

COMBI FOR CATERING AND LARGE BUSINESS - 20 X 1/1 GN - ELECTRIC DIRECT STEAM - SUPPLIED WITH 1 NKS201 TROLLEY STRUCTURE

CODICE
LKE201B

MODELLO
LKE201B

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, ø 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. ■ **ELECTRICAL OPERATION:** Cooking chamber heating system using INCOLOY 800 stainless steel armored heating elements.

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Technical Information

SPECIFICATION	DATA
MATERIAL	LKE201B
SUPPLY	ELECTRICS
DIM. WIDTH	892 mm
DIM. PRODUCTIVITY	862 mm
DIM. HEIGHT	1812 mm
NET WEIGHT	273 Kg
VOLUME (net)	1.43
PACKAGE LENGTH	1110 mm
PACKAGE WIDTH	1100 mm
PACKAGING HEIGHT	2040 mm
PACKAGE VOLUME	2,44 m3
GROSS PACKING WEIGHT	316 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50/60
ELECTRICAL POWER	31.8 kW

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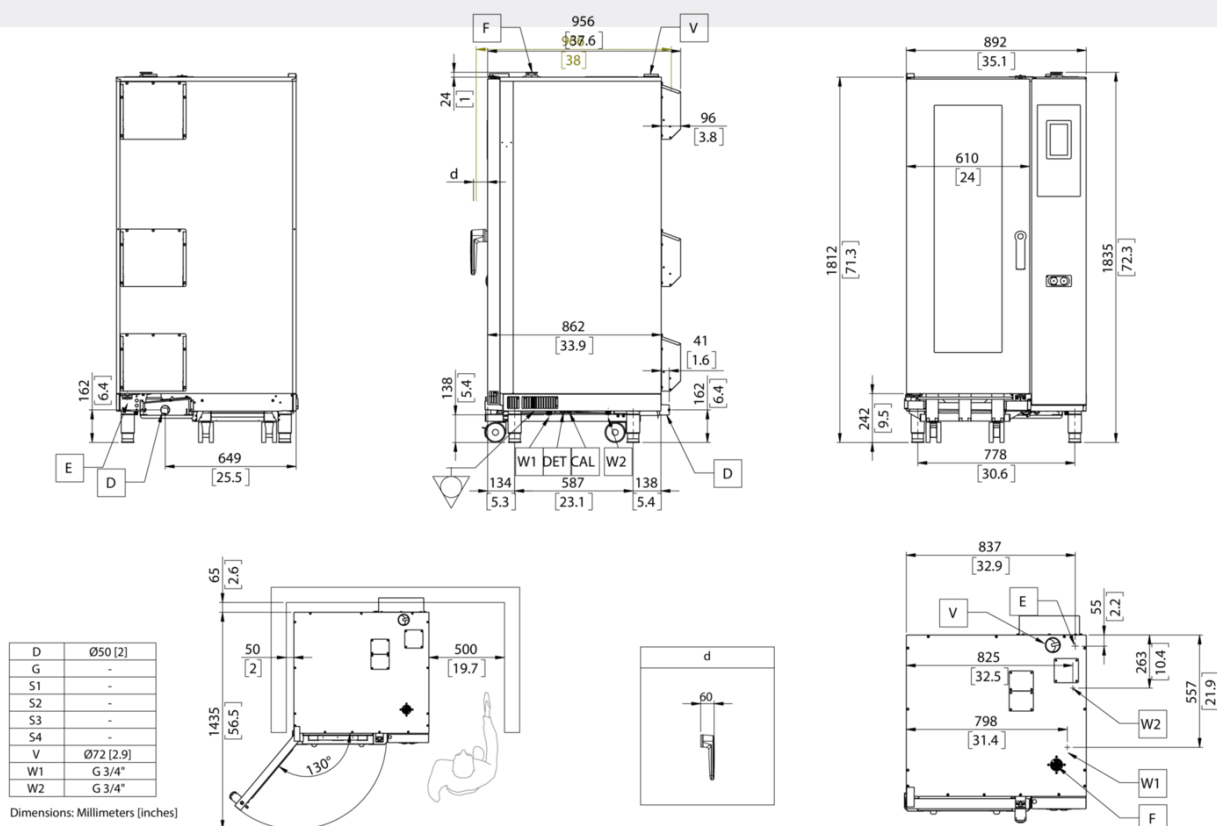


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	I	EN	F	D	ES	RU
A	Aspirazione aria di raffreddamento vano tecnico	Technical compartment cooling air intake	Aspiration air de refroidissement du compartiment technique	Kaltluftansaugung im Komponenten-Bereich	Toma de aire para refrigeración del compartimento técnico	Забор охлаждающего воздуха технического отсека
D	Scarico liquidi	Liquid discharge	Evacuation de liquides	Ablauf Flüssigkeiten	Dascarga líquidos	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	дезинкрустант
⚡	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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Sistema Qualità Certificato ISO 9001

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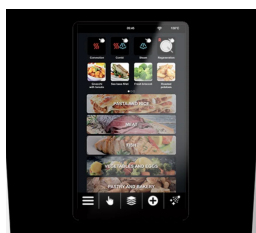
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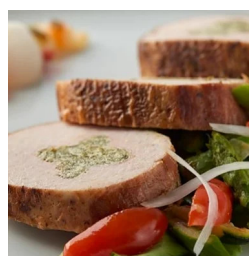
7-inch high-definition capacitive LCD colour screen with choice of 'Touch Screen' functions



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.



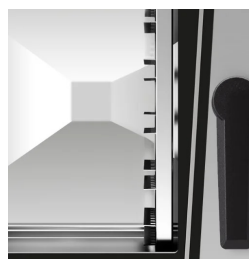
The automatic washing system offers you a choice of 7 washing programmes. From manual to Grill, suitable after high-temperature cooking with tough residues to remove. The Eco wash optimises water and detergent consumption.



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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




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OPTIONAL

MODELLO	DESCRIZIONE
	OB201E STEAM GENERATOR. FOR ELECTRIC MODEL
	NPK PREARRANGEMENT FOR SUCTION HOOD CONNECTION
	SN ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY
	SYNETH EXTRA CHARGE FOR ETHERNET CONNECTION
	DSP DISPLAY-COMMAND PROTECTION
	SSB201S SUPPLEMENT FOR ONE-PIECE TROLLEY NKS201S - GASTRONOMY VERSION - 15 X 1/1 GN - \updownarrow 83
	SSB154 SUPPLEMENT FOR ONE-PIECE TROLLEY NKS154 - PASTRY VERSION - 15 X EN (600 X 400) - \updownarrow 89
	SAFF QUICK CONNECTION ARRANGEMENT FOR SMOKER VIA EXTERNAL CONNECTOR. SMOKER INCLUDED
	CAM201B WIND CHIMNEY FOR GAS MODELS - MODELS WITH STEAM GENERATOR
	CAV201B WIND CHIMNEY FOR GAS MODELS - DIRECT STEAM MODELS
	OCBM3 ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE-PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V
	TS-NAE201B-C60 3-AC 400 V - 60 HZ
	TS-NAE201B-B60 3-AC 230 V - 60 HZ
	TS-NAE201B-B50 3-AC 230 V - 50 HZ
	TS-NAE201B-C50 3-AC 400 V - 50 HZ

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
NFX02	NFX02	GREASE FILTER - 2 PCS.
AFFE	AFFE	SMOKER WITH EXTERNAL POWER SUPPLY
ICLD	ICLD	HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS
NKS201	NKS201	ONE-PIECE TROLLEY WITH PAN FRAME AND DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER PAN 25 KG
NKS201S	NKS201S	ONE-PIECE TROLLEY WITH PAN FRAME AND DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER PAN 25 KG
NKS154	NKS154	ONE-PIECE TROLLEY WITH 600 X 400 TRAY HOLDER STRUCTURE - PASTRY VERSION - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER PAN 15 KG
NKP201	NKP201	ONE-PIECE TROLLEY WITH PLATE FRAME AND DRIP TRAY - MAXIMUM LOAD 90 KG.
RIC201	RIC201	STAINLESS STEEL RAMP FOR TROLLEY INSERTION, FOR HEIGHT DIFFERENCE CORRECTION UP TO 3%
BKC201	BKC201	FUME HOOD WITH AIR CONDENSER. FOR ELECTRIC MODELS ONLY. CAN ONLY BE USED ON OVENS ALREADY PREPARED. FOR EXTERNAL CONNECTION USE CCE MANIFOLD
CCE	CCE	HOOD MANIFOLD FOR EXTERNAL CONNECTION - Ø 150 MM
NCP201R	NCP201R	THERMAL COVER FOR WHEELED STRUCTURES
BKQ201	BKQ201	BANQUETING KIT - NKP201 + NCP201R
RTP20E	RTP20E	TEMPERATURE CONTROL CABINET
CPD20	CPD20	DETERGENT CONTAINER - CAPACITY 2 10 KG CANISTERS.
SPDP	SPDP	CONTAINER FOR DETERGENTS - CAPACITY 1 10 KG CANISTER. - FOR WALL INSTALLATION