



219700 (ECOG62T3O30)

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, spray gun, 6-sensor probe, 3-glass door and IoT module - 120V US

Main Features

- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- Dry, hot convection cycle (77 °F - 575 °F/25 °C - 300 °C): ideal for convection cooking.
- Combi cycle (77 °F - 575 °F/25 °C - 300 °C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- Steam cycle (213.8 °F - 266°F/101 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Built-in steam generator: Boiler in AISI 316 steel for highly precise humidity and temperature control according to the chosen settings.
- Lambda Sensor: Real humidity control of +-1% for automatic quantity and size of food recognition to guarantee consistent cooking results
- Reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Automatic cool-down and pre-heat function
- MultiTimer: Special feature to manage up to 60 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- Automatic Cooking Mode: includes 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert) with 100+ different pre-installed variations. The Automatic Sensory Phase of the oven optimizes the cooking process according to the size, quantity and type of food loaded in the oven. Real-time monitoring of cooking parameters. Personalize and save up to 70 variations per food family.
- Cycles+: Regeneration (ideal for banqueting on plate or rethermalizing on tray)
 - 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
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.



- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.

Construction

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

User Interface & Data Management

- Picture Management: upload full customized images of cooking cycles or food items
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible on screen
- SkyDuo: Oven and Blast Chiller automatic communication to guide the user through the cook&chill process by creating a safe controlled environment to optimize time and efficiency (requires optional accessory).
- SkyHub: customizable homepage to allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Data Analytics: automatic consumption visualization at the end of the cycle.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).



A focus on sustainability

Sustainability

- Energy Star 2.0 certified product
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- Plan-n-Save: the oven organizes the sequence of the chosen cooking cycles to optimize the processes in the kitchen reducing time and energy consumption.
- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO).
- Zero Waste provides chefs with useful tips for minimizing food waste.
Zero Waste is a library of Automatic recipes that aims to:
 - give a second life to raw food close to expiration date (e.g.: from milk to yogurt)
 - obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale)
 - promote the use of typically discarded food items (e.g.: carrot peels).
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility (*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.*

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

Certifications & Recognitions



Product has been tested and meets established safety standards.



certification for **energy efficiency**, ensuring products meet strict standards for reducing energy consumption, saving money, and helping protect the environment.



product acceptable for use in a commercial food establishment and meets applicable construction, performance, and material requirements.



awarded for its ease of use and smooth ergonomic design, it confirms its human-centered approach.



UL Verification is an independent, science-based process that validates marketing claims, helping distinguish verified facts from fiction.



Find out more:
[ISO Certificates](#)
[Electrolux Professional Recognitions](#)

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

2026/04/02

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Technical specifications

Electric

Supply voltage:	120 V/1 ph/60 Hz
Rated amps:	12.5 A
Electrical power max:	1.5 kW
Maximum Over-Current Protection (MOP):	0A

Gas

Gas Power:	37.7 kW
ISO 7/1 gas connection diameter:	1/2" MNPT

Water:

Pressure:	15-87 psi (1-6 bar)
Chlorides:	<17 ppm
Drain "D":	50mm
Water inlet connections "CW11-CW12":	3/4"
Pressure, bar min/max:	1-6 bar

Capacity:

Max load capacity:	60 kg
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Key Information:

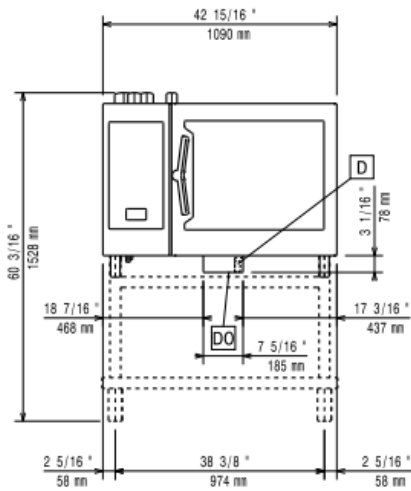
Number/type of grids:	6 (GN 2/1)
External dimensions, Width:	42 15/16" (1090 mm)
External dimensions, Depth:	38 1/4" (971 mm)
External dimensions, height:	31 13/16" (808 mm)
Net weight:	411 lbs (186.5 kg)
Shipping width:	44 1/2" (1130 mm)
Shipping depth:	43 5/16" (1100 mm)
Shipping height:	40 9/16" (1030 mm)
Shipping weight:	364 lbs (209.5 kg)
Shipping volume:	45.21 ft ³ (1.28 m ³)
Approvals	ETL C&US;ENERGY STAR;ETL SANITATION;ErgoCert 4 ⁺ ;UL verified V689870

Sustainability

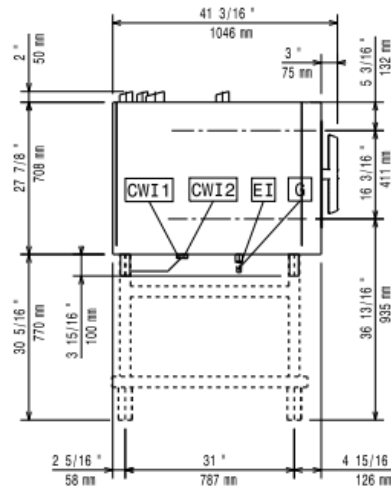
Current consumption:	12.5 Amps
Energy consumption, Min/Max:	0 - 3.39 m ³ /h
Water consumption:	21.9 lt/hr

Installation drawings

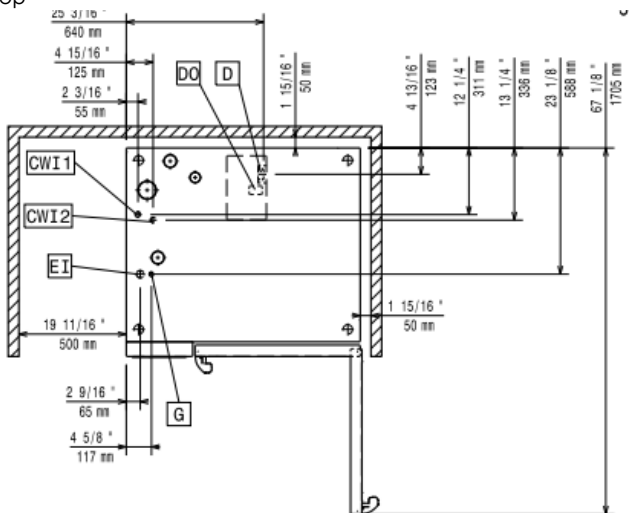
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

G = Gas connection

DO = Overflow drain pipe

D = Drain

EI = Electrical inlet (power)

Accessories

Included Accessories

PNC Code	Description	Quantity
922076	Aisi 304 stainless steel grid (18" x 26")	3

Optional Accessories

PNC Code	Description
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Bases & Base Accessories

922613	Open base with tray support for 62 & 102 combi oven
922616	Cupboard base with tray support for 62 & 102 combi oven
922692	Tray support for 62 & 102 oven base

Cleaning Solutions

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

Containers, Trays and Grids

922017	Pair of half size oven racks, type 304 stainless steel
922036	Chicken racks, pair (2) (fits 8 chickens per rack)
922062	Single 304 stainless steel grid (12" x 20")
922076	Aisi 304 stainless steel grid (18" x 26")
922175	Pair of 304 stainless steel full-size grids (18" x 26")
922189	Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"
922190	Perforated baking tray, made of perforated aluminum, 16" x 24"
922191	Baking tray, made of aluminum 16" x 24"
922239	Pair of frying baskets
922264	Pastry grid 16" x 24"
922266	Grid for whole chicken 1/IGN (8 per grid - 2.6 lbs each)
922325	Kit universal skewer rack & (6) long skewer ovens (TANDOOR)
922348	Multipurpose hook
922362	Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1
922651	Dehydration tray, (12" x 20"), H=2/3"
922652	Flat dehydration tray, (12" x 20")
922713	Mesh grilling grid (12" x 20")
922746	Tray for traditional static cooking, H=100mm (12" x 20")
922747	Double-face griddle, one side ribbed and one side smooth, 400x600mm
925000	Non-stick universal pan (12" x 20" x 3/4")

Accessories

PNC Code	Description
Containers, Trays and Grids	
925001	Non-stick universal pan (12" x 20" x 1 1/2")
925002	Non-stick universal pan (12" x 20" x 2 1/2")
925003	Frying griddle double sided (ribbed/smooth) 12" x 20"
925004	Aluminum combi oven grill (12" x 20")
925005	Egg fryer for 8 eggs (12" X 20")
925006	Flat baking tray with 2 edges (12" x 20")
925008	Potato baker GN 1/1 for 28 potatoes (12"X20")
925012	6 NON-STICK U-PAN (12" X 20" X 3/4")
925013	6 NON-STICK U-PAN (12"X20"X1 1/2")
925014	6 NON-STICK U-PAN (12"X20"X2 1/2")
Doors and drawers	
922265	Double-click closing catch for oven door
Drains	
922636	Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2")
922637	Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")
Feet, Wheels and Ramps	
922003	Caster kit for base for 61, 62, 101 and 102 oven bases only
922351	4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM
922688	4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in)
922693	4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in)
922745	4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in)
Food Probes	
922281	USB Probe for sous-vide cooking (only for Touchline ovens)
922390	USB SINGLE POINT PROBE
922714	Probe holder for liquids
Grease/Oil Management	
922357	Grease collection tray (2 2/5") for 62 and 102 ovens
922752	TROLLEY FOR GREASE COLLECTION KIT
Handling - Gastronorm	
922611	5 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 62 ovens
922627	Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller.
922700	6 Tray Rack with wheels, Full Sheet Pans, 2 1/2" (65mm) pitch for 62 ovens

Accessories

PNC Code	Description
Installation Solutions	
922665	Heat shield for 62 combi oven
922666	Heat shield for stacked ovens 62 on 62 combi ovens
922667	Heat shield for stacked ovens 62 on 102 combi ovens
922670	Kit to convert from natural gas to LPG
922671	Kit to convert from LPG to natural gas
922706	Chimney adaptor
Other accessories	
922338	Smoker for ovens
Slide-In Supports	
922605	Slide-in rack with handle for 62, and 102 combi oven
Spray units	
922171	External side spray unit
Stacking Kits	
922624	Stacking kit for gas 62/62 combi ovens
922625	Stacking kit for gas 62 combi oven placed on 102 gas combi oven
922631	Trolley for mobile rack for 62 on 62 or 102 combi ovens
922633	Riser on feet for 2 stacked 61 combi ovens
922634	Riser on wheels for 2 stacked 62 combi ovens, height=250mm (9 6/7in)
922704	Wheels for stacked ovens
Ventilation	
922440	STEAM OPTIMIZER
922678	Flue condenser for gas oven
922751	Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor
922776	Extension for condensation tube, 37cm
Wall Mounting Kits	
922644	Wall support for 62 oven
922687	Kit to fix oven to the wall
Water treatment	
864388	External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens
920004	Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)
920005	Water filter with cartridge and flow meter for medium steam usage

Accessories

PNC Code	Description
Other accessories	
922326	Universal skewer pan for ovens (TANDOOR)
922328	Skewers for ovens, (6) 14" short (TANDOOR)
922421	IoT module for SkyLine ovens and blast chiller/freezers
922435	Connectivity router (WiFi and LAN)
922450	Grease Collection Kit for Oven Cupboard Base GN 1/1-2/1 (trolley with 2 tanks, open/close device for drain)
922451	GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN)
922452	GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN)
922773	WATER INLET PRESSURE REDUCER

Recommended Detergents

PNC Code	Description
0S2394	C25 Rinse & Descale Tabs, 50 tabs bucket
0S2395	C22 Cleaning Tabs, phosphate-free, 100 bags bucket