



COMBI OVEN SKYLINE PREMIUM S 20 GN 1/1

Model: ECOE201T2D0

Article no: 227724

Power supply: 440V 3Ph ~50-60Hz

The new SkyLine Combi Ovens are made to deliver outstanding performance with smart technology and human-centred design.

The Premium S has high-resolution full touch screen interface and colour-blind friendly panel. A built-in steam generator for highly precise humidity and temperature control and Lambda sensor core probe to automatically recognize the quantity and size of food for consistent quality results. The models also have a 6-point multi-sensor core temperature probe for maximum precision and food safety.

Skyline models have a wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. They have a double thermo-glazed door with open frame construction, for a cool outside door panel. A swing hinged easy-release inner glass on door for easy cleaning. Seamless hygienic internal chamber with all rounded corners for easy cleaning and 304 AISI stainless steel construction.

The oven has an OptiFlow air distribution system to achieve maximum performance in cooking evenness and temperature control thanks to the design of the cooking chamber combined with a venting valve and a high precision variable speed. The fan offers an optimal balance with 7-speed levels from 300 to 1500 RPM and reverses rotation, and the fan stops in less than 5 seconds when the door is opened. The oven also has automatic fast cool down and pre-heat function and reduced power function for customized slow cooking cycles.

A 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be grouped into 16 different categories to be easier to find.

MAIN FEATURES

- Touch-screen
- Lambda sensor (humidity control)
- 11 Automatic cooking cycles
- Spray gun
- OptiFlow air distribution system
- Boiler in AISI 304
- Trolley pitch 63mm with tray stopper
- Double-glass door
- Skyclean automatic cleaning
- Human-centred design with 4-star certification for ergonomics and usability

ECOE201T2D0, 227724

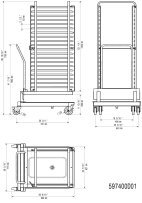
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Model Number Specific	ECOE201T2D0
Voltage (V)	440
Phase	3
Frequency (Hz)	50-60
Loading (kW)	37,7
Max Amps in Phase (A)	54,7
Fuse (A)	63
IP Class	X5
Capacity, food load max (kg)	100
Capacity, pans (pcs)	20
Width, net (mm)	911
Depth, net (mm)	864
Height, net (mm)	1794
Weight, net (kg)	340
Weight, gross (kg)	360
Volume, net (m3)	1,41
Volume, gross (m3)	1,84
Connection Cable, length (m)	0
Plug type	None
Adapted for container sizes	GN
Automatic cleaning system	Yes
Certifications	CE, Ergocert (Ergonomics Certified)
Cold water inlet temperature (°C)	max 30
Cold water inlet, diameter (")	3/4
Drain pipe, diameter (mm)	50
Installation, type	Table top model, Floor model
Marine feet	Yes
Noise level <(dB)	70
Other general information	Steam generator: Boiler. Core probe: 6 sensors. Fan speed levels: 7. Spray gun: Yes
Oven, type	Combi
Pan sizes	GN1/1
Temperature, max (°C)	300
Touch control	Yes
Water pressure, max (Bar)	4,5

Water pressure, min (Bar)	1
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INCLUDED IN DELIVERY

1 Trolley with tray rack, 20 GN 1/1, 63mm pitch (922753)



Loipart AB (HQ), **Sweden**
Tel. +46 313 920 100, loipart@loipart.se

LMG Finland oy, **Finland**
+358 40 664 6680, lmg@lmg.fi



Loipart USA inc, **USA**
Tel. +1 954 530 5276, loipartusa@loipart.com

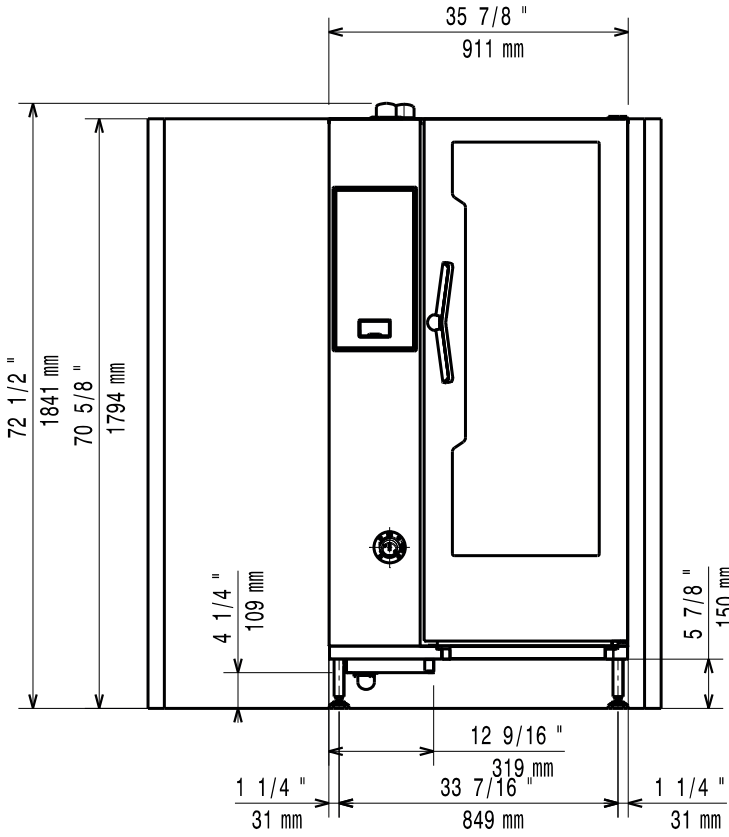
Loipart SEA Pte Ltd, **Singapore**
Tel. +65 674 99 100, contact@loipart.sg

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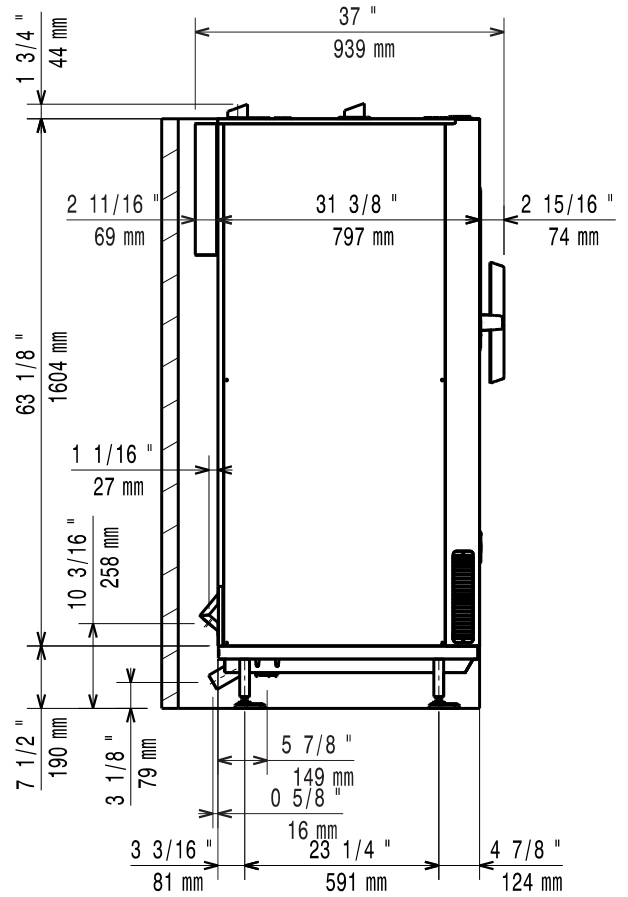
DIMENSIONS

Model: ECOE201B2 Rev. 1

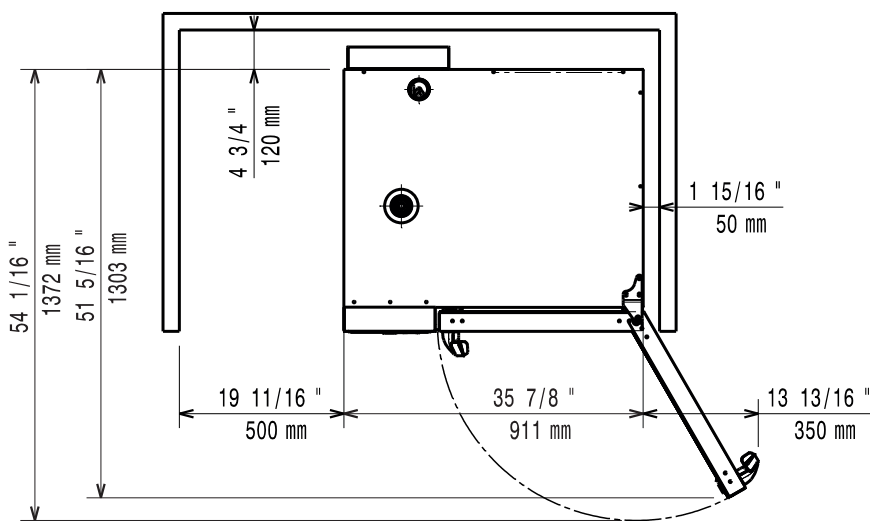
FRONT



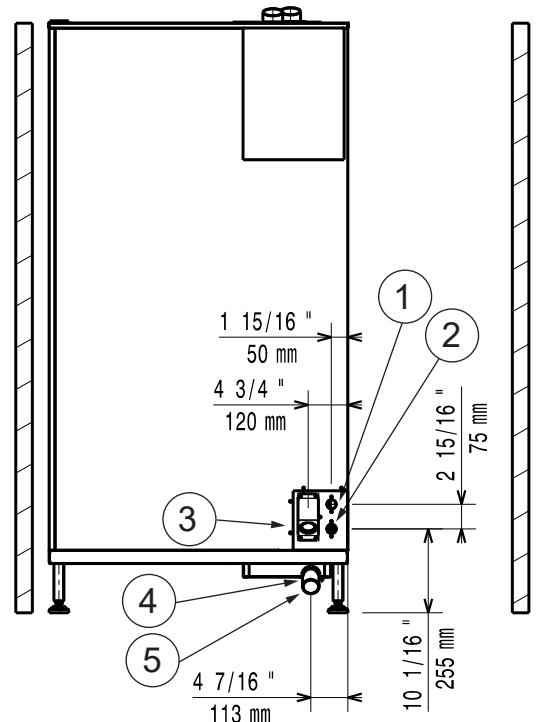
SIDE



TOP



BACK

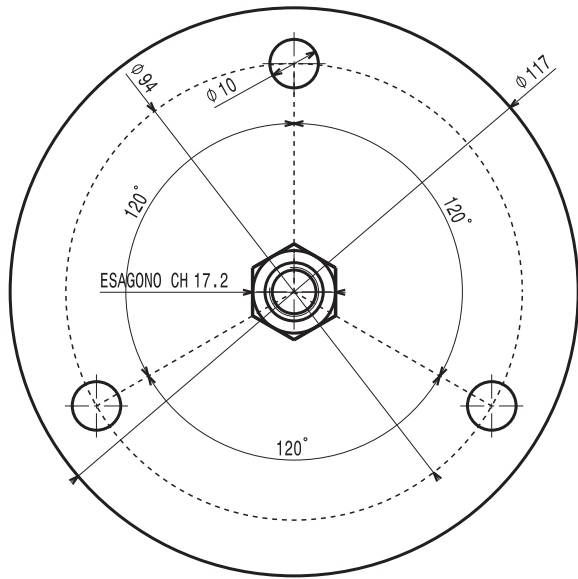
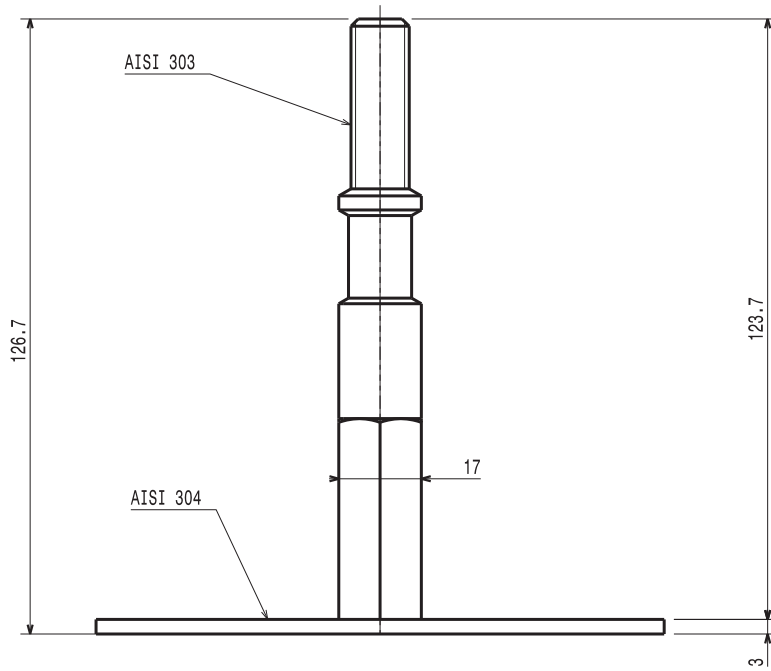


1. Cold water inlet (cleaning system)
2. Cold water inlet (boiler/steam generator)
3. Electrical connection
4. Drain
5. Overflow drain pipe

DIMENSIONS

Model: ECOE201B2 Rev. 1
ECOE202B2

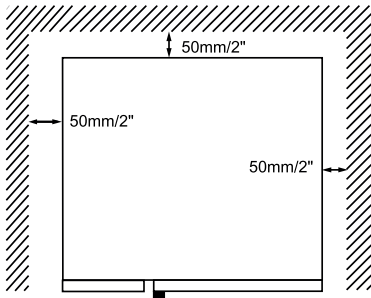
MARINE FOOT



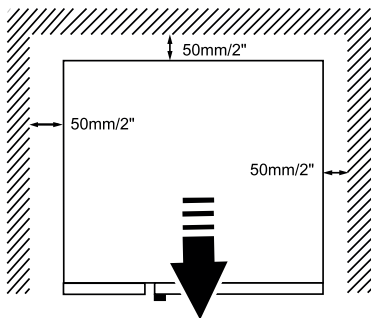
POSITIONING OF MACHINE

normal working	right / left / rear distance 50 mm
work close to heat source	left side distance 350 to 500 mm
service conditions	left side distance 500 mm

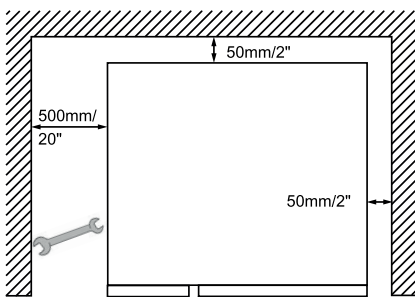
- All appliance sides must remain at 50 mm from any surface.



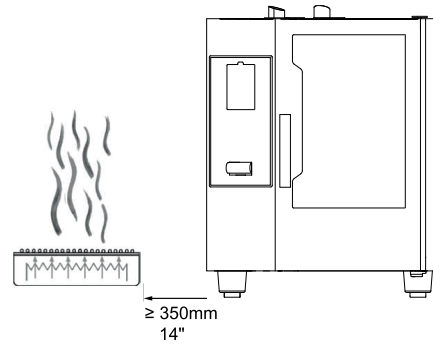
If it's necessary to carry out maintenance works on the appliance, slide it forwards.



In all models but especially in 20 grids models when possible leave a space of at least 500 mm between the left side of the appliance and the other surfaces to enable maintenance operations.

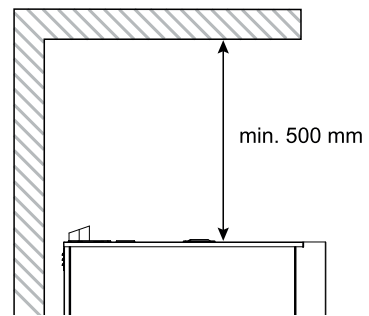


The left gap must be a minimum of 350 mm **if heat sources are acting** on the left side of the appliance.



If it is not possible to keep the left side of the appliance a sufficient distance away from heat sources, a heat shield can reduce thermal loads (see accessories catalogue).

If steam from the ventilation pipe cannot be directed into an exhaust hood or a ventilating ceiling, there must be at least 500 mm clearance space above the device.



Position the appliance on a flat surface. If necessary, adjust the height of the worktop by means of the adjustable feet (if available).