

# COMBI FOR CATERING AND LARGE BUSINESS - 6 X 1/1 GN - DIRECT STEAM GAS

CODICE  
LKG061B

MODELLO  
LKG061B

SERIE  
O-LINK



## GENERAL CHARACTERISTICS

Olis ovens ideal for you who are opening a bar, restaurant or bakery. You have the opportunity to have all the features and performance of top-of-the-line ovens with Olis' signature quality. With a simple and intuitive control system, you can unleash your creativity in the kitchen. Every dish a masterpiece: from steaming to frying to grilling; bring to the table whatever the imagination suggests, from sweet to savory.

**CONSTRUCTION:** Stainless steel 18/10 AISI 304 1 mm thick molded cooking chamber with fully rounded wide-radius edges for optimal airflow and easier cleaning. Perfectly smooth and watertight chamber. Door with double tempered, back-ventilated, air gap glass and heat-reflective inner glass for less heat radiation to the operator and greater efficiency. Inner glass with folding opening for easy cleaning and maintenance. Push-to-close door with left or right opening handle (mod. 061-101-161). Door with three-point locking system, handle brake in open door position (mod. 201-202). Adjustable door hinges for optimal tightness. Opening baffle for easy cleaning operation of fan compartment. New gasket on adaptive dovetailed oven facade with interlocking mounting, made of heat- and aging-resistant silicone rubber, and easily replaceable. Basin that collects condensate under the door and directs it to the drain, even when the door is open (mod. 061-101-062-102-161). Compact brushless (brushless) magnetic drive motors. Solid-state relays for power optimization and modulation. Forced-ventilation electronics cooling system with microstirred mesh stainless steel protection filter, easily removable and dishwasher safe (mod. 061-062-101-102-161).

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## TECHNICAL SPECIFICATIONS

■ **DIRECT STEAM GENERATION:** Direct-type steam generation system in the cooking chamber by injecting water directly onto the fan and misting it onto the heating elements. Advantage: immediate availability of steam in the cooking chamber.

■ **COOKING MODES:** AC (Automatic Cooking) automatic cooking system for Italian and international recipes, automatic cooking program and photo presentation of the dish. Manual mode with three immediate start cooking modes: convection from 30°C to 270°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 270°C. Preheating up to 300°C. Multicooking mode - Ability to cook different foods at the same time with different cooking times. Climate Smart - System that automatically manages the perfect climate in the cooking chamber. AT Smoker for barbecue system, with external chip smoker (optional). ■ **USAGE:** Starting an automatic cooking (AC) "one touch". Organization of recipes into categories with pre-view. Intelligent recognition of recipes in multi-level folders. High-definition 7-inch capacitive LCD color screen with "touch screen" function selection. Cool Down function for rapid cooling of the cooking chamber by fan. Automatic restart of firing in case power failure has occurred. Rapid cooling with possible injection of water into cooking chamber. User interface with choice of up to 6 languages. 95 recipes are available. Each recipe has been tested to ensure optimal results. Possibility at any time to view and modify the recipe. ■ **CONTROL EQUIPMENT:** Autoreverse (automatic reversal of fan rotation direction) for perfect baking uniformity. Parallel temperature control in chamber and core. Automatically regulated vapor condensation. Easy access to programmable user parameters to customize appliance settings. Possibility to choose up to 6 fan speeds; first 3 speeds automatically activate heating power reduction. Intermittent speed can be had for special cooking. Product core temperature control with 4-point probe. Fixed multipoint core probe,  $\varnothing$  3 mm (mod. 061-101-062-102). Core probe connection via external connector to cooking chamber (mod. 161-201-202). USB connection for downloading HACCP data, updating software and uploading/downloading firing programs. Possibility to set the kiln to turn off at the end of the automatic wash program. User profile lock (specific function for Quick Service Restaurant - QSR). Set-up for SN energy optimization system (electric models). SERVICE program: Electronic board function test - Temperature probe display - Equipment hour counters for all major functions for scheduled maintenance. Functional check self-diagnosis before starting use, with descriptive and acoustic signaling of any

anomalies. Low-consumption LED cooking chamber lighting. Optimal visibility at all points of the cooking chamber. Neutral light that does not alter the original colors of the product. Monitoring and control of the efficiency and maintenance of the external water softener (optional water softener). Air filter cleaning reminder function. ■ **SAFETY EQUIPMENT:** Cooking chamber safety temperature limiter. Safety device against overpressure and underpressure in firing chamber. Thermal motor safety device. Electronically controlled door opening/closing sensor. Electronic control for water shortage warning. Self-diagnosis with intelligent display of anomalies. Ventilated component cooling system with electronically controlled over-temperature display. Electronic flame detection control device that interrupts gas supply in case of accidental burner flame failure. Safety pressure switch signaling gas shortage. Conforms to national and international standards for safe operation when used without direct operator supervision. Maximum shelf height last pan 160 cm, using model-specific support (mod. 061-062-101-102). Maximum shelf height last pan 160 cm (mod. 201-202). Maximum shelf height pan 160 cm (with roller kit option, mod. 161). In case of power failure during washing, hygiene is always guaranteed as the washing cycle restarts automatically. ■ **INSTALLATION AND ENVIRONMENT:** 100% recyclable packaging. 90% product recycling percentage. ISO 9001 Quality / ISO 45001 Safety / ISO 14001 Environment certification. Operation without the addition of water softener and descaling (model with steam generator). ■ **CLEANING AND MAINTENANCE:** Automatic washing system. Separate detergent container with automatic dosing. CALOUT anti-scale system that prevents scale formation and accumulation in the steam generator (for model with steam generator). Separate container and automatic anti-scale dosing. Easy access for equipment maintenance from the right side. 7 automatic washing programs, no need for operator presence after starting: Manual - Rinse - Soft - Eco - Hard - Hard Plus - Grill. Manual washing system with external hand shower. Easy exterior cleaning thanks to stainless steel and glass surfaces, and IPX4 (countertop models) and IPX5 (floor models) protection class against water jets. ■ **GAS OPERATION:** Indirect-type gas firing chamber heating system with high-efficiency, modulating-flame air-blown premixed burners. Automatic burner ignition with high-frequency electronic discharge generator. Electronic flame control and self-diagnosis device with automatic ignition reset. High-efficiency heat exchanger with refractory steel expansion chamber.

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## Technical Information

SPECIFICATION	DATA
<b>MATERIAL</b>	<b>LKG061B</b>
SUPPLY	GAS
<b>DIM. WIDTH</b>	<b>852 mm</b>
DIM. PRODUCTIVITY	795 mm
<b>DIM. HEIGHT</b>	<b>775 mm</b>
NET WEIGHT	112 Kg
<b>VOLUME (net)</b>	<b>0.52</b>
PACKAGE LENGTH	940 mm
<b>PACKAGE WIDTH</b>	<b>990 mm</b>
PACKAGING HEIGHT	980 mm
<b>PACKAGE VOLUME</b>	<b>0,94 m3</b>
GROSS PACKING WEIGHT	136 Kg
<b>STANDARD POWER SUPPLY</b>	<b>220-240V 1N</b>
FREQUENCY	50/60
<b>ELECTRICAL POWER</b>	<b>0.7 kW</b>
GAS POWER	13
<b>GAS/REFRIGERANT TYPE</b>	<b>G20 - G30 - G31</b>

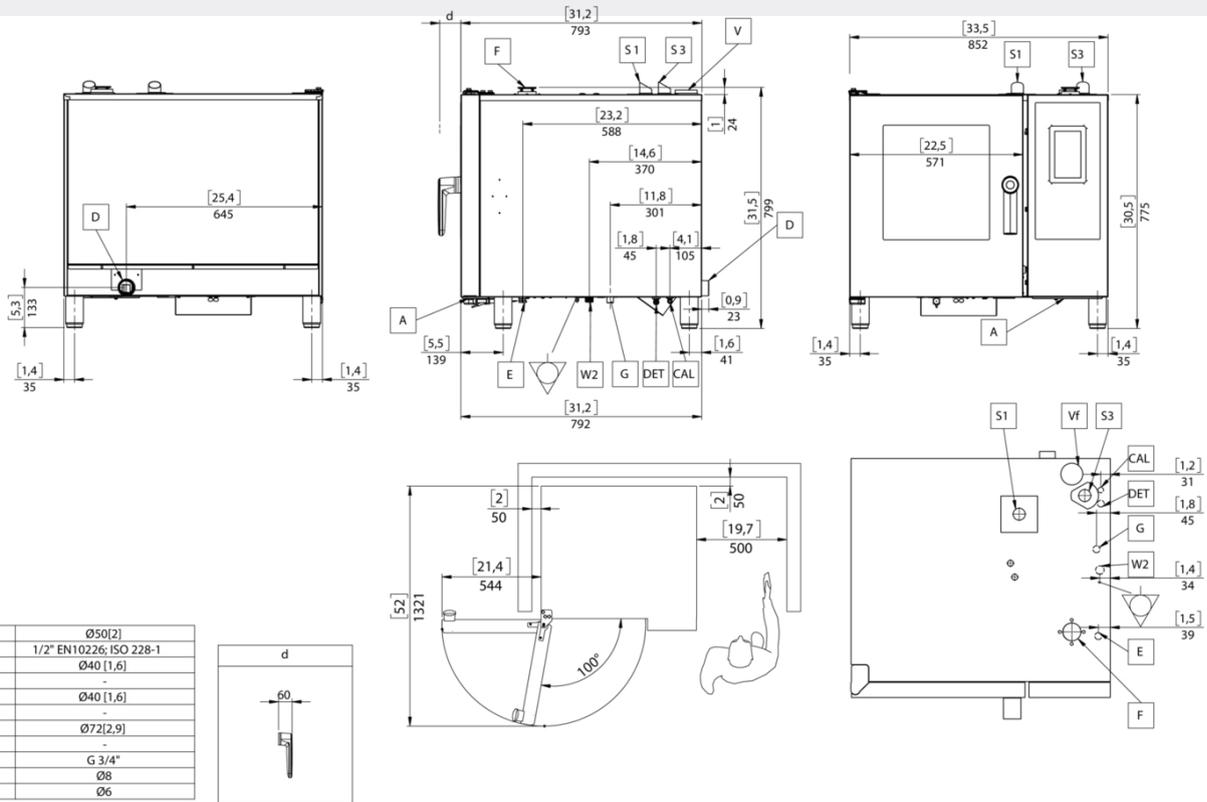
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D	Ø50[2]
G	1/2" EN10226; ISO 228-1
S1	Ø40 [1,6]
S2	-
S3	Ø40 [1,6]
S4	-
V	Ø72[2,9]
W1	-
W2	G 3/4"
DET	Ø8
CAL	Ø6

Dimensions: Millimeters [inches]

	I	EN	F	D	ES	RU
A	Aspirazione aria di raffreddamento vano tecnico	Technical compartment cooling air intake	Aspiration air de refroidissement du compartiment technique	Kaltluftansaugung im Komponenten-Bereich	Toma de aire para refrigeración del compartimento técnico	Забор охлаждающего воздуха технического отсека
D	Scarico liquidi	Liquid discharge	Evacuation de liquides	Ablauf Flüssigkeiten	Dascarga liquidos	Выход для жидкости
E	Ingresso cavo di alimentazione elettrica	Electric power supply cable inlet	Entrée du câble d'alimentation électrique	Anschluß Stromkabel	Entrada cable de alimentación eléctrica	Вход для электрического кабеля питания
F	Aspirazione aria camera di cottura	Cooking chamber air intake	Aspiration air enceinte de cuisson	Luftansaugung Garraum	Toma de aire cámara de cocción	Забор воздуха камеры
G	Ingresso gas	Gas inlet	Arrivée gaz	Gaszufuhr	Entrada gas	Вход газа
S1	Scarico fumi camera di cottura	Cooking chamber fumes exhaust	Évacuation des fumées enceinte de cuisson	Garraum Abgas-Abführung	Escape de gases de combustión cámara de cocción	Выход пара камеры
S2	Scarico fumi camera di cottura	Cooking chamber fumes exhaust	Évacuation des fumées enceinte de cuisson	Garraum Abgas-Abführung	Escape de gases de combustión cámara de cocción	Выход пара камеры
S3*	Scarico fumi generatore di vapore	Steam generator fumes exhaust	Évacuation des fumées du générateur de vapeur	Dampfgenerator Abgas-Abführung	Escape de gases de combustión del generador de vapor	Выход пара бойлера
S4*	Scarico fumi generatore di vapore	Steam generator fumes exhaust	Évacuation des fumées du générateur de vapeur	Dampfgenerator Abgas-Abführung	Escape de gases de combustión del generador de vapor	Выход пара бойлера
V	Sfiato vapori e sicurezza depressione camera di cottura di cottura	Steam vent and cooking chamber pressure drop safety device	Event de vapeurs et sécurité sous-pression enceinte de cuisson	Dampfabführung und Garraum-Unterdrucksicherung	Dispositivo de seguridad para ventilación de vapor y caída de presión cámara de cocción	Клапан выхода пара и безопасность давления камеры
W1	Ingresso acqua	Water inlet	Arrivée d'eau	Wasseranschluß	Entrada agua	Вход для обычной воды
W2	Ingresso acqua addolcita	Softened water inlet	Arrivée d'eau adoucie	Wasseranschluß (enthärtetes Wasser)	Entrada agua suavizada	Вход для умягченной воды
DET	Detergente	Detergent	Détergent	Waschmittel	Detergente	моющее средство
CAL	Decalcificante	Descaler	Détartrant	Entkalker	Desincrustante	десинкрустант
	Collegamento equipotenziale	Equipotential connection	Connexion équipotentielle	Erdung	Conexión equipotencial	Эквипотенциальное соединение
*	Per modello con generatore di vapore	For model with steam generator	Pour les modèles avec générateur de vapeur	Für Modell mit Dampfgenerator	Para modelo con caldera	Для моделей с парогенератором

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7-inch high-definition capacitive LCD colour screen with choice of 'Touch Screen' functions



The Ecospeed Dynamic system, depending on the quantity and type of product, optimises and controls the energy supply, ensuring the correct cooking temperature at all times, avoiding fluctuations and thus lower energy and water consumption and reduced weight loss.



The Automatic Cooking with which the oven is equipped allows you to easily select the desired recipe from the 95 available, thus delegating the correct cooking mode setting to the oven



A personal space where you can upload your recipes, the fruit of your experience, and have them available whenever you want with a click.



The automatic washing system offers you a choice of 7 washing programmes. From manual to Grill, suitable after high-temperature cooking with tough residues to remove. The Eco wash optimises water and detergent consumption.



The new control system Intelligent humidity control in the cooking chamber cLIMA SMART cooking chamber, depending on the type of food inserted and the desired result, guarantees softness, juiciness and crispness for every product with minimal weight loss.



The Multicooking function allows different types of food to be cooked at the same time, at different times. This is an advantage, which saves a lot of time and energy during service, compared to the use of traditional equipment



Back-ventilated, double-glazed tempered glass door with air gap and heat-reflective inner glass for less heat radiation towards the operator and greater efficiency.

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### OPTIONAL

MODELLO	DESCRIZIONE
 <b>OB061G</b>	STEAM GENERATOR. FOR GAS MODEL
 <b>KSCBO</b>	QUICK CONNECTION ARRANGEMENT FOR CORE PROBE VIA EXTERNAL CONNECTOR. MULTIPOINT CORE PROBE Ø 3 MM INCLUDED
 <b>NPSB</b>	DOOR WITH RIGHT HINGES, EQUIPPED WITH MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM
 <b>APDS</b>	SECURITY DOOR OPENING WITH DOUBLE CLICK
 <b>SYNETH</b>	EXTRA CHARGE FOR ETHERNET CONNECTION
 <b>SN</b>	ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY
 <b>NPK</b>	PREARRANGEMENT FOR SUCTION HOOD CONNECTION
 <b>DSP</b>	DISPLAY-COMMAND PROTECTION
 <b>SSB564</b>	SUPPLEMENT FOR PULL-OUT FRAME PASTRY VERSION SBE564 + INSERTION FRAME BTL011
 <b>SSB061</b>	SUPPLEMENT FOR PULL-OUT FRAME SBE061 + INSERTION FRAME BTL011
 <b>SPP564</b>	SUPPLEMENT FOR TRAY HOLDER BULKHEADS - EN VERSION (600 X 400) - BGP564
 <b>BGRT061</b>	PROFESSIONAL CHICKEN GRILL KIT - CABINET HEIGHT 670 MM
 <b>BGRT061H</b>	PROFESSIONAL CHICKEN GRILL KIT - CABINET HEIGHT 950 MM, SUGGESTED
 <b>SAFF</b>	QUICK CONNECTION ARRANGEMENT FOR SMOKER VIA EXTERNAL CONNECTOR. SMOKER INCLUDED
 <b>OCBM1</b>	ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE-PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
KBPS061	KBPS061	DOOR KIT WITH RIGHT HINGES, EQUIPPED WITH MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM
KTS011	KTS011	BACK DOORS AND WALLS KIT, FOR TRANSFORMATION SUPPORT MODEL BSP011 TO MODEL BSC011
KTS110	KTS110	BACK DOORS AND WALLS KIT, FOR CONVERSION SUPPORT MODEL BSK011 TO MODEL BSC110
BAP061	BAP061	STAINLESS STEEL HEAT PROTECTION FOR SIDE WALL
ICFX01	ICFX01	FAT FILTER
AFFE	AFFE	SMOKER WITH EXTERNAL POWER SUPPLY
ICLD	ICLD	HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS
BSR011	BSR011	STAINLESS STEEL BASE STAND. WITH SHELF
BSA011	BSA011	STAINLESS STEEL BASE SUPPORT FOR BLAST CHILLER INSERTION.
BSP011	BSP011	STAINLESS STEEL BASE STAND. WITH RACK BULKHEADS - 1/1 GN
BSC011	BSC011	STAINLESS STEEL CABINET. WITH DOORS AND TRAY BULKHEADS - 1/1 GN
BSK011	BSK011	STAINLESS STEEL BASE STAND. WITH RACK BULKHEADS - FOR OVEN WITH HOOD - 1/1 GN
BSC110	BSC110	STAINLESS STEEL CABINET. WITH DOORS AND TRAY BULKHEADS - FOR OVEN WITH HOOD - 1/1 GN
SUP1MCR051B	SUP1MCR051B	COMPONIBILITY STAND BSA011 / MAINTAINER MCR051B
BKC011	BKC011	FUME HOOD WITH AIR CONDENSER. FOR ELECTRIC MODELS ONLY. CAN ONLY BE USED ON OVENS ALREADY PREPARED. FOR EXTERNAL CONNECTION USE CCE MANIFOLD. FOR OVENS 061/054 USE ONLY BSA011, BSK011 BSC110, BSK064, BSC640
CCE	CCE	HOOD MANIFOLD FOR EXTERNAL CONNECTION - Ø 150 MM
BKC011F	BKC011F	FLAT INTAKE HOOD, WITH AIR CONDENSER. FOR ELECTRIC MODELS ONLY. CAN ONLY BE USED ON OVENS ALREADY PREPARED. FOR EXTERNAL CONNECTION, USE CCER90 MANIFOLD
CCER90	CCER90	HOOD MANIFOLD FOR EXTERNAL CONNECTION, COMPLETE WITH 90° FITTING - Ø 150 MM
SBE061	SBE061	PULL-OUT RACK STRUCTURE - FOR USE WITH INSERTION FRAME - GN VERSION
SBE564	SBE564	PULL-OUT RACK STRUCTURE - FOR USE WITH INSERTION FRAME - EN VERSION (600 X 400)
BGP564	BGP564	PAIR OF BULKHEADS - EN VERSION (600 X 400)
BCR011S	BCR011S	TROLLEY ADJUSTABLE IN HEIGHT, FOR EXTRACTING STRUCTURES WITH DRIP TRAY, AND HOOKING/UNHOOKING SYSTEM FROM THE KILN FIRING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM
BTL011	BTL011	FRAME FOR INSERTION OF PULL-OUT STRUCTURES
BRP04	BRP04	WHEEL KIT INCLUDING 2 WITH BRAKES, FOR STANDS AND CABINETS - NOT COMPATIBLE WITH THE USE OF PULL-OUT STRUCTURES - HEIGHT INCREASE + 83 MM. FOR MODELS BSR - BSC - BSK - BSP