Authorized Service Partners

* When converting to Bakery/Pastry version (600x400 mm) a specific suction wall is suggested (only for 6 & 10 GN1/1 gas and 20 GN 1/1 electric models). Electrolux Professional recommends to install the correct suction wall in order to guarantee optimal cooking evenness. Suction wall can be purchased at Electrolux Professional Authorized Service Partners.

Cleaning solutions



Connection kit to external liquid chemicals



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922618					

- Kit for use automatic cleaning system with liquid detergent and rinse aid
- Fast and easy installation on-site
- Equipped with magnets
- Kit includes pumps, pipes and connections to the tanks



Wall mounted holder for detergent tank



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922386					

- Ideal to keep detergents away from the floor
- Compatible with OS2282, OS2283



Open base hanging holder for detergent tank



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922699			

- Ideal to keep detergents away from the floor
- Compatible with OS2282, OS2283

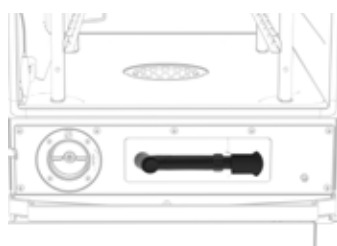


External spray unit



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922171					

- Includes a support to be mounted on the external side panel of the oven



Retractable built-in spray unit for Premium, Pro^S, Pro



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	0CK749				Available as factory fitted	

- Table-top ovens: suggested as factory fitted, can also be installed on-site
- Vertical ovens: to be ordered together with the oven, cannot be installed on site
- Already included in all Premium^S ovens

Cleaning solutions

 also Marine compatible

SkyClean is an automatic and built-in self cleaning system with **integrated descaling of the steam generator**.

Solid detergents

Ideal for all type of cooking and demanding sites.



C22 Cleaning Tab



C25 Rinse & Descale



Cleaning



Rinse Aid & Descale

Code	Description
0S2395	C22-Cleaning tab phosphate free; phosphorous free; 100 tabs bucket
0S2394	C25-Rinse & Descale tab phosphate free; phosphorous free; maleic acid free; 50 tabs bucket

Liquid detergents

Ideal for sites with medium-high dirt level.



C20 ExtraStrong detergent for ovens



C21 ExtraStrong Rinse aid for ovens

	Code	Description
Connection kit	922618	External connection kit for liquid detergent/rinse aid
Cleaning	0S2282	C20 ExtraStrong detergent for ovens; 2 x 5l
Rinse Aid	0S2283	C21 ExtraStrong rinse aid for ovens; 2 x 5l

- Water treatment to be performed with dedicated water filters and C25 Rinse&Descale tabs (0S2394) for descaling cycle when needed (see page 31)

Starter kit

All SkyLine Ovens are delivered with a sample kit of solid detergents.
Please, note that when using the sample tabs, double quantity is required for cleaning.
Example: 1 C22 cleaning tab 65 gr (0S2395) is equal to 2 C22 sample tabs 30 gr.



Water treatment

Cleaning solutions



Providing the proper water treatment will:

- ▶ avoid the risk of altering the taste and appearance of your foods
- ▶ reduce scale build-up therefore de-liming is less frequent, thus resulting in additional savings in operating costs
- ▶ extend the life of your appliance
- ▶ guarantee lower maintenance costs

Electrolux Professional suggest you to check your water quality in order to choose the right water treatment solution:

- ▶ water filter for high concentration of calcium
- ▶ reverse osmosis filter for high concentration of calcium and chloride

Water conditions	Steam production	Oven Size					
		6GN1/1	6GN2/1	10GN1/1	10GN2/1	20GN1/1	20GN2/1
High concentration of calcium	 medium-low usage		920004 Water filter with cartridge and flow meter for low steam usage Filter capacity: 4675 lt*			920005 Water filter with cartridge and flow meter for medium steam usage Filter capacity: 7907 lt*	
	 medium-high usage		920005 Water filter with cartridge and flow meter for medium steam usage Filter capacity: 7907 lt*			920003 Water filter with cartridge and flow meter for high steam usage Filter capacity: 10800 lt*	
High concentration of calcium and chloride			864388 External automatic reverse osmosis filter Power kW: 0,18 El. connection: 220/240V 1N 50/60 Hz				

* Max capacity refers to water with a carbonate hardness of 10 °dH. Verify the right solution based on your specific needs (water quality, average water consumption) with your local presales department

PNC 920004 and 920005 share the same filter head, making their cartridges interchangeable. This allows for scalability if water requirements change over time.

Bases

Installation solutions



Open bases with GastroNorm tray support

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922612	922613	922612	922613
Grid nr.	6 (GN 1/1) 6 (600x400)	6 (GN 2/1)	6 (GN 1/1) 6 (600x400)	6 (GN 2/1)
Dimensions WxDxH	865x705x770 mm	1088x901x770 mm	865x705x770 mm	1088x901x770 mm
Material	AISI 304			

- ▶ Supplied with 1 tray support as standard, with the possibility to add a second one
- ▶ The bottom of the bases feature holes for assembling
- ▶ Pre-arranged for an easy installation of the ovens (no need to remove feet)

Cupboard bases with GastroNorm tray support

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922614	922616	922614	922616
Grid nr.	6 (GN 1/1) 6 (600x400)	6 (GN 2/1)	6 (GN 1/1) 6 (600x400)	6 (GN 2/1)
Dimensions WxDxH	867x775x770 mm	1090x971x770 mm	867x775x770 mm	1090x971x770 mm
Material	AISI 304			

- ▶ Supplied with 1 tray support as standard, with the possibility to add a second one
- ▶ The bottom of the bases feature holes for assembling
- ▶ Pre-arranged for an easy installation of the ovens (no need to remove feet)
- ▶ For Marine configuration (see page 33)

GastroNorm tray supports for oven base

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922690	922692	922690	922692
Grid nr.	6 (GN 1/1)	6 (GN 2/1)	6 (GN 1/1)	6 (GN 2/1)
Material	AISI 304			

- ▶ To be installed on open and cupboard base with the purpose of providing additional storage
- ▶ To be installed using the pre-arranged holes on the bases
- ▶ Non compatible with **air-o-system** bases

Bakery/Pastry tray support for oven base (600x400 mm trays)

Oven size	6 GN 1/1	10 GN 1/1
PNC	922702	
Grid nr.	6	
Material	AISI 304	

- ▶ Bakery/Pastry runners for 600 x 400 mm trays (bakery/pastry) on open and cupboard bases
- ▶ Non compatible with **air-o-system** bases

Bases

Installation solutions



Marine configuration on base

To transform a standard base to Marine, it is necessary to:

- replace the standard feet on the base with the Marine flanged feet (delivered with the Marine oven)
- (to be ordered) install the service feet 922394 on the oven
- (to be ordered) install GastroNorm tray support with stopper (PNC 922691 for GN 1/1, special execution for GN 2/1).
- for 6 GN 1/1 and 10 GN 1/1 oven only, order open base PNC 922698.



922394 Service feet



922351 Marine flanged feet



4 service feet



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922394			
Height	100 mm			
Material	AISI 304			



GastroNorm tray support with stopper for oven base



Oven size	6 GN 1/1	10 GN 1/1
PNC	922691	
Grid nr.	6	
Material	AISI 304	



Open bases marine with GastroNorm tray support with stopper



Oven size	6 GN 1/1	10 GN 1/1
PNC	922698	
Grid nr.	6 (GN 1/1) - 6 (600x400)	
Dimensions WxDxH	865x705x770 mm	
Material	AISI 304	

- Supplied with 1 tray support with stopper.
- Supplied with mounted flanged feet
- Supplied with service feet to install on the oven

Bases

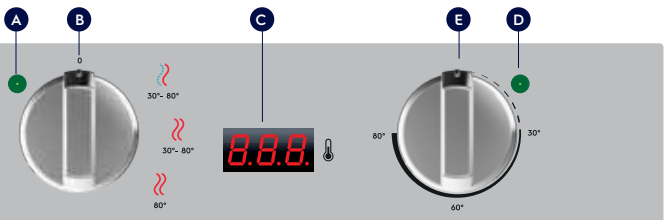
Installation solutions



Hot cupboard bases with multipurpose tray support

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922615	922617	922615	922617
Grid nr.	5 (GN 1/1) 6 (600x400)	5 (GN 2/1)	5 (GN 1/1) 6 (600x400)	5 (GN 2/1)
Dimension WxDxH	867x775x770 mm	1090x971x770 mm	867x775x770 mm	1090x971x770 mm
Power	2,5 kW	2,5 kW	2,5 kW	2,5 kW
Electric connection	230V 1N 50 Hz	230V 1N 50 Hz	230V 1N 50 Hz	230V 1N 50 Hz
Material	AISI 304			

- Ideal for proving and holding
- Supplied with 1 tray support as standard
- Pre-arranged for an easy installation of the ovens (no need to remove feet)
- for Marine configuration (see page 33)



Control panel description

- A** Indicator lamp showing that the appliance is switched on
- B** Selector for humidifying and heating phases
- C** Digital thermoregulator (30 - 80°C)
- D** Indicator lamp showing that the heating is on
- E** Thermostat for adjusting the chamber temperature

Bases

Installation solutions



Wheels kit for oven bases

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922003			

- Ideal for cleaning behind the oven
- 2 swivelling wheels with brakes and 2 fixed wheels without brakes
- If mounted on gas ovens, a flexible pipe is required



Flanged feet kit



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922351				922707	
Height	100-130 mm					
Material	AISI 304					

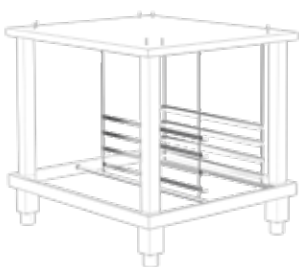
- All Marine ovens are delivered with flanged feet as standard
- Flanged feet can be used for non-Marine ovens



Disassembled bases

Oven size	6 GN 1/1	10 GN 1/1	6 GN 2/1	10 GN 2/1
PNC	922653		922654	
Dimensions WxDxH	867x707x670 mm		1090x903x670 mm	
Dimensions packaging	750x920x130 mm		940x1140x110 mm	
Material	AISI 304			

- Delivered disassembled for easier and more convenient transportation
- Assembly time: less than 10 minutes
- NO accessory can be installed with the exception of the tray supports for disassembled base (see below)



Tray supports for disassembled bases

Oven size	6 GN 1/1	10 GN 1/1	6 GN 2/1	10 GN 2/1
PNC	922382		922384	
Grids nr.	4 GN 1/1		4 GN 2/1	

Wall supports

Installation solutions



Wall supports



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1
PNC	922643	922644	922645

- Ideal for space-saving
- Feasibility of the installation has to be evaluated by an architect/structural engineer - depending on the type of wall

Wall fixing kit



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922687					

- To secure the oven to the wall



Marine wall sealing kits



Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 2/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922424	922425	922426	922427	922428	922429

- To seal the Marine ovens to the wall

Ventilation

Installation solutions



Odour reduction hoods

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922718	922719	922718	922719
Material	AISI 304			
Note	for electric models only			
Dimension WxDxH	875x1070 x450 mm	1098x1266 x450 mm	875x1070 x450 mm	1098x1266 x450 mm

- ▶ Fan motor with 3 automatic speeds
- ▶ Complete ventilation system which eliminates the need for an exhaust duct with external connection
- ▶ Multiple filtration systems: prefiltering of exhaust steam through stainless steel labyrinth filters; demister filter and extra droplets separator acting as a steam-liquid separator
- ▶ UV system attacks the fat molecules eliminating unpleasant odours and bacteria; post-filters restrain the residual odours and no reacted ozone
- ▶ Automatic door opening activation system
- ▶ Double step door opening (PNC 922265) is suggested to improve filtering performance (for table-top only)
- ▶ Possibility to activate air purification system when the oven is in stand by (not cooking) or in cleaning phase
- ▶ Ideal for high temperature cooking or intensive usage



Odour reduction hoods for stacked ovens

Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
PNC	922722		922721	
Material	AISI 304			
Note	for electric models only			
Dimension WxDxH	875x1191x450 mm		1098x1266x450 mm	

- ▶ Fan motor with 3 automatic speeds
- ▶ Complete ventilation system which eliminates the need for an exhaust duct with external connection
- ▶ Multiple filtration systems: prefiltering of exhaust steam through stainless steel labyrinth filters; demister filter and extra droplets separator acting as a steam-liquid separator
- ▶ UV system attacks the fat molecules eliminating unpleasant odours and bacteria; post-filters restrain the residual odours and no reacted ozone
- ▶ Automatic door opening activation system
- ▶ Double step door opening (PNC 922265) is suggested to improve filtering performance
- ▶ Possibility to activate air purification system when the oven is in stand by (not cooking) or in cleaning phase
- ▶ Ideal for high temperature cooking or intensive usage

Note: Calculate the air exchange rate for the complete kitchen environment and ensure the compliance with ventilation norms (e.g. VDI 2052 Standard for ventilation of commercial kitchens - or any local reference). An insufficient air exchange rate may cause malfunctioning of the hood.

Ventilation

Installation solutions



Condensation hoods

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1
PNC	922723	922724	922723	922724	922725
Material	AISI 304				
Note	for electric models only				
Dimension WxDxH	875x1070 x450 mm	1098x1266 x450 mm	875x1070 x450 mm	1098x1266 x450 mm	917x1085 x472 mm

- ▶ Fan motor with 3 automatic speeds
- ▶ Complete ventilation system which eliminates the need for an exhaust duct with external connection
- ▶ Multiple filtration systems: prefiltering of exhaust steam through stainless steel labyrinth filters; demister filter and extra droplets separator acting as a steam-liquid separator
- ▶ Automatic door opening activation system
- ▶ Double step door opening (PNC 922265) is suggested to improve filtering performance (for table-top only)
- ▶ In case of high temperature cooking or intensive usage the Odour Reduction Hood is recommended
- ▶ Condensation hood for 20 GN 1/1 is delivered with a kit for quenching system update (spare part 0CK731) for better steam management



Condensation hoods for stacked ovens

Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
PNC	922727		922726	
Material	AISI 304			
Note	for electric models only			
Dimension WxDxH	875x1191x450 mm		1098x1266x450 mm	

- ▶ Fan motor with 3 automatic speeds
- ▶ Complete ventilation system which eliminates the need for an exhaust duct with external connection
- ▶ Multiple filtration systems: prefiltering of exhaust steam through stainless steel labyrinth filters; demister filter and extra droplets separator acting as a steam-liquid separator
- ▶ Automatic door opening activation system
- ▶ Double step door opening (PNC 922265) is suggested to improve filtering performance
- ▶ In case of high temperature cooking or intensive usage the Odour Reduction Hood is recommended

Note: Calculate the air exchange rate for the complete kitchen environment and ensure the compliance with ventilation norms (e.g. VDI 2052 Standard for ventilation of commercial kitchens - or any local reference). An insufficient air exchange rate may cause malfunctioning of the hood.

Ventilation

Installation solutions



Standard Hoods (with fan motor)

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1
PNC	922728	922729	922728	922729	922730
Material	AISI 304				
Dimension WxDxH	875x1070x450 mm	1098x1266x450 mm	875x1070x450 mm	1098x1266x450 mm	917x1085x450 mm

- ▶ Fan motor with 3 automatic speeds
- ▶ Requires connection to an external exhaust air duct
- ▶ Equipped with a mechanical labyrinth filter
- ▶ Automatic door opening activation system
- ▶ Double step door opening (922265) is suggested to improve filtering performance (for table-top only)



Standard Hoods (with fan motor) for stacked ovens

Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
PNC	922732		922731	
Material	AISI 304			
Dimension WxDxH	875x1191x450 mm		1098x1266x450 mm	

- ▶ Fan motor with 3 automatic speeds
- ▶ Requires connection to an external exhaust air duct
- ▶ Equipped with a mechanical labyrinth filter
- ▶ Automatic door opening activation system
- ▶ Double step door opening (922265) is suggested to improve filtering performance

Note: Calculate the air exchange rate for the complete kitchen environment and ensure the compliance with ventilation norms (e.g. VDI 2052 Standard for ventilation of commercial kitchens - or any local reference). An insufficient air exchange rate may cause malfunctioning of the hood.

Ventilation

Installation solutions



Hoods without fan motor

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1
PNC	922733	922734	922733	922734	922735
Material	AISI 304				
Dimension WxDxH	875x1070 450 mm	1098x1266 450 mm	875x1070 450 mm	1098x1266 450 mm	917x1085 450 mm

- Requires connection to an external exhaust air duct
- Equipped with a mechanical labyrinth filter
- Double step door opening (922265) is suggested to improve filtering performance (for table-top only)



Hoods without fan motor for stacked ovens

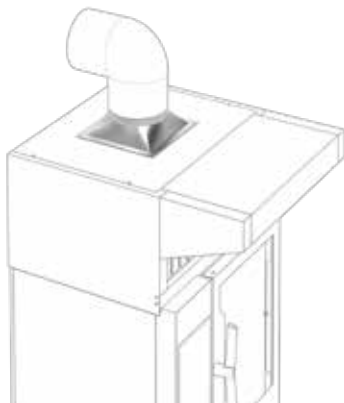
Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
PNC	922737		922736	
Material	AISI 304			
Dimension WxDxH	875x1191x450 mm		1098x1266x450 mm	

- Requires connection to an external exhaust air duct
- Equipped with a mechanical labyrinth filter
- Double step door opening (922265) is suggested to improve filtering performance

Note: Calculate the air exchange rate for the complete kitchen environment and ensure the compliance with ventilation norms (e.g. VDI 2052 Standard for ventilation of commercial kitchens - or any local reference). An insufficient air exchange rate may cause malfunctioning of the hood.

Ventilation

Installation solutions



Hood hopper

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1
PNC	922751				
Dimension WxDxH	360x360x100 mm				

- Ideal to directly connect the hood to the centralized ventilation system
- Only for Standard Hoods (with fan motor) and Hoods without fan motor,
- Available also for stacked ovens



Riser for 6 GN 1/1 on base with hood

Oven size	6 GN 1/1
PNC	922632
Dimension WxDxH	829x669x390 mm
Material	AISI 304

- Ideal for raising 6 GN 1/1 oven when placed under dedicated hood (enables more comfortable operation, as it adds over 25 cm in height)



Flue condenser

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922678					
Note	all gas models					
Dimension WxDxH	406x305x255 mm					

- Ideal for gathering gas and fumes coming out of the oven and exhausting them through a flue

Ventilation

Installation solutions



Extension for condensation tube



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922776					
Note	all models					
Extension Height	370 mm					

- Ideal to convey steam and vapor from the exhaust tube



Steam optimizer

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922440			
Note	all models			
Material	AISI 304			

- Ideal for improving uniformity of steam distribution with partial load, by retaining vapor in the cavity.
- Recommended for condensation hood, to be installed on table top ovens
- Compatible with ovens manufactured from October 2025; for previous oven models, request 922750

Stacking kits

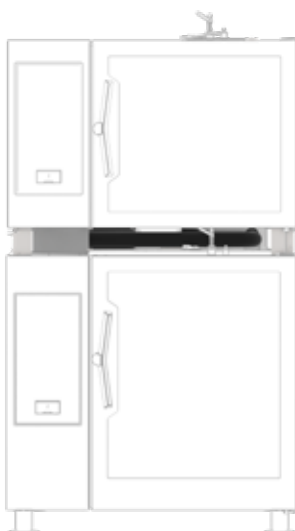
Installation solutions



Stacking kits oven on oven

Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
PNC	922620 (el.) 922622 (gas)	922620 (el.) 922623 (gas)	922621 (el.) 922624 (gas)	922621 (el.) 922625 (gas)
Dimension WxDxH	867x895x120 mm (el.) 867x895x150 mm (gas)		1090x1092x120 mm (el.) 1090x1092x150 mm (gas)	
Total height installation	electric: 1736 mm gas: 1766 mm	electric: 1986 mm gas: 2016 mm	electric: 1736 mm gas: 1766 mm	electric: 1986 mm gas: 2016 mm
Material	AISI 304			

- Ideal for saving space in the kitchen
- Include: supports, external panels, flue and water pipes, drain connection and adjustable feet
- Can be mounted on site
- Typology (gas, electric) must be ordered considering the oven that will be placed at the bottom
- 6 GN 1/1 electric oven can be stacked on top of **air-o-system** 6 GN 1/1 electric oven by using compatibility kit PNC 922679 together with stacking kit for **air-o-system** range PNC 922319 (or corresponding spare part)



Marine Stacking kits oven on oven



Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
PNC	922422	922422	922423	922423
Dimension WxDxH	867x895x150 mm		1090x1092x150 mm	
Total height installation	electric: 1766 mm	electric: 2016 mm	electric: 1766 mm	electric: 2016 mm
Material	AISI 304			

- Ideal for saving space in the kitchen
- Include: supports, external panels, flue and water pipes, drain connection and adjustable feet
- Can be mounted on site
- Typology must be ordered considering the oven that will be placed at the bottom

Stacking kits

Installation solutions



Risers for stacked oven

Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 2/1 on 6 GN 2/1
PNC	922632 (std with feet) 922635 (with wheels) 922436 (lower with feet)	922633 (std with feet) 922634 (with wheels)
Dimension WxDxH	823x663x390 mm (std) 835x675x390 mm (wheels) 823x663x250 mm (lower)	1052x865x390 mm (std) 1058x871x390 mm (wheels)
Material	AISI 304	

- Ideal for easy cleaning and to raise bottom oven for easier operations



Elevating kit with trolley height extension

Oven size	20 GN 1/1	20 GN 2/1
PNC	922446	922447
Dimension WxDxH	115x722x180 mm	115x926x180 mm
Material	AISI 304	

- Ideal for easy cleaning and to raise bottom oven for easier operations



Wheels for stacked oven

Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 10 GN 2/1
PNC	922704			
Material	AISI 304			

- Ideal for cleaning behind the oven
- 2 swivelling wheels with brakes and 2 fixed wheels without brakes
- If mounted on gas ovens, a flexible pipe is required

Stacking kits

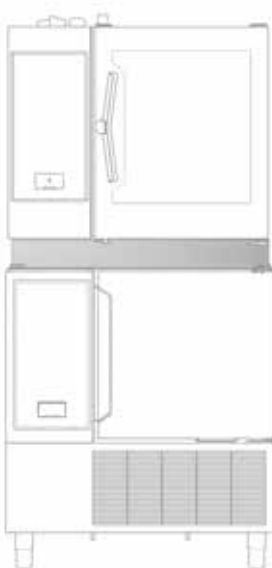
Installation solutions



Trolleys for mobile racks for stacked ovens

Oven size	6 GN 1/1 on 6 & 10 GN 1/1	6 GN 2/1 on 6 & 10 GN 2/1
PNC	922630	922631
Material	AISI 304	

- ▶ Ideal for easy and safe load and unload of mobile racks on top and bottom ovens
- ▶ Compatible with mobile GastroNorm, Bakery/Pastry and Banqueting racks
- ▶ Trolleys for mobile racks for stacked ovens are compatible with air-o-system ovens



Stacking kit 6 GN 1/1 oven on 30 kg blast chiller

Oven size	6 GN 1/1
Blast chiller size	30 kg
PNC	880565
Dimension WxDxH	895x765x100 mm
Total height installation	1832 mm (on feet)
Material	AISI 304

- ▶ Ideal for saving space in the kitchen
- ▶ Includes: supports, external panels and drain connection
- ▶ Can be mounted on site
- ▶ Not required if ordering Chill^s code for tower execution (PNC 727729)
- ▶ Compatible with high adjustable feet kit (PNC 922745)
- ▶ Compatible with left hinged door ovens and blast chillers
- ▶ Compatible with air-o-chill



Wheels for stacked oven on blast chiller

Oven size	6 GN 1/1
Blast chiller size	30 kg
PNC	880676
Material	AISI 304

- ▶ Ideal for cleaning behind the oven
- ▶ 2 swivelling wheels with brakes and 2 fixed wheels without brakes
- ▶ If mounted on gas ovens, a flexible pipe is required

* Previous air-o-chill stacking kits 881049 and 881175 can be used only with right hinged door 30 kg Chill^s blast chiller

Stacking kits

Installation solutions



Stacking kit 6 GN 1/1 oven on 15-25 kg crosswise blast chiller/freezer



Oven size	6 GN 1/1
Blast chiller size	5 GN crosswise
PNC	922657
Dimension WxDxH	872x775x1040 mm
Total height installation	1873 mm (6 GN 1/1)
Material	AISI 304

- ▶ Ideal for saving space in the kitchen
- ▶ Can be mounted on site
- ▶ Compatible with blast chiller/freezer: 725518, 725520
- ▶ Compatible with both combi and convection oven 6 GN 1/1

Miscellaneous

Installation solutions



Left hinged door

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	0CK383			
Family	all			

- Suggested as factory fitted, can also be replaced on-site



Double-step door opening



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	92265			

- Ideal for increasing operating safety:
 - The first step gradually lets the steam out, without a complete door opening
 - The second step allows a complete door opening
- All Marine SkyLine ovens are delivered with double-step door opening as standard

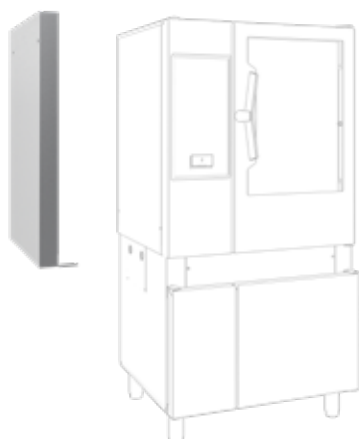


Marine door stopper



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922775					
Material	AISI 304					

- All Marine SkyLine ovens are delivered with door stopper as standard
- Door stopper can be used for non-Marine ovens



Heat shields



Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922662	922665	922663	922664	922659	922658
Family	all					

- Ideal for protecting left side of the oven (electronics) from overheating caused by closeness to strong heat sources (ex. charbroilers, stoves...)
- 70 mm thickness

Miscellaneous

Installation solutions



Heat shields for stacked ovens



Oven size	6 GN 1/1 on 6 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 10 GN 2/1
PNC	922660	922666	922661	922667
Family	all			

- Ideal for protecting left side of the oven (electronics) from overheating caused by closeness to strong heat sources (ex. charbroilers, stoves...)
- 70 mm thickness

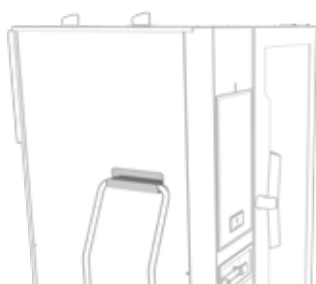


Entry ramps



Oven size	20 GN 1/1	20 GN 2/1
PNC	922715	922716
Material	AISI 304	

- Ideal for easily and safely inserting and removing the mobile rack to and from the oven in case of unlevelled kitchen floor
- Suggested with trolley from SkyLine range
- Mandatory in case of uneven floor. Maximum slope allowed is 1%: 1 mm every 100 mm



Holder for trolley handle



Oven size	20 GN 1/1	20 GN 2/1
PNC	922743	
Material	AISI 304	

- Ideal for hanging the handle of the trolley when the latest is inside the oven

Miscellaneous

Installation solutions



4 height adjustable feet with black plastic cover kit

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922693			
Height	100-115 mm			
Material	AISI 304 and black plastic			



4 height adjustable feet kit for 6 & 10 grids ovens

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
PNC	922745			
Height	230-290 mm			
Material	AISI 304			

- Ideal for cleaning below the oven

Kits to convert from LPG to natural gas and viceversa

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922671 (LPG to natural gas) 922670 (Natural gas to LPG)					

- In case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from Natural Gas to LPG, also chimney 922706 is needed

Kit for installation of electric power peak management system

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922774				922778	

- Required to set up equipment for third party power peak management system

Drain installation kits

Oven size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922636 (AISI304) 922637 (plastic)				922738 (AISI304) 922739 (plastic)	

Notes

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Notes

[illegible]



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