

# Lincat

## PRODUCT RANGE & PRICE LIST



### SPECIALISING IN

- PRIME COOKING EQUIPMENT
- WATER BOILERS
- HOLDING & SERVERY

# Contents



## CIBO

Do you love to serve great quality food? Us too!

Award winning high speed cooking at its best. Produce a wide range of perfectly-cooked food in less than three minutes

### Ideally suited for:

A wide variety of cafés, bars, restaurants and quick-serve outlets, as well as event and mobile catering.

### Why choose CIBO?

- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play - on a 3-pin 3kW UK plug
- Ventless cooking - catalyst technology
- Clear icons and an easy-to-use touchscreen
- Replace your panini grill, toaster, convection oven and grill

Find out more on page

**L5**



## Opus 800

Powerful cooking all day long

Heavy Duty Prime Cooking Equipment

### Ideally suited for:

Busy restaurants, chain restaurants and high-volume kitchens, that barely stop from breakfast right on through to closing time.

### Why choose Opus 800?

- 800mm deep
- Enhanced performance, energy efficiency and serviceability
- Strong and durable
- Increased capacity
- Gas and electric versions available
- Easy to clean

Find out more on page

**L19**



## CONVECTOR

Putting you in control for perfect results every time

Convection Ovens

### Ideally suited for:

Busy restaurants, bakeries and high-volume kitchens.

### Why choose Convector?

- Uniform results, every time, even when full
- Roast, braise, bake and reheat
- Strong and durable
- Two-speed bi-directional fan
- Oven cavity optimised for airflow
- Manual+ and Touch models available
- Intuitive easy to use controls

Find out more on page

**L35**



## blu

KEEPING IT COOL

Refrigerated storage and easy access of food at point of cooking

Fridges, Freezers & Blast Chillers

### Ideally suited for:

Busy restaurants, chain restaurants and high-volume kitchens.

### Why choose blu?

- Holds food at the optimum temperature
- Increased efficiency, storing food at point of cooking

Find out more on page

**L41**



## PHOENIX

Powerful performance at a low price point

Medium Duty Cooking Equipment

### Ideally suited for:

Medium sized pubs and restaurants, schools and care homes.

### Why choose Phoenix?

- Ideal for cost conscious who don't want to sacrifice quality, power and performance
- Will handle day to day demands of the busiest of kitchens
- Robust and durable
- Gas and electric versions available
- Easy to clean

Find out more on page

**L43**



## SILVERLINK 600

Configure your cooking with modular flexibility

Modular Cooking Equipment

### Ideally suited for:

Care homes, cafe bars and small to medium pubs and restaurants, serving on a shift basis (lunch and dinner).

### Why choose Silverlink 600?

- 600mm deep
- Modular kitchen equipment that will allow you to build a custom appearance for your kitchen
- Free standing and counter top units can be sited on a range of ovens, pedestals and stands
- Gas and electric versions available
- Easy to clean

Find out more on page

**L47**



**LYNX400**  
High quality plug in  
and play cooking  
**Compact Counter Top  
Cooking Equipment**

**Ideally suited for:**

Pubs, cafe bars and  
event catering.

**Why choose Lynx 400?**

- Plug and play, no installation necessary
- Simple, reliable operation
- Compact and portable
- Electric cooking equipment
- Built in the UK to the highest quality
- 2 years on site parts and labour warranty

Find out  
more on  
page

**L57**



**Lincat Specialist**  
'Built for purpose' cooking  
equipment  
**Convection Ovens, Pizza Ovens,  
Food Warming Drawers,  
Induction Hobs, Fume Filtration,  
Ventilation Systems**

**Ideally suited for:**

Specialist applications.

**Why choose Lincat?**

- Series is 'built for purpose' and supports menu offering
- Wide range of specialist products
- Guaranteed quality

Find out  
more on  
page

**L63**



**PANTHER**  
Ensuring that perfect  
dishes stay perfect  
**Static and Mobile  
Hot Cupboards**

**Ideally suited for:**

Care homes,  
restaurants  
and schools.

**Why choose Panther?**

- 670 and 800 series are available in various lengths
- Robust and flexible hot cupboards can transport food as well as being used as a servery or kitchen pass

- Fully configurable to meet your needs

Find out  
more on  
page

**L69**



**Filterflow**  
Quality hot water on tap 24/7  
**Auto and Manual Fill  
water boilers**

**Ideally suited for:**

Offices and staff  
rooms, cafe bars and  
anywhere else where  
you need high volumes  
of boiling water.

**Why choose  
Filterflow?**

- High quality boiling water on tap 24/7

- Ensures that tea breaks no longer have to include waiting around
- Built in filtration system with a high volume, easy change FilterFlow cartridge
- High output from narrow footprint

- Easy to use and cheap to run

- Enhanced diagnostics

- Connected to the mains and water supply

Find out  
more on  
page

**L75**



**SEAL**  
Showcase your food  
and increase sales  
**Heated, Refrigerated  
and Ambient  
Merchandisers**

**Ideally suited for:**

School and college  
canteens, hotels and  
cafes.

**Why choose Seal?**

- Ambient, refrigerated and heated range of merchandisers and displays
- Option of back service or self service operation

- Offer a reliable method for keeping food in the optimum condition before service

- The sleek and elegant designs show off your food at its best to tempt customers.

Find out  
more on  
page

**L83**



# DESIGNED FOR YOUR FUTURE

- Faster service - food ordered now, served now
  - Fantastic food, every time
  - A wider menu choice
  - Reduced queues
  - Increased productivity
  - Less waste
- 
- Happy, loyal customers
  - Maximised profits
  - A future proofed business



## DESIGNED TO SUPPORT YOU AND GET YOU COOKING FAST

Every CiBO+ oven is supplied with a recipe book with over 100 recipes from hot snacks, pizzas, pastries, sweet foods, appetisers, main dishes, side dishes and breakfast dishes

## DESIGNED TO HELP YOU ACHIEVE

If you have any questions about achieving the best results our chef team are prepped and ready to take your call on

**01522 875581**



Scan me to view the CiBO+ Recipe book, containing 100+ recipes!





AWARD WINNING  
HIGH SPEED COOKING  
AT ITS BEST



Supplier of the Year for New Product Development - Chef Solutions





Launched in April 2022, the award winning CiBO+ is unlike any other high speed oven on the market.

Utilising a unique, patent pending **tri-heat technology**, **Microwave**, **TurboAir** and **ContactBase** combine to deliver unrivalled speed, quality and consistency - cooking in seconds, not minutes.

CiBO+ is a flexible oven designed to cook a wide variety of menu items including hot snacks, pizza, pastries, sweet food, appetisers, main dishes, side dishes and breakfast dishes.



Today distributed to over 40 countries, the original award winning CiBO is one of our most popular products.

The original **CiBO delivers** fantastic tasting food, quickly at a great price point, to all size of foodservice operation large and small.

Using a patented combination of three different heat sources – **convection**, **grill** and a **heated base**, the entry level original **CiBO** oven is great for thinner products such as pizza. Paninis, baguettes, toasties should be cooked open, as two halves and then assembled.

With an absence of microwave technology, the original **CiBO** is not recommended for frozen and denser foods such as lasagne, chicken wings and jacket potatoes.



# SETTING THE NEW BENCHMARK IN HIGH SPEED VENTLESS COOKING

## Why choose CiBO+?

- Designed in **COLLABORATION** with industry professionals
- Improves the food **QUALITY** of high-speed cooking
- Designed to be **SIMPLE** and **EASY** to operate
- Ultimate **VERSATILITY**, cook a huge variety of dishes!
- For use **FRONT** and **BACK** of house
- The **AFFORDABLE** all-round cooking assistant
- The industry has voted, three independent awards **WON!**



Supplier of the Year for New Product Development - Chef Solutions

**2** YEAR  
UK Parts and labour warranty

Export Parts Only

ACCELERATED COOKING AT ITS BEST!



# DESIGNED FOR PREMIUM RESULTS



DESIGNED TO RAPIDLY COOK, TOAST, GRILL AND REHEAT IN ONE COMPACT UNIT

Tri-heat technology using **Microwave**, **TurboAir** and **ContactBase** delivers unrivalled speed, quality and consistency - cooking in seconds, not minutes.

Typically when microwaves are used in high speed ovens they can cause the product to 'sweat', however the combination of unique **TurboAir** and **ContactBase** in **CiBO+** overcomes this and ensures even colouration and crisp results. Our technology ensures quality is not compromised for speed. We wanted both in our design.

## DESIGNED FOR SPEED

A rear launched Microwave with stirrer brings speed to the cooking process.



## DESIGNED FOR COLOURATION

**TurboAir** distributes high speed airflow in a cylindrical patten over the food with a speed of 4 metres per second!



## DESIGNED FOR CRISPINESS

Adjustable temperature control, rapid heat up and direct cooking on the toughened neo ceram **ContactBase** delivers perfect base colouration and crispiness - there is no soggy bottoms with **CiBO+**.







# DESIGNED FOR QUALITY

**WHY COMPROMISE** QUALITY COOKING EVERYTHING AT THE SAME TEMPERATURE?

Users can set up to five different oven and base temperatures and then menu items can be assigned to a group which will deliver the best results.



 QPad

# DESIGNED WITHOUT LIMITS

Ventless, compact and plugging into a standard 13amp socket, **CiBO+** is designed to be used in non-traditional spaces such as garage forecourts, convenience stores, back counters in leisure centres etc. and with this brings the challenge of multiple operators with potentially limited food skills.

With **CiBO+** achieve the same high quality result for every order. Simply press any one of the 40 menu items on the **QPad** touch screen and the oven will do the rest. Removing language barriers, minimising training time, operating errors and food waste.

**Designed to deliver big** in small spaces, the 395mm x 600mm compact footprint has a generous sized oven easily accommodating a 12" pizza!





# DESIGNED FOR **PERSONALISATION**

It is easy to customise the position of menu items on the screen and optimise recipe settings to suit the needs of the business with the **Touch & Change concept technology**. Simply touch what needs to be changed, and change it. The PIN lock can be utilised to protect recipe settings, for the same great results every time regardless of the operator. For chains and multi-site operations, menus can be cloned and shared between sites via USB.

**Available in four colours** – black, purple, green and red. Support dietary preferences with a green oven for vegan and red for proteins, alternatively business owners can choose the colour to suit their business.



# DESIGNED TO BE **KINDER TO THE PLANET**

(AND BOTTOM LINE)

25% faster heat up, rapid **Cooldown+**, plus cooking 12x faster than conventional cooking methods, saves energy and time, as well as increasing staff productivity. And the savings don't stop there! Designed to be efficient in the use of the energy during the cooking process **CiBO+** will deliver 3 x 12" pizzas and 6 toasties using just 1.44kW of energy!

The ventless technology also deliver energy savings re-circulating the hot cooking air through a heater and catalytic converter before its blown back into the cooking chamber.

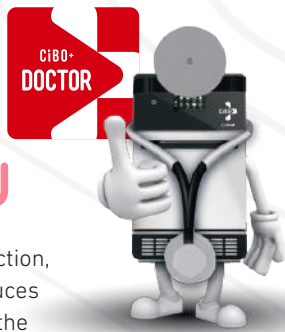
And when the oven isn't in use, in eco model it uses less than 1kW per hour!

**GREEN +**





## DESIGNED TO LOOK AFTER YOU



At a time when everyone is sensitive to cross infection, **unique antimicrobial protection** technology reduces the spread of viruses on touch points including the touch screen and door handle.

In the event of an issue, **CiBO+ Doctor** is designed to alert you to and identify the fault in advance of engineer attendance, increasing the likelihood of a first time fix.

## DESIGNED FOR SPEEDY CLEANING

The unique rapid **Cooldown+** programme cools the oven in minutes without the need for an ice tray.

CiBO+ Sparkle Cleaner, CiBO+ Protect Shield and a smooth, easy to clean cavity speed up the cleaning process.

Designed for easy access, the front mounted air filter can be easily removed and put through the dishwasher.

**CLEAN + ✨**



## DESIGNED FOR THE FUTURE

For peace of mind, CiBO+ has been designed to be future proofed, with USB for updates, configuring and cloning menu sharing.

## DESIGNED FOR PEACE OF MIND

Manufactured in the UK and supplied with a comprehensive, two year parts and onsite labour warranty





# DESIGNED TO DELIVER FOR YOU



## FOOD TO GO!

- REFUEL** your customers, food ordered now, ready now!
- CREATE** tasty sandwiches, wraps and baked goods without a chef.
- SECURE** loyal returning customers with great tasting, quick snacks for people on the go.



## COFFEE SHOPS

- FLEXIBLE**, create food all day long – for breakfast, brunch, lunch and dinner!
- SPEED**, food ordered now, ready now, reducing queues.
- DELICIOUS**, bring inspiration to your menu without the need for a chef.

*What could you deliver?*

*What could you deliver?*

**BACON Roll**  
 12 MONTH PROFIT OPPORTUNITY  
**£24,570**  
 COOKS IN 45 SECS.



**CROISSANTS**  
 12 MONTH PROFIT OPPORTUNITY  
**£13,741**  
 COOKS IN 20 SECS.



**Vegan PIZZA**  
 12 MONTH PROFIT OPPORTUNITY  
**£56,875**  
 COOKS IN 1 MIN. 35 SECS.



**Paninis**  
 12 MONTH PROFIT OPPORTUNITY  
**£22,841**  
 COOKS IN 45 SECS.





Scan me to view the CiBO+ Recipe book, containing 100+ recipes!



## RESTAURANTS

**DELIVER** in the face of staff shortages and a small kitchen.

**MIX UP** your menu to stop things getting boring!

**IMPRESS**, stand out from the competition and keep customers coming back for more!



## EDUCATION

**ENERGISE** and fuel the mind with tasty snacks, without the need for a chef.

**GROW** your menu offering (and profit) within a 395mm footprint.

**INSPIRE** with quality, repeatable results, time after time.

*What could you deliver?*



**RIBS & Fries**

12 MONTH PROFIT OPPORTUNITY

**£104,104**

COOKS IN 1 MIN. 20 SECS.

*What could you deliver?*

**Wraps**



12 MONTH PROFIT OPPORTUNITY

**£8,385**

COOKS IN 50 SECS.

12 MONTH PROFIT OPPORTUNITY

**£46,046**

COOKS IN 2 MIN.

**CHICKEN WINGS & Fries**



**WAFFLES**

12 MONTH PROFIT OPPORTUNITY

**£6,240**

COOKS IN 30 SECS.

All figures are based on 25 servings per day.



High Speed Ovens



CiBO+ high speed ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CIBOPLUS/B	£6987	€8036	640	395	728	3 kW	65
CIBOPLUS/R	£6987	€8036	640	395	728	3 kW	65
CIBOPLUS/G	£6987	€8036	640	395	728	3 kW	65
CIBOPLUS/P	£6987	€8036	640	395	728	3 kW	65
Internal usable dimensions			195	340	340		

	MODEL	PRICE £	PRICE €	DESCRIPTION
A	LT02	£65	€75	Paddle with handguard and sides
C	CIBO/TT	£74	€86	Non-stick Teflon Tray
C	TFS05	£12	€14	Non-stick Teflon Sheets
A	NSBT23	£118	€136	Non-stick Baking Tray
A	CIBO/ET	£20.40	€23.50	Multi-tray
A	SH136	£19.80	€22.80	Wire Rack
A	SK05	£1289	€1483	Moveable Stacking Stand, with front lock castors
A	LTH01	£65	€75	Magnetic Paddle Holder
C	OC01	£26.55	€30.55	CiBO+ Sparkle Oven Cleaner
C	OS01	£49	€56.35	CiBO+ Protect Oven Shield

In the box



Paddle with handguard and sides **LT02**



CiBO+ Sparkle Oven Cleaner **OC01**  
CiBO+ Protect Oven Shield **OS01**



Non-stick Teflon Tray **CIBO/TT**



Non-stick Teflon Sheets **TFS05**

Other accessories available



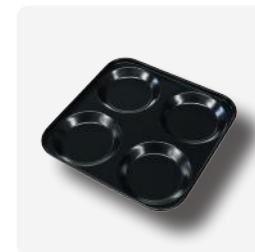
Non-stick Baking Tray **NSBT23**



Moveable Stacking Stand, with front lock castors **SK05**



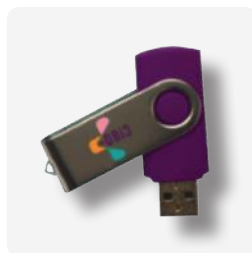
Wire Rack **SH136**



Multi-tray **CIBO/ET**



Magnetic Paddle Hanger **LTH01**



USB Stick **CIBOPLUS/US**

**2** YEAR UK parts and labour warranty | Export parts warranty on all Lincat products

# CiBO



## Do you love to serve your customers great quality food? Us too!

CiBO is an innovative new fast oven, which can produce a wide range of perfectly-cooked food in less than three minutes.

Able to cook, toast and reheat multiple fresh and frozen foods, CiBO's versatility provides a full cooking platform for outlets, enabling you to create and expand menus, deliver food of a consistent high quality and maximise profit.

### Ideally suited for...

Suitable for a wide variety of cafés, bars, restaurants and quick-serve outlets, as well as event and mobile catering.



#### Café & Bar

High-quality snacks and smaller items, such as toasted sandwiches, paninis, pizzas and baked goods, can be delivered with speed throughout the day.



#### Convenience & Quick Serve

A wide range of snacks and baked goods can be made quickly and easily, with a single space-saving single appliance. Clear icons and an easy-to-use touchscreen can be operated by any staff, regardless of training and skills.



#### Event & Mobile Catering

Carry out event and mobile catering with ease, compact, ventless and operating from a 13-amp plug – you simply plug in and play.



#### Restaurant & Hotel

Chefs can broaden their food offering and develop creative, customised menus that deliver consistent quality with CiBO. Ease-of-use also makes CiBO perfect for hotels, especially when it comes to out-of-hours room service.

CiBO uses a patent-pending combination of three different heat sources – convection, grill and a heated base – to deliver fast results. Space-saving and compact, it operates from a 13-amp plug and is ventless.

To find out more about CiBO and see it in action, visit [www.cibo-oven.com](http://www.cibo-oven.com)

## Produce a wide range of perfectly-cooked food in less than three minutes.

### Benefits at a glance

- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play - on a 3-pin 3kW UK plug
- Ventless cooking - catalyst technology
- Clear icons and an easy-to-use touchscreen
- Replace your panini grill, toaster, convection oven and grill



# CiBO MENU

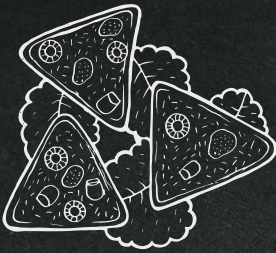
12 Months Profit Opportunity

**CLUB**  
sourdough  
**SANDWICH**  
£8,320

**BREAKFAST**  
Bap  
£2,964

**REUBEN**  
*Panini*  
£5,850

**NACHOS**



£8,580

**12" PIZZA** *Fresh Dough*  
  
£12,532

 **CROISSANTS**  
£2,314

To find out more about the profit a CiBO can deliver please visit

**cibo-oven.com**



## Fast Ovens

**2 YEAR** UK parts and labour warranty | Export parts warranty on all Lincat products

- Cook, toast and reheat, fresh and frozen foods
- Plug and play – on a 3 pin 3kW UK plug
- Ventless cooking – catalyst technology
- Clear icons and an easy-to-use touchscreen
- Replace your panini grill, toaster, convection oven and grill

CiBO fast ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CiBO/B	£4079	€4691	367	437	616	2.7kW	37.5
CiBO/C	£4079	€4691	367	437	616	2.7kW	37.5
CiBO/M	£4079	€4691	367	437	616	2.7kW	37.5
CiBO/S	£4079	€4691	367	437	616	2.7kW	37.5
CiBO/T	£4079	€4691	367	437	616	2.7kW	37.5
Internal usable dimensions			95	340	355		

MODEL	PRICE £	PRICE €	DESCRIPTION
A CiBO/PL	£121	€140	Plinth
A CiBO/WB	£298	€343	Wall bracket
A CiBO/SK	£114	€132	Stacking kit
A CiBO/BT	£65	€75	Baking tray
A LT01	£63	€73	Paddle
A SH136	£19.80	€22.80	Wire rack
C TFS05	£12	€14	Teflon sheet
A CiBO/USB	£29	€34	USB stick
C CiBO/TT	£74	€86	Teflon basket
A CiBO/BRT	£186	€214	Branding tray
C NSBT23	£118	€136	Non stick baking tray

### Included with the oven:

- LT01 Paddle
- TF505 Teflon Sheet
- SH136 Wire Rack
- CiBO/TT Teflon Basket
- CiBO/BT Baking Tray



Plinth



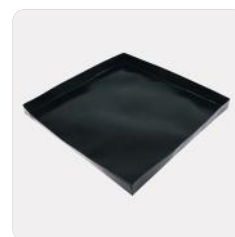
Wall bracket



Stacking kit



Baking tray



Teflon basket



Paddle



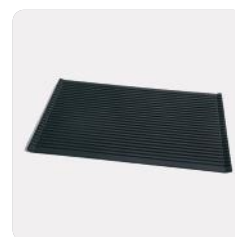
Wire rack



Teflon sheet



USB stick



Branding tray

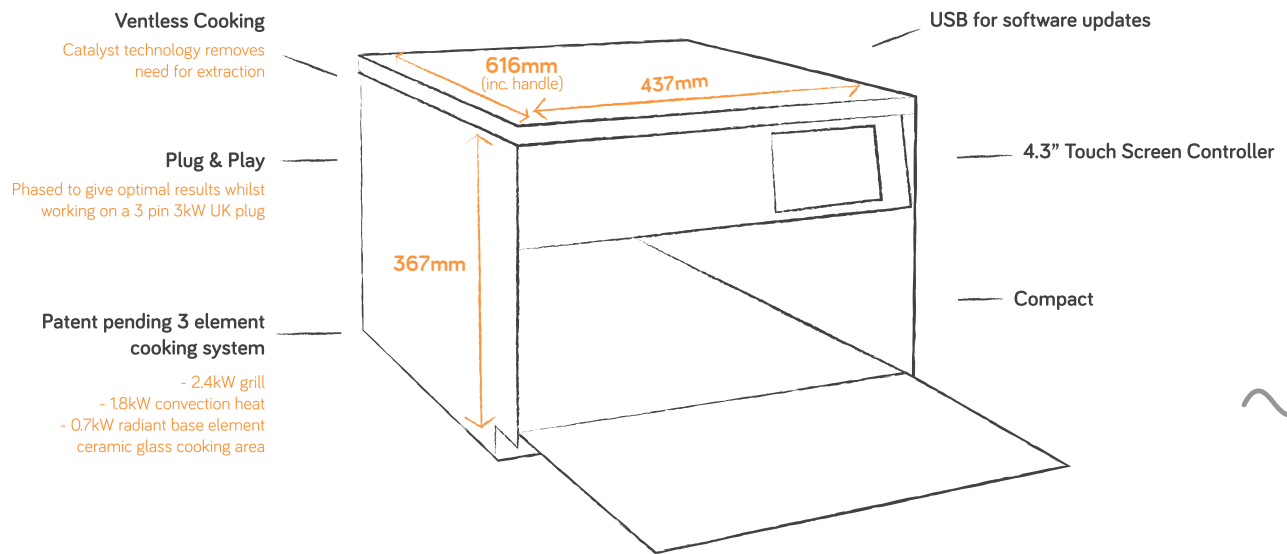
# How does it work?



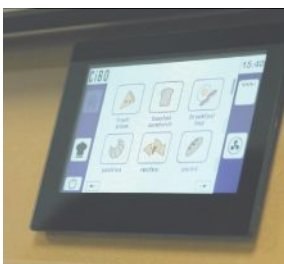
Cibo uses a patent pending combination of three different heat sources – convection, grill and a heated base.

Phased cooking programmes enable each of the three heat sources to switch on and off during the cook cycle to deliver fast results. This produces high-quality, perfectly-cooked food in 2-3 minutes.

## Features



## Simple to use



### Simplicity is at the heart of Cibo.

Simple food icons make it easy to use and overcome any language barriers. Choose a dish, press play and Cibo will do the rest.

### Optimising your Cibo

When it comes to creating something new with Cibo, the world is your oyster. Cibo allows you to get creative and push boundaries, and developing your own bespoke menu programmes.

This optimisation makes it easy for staff of all skill levels to use Cibo. They can create perfectly-cooked, high-quality food, time after time.

### Many menu items and settings to choose from

Cibo has the space for up to 24 cook programmes, including 11 pre-programmed menu items. Colour icons are the perfect solution for outlets with extensive menus. Operators can group

together items that are cooked in the same way and assign them a specific cook programme and colour – creating a simple system for all staff and skill levels.

# Opus 800



## The Opus 800 series is built for power and performance.

High volume, high quality cooking is simple with the powerful Opus 800 series of 800mm deep oven ranges, boiling tops, fryers, grills, griddles, and bratt pans.

Designed to heat quickly, the Opus 800 series is made for non-stop establishments where kitchens are a constant hive of activity. The equipment can go on cooking delicious dishes all day long, from breakfast through to midnight.

## Ideally suited for...

The heavy-duty Opus 800 series is perfect for the most demanding of kitchens. If your kitchen barely stops, then Opus 800 is the series for you.



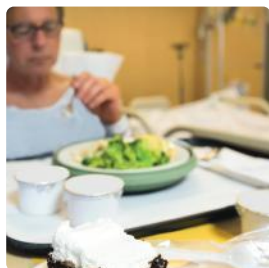
### Large chain pubs and restaurants

Is your kitchen constantly under pressure to deliver delicious dishes at high volumes? If so, you'll find what you're looking for in the Opus 800 series.



### Schools

Hundreds of children waiting for their lunchtime meal is no reason to stress when you've got the heavy-duty Opus 800 series ready to go in your kitchen.



### Large hospitals

If you need to cook a vast quantity of meals for patients, the Opus 800 series has the capacity to deliver time after time.



### Care homes

The Opus 800 series is designed for high output - perfect for when you've got to cook lots of meals at set times for residents.

The strong, durable series comes with both electric and gas models, and can be configured in a variety of ways, such as with pedestals and stands. Create a seamless, stylish look that's perfect for front of house and open kitchens.

## The power of the Opus 800 series means it can deliver vast quantities of quality food. It won't let you down.

### Benefits at a glance

- 800mm deep
- Heavy duty
- For high output establishments cooking all day long
- Enhanced performance
- Strong and durable
- Increased capacity
- Gas and electric models
- Easy to clean



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require products to be supplied with legs



# Opus 800

All gas power ratings are nominal values.

## Gas Oven Ranges

### Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

### Inclusive Accessories

- 2 chrome plated shelves



4 burner gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8001/N	£4226	€4860	920	600	800	36.8kW	112
OG8001/P	£4226	€4860	920	600	800	33.6kW	112
OG8001/N/RHD	£4436	€5102	920	600	800	36.8kW	131
OG8001/P/RHD	£4436	€5102	920	600	800	33.6kW	131
Internal usable dimensions			405	495	530		

/RHD - right hinged door

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8901	£457	€526	Splashback/shelf

6 burner gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8002/N	£4237	€4873	920	900	800	55kW	149
OG8002/P	£4237	€4873	920	900	800	50.5kW	149
Internal usable dimensions			405	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£554	€638	Splashback/shelf

6 burner gas range with drop down door							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8002/N/DD	£4475	€5147	920	900	800	55kW	172
OG8002/P/DD	£4475	€5147	920	900	800	50.5kW	172
Internal usable dimensions			405	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£554	€638	Splashback/shelf

## Dual Fuel Oven Ranges

### Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

### Inclusive Accessories

- 3 chrome plated shelves

### Oven

- 4kW (OD8006) and 6kW (OD8007) ovens
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OD8006 single fan only)
- Large capacity oven, 3 x GN1/1 (OD8006) and 6 x GN1/1 (OD8007)
- 3 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



**2 YEAR** UK parts and labour warranty | Export parts warranty  
on all Lincat products

### Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg



4 burner dual fuel range								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OVEN POWER	WT
*OD8006/N	£5148	€5921	912	600	800	30kW	4kW	167
*OD8006/P	£5148	€5921	912	600	800	26.8kW	4kW	167
Internal usable dimensions			410	525	530			

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8984	£457	€526	Splashback/shelf

6 burner dual fuel range								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OVEN POWER	WT
*OD8007/N	£6945	€7987	912	900	800	45kW	6kW	201
*OD8007/P	£6945	€7987	912	900	800	40.2kW	6kW	201
Internal usable dimensions			410	825	530			

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8985	£554	€638	Splashback/shelf

\* Please refer to pages L90 to L91 for electricity supply requirements

## Gas Solid Top Range

## Gas solid top

- Powerful burner produces consistent heat gradient throughout the plate
- Flame failure protection
- 3 piece, heavy duty cast iron top with removable bull's eye
- Profiled underside of cast iron top for optimum heat circulation
- Low flue to allow use of the complete hob top

## Oven

- Precise thermostatic control from 120°C to 260°C
- Large capacity oven, 4 x GN1/1
- 2 shelves and 4 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

## Inclusive Accessories

- 2 chrome plated shelves
- Bull's eye lifting poker

2  
YEARUK parts  
and labour  
warranty  
Export  
parts  
warranty  
on all Lincat products

## Electric Solid Top Range

## Electric solid top

- Twin zone full width heavy-duty hot plate maximises cooking space
- Two 2.7kW and two 2kW elements produce controllable heat gradient throughout the cast iron plate - use the central areas for rapid boiling and outer areas for simmering and holding

## Oven

- 6kW oven
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven, 6 x GN1/1
- 3 shelves and 5 shelf positions maximise oven space

## Inclusive Accessories

- 3 chrome plated shelves



Solid top gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8005/N	£6020	€6923	900	900	800	18.5kW	173
OG8005/P	£6020	€6923	900	900	800	19kW	173
Internal usable dimensions			405	715	530		

Solid top gas range with drop down door							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8005/N/DD	£6910	€7947	900	900	800	18.5kW	173
OG8005/P/DD	£6910	€7947	900	900	800	19kW	173
Internal usable dimensions			405	715	530		

Solid top gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8015	£7656	€8805	900	900	800	15.4kW	201
Internal usable dimensions			405	825	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8980	£548	€631	Splashback/shelf

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8980	£548	€631	Splashback/shelf

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8983	£554	€638	Splashback/shelf

## Electric Oven Ranges

## Electric hob top

- Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- Choice of round or square hotplates
- Fully pressed sealed hob for easy cleaning

## Inclusive Accessories

- 2 chrome plated shelves

## Oven

- 4kW (OE8010) and 6kW (OE8008 and OE8016) ovens
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OE8010 single fan only)
- Large capacity oven, 2 x GN1/1 (OE8010) and 4 x GN1/1 (OE8008 and OE8016)
- 2 shelves and 5 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



4 hotplate (square) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8010	£5936	€6827	925	600	800	14.4kW	109
Internal usable dimensions			405	495	530		

6 hotplate (square) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8008	£7768	€8934	925	900	800	21.6kW	152
Internal usable dimensions			405	715	512		

6 hotplate (round) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8016	£6655	€7654	925	900	800	21.6kW	147
Internal usable dimensions			405	715	512		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8981	£457	€526	Splashback/shelf

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8982	£554	€638	Splashback/shelf

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8982	£554	€638	Splashback/shelf

\* Please refer to pages L90 to L91 for electricity supply requirements

# Opus 800

All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

## Induction Range

### Induction hob

- 5kW induction zones
- 270mm diameter induction cooking zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filters

### Inclusive Accessories

- 2 chrome plated shelves

### Oven

- 4kW oven
- Precise thermostatic control from 130°C to 250°C
- Fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven accommodates 2 x GN1/1 containers
- 2 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy
- Reduced power options available on request



4 zone induction oven range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8017	£15,883	€18,266	900	900	800	24kW	153
Internal usable dimensions			420	525	510		

MODEL	PRICE £	PRICE €	DESCRIPTION
S FI41	£14	€17	Air filter

## Gas Boiling Tops

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray



2 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8009/N	£2037	€2343	412	300	800	15kW	40
OG8009/P	£2037	€2343	412	300	800	13.6kW	40

4 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8003/N	£2943	€3385	412	600	800	30kW	64
OG8003/P	£2943	€3385	412	600	800	27.2kW	64

4 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8004/N	£3820	€4393	412	900	800	45kW	89
OG8004/P	£3820	€4393	412	900	800	40.8kW	89

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8970	£711	€818	Pedestal with doors
OA8934	£711	€818	Floor stand

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8972	£783	€901	Pedestal with doors
OA8972/C	£783	€901	Pedestal with doors and castors
OA8917	£783	€901	Floor stand
OA8917/C	£783	€901	Floor stand with castors

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8973	£851	€979	Pedestal with doors
OA8973/C	£851	€979	Pedestal with doors and castors
OA8914	£851	€979	Floor stand
OA8914/C	£851	€979	Floor stand with castors

## Electric Boiling Tops

- Heavy duty cast iron 2.6kW hotplates deliver fast responsive heat
- Fully pressed sealed hob for easy cleaning



4 hotplate electric boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8012	£3436	€3952	325	600	800	10.4kW	73

6 hotplate electric boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8011	£4490	€5164	325	900	800	15.6kW	84

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8972	£783	€901	Pedestal with doors
OA8972/C	£783	€901	Pedestal with doors and castors
OA8917	£783	€901	Floor stand
OA8917/C	£783	€901	Floor stand with castors
LK11	£61	€71	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8973	£851	€979	Pedestal with doors
OA8973/C	£851	€979	Pedestal with doors and castors
OA8914	£851	€979	Floor stand
OA8914/C	£851	€979	Floor stand with castors
LK11	£61	€71	Long leg kit

2

UK parts  
and labour  
warranty  
on all Lincat products

Export  
parts  
warranty

## Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

## Opus 800

## Induction Hobs

- 5kW induction zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filter, built into the base of the unit

## 220mm diameter induction cooking zones



2 zone induction hob (twin)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8013	£6509	€7486	300	300	800	10.6kW	32

4 zone induction hob (quad)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8014	£12,228	€14,063	300	600	800	21.2kW	63

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8970	£711	€818	Pedestal with doors
A OA8934	£711	€818	Floor stand
S FI36	£14	€17	Air filter
A LK11	£61	€71	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£783	€901	Pedestal with doors
A OA8972/C	£783	€783	Pedestal with doors with castors
A OA8917	£783	€783	Floor stand
A OA8917/C	£783	€783	Floor stand with castors
S FI36	£14	€17	Air filter
A LK11	£61	€71	Long leg kit

## 270mm diameter induction cooking zones



2 zone induction hob (twin)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8018	£7036	€8092	300	400	800	10.6kW	44

4 zone induction hob (quad)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8019	£12,663	€14,563	300	800	800	21.2kW	77

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8971	£738	€849	Pedestal with doors
A OA8921	£738	€849	Floor stand
S FI36	£14	€17	Air filter
A LK11	£61	€71	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8974	£827	€952	Pedestal with doors
A OA8974/C	£827	€952	Pedestal with doors with castors
A OA8956	£827	€952	Floor stand
A OA8956/C	£827	€952	Floor stand with castors
S FI36	£14	€17	Air filter
A LK11	£61	€71	Long leg kit

## Key

H	= Height (mm)
W	= Width (mm)
D	= Depth (mm)
WT	= Packed Weight in kg



# Opus 800

All gas power ratings are nominal values.

## Oil Management

All Opus 800 series gas and electric fryers are available as a base model with oil drainage through the body of the fryer. A gravity filtration accessory adds in-built filtration to the fryer, and the pumped filtration option provides the ultimate in convenience.

### Gravity filtration accessory

The integral gravity filtration accessory converts the base model into a fryer with two-stage gravity filtration. This extends oil life, reduces disposal costs and provides a better tasting product for longer.



### Pumped filtration option (/OP)

The integral pumped filtration option enables oil to be filtered and the fryer ready for use again in less than 5 minutes. Oil can be filtered during or after service, even whilst hot, maximising oil life. This eliminates the need to lift heavy containers, reducing contact with hot oil and the chances of hazardous spillages.

This option is supplied with a hose with lance for easy discharge of oil into a waste container.

### Twin tank pumped filtration (/OP2)

The /OP2 version for twin tank fryers has two oil pumps and two buckets, which is designed to remove cross contamination of the oil from either side of the fryer.

This option is supplied with 2 hoses with lance for easy discharge of oil into a waste container.



## Vortech High Efficiency Gas Fryer

- 97% energy efficiency rating verified in independent BSI tests delivers substantially lower running costs and higher output
- Typical payback within 23 months
- Two stage filtration removes contaminants and particles, extending oil life by up to 75% and so reducing oil costs
- Pumped oil return enables the oil to be filtered and the fryer ready for use again in less than five minutes - safe and convenient
- Oil can be filtered during or after service even whilst hot
- Convenient electronic ignition
- Supplied with a hose with lance for easy discharge of oil into a waste container

### Inclusive Accessories

- Batter plate
- Full lid
- Baskets
- Stainless steel bucket



Vortech gas fryer								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8115/OP/N	£11,691	€13,445	1070	400	800	22kW	16L	108
OG8115/OP/P	£11,691	€13,445	1070	400	800	22kW	16L	108

Will accept 1 x BA82 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA82	£122	€141	Large fryer basket with doors
A OA8961	£293	€337	Side splashguard (left and right)
A OA8935	£295	€340	Vortech fryer batter tray and holder



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require products to be supplied with legs

### Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg

**2**  
YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

## Opus 800

## Gas Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- High energy efficiency
- Convenient piezo ignition
- Externally fired heating gives easy access for cleaning tanks
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- Model OG8111 features two independently controlled fryer tanks for greater versatility
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

## Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



Single tank gas fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8110/N	£4390	€5049	1020	300	815	16kW	14L	83
OG8110/P	£4390	€5049	1020	300	815	16kW	14L	83
‡OG8110/OP/N	£7897	€9082	1070	300	815	16kW	14L	96
‡OG8110/OP/P	£7897	€9082	1070	300	815	16kW	14L	96

Supplied with 1 x BA165 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8955	£293	€337	Side splashguard (left and right)
A OF1	£231	€266	Gravity filtration kit (OG810 only)

Single tank gas fryer (400mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8106/N	£4523	€5202	1020	400	800	23kW	16L	98
OG8106/P	£4523	€5202	1020	400	800	23kW	16L	98
‡OG8106/OP/N	£7908	€9095	1070	400	800	23kW	16L	104
‡OG8106/OP/P	£7908	€9095	1070	400	800	23kW	16L	104

Supplied with 2 x BA159 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA82	£122	€141	Large fryer basket (will accept x 1)
A OA8955	£293	€337	Side splashguard (left and right)
A OF2	£264	€304	Gravity filtration kit (OG8106 only)



Single tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8107/N	£5148	€5921	1020	600	800	30kW	25L	125
OG8107/P	£5148	€5921	1020	600	800	30kW	25L	125
‡OG8107/OP/N	£8533	€9813	1070	600	800	30kW	25L	135
‡OG8107/OP/P	£8533	€9813	1070	600	800	30kW	25L	135

Supplied with 2 x BA82 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA159	£137	€158	Large fryer basket (will accept x 1)
A OA8955	£293	€337	Side splashguard (left and right)
A OF2	£264	€304	Gravity filtration kit (OG8107 only)

Twin tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8111/N	£6556	€7540	1020	600	800	32kW	2 x 14L	142
OG8111/P	£6556	€7540	1020	600	800	32kW	2 x 14L	142
‡OG8111/OP/N	£9943	€11,435	1070	600	800	32kW	2 x 14L	151
‡OG8111/OP/P	£9943	€11,435	1070	600	800	32kW	2 x 14L	151
‡OG8111/OP2/N	£12,648	€14,546	1070	600	800	32kW	2 x 14L	157
‡OG8111/OP2/P	£12,648	€14,546	1070	600	800	32kW	2 x 14L	157

Supplied with 2 x BA165 baskets



Gas fryers with pumped filtration (/OP & /OP2) require a 1 phase connection

## Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

‡No electricity supply required (except with /OP and /OP2 models)

## Electric Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Models OE8105 and OE8113 feature two independently controlled fryer tanks for greater versatility
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

## Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



Single tank electric fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*OE8112	£3290	€3784	1020	300	800	12kW	15L	72
*OE8112/OP	£6645	€7642	1070	300	800	12kW	15L	79

Supplied with 1 x BA82 basket

Single tank electric fryer (400mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*OE8114	£4175	€4802	1020	400	800	14kW	19L	81
*OE8114/OP	£7502	€8628	1070	400	800	14kW	19L	90

Supplied with 2 x BA83 baskets

Twin tank electric fryer (400mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*OE8105	£4723	€5432	1020	400	800	14kW	2 x 9.5L	87
*OE8105/OP	£7884	€9067	1070	400	800	14kW	2 x 9.5L	97
*OE8105/OP2	£10,582	€12,170	1070	400	800	14kW	2 x 9.5L	101

Supplied with 2 x BA83 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA122	£126	€145	Small fryer basket (will accept x 2)
A OA8954	£293	€337	Side splashguard (left and right)
A OF1	£231	€266	Gravity filtration kit (OE8112 only)

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8954	£293	€337	Side splashguard (left and right)
A OF2	£264	€304	Gravity filtration kit (OE8114 only)

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8954	£293	€337	Side splashguard (left and right)
A OF2	£264	€304	Gravity filtration kit (OE8105 only)

2  
YEARUK parts  
and labour  
warrantyExport  
parts  
warrantyon all Lincat  
products

Single tank electric fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*OE8108	£4849	€5577	1020	600	800	22kW	36.5L	109
*OE8108/OP	£8157	€9381	1070	600	800	22kW	36.5L	115

Supplied with 2 x BA82 basket

Twin tank electric fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*OE8113	£5234	€6020	1020	600	800	24kW	2 x 15L	111
*OE8113/OP	£8529	€9809	1070	600	800	24kW	2 x 15L	118
*OE8113/OP2	£11,276	€12,968	1070	600	800	24kW	2 x 15L	131

Supplied with 2 x BA82 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA83	£135	€156	Small fryer basket (will accept x 3)
A OA8954	£293	€337	Side splashguard (left and right)
A OF2	£264	€304	Gravity filtration kit (OE8108 only)

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA122	£126	€145	Small fryer basket (will accept x 4)
A OA8954	£293	€337	Side splashguard (left and right)
A OF2	£264	€304	Gravity filtration kit (OE8113 only)

## Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg

\* Please refer to pages L90 to L91 for electricity supply requirements

# Opus 800

All gas power ratings are nominal values.

## Gas Salamander Grills

- Powerful, highly efficient ceramic plaque burners for reliability and rapid heat up
- Three independently controlled heat zones on the OG8302 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OG8302 is GN 1/1 compatible
- Enamelled front for durability
- Flame failure protection

### Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OG8302 only)

## Electric Salamander Grills

- Powerful heating elements, for reliability and rapid heat up
- Left and right independently controlled heat zones on the OE8303 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OE8303 is GN 1/1 compatible
- Enamelled front for durability

### Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OE8303 only)



Gas salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8301/N	£2434	€2800	450	800	438	6kW	48
OG8301/P	£2434	€2800	450	800	438	6.8kW	48

Gas salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8302/N	£3855	€4434	495	900	548	8.7kW	73
OG8302/P	£3855	€4434	495	900	548	9kW	73

Electric salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8304	£2148	€2471	400	800	415	4.4kW	46

Electric salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8303	£3246	€3733	510	890	520	5.4kW	72

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8907	£742	€854	Floor stand for OG8301
A OA8912	£827	€952	Floor stand for OG8302
A OA8908	£538	€619	Bench stand for OG8301
A OA8918	£582	€670	Bench stand for OG8302
A OA8909	£244	€281	Wall bracket for OG8301
A OA8911	£301	€347	Wall bracket for OG8302
A OA8976	£252	€290	Branding plate for OG8301
A BR10	£334	€385	Additional branding plate for OG8302

Salamander floor stands cannot be supplied with castors

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8907	£742	€854	Floor stand for OE8304
A OA8912	£827	€952	Floor stand for OE8303
A OA8908	£538	€619	Bench stand for OE8304
A OA8918	£582	€670	Bench stand for OE8303
A OA8909	£244	€281	Wall bracket for OE8304
A OA8911	£301	€347	Wall bracket for OE8303
A OA8976	£252	€290	Branding plate for OE8304
A BR10	£334	€385	Additional branding plate for OE8303

Salamander floor stands cannot be supplied with castors

## Electric Cook & Hold Salamander

The sophisticated Cook & Hold Salamander heats up in just eight seconds when the plate detection mechanism is activated by a plate or gastronorm pan. Once the food is cooked, the hold function will ensure food is kept warm but does not continue to cook until required for service. Once the plate is removed and the plate detection mechanism freed, the elements automatically switch off saving energy.

- Cook and hold function
- Fast heat up 'Hi-Light' elements – ready to cook in just eight seconds
- Self-balancing height adjustable grill hood for easy operation
- Three independently controlled heating zones for maximum flexibility
- Touchpad control with digital display of time and power settings
- 20 minute audible timer
- GN1/1 compatible
- Suitable for wall or bench mounting
- Suitable for single or three phase installation

**2**  
YEAR

UK parts  
and labour  
warranty

Export  
parts  
warranty

on all Lincat products



Electric cook and hold salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8306	£4473	€5144	544	600	562	4.5kW	89

Supplied on height adjustable 25-45mm high legs

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR75	£255	€294	Wall bracket

\* Please refer to pages L90 to L91 for electricity supply requirements

All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation.  
Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

## Gas Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 280°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs
- Convenient piezo ignition and pilot burners for stand-by operation
- Flame failure protection

### Inclusive Accessories

- Scraper (not for chrome models)



Gas griddles (mached steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/N	£4064	€4674	532	600	800	15.5kW	93
OG8201/P	£4064	€4674	532	600	800	15.5kW	93
OG8202/N	£4630	€5325	532	900	800	23kW	124
OG8202/P	£4630	€5325	532	900	800	23kW	124

Gas griddles (chrome)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/C/N	£6364	€7319	532	600	800	15.5kW	93
OG8201/C/P	£6364	€7319	532	600	800	15.5kW	93
OG8202/C/N	£7451	€8569	532	900	800	23kW	124
OG8202/C/P	£7451	€8569	532	900	800	23kW	124

Gas griddles (half-ribbed steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/R/N	£4455	€5124	532	600	800	15.5kW	90
OG8201/R/P	£4455	€5124	532	600	800	15.5kW	90
OG8202/R/N	£5127	€5897	532	900	800	23kW	140
OG8202/R/P	£5127	€5897	532	900	800	23kW	140

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£783	€901	Pedestal with doors for OG8201
A OA8972/C	£783	€901	Pedestal with doors and castors for OG8201
A OA8917	£783	€901	Floor stand for OG8201
A OA8917/C	£783	€901	Floor stand with castors for OG8201
A OA8973	£851	€979	Pedestal with doors for OG8202
A OA8973/C	£851	€979	Pedestal with doors and castors for OG8202
A OA8914	£851	€979	Floor stand for OG8202
A OA8914/C	£851	€979	Floor stand with castors for OG8202

## Electric Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 300°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs

### Inclusive Accessories

- Scraper (not for chrome models)



Electric griddles (mached steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205	£2888	€3322	428	600	800	8kW	93
*OE8206	£3421	€3935	428	900	800	12kW	128

Electric griddles (chrome)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205/C	£5146	€5918	428	600	800	8kW	95
*OE8206/C	£6187	€7116	428	900	800	12kW	134

Electric griddles (half-ribbed steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205/R	£3236	€3722	428	600	800	8kW	92
*OE8206/R	£3863	€4443	428	900	800	12kW	124

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£783	€901	Pedestal with doors for OE8205
A OA8972/C	£783	€901	Pedestal with doors and castors for OE8205
A OA8917	£783	€901	Floor stand for OE8205
A OA8917/C	£783	€901	Floor stand with castors for OE8205
A OA8973	£851	€979	Pedestal with doors for OE8206
A OA8973/C	£851	€979	Pedestal with doors and castors for OE8206
A OA8914	£851	€979	Floor stand for OE8206
A OA8914/C	£851	€979	Floor stand with castors for OE8206

## Electric Clam Griddles

Opus 800 clam griddles cook food up to three times as quickly as a standard griddle. Double griddle plates heat both sides of the food simultaneously, delivering fast, even and repeatable results

- Precise thermostatic temperature control for consistent results and economical operation
- Independently controlled cooking zones for greater flexibility and economy during quieter periods

- Digital timer on each clam plate ensures repeatable results
- Ribbed plate option (/R), for attractive branding presentation marks

### Inclusive Accessories

- Scraper
- PTFE non-stick sheets

### Key

H	=	Height (mm)
W	=	Width (mm)
D	=	Depth (mm)
WT	=	Packed Weight in kg



Electric clam griddles (flat upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8211	£9156	€10,530	542	400	800	8.6kW	95
*OE8210	£14,448	€16,616	542	800	800	17.2kW	192

Electric clam griddles (ribbed upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8211/R	£9215	€10,598	542	400	800	8.6kW	94
*OE8210/R	£14,500	€16,675	542	800	800	17.2kW	167

Electric clam griddles (1 x flat and 1 x ribbed upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8210/FR	£14,558	€16,742	542	800	800	17.2kW	170

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8960	£59	€68	Plate height adjuster (per plate)
A TFS01	£33	€38	Teflon sheet top plate
S TFS02	£22	€26	Teflon sheet hangers (1 pair)
S TFS03	£32	€37	Teflon sheet base plate 800mm wide (1 sheet)
S TFS04	£19	€22	Teflon sheet base plate 400mm wide (1 sheet)
A OA8971	£738	€849	Pedestal with doors for OE8211
A OA8921	£738	€849	Floor stand for OE8211
A OA8974	£827	€952	Pedestal with doors for OE8210
A OA8974/C	£827	€952	Pedestal with doors and castors for OE8210
A OA8956	£827	€952	Floor stand for OE8210
A OA8956/C	£827	€952	Floor stand with castors for OE8210
A OA8988	£76	€88	Clam adjustment bars 17mm

\* Please refer to pages L90 to L91 for electricity supply requirements

# Opus 800

All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

## Gas Chargrills

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy efficiency
- Independently controlled multiple heat zones (3 in OG8401, 5 in OG8402, 7 in OG8403) for maximum versatility
- Flame failure protection
- Heavy-duty cast iron branding grids with reversible design, for uninterrupted cooking and self cleaning at maximum power
- Unique design of radiants, deliver the ideal amount of flaring for that delicious chargrilled taste, without the mess of lava rock or charcoal
- Heavy duty radiant caps (consumable items) protect burners

### Inclusive Accessories

- Branding grid scraper
- Cleaning spatula



Gas chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8401/N	£4360	€5014	653	600	806	13.8kW	92
OG8401/P	£4360	€5014	653	600	806	12.6kW	92

Gas chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8402/N	£5651	€6499	653	900	806	23kW	133
OG8402/P	£5651	€6499	653	900	806	23kW	133

Gas chargrill (1200mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8403/N	£7205	€8286	653	1200	806	32.2kW	173
OG8403/P	£7205	€8286	653	1200	806	29.4kW	173

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8950	£783	€901	Floor stand for OG8401
A OA8950/C	£783	€901	Floor stand with castors for OG8401
A OA8989	£582	€670	Holding shelf for OG8401

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8951	£851	€979	Floor stand for OG8402
A OA8951/C	£851	€979	Floor stand with castors for OG8402
A OA8990	£783	€901	Holding shelf for OG8402

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8952	£1029	€1184	Floor stand for OG8403
A OA8989	£582	€670	Holding shelf for OG8403

## SYNERGY™ grill technology

Lincat is delighted to be able to offer the revolutionary Synergy Grill technology as a suited solution within our Opus 800 Series.

Pioneering, award-winning technology Synergy Grill has revolutionised the catering industry. Combining high power with low energy consumption, Synergy Grills enable you to prepare food faster at less than half the energy costs. Fat atomising technology means there's no fat tray to clean and best of all, it creates seriously succulent food.

- Award winning Synergy Grill technology in an Opus 800 series chassis
- Suites with equipment in the Opus 800 series
- Patented award-winning Synergy Grill technology designed around its gas burner system, working at incredibly hot temperatures yet uses an average of 59% less gas than a standard grill
- Gently smokes the food giving you incredible flavour whilst giving clear contrasting bar-marks
- Quickest grill on the market to clean, the fat is atomised on ceramic base plates, once cold, you can simply vacuum out the dust that's left
- No fat means no fat tray to clean, fat atomising technology means there's no fat tray to clean and best of all, it creates seriously succulent food
- The simplest grill on the market to operate, with no thermocouples to replace and operated by a simple rocker switch
- Safety is paramount, one of the safest units to operate



Synergy Grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8410/N	£7400	€8510	900	600	800	5.7kW	106
OG8410/P	£7400	€8510	900	600	800	5.7kW	106
OG8411/N	£10,100	€11,615	900	900	800	11.4kW	151
OG8411/P	£10,100	€11,615	900	900	800	11.4kW	151

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8991	£783	€901	Floor Stand for OG8410
A OA8991/C	£783	€901	Floor Stand for OG8410
A OA8992	£851	€979	Floor Stand for OG8411
A OA8992/C	£851	€979	Floor Stand for OG8411

### Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

Price includes grill on 150mm legs, slow cook shelf, resting shelf and garnish rail

\* Please refer to pages L90 to L91 for electricity supply requirements

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

## Electric Chargrills

- Removable, durable, segmented cast iron grids impart attractive branding marks to food
- Independently controlled multiple heat zones (3 in OE8405, and 6 in OE8406) for maximum versatility • Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning easier
- Water bath provides humidity, keeping food succulent and reducing shrinkage

- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- High temperature safety cut-out for protection if water bath runs dry

### Inclusive Accessories

- Grid cleaning tool
- Branding iron lifting rod



Electric chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8405	£3611	€4153	415	600	817	8.4kW	69

Electric chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8406	£4964	€5709	415	900	817	12.4kW	73

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£783	€901	Pedestal with doors
A OA8972/C	£783	€901	Pedestal with doors and castors
A OA8917	£783	€901	Floor stand
A OA8917/C	£783	€901	Floor stand with castors
A OA8986	£713	€820	Keep warm shelf
A OA8987	£187	€216	Condiment holder
A OA8959	£78	€90	Tool holder accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8973	£851	€979	Pedestal with doors
A OA8973/C	£851	€979	Pedestal with doors and castors
A OA8914	£851	€979	Floor stand
A OA8914/C	£851	€979	Floor stand with castors
A OA8959	£78	€90	Tool holder accessory
			Suitable accessory for all Opus 800 products

## Electric Direct Cook Chargrills

- Create perfectly cooked, expertly branded burgers and steaks
- As food is cooked directly on the elements, there's no need for separate branding bars or grids
- Powerful elements are designed for rapid heat-up and a consistent temperature across the whole cooking surface
- Independently-controlled elements on the OE8414 mean one side can be switched off during quieter service periods to save energy

- After service, the unit can be turned on full power for 15 minutes to burn off fat and debris. After this, any remaining debris can be removed using the tool supplied
- Fully removable tank liner for easy cleaning.



Electric chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8413	£4530	€5210	592	600	800	8.4kW	69

Electric chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8414	£6356	€7310	592	900	800	13.4kW	90

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA9010	£783	€901	Floor stand
A OAOA9010/C	£783	€901	Floor stand with castors
A OA8989	£582	€670	Keep warm shelf
A OA9002	£255	€294	Condiment holder
A OA9008	£11	€13	Scraper

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA9011	£773	€889	Floor stand
A OA9011/C	£773	€889	Floor stand with castors
A OA8990	£783	€901	Keep warm shelf
A OA9003	£271	€312	Condiment holder
A OA9008	£11	€13	Scraper

\* Please refer to pages L90 to L91 for electricity supply requirements

# Opus 800

All gas power ratings are nominal values.

## Electric Pasta Boiler

- Two position water setting: fast fill, or trickle fill for maintaining water level while cooking
- Boil dry protection
- Starch removal system keeps water fresh
- Direct overflow connection and water replenishment
- Direct connection to water supply and waste
- Units are supplied without pasta baskets, choice of optional high quality pasta baskets for convenience and flexibility
- Can be used as a pasta boiler, steamer or bain marie, saving valuable space
- For safety and stability this product is supplied with front legs and rear castors



# 2

YEAR

UK parts  
and labour  
warranty

Export  
parts  
warranty

on all Lincat  
products

Electric pasta boiler						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
*OE8701	£3981	€4579	1020	400	800	6kW 67

Price does not include basket

### Pasta baskets

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8922	£259	€298	Large pasta basket	1
A OA8924	£189	€218	Half pasta basket	2
A OA8925	£140	€161	Quarter pasta basket	4

### Gastronorm containers (150mm deep) and lids for operation as a bain marie

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8926	£242	€279	GN 1/1 container	1
A OA8927	£147	€170	GN 1/2 container	2
A OA8928	£148	€171	GN 1/3 container	3

### Perforated gastronorm containers (140mm deep) and lids for operation as a steamer

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8931	£297	€342	GN 1/1 perforated container	1
A OA8932	£204	€235	GN 1/2 perforated container	2



# Opus 800

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

## Electric Bain Marie

- Compatible with standard GN 1/1 containers
- Optional gastronorm packs enable you to tailor the unit to your requirements
- Robust front mounted tap for easy drainage
- Unique, easy-to-clean flush fitting plate element
- Boil dry protection feature prevents element from overheating and failing
- Accurate thermostatic control maintains food at a constant safe temperature



Electric bain marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OE8601	£1725	€1984	300	400	800	1.8kW	25

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8926	£242	€279	GN 1/1 container (150mm deep) and lids (1 required)
A OA8927	£147	€170	GN 1/2 container (150mm deep) and lids (2 required)
A OA8928	£148	€171	GN 1/3 container (150mm deep) and lids (3 required)
A OA8971	£738	€849	Pedestal with doors
A OA8921	£738	€849	Floor stand
A LK11	£61	€71	Long leg kit

## Electric Chip Scuttle

- Heated from above and below to keep chips and other deep-fried products in perfect condition
- Removable perforated fat drain plate helps to keep deep-fried products fresh and crisp
- Overhead heat lamp enhances presentation with an attractive warm glow
- Removable chip container is quick and easy to clean

### Inclusive Accessories

- 1/1 GN container with perforated fat drain plate



Electric chip scuttle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OE8109	£1929	€2219	825	400	800	1.5kW	48

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8971	£738	€849	Pedestal with doors
A OA8921	£738	€849	Floor stand
A LK11	£61	€71	Long leg kit

## Worktops

- Provides useful workspace
- Designed to suite with Opus 800 equipment
- Can be mounted on a floor stand or pedestal with doors



Worktops							
MODEL	PRICE £	PRICE €	H	W	D	WT	
OA8919	£687	€791	300	300	800	17	
OA8938	£721	€830	300	400	800	22	
OA8936	£735	€846	300	600	800	26	
OA8939	£764	€879	300	800	800	33	
OA8940	£788	€907	300	900	800	36	

\* Please refer to pages L90 to L91 for electricity supply requirements

# Opus 800

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

## Pedestals with Doors and Floor Stands

### Pedestals with doors

- Suitable for Opus 800 series counter top models\*\*
- 300mm, 400mm, 600mm, 800mm and 900mm widths available
- Cupboard with side hinged doors

**2**  
YEAR

UK parts  
and labour  
warranty

Export  
parts  
warranty

on all Lincat products

### Floor stands

- Suitable for Opus 800 series counter top models\*\*
- 300mm, 400mm, 600mm, 800mm and 900mm widths available



Also available with castors



Pedestals

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8970	£711	€818	Pedestal with doors for units 300mm wide
A OA8971	£738	€849	Pedestal with doors for units 400mm wide
A OA8972	£783	€901	Pedestal with doors for units 600mm wide
A OA8972/C	£783	€901	Pedestal with doors and castors for units 600mm wide
A OA8974	£827	€952	Pedestal with doors for units 800mm wide
A OA8974/C	£827	€952	Pedestal with doors and castors for units 800mm wide
A OA8973	£851	€979	Pedestal with doors for units 900mm wide
A OA8973/C	£851	€979	Pedestal with doors and castors for units 900mm wide

Floor stands

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8934	£711	€818	Floor stand for units 300mm wide
A OA8921	£738	€849	Floor stand for units 400mm wide
A OA8917	£783	€901	Floor stand for units 600mm wide
A OA8917/C	£783	€901	Floor stand with castors for units 600mm wide
A OA8956	£827	€952	Floor stand for units 800mm wide
A OA8956/C	£827	€952	Floor stand with castors for units 800mm wide
A OA8914	£851	€979	Floor stand for units 900mm wide
A OA8914/C	£851	€979	Floor stand with castors for units 900mm wide

# CONVECTOR



## Convactor Convection Oven: fast, efficient and effective

Able to roast, braise, bake and reheat, a Convactor convection oven is a powerful addition to any commercial kitchen. Ideal for roasts, casseroles, bread, cakes and pastry, it can produce supremely even results even when fully loaded, thanks to its bi-directional, two-speed fan and optimised airflow.

With a range of sizes and power ratings to suit any application, Convactor provides the capacity, control and power you need.

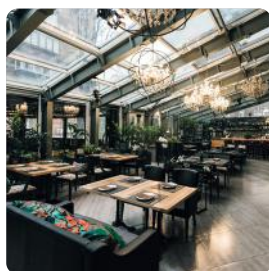
## Ideally suited for...

A modern, smart design that looks great both front of house and in the kitchen, with a range of sizes and power ratings to suit any application. Places such as:



### Bakeries

Whether you're starting from scratch, or from par-baked or pre-proved products, produce uniform results, even when full, so all of your bakes look the same every time.



### Restaurants

Convactor is a great choice for roasting and braising, with two speed fan perfect for switching to slow speed, to tenderise meat at the end of the cooking cycle.



### Pubs

The Convactor range is able to roast, braise, bake and reheat. Ideal for when you need consistently even results from a fully loaded oven.

## Benefits at a glance

- Uniform results, every time, even when full
- Two-speed bi-directional fan
- Oven cavity optimised for airflow
- Flashing oven lamps when cook cycle ends
- Roast, braise, bake and reheat
- Manual+ and Touch models available
- Intuitive easy to use controls

# Putting you in control for perfect results every time

Convect convection ovens put you in control. They give you the power to produce perfect results every time, with two control panel options, **Manual+** and **Touch**.



Manual+ provides the best of both worlds, the simplicity of mechanical temperature control and the cooking benefits afforded by two-speed electronic fan control.

Even in the busiest, noisiest kitchen the Convector's electronically controlled buzzer and flashing oven lamps will ensure that you hear and see that it has reached the end of its cooking cycle.

Touch control's 4.3" touchscreen menu is intuitive and provides the wider functionality and greater control that only a touchscreen can deliver. Cook programs are easy to set up and simple to use. Up to four stages can be created with an icon assigned to each of the 24 programs.



## MANUAL+ CONTROL

Easy-to-use knob-driven control, mechanical temperature control, electronic fan control.



### TEMPERATURE CONTROL

Mechanical thermostat 60°C to 260°C.

### COUNT DOWN TIMER

120-minute timer with electronically-controlled buzzer. Oven lamps flash when the cook cycle has finished until the door is opened.

### EVEN HEAT DISTRIBUTION

Electronically controlled two-speed, bi-directional fan.

### TWO FAN SPEEDS

Standard for general use and slow for delicate items such as meringue, choux pastry, flans and quiches.

## TOUCH CONTROL

Touchscreen control with easy-to-use icon-driven menu selections.



### EASY-VIEW TRAFFIC LIGHT STATUS

Great for busy and noisy kitchens, ColourCue shows you the status of the oven at a glance: red - action is required such as unload; amber - the oven is pre heating or cooking; green - the oven is ready.

### PHASED COOKING

Four-stage cooking for perfect results - set temperature, time, fan speed and humidity injection for each stage.

### PROGRAM MODE

24 programs with up to four stages, which you can adjust individually. Icons and names can be assigned to each program to make it even easier to use, especially for untrained staff.

### MANUAL MODE

Simple and easy to set the time and temperature required, then manually control humidity injection and fan speed during the cook cycle.

### SHELF TIMER MODE

Four individual nine-hour timers allow you to track different products in program and manual mode.

### TEMPERATURE CONTROL

Precise electronic temperature control from 30°C to 260°C.

### COUNT DOWN TIMER

Nine-hour on-screen timer. An electronic buzzer sounds and the oven lamps flash when the cook cycle has finished until the door is opened or the alert is cancelled on the touchscreen.

### HUMIDITY LEVELS

Five levels of humidity injection on C0100 and C0200 models

### EVEN HEAT DISTRIBUTION

Electronically controlled two-speed, bi-directional fan.

### TWO FAN SPEEDS

Standard for general use and slow for delicate items such as meringue or choux pastry.

### USB

USB port for copying programs, ideal for operations with multiple sites. Future updates can also be easily managed.

# The Range

We offer a range of convection ovens to suit any application and provide the capacity, control and power you need.



Model	C0133M	C0133T	C0223M	C0223T
List Price	<b>£2418 / €2781</b>	<b>£3202 / €3683</b>	<b>£2677 / €3079</b>	<b>£3553 / €4086</b>
GN Capacity	3 x GN2/3	3 x GN2/3	2 x GN1/1	2 x GN1/1
Sheet Capacity	400 x 300 Baking Sheets 460 x 330 Baking Sheets	400 x 300 Baking Sheets 460 x 330 Baking Sheets	600 x 400 Baking Sheets 660 x 460 Baking Sheets	600 x 400 Baking Sheets 660 x 460 Baking Sheets
Capacity Litres	53	53	96	96
Height (External) mm	645	645	645	645
Width (External) mm	610	610	810	810
Depth (External) mm	750	750	850	850
Height (Internal) mm	308	308	308	308
Width (Internal) mm	490	490	690	690
Depth (Internal) mm	370	370	470	470
Oven Rating kW	2.8	2.8	2.8	2.8
Weight kg	71	72	91	92

## Accessories

	C0100/FS	C0100/FS	C0200/FS	C0200/FS
Floor stand 6 runners	C0100/FS	C0100/FS	C0200/FS	C0200/FS
List Price	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>
Low floor stand and stacking kit	C0100/LFSK	C0100/LFSK	C0200/LFSK	C0200/LFSK
List Price	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>

## Water Treatment Units

It is recommended that a water treatment unit is installed with all Convector Touch models.

A water treatment unit will filter chemicals from the incoming water, including calcium helping to prevent the build up of limescale within the unit and ensuring steam is generated from purified water.

MODEL	PRICE £	PRICE €	DESCRIPTION
A ACIK04	£292	€336	Filter Kit
C FC23	£144.85	€166.60	Filter Cartridge





CO235M	CO235T	CO343M	CO343T
<b>£2852 / €3280</b>	<b>£3726 / €4285</b>	<b>£2443 / €2810</b>	<b>£2730 / €3140</b>
3 x GN1/1	3 x GN1/1	4 x GN1/1	4 x GN1/1
600 x 400 Baking Sheets 660 x 460 Baking Sheets	600 x 400 Baking Sheets 660 x 460 Baking Sheets	400 x 300 Baking Sheets 460 x 330 Baking Sheets	400 x 300 Baking Sheets 460 x 330 Baking Sheets
96	96	72	72
645	645	600	600
810	810	660	660
850	850	740	740
308	308	398	398
690	690	330	330
470	470	550	550
4.6	4.6	2.8	2.8
93	94	84	84

CO200/FS	CO200/FS	CO300/FS	CO300/FS
<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>
CO200/LFSK	CO200/LFSK	CO300/LFSK	CO300/LFSK
<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>	<b>£1019 / €1172</b>



**2** YEAR  
UK parts and labour warranty  
Export parts warranty  
on all Lincat products

\* Please refer to pages L90 to L91 for electricity supply requirements

# Technical Details and Accessories

Convector convection ovens have a modern, smart design that looks great both front of house and in the kitchen. However, it is the detail which makes all the difference, together with ease of use and the quality and consistency of the food it can produce.

## 1 OPTIMISED OVEN CAVITY

The optimised geometry of the oven cavity and side deflectors ensure that airflow is optimised across the shelves.

## 2 TWO SPEED, BI-DIRECTIONAL FAN SYSTEM

The powerful 190mm diameter bi-directional stainless-steel fan ensures that heat is distributed evenly throughout the cabinet, to deliver consistent results even with full loads. The standard fan speed is ideal for general use, the slow for delicate items such as meringue, choux pastry, flans and quiches.

## 3 DOUBLE GLASS DOOR

Double glass doors ensure that the outer door stays cool and is safe to touch. The inner glass is easily removable for cleaning, so you can always have a clear view of what's cooking.

## 4 OVEN CONSTRUCTION

100% stainless steel construction. The oven cabinets of Touch models, which are equipped with five levels of humidity injection, are constructed from 304-grade stainless steel for durability.

## 5 OVEN CABINET SEAL

The new plug-in continuous door seal is robust and seamless, which makes cleaning and replacement quick and easy without the need for tools.

## 6 RACKING SYSTEM

Oven racks are anti-tilt. Easy-to-release screws allow the side racks to be removed quickly for cleaning.

## 7 TRAY SPACING

Optimised tray spacing provides the flexibility required to use baking sheets or gastronorm dishes.

## 8 HALOGEN LAMPS

Offset lamp heights and energy efficient, brighter white light dual halogen lamps provide optimum illumination for both the cabinet and each individual shelf. Perfect for busy, noisy kitchens, the halogen lamps flash when the cook cycle has finished and continue to do so until the door is opened.

## 9 COMPACT FOOTPRINT

The Convector series has been designed to take up the minimum of counter or floor space, whilst still taking standard sizes of gastronorm dishes and euro baking sheets.

## 10 STACKING KIT

In kitchens where space is at a premium, two Convector ovens can be stacked, one on top of the other, using a stacking kit. This not only increases output potential but also provides the flexibility to cook products which require different temperatures, times or humidity.

## 11 STANDS

Stands are made from high-quality, stainless steel and provide robust, secure support for your Convector oven.

## 12 NON-SLIP FEET

Non-slip feet not only ensure that the oven stays in position and resists movement, but also reduce noise and vibration during operation.



# blu<sup>o</sup>

KEEPING IT COOL



## In busy kitchens where speed is crucial, caterers need quick and easy access to food at the point of cooking, Blu° refrigerated chef bases provide the ideal solution.

Our Blu° chef bases, brought to you in conjunction with our market leading sister company Desmon, Blu° bases allow easy access to stored, chilled food at the point of cooking.

Designed to accommodate heavy-duty Opus 800 series equipment such as chargrills, griddles and induction hobs, the unit has self-closing, heavy-duty drawers capable of holding 1/1 GN 100mm-deep containers, providing convenient bulk storage for meat and fish.

The Blu° chef bases are powered by a three-pin plug, therefore requiring no installation. For ease of cleaning, the units have removable drawers, rounded interior corners and removable rubber magnetic door gaskets. They are supplied on castors, making it simple to pull the unit out for a deep clean. As with all Lincat products, the Blu° chef bases come with a two-year warranty.

## Ideally suited for...

Blu° chef bases are perfect for the most demanding of kitchens allowing easy access to stored, chilled food at the point of cooking.



### Large chain pubs and restaurants

Is your kitchen constantly under pressure to deliver delicious dishes at high volumes? If so, you'll find Blu° chef bases speed up operations.



### High Volume Kitchens

If you need to cook a vast quantity of meals, Blu° chef bases will improve the efficiency in your kitchen.


## Benefits at a glance

- Designed to accommodate heavy equipment, including Opus 800 Series chargrills, griddles and hobs
- Drawers hold 1/1 GN 100mm deep containers
- Allows bulk storage and easy access to food at point of cooking
- Ideal for meat and fish
- Adjustable thermostat -2° to +8°C
- Self-closing heavy duty drawers
- Supplied on castors as standard

## Chef Bases

- Three widths available – 800mm, 900mm and 1200mm
- Designed to accommodate heavy equipment including Opus 800 Series chargrills, griddles and hobs
- Drawers hold 1/1 GN 100mm deep container/s
- Allows bulk storage and easy access to food at point of cooking
- Ideal for meat and fish
- Adjustable digital thermostat -2°C to +8°C
- Self-closing heavy duty drawers
- Energy grade D
- Supplied on castors as standard



 <b>Chef bases</b>									
MODEL	PRICE £	PRICE €	H	W	D	NO. OF DRAWERS	1/1GN CAPACITY	POWER	WT
BD20032	£4280	€4922	615	838	826	2	2	0.6kW	140
BD20036	£4452	€5120	614	916	826	2	2	0.6kW	144
BD20048	£5069	€5830	614	1220	826	2	4	0.6kW	174





## Phoenix offers performance and power without the frills, at a cost-effective price point

Robust and durable, the medium duty Phoenix series includes both gas and electric models, and has been designed to cope with the day-to-day demands of the busiest of kitchens.

The series is ideal for the value-conscious buyer who doesn't want to sacrifice quality and performance.

### Ideally suited for...

The Phoenix series is ideal for anyone who needs power which packs a punch, while keeping costs to a minimum. They include:



#### Care homes

The Phoenix series comes with the power and capacity to deliver quality meals at set times in a care home environment.



#### Schools

Looking for a cost-effective solution for delivering high-volume school meals? The Phoenix series provides just that, with the perfect combination of power and performance.



#### Smaller pubs and restaurants

Robust enough to cope in busy kitchens, the Phoenix series will keep up with the demands that you place on it.

## The Phoenix series provides power and performance without having to break the bank.

### Benefits at a glance

- Medium duty
- Cost-effective
- Robust
- Performance guaranteed
- Powerful
- Gas and electric models
- Easy to clean



# Bratt Pans

Turn up the volume! Solve bulk cooking needs even at high temperatures. Perfect for bulk cooking in a variety of methods - allows users to braise, shallow fry or boil a variety of food products in large quantities.

## Gas Bratt Pan



- Large 80 litre capacity
- Temperature control flexible from 45°C to 295°C - maximum flexibility to meet different cooking needs
- Handwheel controlled manual tilting for a smooth tilt
- Large pouring spout for easy emptying of the pan, reducing mess
- Incoloy alloy corrosion resistant elements
- AISI 304 grade stainless steel for uniform heat distribution, perfect for high temperature cooking
- Robust 12mm thick base
- Easy clean stainless steel design
- Also supplied with LPG jets for conversion on site

Gas Bratt Pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PHGBP80/N	£8294	€9539	970	800	900	20kW	180

MODEL	PRICE £	PRICE €	DESCRIPTION
A CA01	£647	€745	Control Kit (4)

**2**  
YEAR

 UK parts  
and labour  
warranty

 Export  
parts  
warranty

on all Lincat products

## Electric Bratt Pan

- Large 80 litre capacity
- Temperature control flexible from 45°C to 295°C - maximum flexibility to meet different cooking needs
- Handwheel controlled manual tilting for a smooth tilt
- Large pouring spout for easy emptying of the pan, reducing mess
- High thermal efficiency stainless steel tubular burners
- AISI 304 grade stainless steel for uniform heat distribution, perfect for high temperature cooking
- Robust 12mm thick base
- Easy clean stainless steel design



Electric Bratt Pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PHEBP80	£8743	€10,055	970	800	900	10kW	180

MODEL	PRICE £	PRICE €	DESCRIPTION
A CA01	£647	€745	Control Kit (4)

‡ Zones can be boosted to 3kW for up to 10 minutes while the others will be reduced.  
 †/On PHER01/SPH - 6 x 1.5kW zones and 4kW oven

## Gas Oven Range

- High quality, excellent performance, value for money
- Powerful 6kW burners - the pan will heat up quicker, speeding up processes such as boiling and sautéing, achieving a caramelised colour faster
- Fully pressed hob - simpler and quicker to clean
- Twin heavy-duty cast iron supports, built to withstand the rigours of the busiest kitchen
- Low flue, hob top accommodates larger pans
- Flame failure protection
- Powerful 10kW oven - the oven will heat up faster and recover more quickly when loaded
- Large 4 x GN1/1 capacity oven enabling four different foods to be cooked simultaneously
- 2 shelves and 5 shelf positions maximise oven space
- Piezo ignition to oven for simple operation

- Double insulated doors and side panels for safe operation, efficiency and economy
- Robust and durable stainless steel design
- Castors supplied as standard, not as a chargeable extra



6 burner gas oven range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PHGR01/N	£2768	€3184	900	900	800	46kW	145
PHGR01/P	£2768	€3184	900	900	800	45.5kW	145
Internal usable dimensions			405	715	540		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£554	€638	Splashback/shelf

## Dual Fuel Oven Range

- High quality, excellent performance, value for money
- Powerful 6kW burners - the pan will heat up quicker, speeding up processes such as boiling and sautéing, achieving a caramelised colour faster
- Fully pressed hob - simpler and quicker to clean
- Twin heavy-duty cast iron supports, built to withstand the rigours of the busiest kitchen
- Low flue, hob top accommodates larger pans

- Flame failure protection
- Powerful 6kW twin fan assisted oven for more even cooking
- Large 4 x GN1/1 capacity oven enabling four different foods to be cooked simultaneously
- 2 shelves and 5 shelf positions maximise oven space
- Double insulated doors and side panels for safe operation, efficiency and economy
- Robust and durable stainless steel design
- Castors supplied as standard, not as a chargeable extra



6 burner dual fuel oven range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*PHDR01/N	£5055	€5814	900	900	800	45kW	145
*PHDR01/P	£5055	€5814	900	900	800	40.2kW	145
Internal usable dimensions			400	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£554	€638	Splashback/shelf

**2**  
YEAR

 UK parts  
and labour  
warranty

 Export  
parts  
warranty

on all Lincat products

## Induction Oven Ranges

- High quality, excellent performance, value for money
- Six 1.85kW zones (PHER01), four 1.85kW zones (PHER02). When you need intense heat to get you cooking fast zones can be boosted to 3kW for up to 10 minutes. Power to the other zones will drop during the boost period
- Incredible efficiency, automatically cutting power when no pan is present, reducing running costs and providing a more comfortable kitchen environment
- Easy to clean, heavy duty 6mm thick high impact resistant glass ceramic surface
- Large 6 x GN1/1 capacity (PHER01), 3 x GN1/1 capacity (PHER02) oven capacity enabling different foods to be cooked simultaneously
- Powerful 6kW twin fan assisted oven (PHER01) and 3kW single fan assisted oven (PHER02) for even cooking
- Highly insulated oven reducing heat loss and ensuring a more consistent temperature
- Robust and durable stainless steel design
- PHER01 available in single or three phase
- Heavy duty castors supplied as standard, not as a chargeable extra



4 zone induction oven range								
MODEL	PRICE £	PRICE €	H	W	D	PHASE	POWER	WT
*PHER02	£5702	€6558	900	600	805	1 or 3	11.4kW	103
Internal usable dimensions			405	495	530			



6 zone induction oven range								
MODEL	PRICE £	PRICE €	H	W	D	PHASE	POWER	WT
*PHER01	£8101	€9317	923	900	817	3	17.1kW	145
*PHER01/SPH	£8101	€9317	923	900	817	1	13kW	145
Internal usable dimensions			440	725	512			



## Counter Top Induction Hob

**NEW!**

- For where you need power in a small footprint
- Compact sleek design
- Two cooking zones
- High efficiency - delivers almost twice the cooking power of a similarly rated gas hob
- Functional and attractive profile, perfect for front of house theatre-style cooking
- When you need intense heat to get you cooking fast, zones can be boosted to 3kW for up to 10 minutes. Power to other zones will drop during the boost period
- Easy to clean, heavy duty 6mm thick high impact resistant glass



Counter Top Induction Hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*PHEH01	£2413	€2775	146	350	705	3.7kW	12

## Electric Adjustable Salamander Grill

- Fast heat up 'Hi-Light' elements - ready to cook in just 8 seconds
- Height adjustable grill hood reduces heat loss to surrounding area
- Three cook zones - only turn on the area you need
- Energy saving
- GN 1/1 compatible
- 15 minute timer



Electric Salamander Grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*PHEAS01	£3648	€4196	544	600	545	4.5kW	69

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR75	£255	€294	Wall bracket

\* Please refer to pages L90 to L91 for electricity supply requirements

# SILVERLINK 600



## Configure your cooking space with the custom-build Silverlink 600 range

The Silverlink 600 series of 600mm deep modular cooking equipment is designed for flexibility, enabling you to configure your cooking space just the way you like it.

The range includes countertop, base units, and freestanding versions of a wide variety of kitchen equipment, including oven ranges, boiling tops, ovens, pasta boilers, bain maries, fryers, chip scuttles, grills and griddles

The medium-duty Silverlink 600 range is perfect for shift service output, such as those establishments serving lunch and dinner.

## Ideally suited for...

The Silverlink 600 series is suitable for a variety of locations where flexibility is appreciated, including the following:



### Care homes

The medium-duty series is aimed at locations with shift service output. This makes it perfect for care homes with set meal patterns.



### Larger café bars

With every piece of equipment you could hope to find in a kitchen, your café bar will be able to provide a range of delicious dishes.



### Village halls and community centres

Make the most of the modular flexibility to configure your food preparation area your way.



### Small to medium pubs and restaurants

Ideal for pubs and restaurants with shift service operations looking for flexible solutions in their kitchen.

## Modular cooking equipment designed for flexibility, enabling you to configure your cooking space just the way you like it.

### Benefits at a glance

- 600mm deep
- Medium duty
- Modular flexibility
- Free standing and counter top units
- Ideal for establishments serving on a shift basis (lunch and dinner)
- Gas and electric models
- Easy to clean

# SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Gas Oven Ranges

- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots
- Large capacity oven with a stainless steel interior for easy cleaning
- Oven and hob burners with automatic flame failure device for added safety



4 burner gas range (legs at rear)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLR6/N	£2789	€3208	935	956	600	600	23.8kW	80
SLR6/P	£2789	€3208	935	956	600	600	23.8kW	80
Internal usable dimensions			400	485	342			

6 burner gas range (legs at rear)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLR9/N	£3233	€3718	935	956	900	600	35.5kW	106
SLR9/P	£3233	€3718	935	956	900	600	35.5kW	106
Internal usable dimensions			400	725	342			

4 burner gas range (castors at rear)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLR6C/N	£2789	€3208	956	600	600	23.8kW	80	
SLR6C/P	£2789	€3208	956	600	600	23.8kW	80	
Internal usable dimensions			360	480	342			

6 burner gas range (castors at rear)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLR9C/N	£3233	€3718	956	900	600	35.5kW	106	
SLR9C/P	£3233	€3718	956	900	600	35.5kW	106	
Internal usable dimensions			400	725	342			

### Splashback and plate shelf

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A SLR6/SB	£298	€343	For model SLR6	450

Splashbacks should not be used when ranges are fitted with castors

### Splashback and plate shelf

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A SLR9/SB	£314	€362	For model SLR9	450

Splashbacks should not be used when ranges are fitted with castors

## Electric Oven Range

- Compact 600mm deep footprint - perfect for care homes as well as smaller pubs and restaurants
- Six hotplates 3 x 2.0kW, 3 x 1.5kW (ESLR9C), four hotplates 2 x 2.0kW, 2 x 1.5kW (ESLR6C) with six-position control knob for each plate - higher power for sautéing at the front, lower power to the rear ideal for simmering
- Automatic power reduction, if the pan boils dry or is removed, prolonging hotplate life
- Easy clean fully pressed and sealed hob
- Powerful 6kW twin assisted oven (ESLR9C) and 4kW fan assisted oven (ESLR6C, ESLR9C/SPH) for uniform heat distribution and consistent cooking
- To suit install requirements the ESLR6C can be wired as either single or three phase and the ESLR9C is available in single or three phase
- Double insulated doors, side and back panels providing safer operation, greater efficiency and economy
- Castors at rear to enable unit to be pulled out for deeper cleans



4 plate electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ESLR6C	£2713	€3120	932	600	670	11kW	73

6 plate electric range (castors at rear)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*ESLR9C	£3372	€3878	932	900	670	16.5kW	110	
*ESLR9C/SPH	£3372	€3878	932	900	670	13kW	110	
Internal usable dimensions			428	725	342			

670mm deep including fan housing

### Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

## Electric Ovens

- Stainless steel interior with radiused corners and removable side shelf supports for easy cleaning
- Able to support a suitably sized Silverlink 600 counter-top unit
- Side opening doors, with robust hinges and ball catch, to give safe, easy access
- Fan-assisted models give superior heat distribution with a rapid cool down feature
- Compatible with SLI42



Electric ovens								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
V6	£1705	€1961	650 - 674	600	623	3kW	57	
Internal usable dimensions			420	470	335			
V6/F	£1940	€2231	650 - 674	600	623	3kW	58	
Internal usable dimensions			420	470	335			

V6/F - fan assisted

Electric ovens with glass doors								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
V6/D	£1832	€2107	650 - 674	600	623	3kW	57	
Internal usable dimensions			420	470	335			
V6F/D	£2102	€2418	650 - 674	600	623	3kW	58	
Internal usable dimensions			420	470	335			

V6/F - fan assisted

Large electric ovens								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
V7	£2316	€2664	650 - 674	750	600	3kW	66	
Internal usable dimensions			430	558	390			
*V7/4	£2424	€2788	650 - 674	750	600	4kW	60	
Internal usable dimensions			430	558	335			

V7 & V7/4 - fan assisted

MODEL	PRICE £	PRICE €	DESCRIPTION
A V6/T	£137	€158	Top for V6 series ovens

See page L56 for stands for V6 and V7 ovens

MODEL	PRICE £	PRICE €	DESCRIPTION
A V7/T	£147	€170	Top for V7 series ovens

\* Please refer to pages L90 to L91 for electricity supply requirements



# SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Electric Boiling Tops

- Fully pressed and sealed hob tops for easy cleaning
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Six-position switches control each plate
- 180mm / 7" sealed hotplates



2 plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HT3	£539	€620	290	300	600	3kW	12

4 plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HT6	£798	€918	290	600	620	7kW	21

4 plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HT7	£944	€1086	290	750	620	7kW	23

## Gas Boiling Tops

- Powerful gas burners with flame failure device for added safety
- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-to-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots

### Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412



2 burner boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HT3/N	£1028	€1183	306	300	626	9kW	15
HT3/P	£1028	€1183	306	300	626	9kW	15

4 burner boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HT6/N	£1599	€1839	306	600	626	18kW	26
*HT6/P	£1599	€1839	306	600	626	18kW	26

6 burner boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HT9/N	£2078	€2390	306	900	626	27kW	37
HT9/P	£2078	€2390	306	900	626	27kW	37

## Induction Hobs

- High power – almost twice the cooking power of a similarly rated gas hob
- Boost function on multi-zone models delivers power when it's most needed
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Suites perfectly with other Silverlink 600 products to create a professional cookline
- Easy to use rotary controls complete with LED display of power level
- Pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy
- Automatic heat up function switches to a preset power level after full power heat up
- Easy to change filter, built into the base of the unit
- Powerful internal cooling fan and overheat protection for long service life
- These units are not suitable for mounting on Silverlink 600 heated pedestals
- Compatible with V6 ovens

# 2

UK parts and labour warranty  
Export parts warranty  
on all Lincat products



1 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI3	£1619	€1862	290	450	600	3kW	22

1 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI3W	£2195	€2525	290	450	600	2.4kW	20

2 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI21	£1568	€1804	290	450	600	3kW	22

4 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI42	£2774	€3191	290	600	600	2 x 3kW	31

# SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Electric Counter Top Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank fryers with 1 basket									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
DF33	£866	€996	330	300	632	3kW	7.5L	17	
*DF36	£951	€1094	330	300	632	6kW	9L	18	
*DF39	£1029	€1184	330	300	632	9kW	9L	18	

Alternative half size DF basket

MODEL	PRICE £	PRICE €
A BA96	£94	€109

Single tank fryers with 2 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*DF46	£1163	€1338	330	450	632	6kW	15L	22	
*DF49	£1201	€1382	330	450	632	9kW	15L	23	

Doughnut fryer kit to convert Silverlink 600 counter-top fryers

MODEL	PRICE £	PRICE €	DESCRIPTION
A DC03	£216	€249	For models DF46/49



Twin tank fryers with 2 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
DF66	£1455	€1674	330	600	632	2x3kW	2x7.5L	26	
*DF612	£1736	€1997	330	600	632	2x6kW	2x9L	31	
*DF618	£1805	€2076	330	600	632	2x9kW	2x9L	33	

Model DF66 supplied with two cables & plugs for easy installation

Single tank fryer with 3 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*DF66/ST	£1279	€1471	330	600	632	6kW	20L	28	

## Gas Counter Top Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard
- For very shallow frying - oil depth approximately 30mm



Single tank fryers with 2 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
DF4/N	£2093	€2407	415	450	654	11.3kW	8L	43	
DF4/P	£2093	€2407	415	450	654	10.5kW	8L	43	

Doughnut fryer kit for model DF4

MODEL	PRICE £	PRICE €
A DC01	£216	€249

### Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg

# SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Electric Free Standing Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank electric fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*J6	£1247	€1435	970 - 980	300	632	6kW	9L	34
*J9	£1375	€1582	970 - 980	300	632	9kW	9L	35

Twin tank electric fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*J12	£2162	€2487	970 - 980	600	632	2x6kW	2x9L	54
*J18	£2291	€2635	970 - 980	600	632	2x9kW	2x9L	55

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA96	£94	€109	Alternative half size basket for models J6/J9/J12/J18
S TA28	£105	€120.75	2 Gallon Bucket for J Fryers
S ST10	£37.25	€42.85	Strainer for J fryers

## Gas Free Standing Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank gas fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
J5/N	£2444	€2811	1060 - 1100	300	690	12kW	12L	52
J5/P	£2444	€2811	1060 - 1100	300	690	11.3kW	12L	52

Twin tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
J10/N	£4001	€4602	1060 - 1100	600	690	24kW	2x12L	87
J10/P	£4001	€4602	1060 - 1100	600	690	22.6kW	2x12L	87

## Electric Chip Scuttles

- Heated from below
- Removable tank and drain plate for easy cleaning
- Drain plate keeps contents crisp and fresh
- Easy access and better heat retention via hinged lid



Chip scuttle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CS4	£683	€786	290	450	600	0.5kW	19
CS6	£812	€934	290	600	600	0.75kW	23

## Electric Chip Scuttle with Overhead Gantry

- Heated from above and below to maintain even temperature of food
- Overhead heat lamp imparts a warm glow for attractive presentation
- Removable 1/1 GN size chip container for ease of cleaning
- Drain plate keeps contents crisp and fresh



Chip scuttle with overhead gantry							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CS4/G	£1043	€1200	645	450	600	1kW	23

# 2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

# SILVERLINK 600

All gas power ratings are nominal values.

## Electric Salamander Grill

- Even heat distribution – for perfect grilling
- Easy to clean stainless steel interior
- Five grill shelf positions
- Crumb tray and toasting grid included as standard



Electric salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR3	£683	€786	314	600	350	2.8kW	22

### Accessories for GR3

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A BR15	£65	€75	Wall brackets	N/A
A ABP03	£334	€385	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£208	€240	Wall shelf	N/A
A GR3/BS	£314	€362	Bench stand	350
A GR3/FS	£549	€632	Floor stand	1230

## Electric Adjustable Salamander Grills

- Ideal for grilling and gratination
- Smooth action and easy-lift grill hood
- Height markings and an audible timer to ensure consistent results
- Removable fat collection tray and chromed toasting rack included as standard
- 1/1 GN compatible



Electric adjustable salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
AS3	£1956	€2250	500	600	472	2.8kW	59
*AS4	£2088	€2402	500	600	472	4.5kW	59

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR51	£95	€110	Wall mounting brackets

## Gas Salamander Grills

- Powerful ceramic plaque burners
- Vitreous enamelled interior and hood for easy cleaning
- Cool to the touch handles
- Model GR3N/P supplied with crumb tray and toasting grid as standard
- Model GR7N/P supplied with a double sided alloy branding plate and fat collection tray as standard



Gas salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR3/N	£1482	€1705	408	600	423	5kW	24
GR3/P	£1482	€1705	408	600	423	5kW	24

### Accessories for GR3/N and GR3/P

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A ABP03	£334	€385	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£208	€240	Wall shelf	N/A
A GR3/BS	£314	€362	Bench stand	350
A GR3/FS	£549	€632	Floor stand	1230



Gas salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR7/N	£2178	€2505	405	750	423	6.5kW	44
GR7/P	£2178	€2505	405	750	423	6.5kW	44

### Accessories for GR7/N and GR7/P

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A BR39	£304	€350	Additional double-sided alloy branding plate	N/A
A GR7/WS	£247	€285	Wall shelf	N/A
A GR7/BS	£356	€410	Bench stand	350
A GR7/FS	£628	€723	Floor stand	1230

# SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Electric Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- Thermostatically controlled for consistent performance
- Models with extra power (/E) available



Machine steel plate griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GS3	£768	€884	330	300	600	2kW	24
GS3/E	£858	€987	330	300	600	2.5kW	25
GS4	£904	€1040	330	450	600	2.7kW	42
GS4/E	£983	€1131	330	450	600	3.7kW	43
GS6	£1034	€1190	330	600	600	3kW	51
*GS6S	£1088	€1252	330	600	620	4.5kW	53
*‡GS6/T	£1134	€1305	330	600	620	4kW	55
*‡GS6/T/E	£1196	€1376	330	600	620	5.6kW	55
*‡GS7	£1247	€1435	330	750	620	6kW	69
*‡GS7/E	£1302	€1498	330	750	620	7kW	67
*‡GS9	£1493	€1717	330	900	620	8.6kW	81

‡ Dual zone

Hard chrome plate griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GS3/C	£1736	€1997	330	300	600	2kW	24
GS4/C	£2025	€2329	330	450	600	2.7kW	43
GS6/C	£2330	€2680	330	600	600	3kW	56
*‡GS6C/T	£2545	€2927	330	600	620	4kW	54
*‡GS7/C	£2789	€3208	330	750	620	6kW	68

‡ Dual zone

Half-ribbed griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*‡GS6/TR	£1293	€1487	330	600	620	4kW	53
*‡GS6/TR/E	£1360	€1564	330	600	620	5.6kW	53
*‡GS7/R	£1416	€1629	330	750	620	6kW	69

‡ Dual zone

Fully-ribbed griddle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*‡GS6/TFR	£1513	€1740	330	600	620	4kW	54

‡ Dual zone

### Griddle splashbacks

MODEL	PRICE £	PRICE €	DESCRIPTION
A SB3	£112	€129	For GS3 griddles
A SB4	£125	€144	For GS4 griddles
A SB6	£127	€147	For GS6 griddles
A SB7	£137	€158	For GS7 griddles
A SB9	£141	€163	For GS9 griddles

Note: All splashbacks are 115mm high

### Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg

## Gas Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- High and low heat settings for controlled cooking
- Piezo ignition and flame failure device for convenient and safe operation



Machine steel plate griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GS4/N	£1522	€1751	415	450	650	5.4kW	49
GS4/P	£1522	€1751	415	450	650	5.5kW	49
‡GS7/N	£2162	€2487	415	750	650	7.5kW	70
‡GS7/P	£2162	€2487	415	750	650	8kW	70

‡ Dual zone

### Griddle splashbacks

MODEL	PRICE £	PRICE €	DESCRIPTION
A SB4	£125	€144	For GS4 griddles
A SB7	£137	€158	For GS7 griddles

Half-ribbed griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
‡GS7R/N	£2316	€2664	415	750	650	7.5kW	70
‡GS7R/P	£2316	€2664	415	750	650	8kW	70

‡ Dual zone

### Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

# SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Gas Chargrills

- Heat transfer radiants eliminate the need for messy lava rock
- Removable branding grids, heat transfer radiants, fat collection drawer and debris collection tray for easy cleaning
- Adjustable cooking grid and variable heat control for maximum controllability
- Heat retaining cooking grids produces clean, sharp branding marks to enhance food presentation
- Twin heat zones



## Electric Chargrills

- High heat retention of cast iron grids means there is no waiting for the grill to recover to cooking temperature
- Hinging interlocked elements and integral water bath make cleaning easier
- Integral splashguard with water funnel enables refilling of tank without cooling the cooking grid
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- High temperature safety cut out for protection if water bath runs dry
- ECG9/WT features water connection for ease of use



MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CG4/N	£1639	€1885	414	450	652	16.4kW	36
CG4/P	£1639	€1885	414	450	652	17.6kW	36

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CG6/N	£2137	€2458	414	600	652	16.4kW	48
CG6/P	£2137	€2458	414	600	652	17.6kW	48

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ECG6	£1985	€2283	385	600	620	8kW	41
*ECG9	£3217	€3700	385	900	620	13.3kW	67
*ECG9/WT	£3741	€4303	385	900	620	13.3kW	67

## Electric Pasta Boilers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut out provides easy access to tank for cleaning
- Front drain taps for fast, easy drainage of water
- Thermostatic control maintains accurate water temperature
- Corrosion-resistant stainless steel tanks and elements for long service life



MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PB33	£972	€1118	330	300	600	3kW	15

Price does not include basket

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PB66	£1650	€1898	330	600	600	2x3kW	27

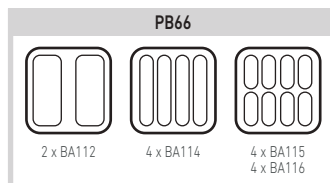
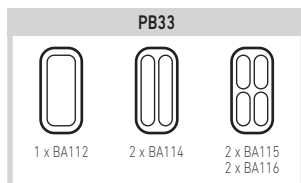
Price does not include basket  
Supplied with two cables & plugs for easy installation

### Pasta Baskets

MODEL	PRICE £	PRICE €	W	PB33 NO. REQUIRED
A BA112	£171	€197	202	1
A BA114	£164	€189	101	2
A BA115+ BB116 (each)	£136 (each)	€157 (each)	101	2 of each

### Pasta Baskets

MODEL	PRICE £	PRICE €	W	PB33 NO. REQUIRED
A BA112	£171	€197	202	1
A BA114	£164	€189	101	2
A BA115+ BB116 (each)	£136 (each)	€157 (each)	101	4 of each



**2 YEAR**  
UK parts and labour warranty  
Export parts warranty  
on all Lincat products

### Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

### Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

# SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Electric Bains Marie (Round Pots)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature
- Adjustable heat control
- 8 pint (4.5 litre) stainless steel pots included



Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS3	£561	€646	325	300	600	0.5kW	15

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS4	£722	€831	325	450	600	0.75kW	18

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS7	£876	€1008	325	750	600	1kW	28

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS3W	£713	€820	325	300	600	1kW	16

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS4W	£858	€987	325	450	600	1kW	19

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS7W	£1095	€1260	325	750	600	2kW	29

**Key**

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

## Electric Bains Marie (Gastronorm Dishes)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature
- Adjustable heat control
- Available as base units or with a choice of 150mm deep gastronorm dishes



Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM3	£516	€594	290	300	600	0.5kW	13
BM3A	£642	€739	290	300	600	0.5kW	15

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM4	£622	€716	290	450	600	0.75kW	15
BM4A	£744	€856	290	450	600	0.75kW	18
BM4B	£744	€856	290	450	600	0.75kW	18
BM4C	£713	€820	290	450	600	0.75kW	18
BM4D	£744	€856	290	450	600	0.75kW	18
BM4E	£744	€856	290	450	600	0.75kW	18

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM6	£691	€795	290	600	600	0.75kW	17
BM6A	£876	€1008	290	600	600	0.75kW	22
BM6B	£836	€962	290	600	600	0.75kW	22
BM6C	£912	€1049	290	600	600	0.75kW	22

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM7	£843	€970	290	750	600	1kW	23
BM7A	£1088	€1252	290	750	600	1kW	30
BM7B	£1080	€1242	290	750	600	1kW	29
BM7C	£1140	€1311	290	750	600	1kW	30
BM7X	£836	€962	290	750	600	1kW	22
BM7XA	£983	€1131	290	750	600	1kW	28
BM7XB	£1029	€1184	290	750	600	1kW	27
BM7XC	£1088	€1252	290	750	600	1kW	28



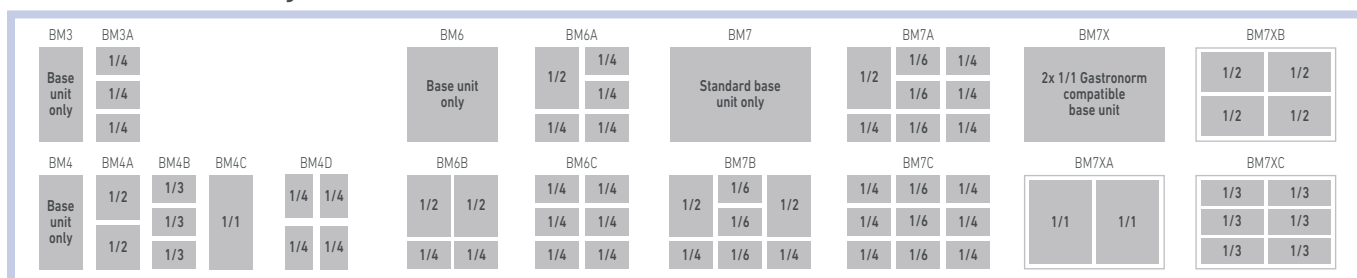
Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM3W	£645	€742	290	300	600	1kW	14
BM3AW	£791	€910	290	300	600	1kW	15

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM4W	£763	€878	290	450	600	1kW	16
BM4AW	£889	€1023	290	450	600	1kW	19
BM4BW	£897	€1032	290	450	600	1kW	19
BM4CW	£858	€987	290	450	600	1kW	19
BM4DW	£889	€1023	290	450	600	1kW	19
BM4EW	£897	€1032	290	450	600	1kW	19

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM6W	£836	€962	290	600	600	2kW	19
BM6AW	£1029	€1184	290	600	600	2kW	24
BM6BW	£996	€1146	290	600	600	2kW	24
BM6CW	£1066	€1226	290	600	600	2kW	24

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM7W	£983	€1131	290	750	600	2kW	23
BM7AW	£1263	€1453	290	750	600	2kW	30
BM7BW	£1222	€1406	290	750	600	2kW	29
BM7CW	£1316	€1514	290	750	600	2kW	29
BM7XW	£989	€1138	290	750	600	2kW	22
BM7XAW	£1150	€1323	290	750	600	2kW	28
BM7XBW	£1187	€1366	290	750	600	2kW	28
BM7XCW	£1222	€1406	290	750	600	2kW	28

### Bains Marie Gastronorm configurations



# SILVERLINK 600

All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

## Work Tops

- Designed to match Silverlink 600 appliances
- Provides useful work space
- Models with drawers provide handy additional storage space



Work tops						
MODEL	PRICE £	PRICE €	H	W	D	WT
WT3	£217	€250	290	300	600	8
WT4	£241	€278	290	450	600	10
WT6	£252	€290	290	600	600	13
WT7	£288	€332	290	750	600	16

Work tops with drawers						
MODEL	PRICE £	PRICE €	H	W	D	WT
WT3D	£400	€460	290	300	600	12
WT4D	£412	€474	290	450	600	14
WT6D	£460	€529	290	600	600	18

## Stands

- Designed to support Silverlink 600 electric or gas counter-top units
- Sturdy, robust stainless steel construction with fully welded joints
- Multiple counter-top units may be supported on a single base
- Adjustable legs provide stability on uneven floors
- No dirt traps means quick, easy cleaning
- Stands SLS6V and SLS7V for use with V6 and V7 series ovens



Stands						
MODEL	PRICE £	PRICE €	H	W	D	WT
A SLS3	£431	€496	650 - 662	300	567	14
A SLS4	£452	€520	650 - 662	450	567	16
A SLS6	£514	€592	650 - 662	600	567	16
A SLS7	£606	€679	650 - 662	750	567	19
A SLS9	£693	€797	650 - 662	900	567	29

Stands for V Ovens						
MODEL	PRICE £	PRICE €	H	W	D	WT
A SLS6V	£524	€603	650 - 662	600	567	17
A SLS7V	£607	€699	650 - 662	750	567	19

Suitable for use with gas products

## Pedestals

- Designed to support Silverlink 600 electric or gas counter-top units
- Adjustable shelf provides flexibility
- Adjustable for perfect alignment on uneven floors
- Heated models feature thermostatic control - ideal as plate warmers
- CC, HC and HCL models feature doors which fit left or right handed for flexibility in kitchen planning



Ambient open-top pedestals without doors						
MODEL	PRICE £	PRICE €	H	W	D	WT
A CN3	£392	€451	650 - 660	300	600	16
A CN4	£407	€469	650 - 660	450	600	20
A CN6	£465	€535	650 - 660	600	600	24
A CN7	£524	€603	650 - 660	750	600	31

Additional shelves for pedestals			
MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£47	€55	300mm
A PSH4	£56	€65	450mm
A PSH6	£64	€74	600mm
A PSH7	£74	€86	750mm

Ambient open-top pedestals with doors						
MODEL	PRICE £	PRICE €	H	W	D	WT
A CC3	£492	€566	650 - 660	300	600	18
A CC4	£506	€582	650 - 660	450	600	23
A CC6	£562	€647	650 - 660	600	600	29
A CC7	£647	€745	650 - 660	750	600	37

Additional shelves for pedestals			
MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£47	€55	300mm
A PSH4	£56	€65	450mm
A PSH6	£64	€74	600mm
A PSH7	£74	€86	750mm

Not suitable for use with gas products

Not suitable for use with gas products



**2 YEAR** UK parts and labour warranty | Export parts warranty  
on all Lincat products

Heated open-top pedestals with doors						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
A HC3	£621	€715	650 - 660	300	600	0.25kW 17
A HC4	£654	€753	650 - 660	450	600	0.5kW 25
A HC6	£679	€781	650 - 660	600	600	0.5kW 32
A HC7	£775	€892	650 - 660	750	600	0.5kW 37

Not suitable for use with gas products

Heated pedestals with legs and doors						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
A HCL3	£686	€789	650 - 668	300	600	0.25kW 24
A HCL4	£716	€824	650 - 668	450	600	0.5kW 27
A HCL6	£775	€892	650 - 668	600	600	0.5kW 34
A HCL7	£823	€947	650 - 668	750	600	0.75kW 46
A HCL9	£903	€1039	650 - 668	900	600	1kW 53

Not suitable for use with gas products

Additional shelves for pedestals			
MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£47	€55	300mm
A PSH4	£56	€65	450mm
A PSH6	£64	€74	600mm
A PSH7	£74	€86	750mm

Additional shelves for pedestals			
MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£47	€55	300mm
A PSH4	£56	€65	450mm
A PSH6	£64	€74	600mm
A PSH7	£74	€86	750mm
A PSH9	£91	€105	900mm



# LYNX400



## Produce perfect plates of food in no time with the Lynx 400 plug in and play series.

The electric Lynx 400 series is designed to be portable. The units are compact, but what they lack in size they more than make up for in quality.

There's no complicated set up process with the Lynx 400 series. They're ready to go immediately, which means you only have to think about the range of delicious dishes you're going to create.

Made in the UK, the series is sturdy and built to last. Whatever the product - fryers, griddles, pasta boilers or pizza ovens - you can rely on them not to let you down.

## Ideally suited for...

The products within the Lynx 400 series are highly portable and compact, making them perfect for cafés and pubs as well as event catering.



### Cafés

The series is great if you're looking to offer customers light meals and snacks, such as toasted sandwiches and fries.



### Pubs

Space saving, the range is perfect for crispy chips, delicious pasta and perfect pizzas, among other great dishes.



### Events

If you cater at events, you'll love the portability of the Lynx 400 series. What's more, the products are designed to plug in and play, so there's no set up times to worry about.

## The Lynx 400 range is full of compact, quality products that are designed to plug in and play.

### Benefits at a glance

- Typically 400mm deep
- Plug in and play
- Portable
- Robust
- Quality - made in the UK
- Easy to clean



## Convection Ovens

- Compact footprint, starting at 40.5cm wide there is a convection oven for even the smallest of outlets
- Direct placement of gastronorms and trays on racks maximises oven space
- LCOS and LCOT supplied with 2 shelves, LCOXL supplied with 3 shelves
- Powerful fan assisted cooking for uniform cooking and consistent results
- Powerful 2.5kW oven for rapid heat up
- Simple dial controls with 60 minute timer
- Side opening door with double glass viewing panel delivering energy efficiency and safe cool touch door
- 13 Amp plug for easy plug and play operation
- User replaceable inner door glass, light bulb and door seal so maintenance is fuss free
- 2 years on site parts and labour warranty, in the event of an issue we will send an engineer to site, minimising downtime and inconvenience for the end user



### LCO Slim (LCOS)

Accommodates 4 x 1/2 gastronorms

- Heat up time 0 - 200°C - 7 mins, 50 secs
- Output from 24 frozen croissants per hour
- Output from 30 demi baguettes per hour



### LCO Tall (LCOT)

Accommodates 4 x 2/3 gastronorms

- Heat up time 0 - 200°C - 10 mins, 40 secs
- Output from 32 frozen croissants per hour
- Output from 48 demi baguettes per hour



### LCO XL (LCOXL)

Accommodates 4 x 1/1 gastronorms

- Heat up time 0 - 200°C - 15 min, 45 secs
- Output from 48 frozen croissants per hour
- Output from 60 demi baguettes per hour

Convection Ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCOS	£988	€1137	520	405	570	2.5kW	34
LCOT	£1016	€1169	520	495	570	2.5kW	38
LCOXL	£1316	€1514	605	670	570	2.5kW	60

MODEL	PRICE £	PRICE €	DESCRIPTION
A SH140	£34.05	€39.20	Additional LCOS Shelf
A SH139	£36.40	€41.90	Additional LCOT Shelf
A SH141	£56.35	€64.85	Additional LCOXL Shelf



- Fan assisted for uniform heat and consistent cooking results
- Double-glazed glass door and internal light for safe, energy-efficient operation
- Two removable chromed rod shelves
- Stainless steel interior for easy cleaning
- User-replaceable inner door glass, light bulb and door seal - avoids costly service calls for routine maintenance

Counter-top convection oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCO	£1028	€1183	371	555	488	2.5kW	30

**2** YEAR

UK parts and labour warranty  
Export parts warranty  
on all Lincat products



### Pizza Deck Oven

- Compact footprint, only 53cm wide
- Small unit, large capacity, deliver up to 14" pizzas
- Firebrick base to produce high-quality, crisp pizzas with authentic taste
- Make a style statement, available in black, red and stainless steel
- Temperature display gauge for easy monitoring
- Independently controlled top and bottom elements
- 18 minute timer
- Maximum temperature 400°C

- Easy plug and play operation - 13A plug
- Easy clean stainless steel design
- Heat up time 0 - 400°C - 39 minutes
- Cook time 14" pizza - 2 minutes, 30 seconds\*
- Output per hour - 24 x 14" pizza\*

\*Based on a fresh dough pizza. Total cooking time: 2 minutes 50 seconds, with 30 seconds allowed for loading and unloading. Temperature of 350°C.



LDPO/B



LDPO/S



LDPO/R

Pizza deck ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LDPO/S	£1144	€1316	300	530	558	2.2kW	41
LDPO/B	£1144	€1316	300	530	558	2.2kW	41
LDPO/R	£1144	€1316	300	530	558	2.2kW	41

MODEL	PRICE £	PRICE €	DESCRIPTION
A LT01	£63	€73	Loading Tool

### Pizza Oven

- Upper and lower elements for effective cooking of pizzas
- Thermostatic control for perfect cooking results
- Mechanical ring timer for precise cooking
- Wire shelf with safety stop
- Powerful - temperature up to 300°C for rapid cooking and crisp bases



Pizza oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPO	£721	€830	184	545	499	1.5kW	23

### Griddle

- Compact, low-profile design
- Excellent even heat allows you to use the whole plate
- One piece cast iron griddle plate with integral splashguard
- Fast heat up from cold
- Thermostatic control for accurate repeatable results



Griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LGR	£506	€582	163	315	400	2kW	13
LGR2	£638	€734	163	615	400	3kW	23

**2 YEAR** UK parts and labour warranty | Export parts warranty  
on all Lincat products

**Key**

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg



### Contact / Panini Grills

- Enamelled cast iron plates give excellent heat retention and are easy to clean
- Fast heat up from cold
- Thermostatic control for accurate repeatable results
- Compact, low-profile design
- Twin models supplied with two cables and plugs for easy installation



Single contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCG	£801	€922	182	293	400	2.25kW	21

Single ribbed grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRG	£801	€922	182	293	400	2.25kW	22

Twin contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCG2	£1398	€1608	182	623	400	4.5kW	41

Twin ribbed grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRG2	£1398	€1608	182	623	400	4.5kW	43

Single panini grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPG	£801	€922	182	293	400	2.25kW	23

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS2	£59	€68	

Twin panini grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPG2	£1398	€1608	182	623	400	4.5kW	45

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS2	£59	€68	

### High Powered Contact / Panini Grills

- Large capacity
- Ideal for front-of-house use
- Seals in juices and flavour for succulent results - and minimal shrinkage
- Cast aluminium plates and mica heating elements for extremely even heat and precise control
- PTFE base non-stick coating for ease of cleaning



### Pasta Boiler

- Lift out control panel and element for easy cleaning
- Corrosion-resistant elements for long service life
- High quality grade 304 stainless steel tanks and basket support plate
- Interlock for added safety (the power is cut if the control head is not in place)
- Boil dry protection for prolonged element life
- Supplied with a perforated basket as standard (optional half size inserts available)



Heavy duty contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1	£1625	€1869	276	395	356	3kW	25

Heavy duty panini grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1P	£1625	€1869	276	395	356	3kW	25

Pasta boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPB	£657	€756	315	270	417	3kW	10

Heavy duty ribbed grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1R	£1625	€1869	276	395	356	3kW	25

Accessories for LPB							
MODEL	PRICE £	PRICE €	DESCRIPTION				
A BA158	£64	€74	Half size basket insert (requires two per basket)				

Sandwich spacer			
MODEL	PRICE £	PRICE €	
A SS1	£45	€52	

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS1	£55	€64	

**2 YEAR** UK parts and labour warranty | Export parts warranty on all Lincat products

### Salamander Grill

- Ideal for grilling a wide variety of food products, including meat
- Powerful and robust tubular sheathed element
- Even heat provides maximum output
- Supplied with a toasting rack and grill pan - with stay-cool handles
- Durable vitreous enamelled fascia for easy cleaning



Salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LGT	£539	€620	322	553	320	3kW	17

Brackets for LGT

MODEL	PRICE £	PRICE €
A BR15	£65	€75

### Infra-red Grills

- Rapid heat up - save energy by switching on just when you need to use it
- Durable vitreous enamel fascia for easy cleaning
- Accurate electrical timer for precise cooking control
- Six clip-in, user-changeable quartz infra-red elements give a warm attractive glow (great for front of house situations)
- Model LPC offers variable heat control of lower elements
- Model LSC offers variable heat control of both upper and lower elements



Pizzachef infra-red grill with rod shelf							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPC	£592	€681	325	552	302	3kW	14

Superchef infra-red grill with rod shelf & spillage pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LSC	£611	€703	325	552	302	3kW	18

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR15	£65	€75	Wall brackets
C T010	£114.25	€131.40	Toasting bags (Pack of 1000)

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR15	£65	€75	Wall brackets
C T010	£114.25	€131.40	Toasting bags (Pack of 1000)

### Fryers

- Removable control head and elements for easy cleaning
- Thermostatic control with fail-safe top temperature cut-out
- Removable stainless steel tank and batter plate for easy cleaning
- Batter plate, stainless steel lid and nickel plated basket supplied as standard
- Twin tank LDF2 model supplied with two cables and plugs for easy installation



Slimline standby fryer							
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP WT
LSF	£423	€487	315	184	417	2.5kW	2.5L 8

Single tank general purpose fryer							
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP WT
LDF	£439	€505	315	270	417	3kW	4L 13

Twin tank general purpose fryer							
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP WT
LDF2	£842	€969	315	540	417	2x3kW	2x4L 18

Fish fryer							
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP WT
LFF	£577	€664	315	360	417	3kW	5L 12

### Chip Scuttle

- Holds chips and other cooked products at perfect serving temperature
- Perforated drain plate gives easy access and helps to keep chips crisp
- Easy to clean - removable drain plate and interior
- Adjustable temperature control



Chip Scuttle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCS	£399	€459	232	285	400	0.25kW	9

### Boiling Tops

- Compact, low-profile design
- 180 mm / 7" sealed hotplates for easy cleaning
- Variable heat control
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life



Single plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBR	£302	€348	120	285	400	2kW	7

Twin plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBR2	£423	€487	120	565	400	3kW	12

LYNX<sup>400</sup>

## Bains Marie (Gastronorm Dishes)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- Supplied with 100mm deep stainless steel 1/4 GN "Super Pan II" containers with lids

## Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg



⚡ Bain marie - 2 x 1/4 GN (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM	£379	€436	196	285	400	0.25kW	8	

⚡ Bain marie - 4 x 1/4 GN (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM2	£561	€646	196	565	400	0.5kW	15	

⚡ Bain marie - 6 x 1/4 GN (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM3	£654	€753	196	850	400	0.75kW	22	

⚡ Bain marie - 2 x 1/4 GN (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBMW	£439	€505	196	285	400	0.25kW	10	

⚡ Bain marie - 4 x 1/4 GN (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM2W	£645	€742	196	565	400	0.5kW	17	

⚡ Bain marie - 6 x 1/4 GN (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM3W	£791	€910	196	850	400	0.75kW	26	

## Bains Marie (Round Pots)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- 8 pint (4.5 litres) stainless steel round pots and lids included as standard



⚡ Bain marie - 1 round pot (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB	£307	€354	240	285	400	0.25kW	8	

⚡ Bain marie - 2 round pots (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB2	£485	€558	240	565	400	0.5kW	14	

⚡ Bain marie - 3 round pots (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB3	£577	€664	240	850	400	0.75kW	21	

⚡ Bain marie - 1 round pot (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRBW	£370	€426	240	285	400	0.25kW	9	

⚡ Bain marie - 2 round pots (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB2W	£569	€655	240	565	400	0.5kW	17	

⚡ Bain marie - 3 round pots (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB3W	£707	€814	240	850	400	0.75kW	23	

# Lincat Specialist



## Whatever your kitchen needs, you'll find a solution with the Lincat range of specialist, built-for-purpose products.

The Lincat range of products are built for specific applications, so if you have a particular need for your kitchen, you're sure to find the right product for you.

The range includes pizza ovens, convection ovens, toasters and induction hobs, among others. Each product within the range is made with care, delivering great results time after time.

### Ideally suited for...

Given the variety of products within the Lincat range, there are a range of establishments that could benefit from their specific functions, including:



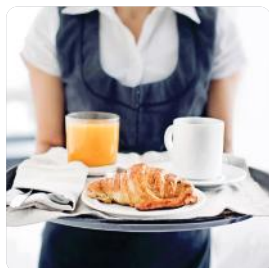
#### Cafés

Are you looking for products to produce sumptuous snacks for your café? The Lincat range includes pizza ovens to recreate the authentic Italian taste.



#### Bakery

Looking to produce delicious evenly baked breads and cakes. You'll find the the perfect solution with the Lincat convection oven range.



#### Hotels

The Lincat range offers conveyor toasters capable of making over 300 slices of perfectly crunchy toast, through to food warming drawers to keep your dishes at the optimum temperature.



#### Events

The Lincat Table Top Induction Hobs feature a lightweight and portable plug in design to offer the ultimate versatility.

## Looking for a specific solution for your kitchen? You're sure to find it with the Lincat range of built-for-purpose products.

### Benefits at a glance

- Specific functionality
- Designed-for-purpose
- Front and back of house applications

## Convection Ovens

- Efficient air circulation, with twin fans for fast and even cooking
- Robust stainless steel construction
- Cook and hold facility
- Accepts 1/1 GN containers for convenient operation
- Water injection facility gives a professional finish to breads and pastries

- Double-glazed door for energy efficiency
- Stackable to make best use of limited space
- Higher powered model ECO9 has larger oven and offers faster heat up and recovery times



Counter-top convection oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
ECO8	£2735	€3146	575	787	644	3kW	84
Internal dimensions			430	600	504		

(765mm deep with water supply connected)

Floor stand for model ECO8

MODEL	PRICE £	PRICE €	H	W	D
A ECO8/FS	£912	€1049	930	787	589

Holds 12 x 1/1GN containers

Low level floor stand for use with ECO8

MODEL	PRICE £	PRICE €	H	W	D
A ECO8/LFS	£697	€802	410	787	589

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO8

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A ECO8/SK	£310	€357	ECO8 Stacking kit	60

# 2

YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

Counter-top convection oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ECO9	£4351	€5004	652	766	840	7.5kW	101
Internal dimensions			510	480	700		

(845mm deep with water supply connected)

Floor stand for model ECO9

MODEL	PRICE £	PRICE €	H	W	D
A ECO9/FS	£952	€1095	930	766	757

Holds 12 x 1/1GN containers

Baking tray compatible floor stand for model ECO9

MODEL	PRICE £	PRICE €	H	W	D
A ECO9/FSBT	£966	€1111	930	766	757

Low level floor stand for use with ECO9

MODEL	PRICE £	PRICE €	H	W	D
A ECO9/LFS	£820	€943	410	766	757

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO9

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A ECO9/SK	£342	€394	ECO9 Stacking kit	60

## Induction Hobs

- Single and twin cooking zones for high output
- High efficiency - delivers almost twice the cooking power of a similarly rated gas hob
- Functional and attractive profile is perfect for front of house theatre style cooking
- 6mm thick high impact resistant glass ceramic surface to withstand hard knocks



Induction hob								
MODEL	PRICE £	PRICE €	H	W	D	ZONES	POWER	WT
IH3	£1486	€1709	115	400	654	1	2.4kW	15
IH21	£1501	€1727	115	350	654	2	3kW	15
IH42	£2696	€3101	115	600	654	4	2 x 3kW	28

### Key

H = Height (mm)  
 W = Width (mm)  
 D = Depth (mm)  
 WT = Packed Weight in kg

## Food Warming Drawers

- Pre-set thermostat keeps food at constant temperature
- Humidity facility keeps contents moist for extended periods
- Full insulation ensures energy efficiency and safe, cool surfaces and controls
- Large removable drawers for ease of cleaning
- Smooth action stainless steel runners



Food warming drawers							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
FWDG	£2409	€2771	490	620	578	1.5kW	63



## Premium Range Pizza Ovens

- Thermostatic control up to 480°C with temperature display gauge
- Internal illumination and toughened safety glass viewing window
- Double-glazed door construction for energy efficiency
- Firebrick base for crisp, even cooking of pizza base
- 20 minute audible timer
- Separate controls for top and base of oven compartment
- Twin deck models have independent controls for each deck



Single deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PO425	£2033	€2338	365	886	825	3kW	71
Internal dimensions			160	550	535		
*PO430	£2258	€2597	365	966	925	4.2kW	101
Internal dimensions			160	630	640		
*PO630	£2788	€3207	365	1286	925	7.2kW	134
Internal dimensions			160	950	640		

Twin deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*PO425-2	£3507	€4034	665	886	825	6kW	114
Internal dimensions			2 x 160	2 x 550	2 x 535		
*PO430-2	£3976	€4573	665	966	925	8.4kW	155
Internal dimensions			2 x 160	2 x 630	2 x 640		
*PO630-2	£4967	€5713	665	1286	925	14.4kW	212
Internal dimensions			2 x 160	2 x 950	2 x 640		

## Stacking kits for single deck pizza ovens

MODEL	PRICE £	PRICE €	DESCRIPTION
A PO425/SK	£234	€270	Stacking kit for PO425
A PO430/SK	£254	€293	Stacking kit for PO430
A PO630/SK	£310	€357	Stacking kit for PO630

## Floor stands for pizza ovens (self assembly)

MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D
A PO425/FS	£564	€649	Floor stand for PO425 and PO425-2	900	886	902
A PO430/FS	£618	€711	Floor stand for PO430 and PO430-2	900	966	1002
A PO630/FS	£713	€820	Floor stand for PO630 and PO630-2	900	1286	1002

## Standard Range Pizza Ovens

- Single piece firebrick base for crisp base cooking, perfect for all types of pizza
- Separate heat controls for top and base of the compartment
- Fully insulated doors for energy efficiency and safe operation
- Capacity of 4 x 9" (22cm) or 2 x 12" (30cm) pizzas per deck
- Thermostatic control up to 400°C



Single deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PO49X	£1472	€1693	320	810	720	2.9kW	69
Internal dimensions			130	550	545		
PO69X	£1830	€2105	320	1010	720	2.9kW	71
Internal dimensions			175	750	545		

Twin deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*PO89X	£2486	€2859	565	810	720	5.7kW	93
Internal dimensions			175	550	540		

## Floor stands for pizza ovens

MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D
A POF5	£670	€771	Floor stand for PO49X	1150	810	670
A PO69X/FS	£836	€962	Floor stand for PO69X	1150	1010	670

## Floor stands for pizza ovens

MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D
A POF5	£670	€771	Floor stand for PO89X	1150	810	670

# Lincat Specialist

## Wall Benches & Centre Tables

- High quality 304 grade stainless steel work surfaces for hygiene and corrosion resistance
- Quick and simple to assemble
- Undershelves for maximum storage space
- Sound deadening design
- Adjustable feet creating level working surface
- Supplied flat-packed for safe and economic transportation



## Sink Units

- Double sink
- Sound deadening pads under bowls and drainer
- Tap location - accepts mixer taps (not supplied)
- 38mm waste outlet, plug, chain and overflow
- 250mm deep bowls



## Hand Wash Basin

- Constructed from easy to clean stainless steel
- Tap location - accepts 12mm pillar taps (not supplied)
- Waste outlet, plug, chain and overflow
- 105mm deep bowl



Centre tables						
MODEL	PRICE £	PRICE €	H	W	D	WT
L6506CT	£505	€581	900	600	650	24
L6509CT	£565	€650	900	900	650	28
L6512CT	£621	€715	900	1200	650	32
L6515CT	£697	€802	900	1500	650	35
L6518CT	£774	€891	900	1800	650	42

Wall benches 600 series						
MODEL	PRICE £	PRICE €	H	W	D	WT
L6009WB	£565	€650	960	900	600	27
L6012WB	£631	€726	960	1200	600	31
L6015WB	£707	€814	960	1500	600	34
L6018WB	£774	€891	960	1800	600	42

Single sink units						
MODEL	PRICE £	PRICE €	H	W	D	WT
L881 L/H	£1412	€1624	900	1000	600	31
L881 R/H	£1412	€1624	900	1000	600	31

Hand wash basin						
MODEL	PRICE £	PRICE €	H	W	D	WT
HWB1	£253	€291	105	400	350	5

Wall benches 650 series						
MODEL	PRICE £	PRICE €	H	W	D	WT
L6506WB	£538	€619	960	600	650	24
L6509WB	£605	€696	960	900	650	28
L6512WB	£655	€754	960	1200	650	32
L6515WB	£732	€842	960	1500	650	35
L6518WB	£816	€939	960	1800	650	42

Double sink units						
MODEL	PRICE £	PRICE €	H	W	D	WT
L884 L/H	£2230	€2565	900	1500	600	42
L884 R/H	£2230	€2565	900	1500	600	42

### Taps

MODEL	PRICE £	PRICE €	DESCRIPTION
A TA49	£127	€147	Pillar taps (pair)

LH - Left hand drainer  
RH - Right hand drainer

### Taps

MODEL	PRICE £	PRICE €	DESCRIPTION
A TA64	£193	€222	Mixer taps

### Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

## Wall Cupboards

- Stainless steel construction, durable and easy to clean
- Large capacity and a range of sizes
- Additional shelves available



Wall cupboards						
MODEL	PRICE £	PRICE €	H	W	D	WT
WL4	£649	€747	600	450	300	18
WL6	£732	€842	600	600	300	21
WL7	£816	€939	600	750	300	23
WL9	£883	€1016	600	900	300	30

### Additional shelves for cupboards

MODEL	PRICE £	PRICE €	W	D
A WLS4	£28	€33	450	300
A WLS6	£32	€37	600	300
A WLS7	£32	€37	750	300
A WLS9	£35	€41	900	300

## Wall Shelves

- Stainless steel construction, durable and easy to clean



### Wall shelves

MODEL	PRICE £	PRICE €	W	D
SSH9	£181	€209	900	300
SSH12	£196	€226	1200	300
SSH15	£208	€240	1500	300
SSH18	£247	€285	1800	300

**2** YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

## Slot Toasters

- Unique scissor lifting mechanism helps avoid jamming
- Extra deep toasting slots to accommodate larger slices of bread
- Select fewer slots in periods of low demand for energy efficiency
- High quality components and accurate timer control for reliability
- Removable crumb tray makes cleaning quick and easy



⚡ 4 slot toaster							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LT4X	£328	€378	245	392	220	2.3kW	8



⚡ 6 slot toaster							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LT6X	£409	€471	245	482	220	3kW	11

## Conveyor Toaster

- High output from compact unit – ideal for breakfast buffets
- Conveyor speed and upper and lower elements are adjustable for versatile control of browning
- Individually controlled elements for one sided toasting of teacakes, burger buns and other products
- Toasts two slices of bread side-by-side to maximise output



⚡ Conveyor toaster							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CT1	£1356	€1560	398	410	668	2.4kW	23

MODEL	PRICE £	PRICE €	DESCRIPTION
A CT1/CC	£32	€37	Lockable cover for control panel

## Fume Filtration Units

- Powerful centrifugal fans draw cooking fumes through a three part filtration system
- Cleansed air is expelled at top rear of unit
- Hinged top panel gives easy access for cleaning and filter maintenance
- Overheat protection system cuts power to fans in the event of a cooking appliance fire
- Note: these units are not designed to extract smoke and are unsuitable for use with gas appliances



Fume filtration unit							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
L3	£2299	€2644	560	924	620	0.35kW	41

Suitable for cooking equipment up to 9 kW total consumption

Fume filtration unit							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
L4	£2878	€3310	560	1304	620	0.45kW	54

Suitable for cooking equipment up to 14 kW total consumption

Replacement filter components are available; please contact our spare parts sales desk for prices

**2 YEAR** UK parts and labour warranty | Export parts warranty  
on all Lincat products

# PANTHER



## The flexible Panther Hot Cupboards and Holding Bins keep food in perfect condition.

The Panther range of robust Hot Cupboards includes both static and mobile models, meaning that whether you're looking to transport food, form a servery, or a kitchen pass, you'll find the perfect solution for your needs.

The hygienic cupboards are built for ultimate flexibility. They come in different length options and you can also configure the unit to your exact requirements – by selecting a plain top or bain's marie top as well as adding items such as tray slides, gantries and sneeze screens.

## Ideally suited for...

The different sizes available and the ability to modify the hot cupboards means that you're sure to find the right one for your establishment. They might include:



### Care homes

The smaller 670 model (670mm wide) is made to fit through narrow doorways, making this model perfect for care homes where plated meals are transported from the kitchen to the residents.



### Large restaurants

The larger 800 model (800mm wide) has the capacity to hold and transport high volumes of food. It's perfect for carveries.



### Schools

The larger 800 model (800mm wide) is ideal for moving prepared dishes to different locations in the perfect condition. Great for school lunchtimes.



### Small pubs and restaurants

The static light duty hot cupboard is designed for establishments where space is at a premium or where budgets are tight.

## Hold and transport your meals in the perfect condition with Panther. Perfect food stays perfect.

### Benefits at a glance

#### Static or mobile hot cupboards

- Configurable
- Bains marie or plain top models
- 670mm and 800mm deep
- Fan assisted

#### Static light duty hot cupboards and Hot holding bins - compact and cost effective

- Robust
- Hygienic

**PANTHER**

# Hot Hold Bins

Keep food warm and in perfect serving condition whilst reducing queues and waste.

- Reduces waste – safely hold food for over 1 hour without shrinkage, or loss of flavour or texture
- Flexible – use with 2 x 1/1GN, 4 x 2/4GN or a combination of these! Additional dividers required for 2/4GN.
- Intuitive digital controls
- Adjustable temperature for each bin
- Independently controlled upper and lower bins, switch off one bin during quieter periods to save energy
- Easy-access open design speeds up service



Unit is supplied without pans

Hot hold bins							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HHB12100	£4090	€4704	375	450	640	1.8kW	34

#### Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A BLA1/1	£48	€56	GN1/1 Slider Cover
A BLA2/4	£48	€56	GN2/4 Slider Cover
A DVD01	£106	€122	Divider for using 2 x GN2/4
A H-PAN01	£119	€137	GN1/1 Food Pan
A H-PAN02	£67	€78	GN1/1 Drain Shelf
A H-PAN04	£87	€101	GN2/4 Long Half Food Pan
A H-PAN05	£36	€42	GN2/4 Long Half Drain Shelf

## 2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

# PANTHER

Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

## 670 Series Hot Cupboards with Plain Top

- Available as static or mobile versions at no additional cost
- Fully 1/1GN compatible hot cupboard
- Fan assisted hot cupboard gives even heat distribution and lower energy usage
- Supplied with two heavy duty multi-section chrome plated rod shelves
- Four shelf positions
- Accurate digital electronic control of the hot cupboard temperature



Standard plain top models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
P6P2	£1968	€2264	900	980	670	1.5kW	96	
Internal dimensions			432	795	512			
P6P3	£2329	€2679	900	1205	670	1.5kW	104	
Internal dimensions			432	1020	512			
P6P4	£2654	€3053	900	1530	670	2.5kW	124	
Internal dimensions			432	1345	512			
P6P5	£2961	€3406	900	1855	670	2.5kW	150	
Internal dimensions			432	1670	512			

## 670 Series Hot Cupboards with Bain Marie Top

- Units available to take 2, 3, 4, or 5 x 1/1 GN containers up to 150mm deep, various combinations available
- Thermostatically controlled bain marie top
- Wet or dry heat operation
- Drain tap located inside hot cupboard allows fast and easy draining
- Plus all the benefits of the plain top models



Standard bain marie models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	1/1GN SIZE	WT
P6B2	£2620	€3013	912	980	672	2.6kW	2	101
Internal dimensions			432	795	512			
P6B3	£3013	€3465	912	1205	672	2.8kW	3	111
Internal dimensions			432	1020	512			
*P6B4	£3444	€3961	912	1530	672	4.9kW	4	137
Internal dimensions			432	1345	512			
*P6B5	£3805	€4376	912	1855	672	5.2kW	5	161
Internal dimensions			432	1670	512			

Panther 670 Series hot cupboards are supplied as mobile models with heavy duty castors and one push bar. Please specify legs in lieu of castors and push bar if you require static models at no additional cost.

## 800 Series Hot Cupboards with Plain Top

- Available as static or mobile versions at no additional cost
- Fully 1/1GN compatible hot cupboard
- Fan assisted hot cupboard gives even heat distribution and lower energy usage
- Supplied with two heavy duty multi-section chrome plated rod shelves
- Four shelf positions
- Accurate digital electronic control of the hot cupboard temperature
- Optional pass through models with removable sliding doors to both sides



## 800 Series Hot Cupboards with Bain Marie Top

- Units available to take 3, 4, 5 or 6 x 1/1 GN containers up to 150mm deep, various combinations available
- Thermostatically controlled bain marie top
- Wet or dry heat operation
- Drain tap located inside hot cupboard allows fast and easy draining
- Plus all the benefits of the plain top models



Standard plain top models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
P8P3	£2620	€3013	900	1205	850	1.5kW	133	
Internal dimensions			432	1020	512			
P8P4	£3023	€3477	900	1530	850	2.5kW	166	
Internal dimensions			432	1345	512			
P8P5	£3383	€3891	900	1855	850	2.5kW	201	
Internal dimensions			432	1670	512			
P8P6	£3751	€4314	900	2180	850	2.5kW	213	
Internal dimensions			432	1995	512			

Pass-through plain top models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
P8P3PT	£3147	€3620	900	1205	850	1.5kW	133	
Internal dimensions			432	1020	512			
P8P4PT	£3607	€4149	900	1530	850	2.5kW	168	
Internal dimensions			432	1345	512			
P8P5PT	£4013	€4615	900	1855	850	2.5kW	201	
Internal dimensions			432	1670	512			
P8P6PT	£4425	€5089	900	2180	850	2.5kW	213	
Internal dimensions			432	1995	512			

Standard bain marie models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	1/1GN SIZE	WT
P8B3	£3337	€3838	912	1205	850	2.8kW	3	118
Internal dimensions			432	1020	512			
*P8B4	£3851	€4429	912	1530	850	4.9kW	4	135
Internal dimensions			432	1345	512			
*P8B5	£4255	€4894	912	1855	850	5.2kW	5	166
Internal dimensions			432	1670	512			
*P8B6	£4669	€5370	912	2180	850	5.2kW	6	197
Internal dimensions			432	1995	512			

Pass-through bain marie models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	1/1GN SIZE	WT
P8B3PT	£3869	€4450	912	1205	850	2.8kW	3	118
Internal dimensions			432	1020	512			
*P8B4PT	£4438	€5104	912	1530	850	4.9kW	4	135
Internal dimensions			432	1345	512			
*P8B5PT	£4887	€5621	912	1855	850	5.2kW	5	166
Internal dimensions			432	1670	512			
*P8B6PT	£5344	€6146	912	2180	850	5.2kW	6	197
Internal dimensions			432	1995	512			

Panther 800 Series hot cupboards are supplied as mobile models with heavy duty castors and one push bar. Please specify legs in lieu of castors and push bar if you require static models at no additional cost.

\* Please refer to pages L90 to L91 for electricity supply requirements

# PANTHER

Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

## Overshelves

- Heated (with quartz lamps) or ambient models
- Single, double and triple tiered models
- Panther overshelves are factory fitted options and are not available for separate purchase



Single-tier ambient overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2A1	£664	€764	P6B2/P6P2	325	900	320	N/A	8
A PS3A1	£680	€782	P6B3/P6P3/P8B3/P8P3	325	1125	320	N/A	10
A PS4A1	£699	€804	P6B4/P6P4/P8B4/P8P4	325	1450	320	N/A	12
A PS5A1	£721	€830	P6B5/P6P5/P8B5/P8P5	325	1775	320	N/A	14
A PS6A1	£738	€849	P8B6/P8P6	325	2100	320	N/A	17



Two-tier ambient overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2A2	£1060	€1219	P6B2/P6P2	615	900	320	N/A	13
A PS3A2	£1089	€1253	P6B3/P6P3/P8B3/P8P3	615	1125	320	N/A	18
A PS4A2	£1114	€1282	P6B4/P6P4/P8B4/P8P4	615	1450	320	N/A	22
A PS5A2	£1144	€1316	P6B5/P6P5/P8B5/P8P5	615	1775	320	N/A	26
A PS6A2	£1175	€1352	P8B6/P8P6	615	2100	320	N/A	31



Three-tier ambient overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2A3	£1489	€1713	P6B2/P6P2	905	900	320	N/A	19
A PS3A3	£1526	€1755	P6B3/P6P3/P8B3/P8P3	905	1125	320	N/A	25
A PS4A3	£1566	€1801	P6B4/P6P4/P8B4/P8P4	905	1450	320	N/A	32
A PS5A3	£1603	€1844	P6B5/P6P5/P8B5/P8P5	905	1775	320	N/A	39
A PS6A3	£1641	€1888	P8B6/P8P6	905	2100	320	N/A	45

Single-tier heated overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2H1	£1114	€1282	P6B2/P6P2	325	900	320	0.4kW	10
A PS3H1	£1288	€1482	P6B3/P6P3/P8B3/P8P3	325	1125	320	0.6kW	13
A PS4H1	£1458	€1677	P6B4/P6P4/P8B4/P8P4	325	1450	320	0.8kW	17
A PS5H1	£1603	€1844	P6B5/P6P5/P8B5/P8P5	325	1775	320	1kW	20
A PS6H1	£1771	€2037	P8B6/P8P6	325	2100	320	1.2kW	23

Two-tier heated overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2H2	£1895	€2180	P6B2/P6P2	615	900	320	0.8kW	18
A PS3H2	£2198	€2528	P6B3/P6P3/P8B3/P8P3	615	1125	320	1.2kW	24
A PS4H2	£2513	€2890	P6B4/P6P4/P8B4/P8P4	615	1450	320	1.6kW	31
A PS5H2	£2836	€3262	P6B5/P6P5/P8B5/P8P5	615	1775	320	2kW	37
A PS6H2	£3170	€3646	P8B6/P8P6	615	2100	320	2.4kW	44

Three-tier heated overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2H3	£2665	€3065	P6B2/P6P2	905	900	320	1.2kW	23
A PS3H3	£3131	€3601	P6B3/P6P3/P8B3/P8P3	905	1125	320	1.8kW	32
A PS4H3	£3596	€4136	P6B4/P6P4/P8B4/P8P4	905	1450	320	2.4kW	41
A PS5H3	£4090	€4704	P6B5/P6P5/P8B5/P8P5	905	1775	320	3kW	55
A PS6H3	£4581	€5269	P8B6/P8P6	905	2100	320	3.6kW	65

\*Overshelves and gantries may also be specified with the equivalent sized pass-through models

## Gantries

- Heated (with quartz lamps) or ambient models
- Stylish curved glass sneeze screen
- Panther gantries are factory fitted options and are not available for separate purchase

Ambient Gantries

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PG2A	£824	€948	P6B2/P6P2	520	900	460	N/A	14
A PG3A	£903	€1039	P6B3/P6P3/P8B3/P8P3	520	1125	460	N/A	17
A PG4A	£965	€1110	P6B4/P6P4/P8B4/P8P4	520	1450	460	N/A	21
A PG5A	£1042	€1199	P6B5/P6P5/P8B5/P8P5	520	1775	460	N/A	25

Heated Gantries

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PG2H	£1099	€1264	P6B2/P6P2	520	900	460	0.4kW	14
A PG3H	£1195	€1375	P6B3/P6P3/P8B3/P8P3	520	1125	460	0.6kW	17
A PG4H	£1288	€1482	P6B4/P6P4/P8B4/P8P4	520	1450	460	0.8kW	21
A PG5H	£1383	€1591	P6B5/P6P5/P8B5/P8P5	520	1775	460	1kW	25

### Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg



# 2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

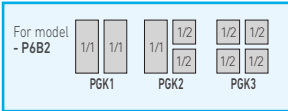
670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.



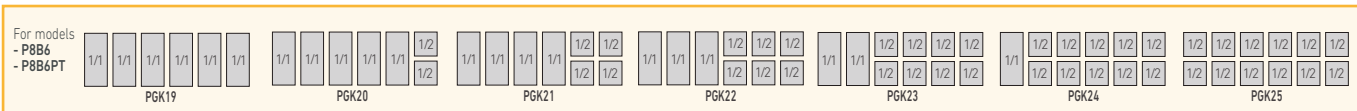
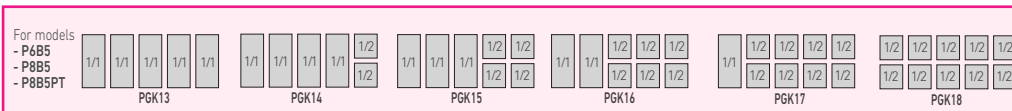
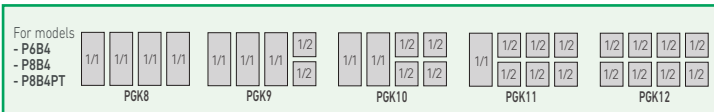
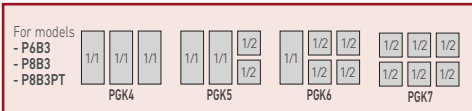
# PANTHER

Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

## 800 and 670 Series Gastronorm Packs



Gastronorm pack configurations are grouped and colour coded to the corresponding model codes. Choose your preferred gastronorm configuration and order the packs as shown in the schematic.



MODEL	PRICE £	PRICE €	DESCRIPTION	1/1GN	1/2 GN
A PGK1	£216	€249	GN Pack 1	2	0
A PGK2	£243	€280	GN Pack 2	1	2
A PGK3	£271	€312	GN Pack 3	0	4
A PGK4	£320	€368	GN Pack 4	3	0
A PGK5	£347	€400	GN Pack 5	2	2
A PGK6	£374	€431	GN Pack 6	1	4
A PGK7	£405	€466	GN Pack 7	0	6
A PGK8	£424	€488	GN Pack 8	4	0
A PGK9	£452	€520	GN Pack 9	3	2
A PGK10	£482	€555	GN Pack 10	2	4
A PGK11	£509	€586	GN Pack 11	1	6
A PGK12	£538	€619	GN Pack 12	0	8
A PGK13	£527	€607	GN Pack 13	5	0
A PGK14	£554	€638	GN Pack 14	4	2
A PGK15	£584	€672	GN Pack 15	3	4
A PGK16	£609	€701	GN Pack 16	2	6
A PGK17	£639	€735	GN Pack 17	1	8
A PGK18	£668	€769	GN Pack 18	0	10
A PGK19	£631	€726	GN Pack 19	6	0
A PGK20	£664	€764	GN Pack 20	5	2
A PGK21	£692	€796	GN Pack 21	4	4
A PGK22	£713	€820	GN Pack 22	3	6
A PGK23	£748	€861	GN Pack 23	2	8
A PGK24	£775	€892	GN Pack 24	1	10
A PGK25	£798	€918	GN Pack 25	0	12

Prices are valid only when purchased with a Panther hot cupboard

All gastronorm containers are 150mm deep

### A Accessories and Options

## 800 and 670 Series Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION	Compatible with 800 Series								Compatible with 670 Series								
				P8B3	P8B4	P8B5	P8B6	P8P3	P8P4	P8P5	P8P6	P6B2	P6B3	P6B4	P6B5	P6P2	P6P3	P6P4	P6P5	
A PTS2	£336	€387	Tray slide																	
A PTS3	£369	€425	Tray slide	•																
A PTS4	£395	€455	Tray slide		•															
A PTS5	£424	€488	Tray slide			•														
A PTS6	£453	€521	Tray slide				•													
A PDL	£232	€267	Door locks	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A PCG	£243	€280	Corner bumpers (set of four)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A PPB6	£100	€115	Additional push bar																	
A PPB8	£122	€141	Additional push bar	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A CP16	£294	€339	1/1GN carvery pad insert	•	•	•	•													
A PHTC	£571	€657	1/1GN ceramic panel insert	•	•	•	•													
A PHTG	£571	€657	1/1GN glass panel insert	•	•	•	•													

### A Accessories and Options

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

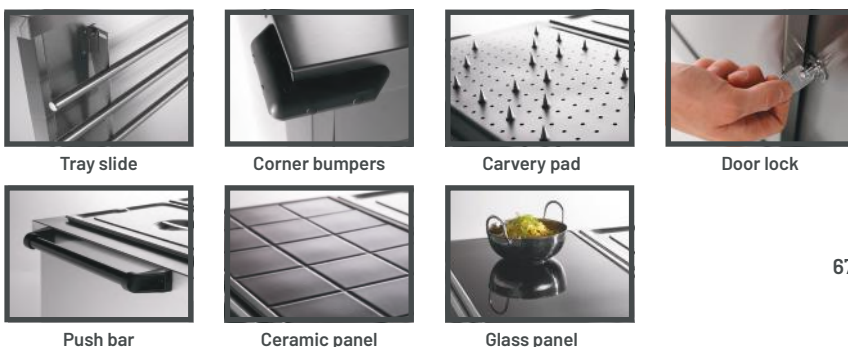
**2 YEAR**

UK parts and labour warranty

Export parts warranty

on all Lincat products

All optional accessories are also available for 800 Series pass-through models with the exception of tray slides



670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.

# PANTHER

Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

## SuperPass Series Hot Cupboards

- Fully 1/1 GN compatible hot cupboard, 6 x 1/1 GN in P10SP6PT and 4 x 1/1 GN in the P8SP4PT
- Incorporates a Carter Hoffman Crisp 'N Hold, 2 x 1/1GN bains marie and 2 x water tanks, suitable for boiling vegetables, pasta etc.
- Thermostatically controlled bains marie
- Accurate digital electronic control of water tanks
- Individual drain tap for each water tank at the rear
- Pass through hot cupboard
- Fan assisted hot cupboard for even heat distribution
- Accurate digital electronic control of the hot cupboard temperature
- Three tier heated gantries for pass
- Castors as standard



SuperPass							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*P8SP4PT	£21,461	€24,681	1908	1880	900	11.62kW	230
Internal dimensions			405	1400	490		

# 2

**YEAR**  
UK parts  
and labour  
warranty  
Export  
parts  
warranty  
on all Lincat products

SuperPass							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*P10SP6PT	£26,794	€30,814	1908	2273	1000	15.52kW	270
Internal dimensions			405	2000	825		

## Light Duty Series Hot Cupboards

- Fully insulated for enhanced energy-efficiency
- Adjustable thermostatic control to meet food safety regulations\*\*
- Compact, space saving design
- Ideal for food holding and for use as a plate warmer
- \*\* Excludes PLH45/XP - electronic temperature control preset to 85°C to maintain food temperature



Hot cupboard							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PLH36	£944	€1086	900	360	600	0.75kW	41
Internal dimensions			700	315	530		

Hot cupboard							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PLH45	£989	€1138	900	450	600	0.75kW	47
PLH45/XP	£1001	€1152	900	450	600	1.5kW	45
Internal dimensions			700	405	530		

Hot cupboard							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PLH60	£1187	€1366	900	600	600	1.5kW	60
Internal dimensions			700	555	530		

Hot cupboard							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PLH90	£1416	€1629	900	900	600	2kW	81
Internal dimensions			700	855	530		

\* Please refer to pages L90 to L91 for electricity supply requirements



## Quality hot water is on tap 24/7 with the FilterFlow range of water boilers.

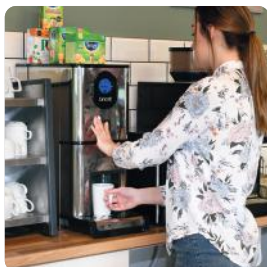
Easy to use and cheap to run, the reliable FilterFlow range of water boilers offer high output from a minimal footprint.

Whatever your output requirements, you'll find a boiler to cater to your needs. FilterFlow boilers are connected to the main water supply, meaning there's always a steady supply of piping hot water.

Do your employees have to wait in a queue to make a cup of tea at break times? Do you sometimes struggle to deal with a rush of customers asking for teas and coffees all at once? With FilterFlow, these scenarios cease to be a problem.

### Ideally suited for...

FilterFlow boilers can provide solutions for a variety of applications where a steady flow of high quality hot water is a must. Places such as:



#### Offices and staff rooms

Break times can be busy times in offices. Especially when everyone wants a cup of tea at the same time. The FilterFlow water boilers efficiently provide hot water on tap, making the whole process much quicker.



#### Cafés

Do you often get that moment when there's a rush of customers descending on your café at the same time, all in the mood for a relaxing cup of tea or coffee? Serve them quickly and efficiently with the FilterFlow water boiler range.

## A reliable supply of quality filtered hot water whenever you need it. There's no need to wait with the FilterFlow range.

### Benefits at a glance

- High quality boiling water 24/7
- High output from narrow footprint
- Easy to use
- Cheap to run
- Connected to the mains water supply

# Find your new water boiler

With our chart, it's easy to identify the right new boiler to match your needs.

## FX Counter Top Automatic Fill Water Boilers

MODEL	EB3FX	EB3FX/PB	EB3FX/WAVE	EB3FX/HC/PB	EB3FX/TT	EB3FX/TALL	EB4FX	EB6FX	EB6TFX
PAGE	L79	L79	L78	L80	L79	L80	L79	L79	L79
Feature	The original Lincat boiler with touchscreen control - variable temp, ECO mode, descale sensor, descale programme and on/off timer	Push button operation ideal for front of house applications	Covid secure, fully touch free operation	Where hot and chilled water is required	Twin taps for twin temperature output, for more than one operator at a time	For operators who only have a three pin plug socket but who experience a high influx of customers in bursts, such as garden centres and farm shops who welcome coach and leisure venues and stadia with intermissions	For high volume requirements	For higher volume requirements	For higher volume requirements with more than one operator at a time
Rapid draw off cups	55	55	55	25 HOT & 60 COLD	45	85	55	90	90
Rapid draw off litres	11	11	11	5 HOT & 12 COLD	2 x 4.5	17	11	18	18
Hourly output cups	155	155	155	140 HOT & 60 COLD	125	155	225	300	300
Hourly output litres	31	31	31	28 HOT & 12 COLD	25	31	45	60	60
Outlet	Tap	Push Button	Wave	Push Button	Twin Tap	Tap	Tap	Tap	Twin Tap
<b>Power Supply</b>									
Installation	UK 13A Plug	UK 13A Plug	UK 13A Plug	UK 13A Plug	UK 13A Plug	UK 13A Plug	1 phase	1 phase	1 phase
Total Power kW	3	3	3	3	3	3	4.5	6	6
<b>Dimensions</b>									
H x W x D mm	596 x 250 x 525	596 x 250 x 525	596 x 250 x 525	596 x 250 x 525	596 x 250 x 525	685 x 250 x 525	596 x 250 x 525	685 x 250 x 525	685 x 250 x 525

## Wall Mounted Automatic Fill Water Boilers

MODEL	M3F	WMB3F	M5F	WMB5F	WMB5FX/PB	M7F	WMB7F	M10F
PAGE	L82	L81	L82	L81	L81	L82	L81	L82
Feature	A robust, British-engineered quality water boiler for where high performance is required on a three pin plug and at a competitive price.	With a sleek glass finish, these boilers are ideal for front of house, office kitchens or staff rooms.	A robust, British-engineered quality water boiler for where high performance is required on a three pin plug and at a competitive price.	With a sleek glass finish, these boilers are ideal for front of house, office kitchens or staff rooms.	The WMB5FX/PB offers the benefits of the FX's improved performance, greater efficiencies and convenient touch screen operation in a sleek glass wall mounted design.	A robust, British-engineered quality water boiler for where high performance and higher volume output is required on a 3 pin plug and at a competitive price.	With a sleek glass finish, these boilers are ideal for front of house, larger office kitchens or staff rooms.	A robust, British-engineered quality water boiler for where high performance and higher volume output is required on a 3 pin plug and at a competitive price.
Rapid draw off cups	18	18	28	28	28	38	38	50
Rapid draw off litres	3.5	3.5	5.5	5.5	5.5	7.5	7.5	10
Hourly output cups	140	140	140	140	156	140	140	140
Hourly output litres	28	28	28	28	28	28	28	28
Outlet	Tap	Tap	Tap	Tap	Push Button	Tap	Tap	Tap
Power Supply	UK 13A Plug	1 phase	UK 13A Plug	1 phase	1 phase	UK 13A Plug	1 phase	UK 13A Plug
Total Power kW	3	3	3	3	2.5	3	3	3
<b>Dimensions</b>								
H x W x D mm	398 x 300 x 203	413 x 300 x 184	448 x 340 x 203	462 x 340 x 184	464 x 353 x 218	563 x 340 x 203	462 x 340 x 224	580 x 340 x 296



# The 'Zero Contact' Water Boiler Tap Adaptor

A simple low cost solution which will help to protect employees and visitors in the fight against Covid-19. Easily dispense water by pushing back a paddle with the back of a cup, removing all hand contact with the boiler.

- Removes hand contact with boiler – simply push back the paddle with your cup
- Reduces common touch points
- Adapter easily fits over the tap of all models in the EBFX series, and the legacy EB range
- No installation or tools required, simply slip the adaptor over the tap
- Hygienic stainless steel construction – easy to wipe clean
- Fits all Lincat FilterFlow FX Automatic Water Boilers with a tap, plus all legacy EB Automatic Water Boilers



MODEL	PRICE £	PRICE €	DESCRIPTION
A EBHF01	£114	€132	Hands free water boiler tap adaptor



We are all so aware of potential cross infection and avoiding common touch points, such as taps, are a challenge most of us now face on a daily basis. Any building which has a number of people using its facilities needs a safe and reliable source of hot water for drinks.



# Automatic Fill 'Wave' Water Boiler

Dispense water with just the wave of your hand. The FilterFlow Automatic Fill Electric Wave Water Boiler with a built in smart sensor enables fully automatic and touch-free operation to avoid cross infection.

- Ideal for front of house and self service
- Narrow 250mm footprint saves valuable counter space without compromising capacity or performance
- Built-in water filtration system improves water quality and reduces scale build-up. High volume, easy change FilterFlow cartridge
- Easily operated from a large, colour touchscreen display. Menu navigation is quick and easy with the temperature and timer simple to adjust
- Eco setting reduces the volume of boiling water by 50% for quieter periods. The intelligent predictive eco setting learns usage patterns and switches between eco and standard mode to deliver the required hot water output in the most economical way
- 7-day timer allows the boiler to be programmed to switch off overnight or at weekends to conserve energy



FilterFlow automatic fill wave water boiler						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
EB3FX/WAVE	£1267	€1458	596	250	525	3kW 18
Rapid draw off (hot)						11 litres
Output per hour (hot)						31 litres
						155 cups

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR55	£90	€104	Wall mounting kit
C DP10	£21.45	€24.70	Descaler powder
C FC04	£65.30	€75.10	Replacement filter

## 2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products



## FilterFlow Automatic Water Boilers (Tap Dispense)

- High quality boiling water on tap 24 hours a day
- Built-in water filtration system
- High volume, easy change FilterFlow cartridge
- Large, colour touchscreen display
- Narrow 250mm footprint
- Eco setting reduces the volume of boiling water by 50%
- Intelligent predictive eco setting learns usage patterns and adjusts water volume
- 7-day timer
- Adjustable water temperature from 70°C - 98°C
- Enhanced diagnostics
- Self descale programme to reduce the build-up of scale
- Twin tap version - ideal for the busiest periods



FilterFlow automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
EB3FX	£930	€1070	596	250	525	3kW	16
Rapid draw off			11 litres		55 cups		
Output per hour			31 litres		155 cups		

FilterFlow automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*EB4FX	£1125	€1294	596	250	525	4.5kW	15
Rapid draw off			11 litres		55 cups		
Output per hour			45 litres		155 cups		

FilterFlow automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*EB6FX	£1216	€1399	685	250	525	6kW	19
Rapid draw off			18 litres		90 cups		
Output per hour			60 litres		300 cups		

FilterFlow automatic water boiler (twin tap)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*EB6TFX	£1314	€1512	685	250	525	6kW	19
Rapid draw off			18 litres		90 cups		
Output per hour			60 litres		300 cups		

	MODEL	PRICE £	PRICE €	DESCRIPTION
A	BR55	£90	€104	For models EB3FX and EB4FX
A	BR56	£99	€114	For models EB6FX and EB6TFX
C	FC04	£65.30	€75.10	Filter Cartridge
C	DP10	£21.45	€24.70	Descaler powder

## FilterFlow Automatic Water Boiler (Push-Button)

- Convenient push button operation
- Ideal for front of house and self service operations
- Lockable mode prevents water being dispensed without the input of a PIN code - perfect for schools, prisons, care homes and settings with vulnerable individuals
- Plus all the features of the EB3FX

## FilterFlow Twin Temperature Automatic Water Boiler (Tap Dispense)

- Tanks can be set to different temperatures - ideal for brewing black teas at 98°C and green teas at 71°C
- High quality boiling water on tap 24 hours a day
- Large colour touchscreen display
- Built-in water filtration system improves water quality and reduces scale build-up
- High volume, easy change FilterFlow cartridge
- Narrow 250mm footprint
- 7-day timer
- Adjustable water temperature - from 70°C - 98°C, ideal for all types of beverage
- Enhanced diagnostics
- Self descale programme to reduce the build-up of scale

FilterFlow large capacity automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
EB3FX/PB	£1173	€1349	596	250	525	3kW	18
Rapid draw off			11 litres		55 cups		
Output per hour			31 litres		155 cups		

	MODEL	PRICE £	PRICE €	DESCRIPTION
A	BR55	£90	€104	Wall mounting kit
C	FC04	£65.30	€75.10	Filter Cartridge
C	DP10	£21.45	€24.70	Descaler powder



FilterFlow large capacity automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
EB3FX/TT	£1327	€1527	596	250	525	3kW	20
Rapid draw off			2 x 4.5 litres		45 cups		
Output per hour			25 litres		125 cups		

	MODEL	PRICE £	PRICE €	DESCRIPTION
A	BR55	£90	€104	Wall mounting kit
C	FC04	£65.30	€75.10	Filter Cartridge
C	DP10	£21.45	€24.70	Descaler powder



\* Please refer to pages L90 to L91 for electricity supply requirements



## FilterFlow Automatic Water Boiler and Chiller (Push-Button)

- Convenient push button operation, ideal for front of house and self service applications
- Filtered chilled and hot water on tap 24 hours a day
- Space saving and economic - no need for a separate boiler and chiller
- Narrow 250mm footprint saves valuable counter space without compromising capacity or performance
- Built-in water filtration system improves water quality and reduces scale build-up
- High volume, easy change FilterFlow cartridge
- Easily operated from a large, colour touchscreen display. Menu navigation is quick and easy with the temperature and timer simple to adjust
- Enhanced diagnostics identify possible causes. The on screen diagnostic information will enable the engineer to identify the parts needed and repair your water boiler at first visit



FilterFlow automatic water boiler (Hot & Cold)						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
EB3FX/HC/PB	£2435	€2801	596	250	570	3kW 32
Rapid draw off (hot)					5 litres	25 cups
Rapid draw off (cold)					12 litres	60 cups
Output per hour (hot)					28 litres	140 cups
Output per hour (cold)					12 litres	60 cups

# 2

# YEAR

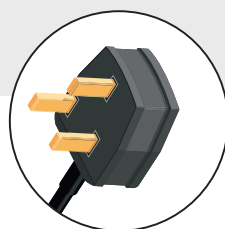
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MODEL	PRICE £	PRICE €	DESCRIPTION
A BR57	£91	€105	Wall mounting kit
C FC04	£65.30	€75.10	Filter Cartridge
C DP10	£21.45	€24.70	Descaler powder



## FilterFlow Automatic Water High Capacity Boiler (Tap Dispense)

- For high volume requirements, with rapid draw off of 17 litres
- Ideal for operators that experience a high influx of customers in a short space of time, such as sports stadia, leisure venues, garden centres and farm shops that welcome coach trips
- UK 3 pin plug, removing the need for hard wiring, which means operators can simply plug in and switch on
- All the other great features of our popular EB3FX



FilterFlow large capacity automatic water boiler						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
EB3FX/TALL	£1158	€1332	685	250	525	3kW 18.5
Rapid draw off (hot)					17 litres	85 cups
Output per hour (hot)					31 litres	155 cups

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC04	£65.30	€75.10	Filter Cartridge
C DP10	£21.45	€24.70	Descaler powder
S BR56	£99	€114	Wall Bracket

# 2

# YEAR

UK parts and labour warranty  
Export parts warranty  
on all Lincat products





# Wall Mounted, Automatic Water Boilers with Tap Dispense

Introducing the WMB5F (5 litre) and the WMB7F (7 litre) wall mounted automatic water boilers based on our popular 3 litre WMB3F. With a sleek glass finish available in black or white, these boilers are ideal for front of house, office kitchens or staff rooms.

- Exceptionally compact and perfect for locations with limited space
- High quality boiling water on tap 24 hours a day
- Built-in water filtration system improves water quality and reduces scale build-up
- Dispense temperature can be reduced to 70°C perfect for delicate specialty teas
- High volume, easy change FilterFlow cartridge
- Extra room underneath for larger cups, teapots, jugs and airpots to be filled
- Advanced diagnostics with LCD panel showing boiler status
- Cool-to-touch 6mm thick toughened glass fascia to withstand hard knocks
- Require hard wiring to the mains



## WMB3F FilterFlow wall mounted automatic water boiler

MODEL	PRICE £	PRICE €	GLASS	H	W	D	POWER	WT
*WMB3F/B	£892	€1026	Black	413	300	185	3kW	11
*WMB3F/W	£892	€1026	White	413	300	185	3kW	11
Rapid draw off			3.5 litres			18 cups		
Output per hour			28 litres			140 cups		

## WMB5F FilterFlow wall mounted automatic water boiler

MODEL	PRICE £	PRICE €	GLASS	H	W	D	POWER	WT
*WMB5F/B	£962	€1107	Black	462	340	184	3kW	11
*WMB5F/W	£962	€1107	White	462	340	184	3kW	11
Rapid draw off			5.5 litres			28 cups		
Output per hour			28 litres			140 cups		

## WMB7F FilterFlow wall mounted automatic water boiler

MODEL	PRICE £	PRICE €	GLASS	H	W	D	POWER	WT
*WMB7F/B	£1032	€1187	Black	462	340	224	3kW	12
*WMB7F/W	£1032	€1187	White	462	340	224	3kW	12
Rapid draw off			7.5 litres			38 cups		
Output per hour			28 litres			140 cups		

### Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC02	£65.30	€75.10	Filter Cartridge
C DP10	£21.45	€24.70	Descaler powder
S DR72	£229	€264	Drip tray for WMB3F & WMB5F

### Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC02	£65.30	€75.10	Filter Cartridge
C DP10	£21.45	€24.70	Descaler powder
S DR98	£246	€283	Drip tray for WMB7F

## Wall Mounted Automatic Boiler with Touch Screen Control and Push Button Dispense

Based on our popular FX Counter Top Automatic Fill Water Boiler series, the WMB5FX/PB offers the benefits of the FX's improved performance, greater efficiencies and convenient touch screen operation in a sleek glass wall mounted design.

- Ideal for self-service and front of house applications
- Easily operated from a large, colour touch-screen display
- High quality boiling water on tap 24 hours a day
- Built-in water filtration system improves water quality and reduces scale build up
- High volume, easy change FilterFlow cartridge
- Adjustable water temperature from 70°- 98°C, ideal for all types of beverage
- Precise electronic temperature control system
- Enhanced multi-level diagnostics
- Easy to clean toughened glass fascia
- Boiler operation can be timed to switch off overnight



## WMB5FX/PB Wall Mounted Automatic Boiler with Touch Screen Control and Push Button Dispense

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
WMB5FX/PB/B	£1354	€1558	464	353	218	2.8kW	14
Rapid draw off			5.5 litres			28 cups	
Output per hour			28 litres			156 cups	

### Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC04	£65.30	€75.10	Filter Cartridge
C DP10	£21.45	€24.70	Descaler powder
S DR97	£246	€283	Drip tray



# Wall Mounted Automatic Water Boilers

The M3F, M5F, M7F and M10F provide a **robust, quality water boiler** with a range of features at a **competitive price!**

- Available in 3, 5.5, 8 and 10-litre sizes
- Connected to mains water supply to deliver instant, continuous, high-quality boiling water
- Wall mounted, compact design
- Easy installation – UK 3 pin plug and three screws
- Built-in water filtration system, complete with FilterFlow's popular high-volume easy to change cartridge
- Adjustable water temperature from 70°C - 96°C
- Precise electronic temperature control system
- LCD information panel
- Enhanced multi-level diagnostics
- Easy clean stainless steel finish



Automatic fill wall mounted water boilers									
MODEL	PRICE £	PRICE €	H	W	D	RAPID DRAW OFF	OUTPUT PER HOUR	POWER	WT
M3F	£718	€826	398	300	269	3.5L / 18 cups	28L / 140 cups	3kW	12
M5F	£730	€840	448	340	269	5.5L / 28 cups	28L / 140 cups	3kW	13
M7F	£777	€894	563	340	269	8L / 38 cups	28L / 140 cups	3kW	15
M10F	£952	€1095	580	340	296	10L / 50 cups	28L / 140 cups	3kW	15

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC04	£65.30	€75.10	Filter Cartridge
C DP10	£21.45	€24.70	Descaler powder
A DR94	£246	€283	Drip tray - M3F
A DR95	£246	€283	Drip tray - M5F and M7F
A DR96	£225	€259	Drip tray - M10F

# SEAL



## Tempt customers to spend more with Seal displays and merchandisers.

You can rely on the Seal displays, merchandisers, cabinets and showcases to hold food in optimum conditions – at all times.

The sleek and elegant designs entice customers to spend more as you can tempt them with your already prepared meals and snacks.

Whether you're looking for a front of house or back of house solution, and whatever the type of food, from hot meats, pizzas and pies, to cold sandwiches and yoghurts, you'll find the perfect model for you in the Seal range.

## Ideally suited for...

The Seal range is ideal for anyone who needs a method for holding food at the right temperature while tempting customers to spend more at the same time.



### School and college canteens

Keep student meals and snacks in the optimum condition and encourage additional sales.



### Hotels

Perfect for showcasing and holding foods during breakfast as well as for other meals.



### Sporting venues

Entice customers before, during and after the game with clear and well-designed displays of appetizing food.



### Cafés

Keep baked goods and other foods in the perfect condition while tempting your customers to make additional purchases at the checkout.

The Seal range combines the functional - keeping food at the optimum temperature - with an attractive design that can entice customers to make additional purchases.

## Benefits at a glance

- Showcase your food and increase sales
- Ambient, refrigerated and heated merchandisers and displays
- Keep food in optimum condition
- Front and back service option
- Reliable
- Sturdy
- Hygienic

SEAL



GRAB & GO!

GRAB & GO!

GRAB & GO!

GRAB & GO!

# Hot Air Displays

## HAD40 and HAD50

The perfect way to display hot food and generate grab & go sales. The convected hot air system ensures food is not only safe but also kept in prime condition at just the right temperature.



- Maintains the ideal holding temperature of 65°C – 70°C, ideal for all sorts of pre-cooked hot foods, including pizzas, pies and sausage rolls
- Compact 400 and 500mm wide design for where counter space is at a premium
- Food is displayed on four 'easy to remove' tilted shelves within the two compartments
- Hot air curtain at the front minimises heat loss
- Electronic temperature control to within +/-1°C
- Secondary safety limit thermostat
- Stainless steel point of sale holders
- Lighting providing a bright interior with user replaceable light bulb
- Easy clean stainless steel external finish
- Easy clean stainless interior
- Toughened glass sides and front deflectors
- Non-slip feet

Hot air displays							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HAD40	£2474	€2846	845	400	585	2.2kW	49
HAD50	£2518	€2896	845	500	585	2.2kW	57

MODEL	PRICE £	PRICE €	DESCRIPTION
A PSH40	£278	€320	Pizza Shelf insert for HAD40 - set of 4
A PSH50	£278	€320	Pizza Shelf insert for HAD50 - set of 4

GRAB & GO!

GRAB & GO!

GRAB & GO!

GRAB & GO!

## Upright Heated Merchandisers

## Pie Cabinets

- Robust stainless steel construction
- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Humidity feature keeps food in perfect condition
- User-replaceable light bulbs



- Stylish, rounded and compact design
- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Robust stainless steel construction
- Three chrome-plated rod shelves in LPW model and four in LPW/LR model
- Additionally, model LPW/LR offers
  - Two 25-watt diffused switchable lights with user-changeable bulbs for enhanced food presentation
  - Humidity feature to keep food in perfect condition for longer, minimising waste



Upright heated merchandiser with rotating rack								Upright heated merchandiser with static rack									
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	DOORS	MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	DOORS
UM50	£1652	€1900	783	562	562	1400W	53	1	UM50	£1455	€1674	783	562	562	1400W	54	1
UM50D	£1833	€2108	783	562	562	1400W	51	2	UM50D	£1674	€1926	783	562	562	1400W	54	2

Pie cabinet								Pie cabinet with illumination and humidity feature							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPW	£735	€846	520	710	330	750W	30	LPW/LR	£850	€978	520	710	330	800W	32

### Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

2 YEAR

UK parts and labour warranty  
Export parts warranty  
on all Lincat products

## 650 Range Curved Front Heated

- Minimum food holding temperature of 72°C
- Precise thermostatic control up to 95°C with digital display
- Humidity feature prevents food drying out
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation



Heated merchandiser								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
C6H/75B	£2564	€2949	755	750	650	1520W	69	
C6H/75S	£2636	€3032	755	750	650	1520W	67	

Heated merchandiser								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
C6H/100B	£2820	€3243	755	1000	650	2020W	83	
C6H/100S	£2901	€3337	755	1000	650	2020W	82	

## 650 Range Curved Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Double-glazed for improved energy efficiency and low running costs
- Options for back-service or self-service operation



Refrigerated merchandiser with side mounted power pack										POWER PACK		
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	
C6R/75BU	£4579	€5266	Under	755	750	650	602W	122	270	550	330	
C6R/75SU	£4646	€5343	Under	755	750	650	602W	120	270	550	330	

Refrigerated merchandiser with side mounted power pack										POWER PACK		
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	
C6R/100BU	£4467	€5138	Under	755	1000	650	717W	144	270	550	330	
C6R/100SU	£4579	€5266	Under	755	1000	650	717W	110	270	550	330	

## 650 Range Rectangular Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Double-glazed for extra energy efficiency and low running costs
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation



BACK IN 2023

Refrigerated merchandiser											POWER PACK		
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D		
D6R/75B	£4353	€5006	Top	965	750	650	602W	108	250	750	650		
D6R/75S	£4579	€5266	Top	965	750	650	602W	106	250	750	650		

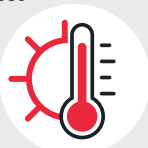
## Key

H = Height (mm)  
W = Width (mm)  
D = Depth (mm)  
WT = Packed Weight in kg



### 500 Range Heated

- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Daylight-balanced illumination with easy-change light tubes
- Humidity feature prevents food drying out
- Switchable heat control allows use as an ambient display
- Options for back-service or self-service operation



### 500 Range Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Double-glazed front and sides for extra energy efficiency and low running costs
- Option for back-service or self-service operation



Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
D5H/75B	£1722	€1981	575	750	500	1520W	58
D5H/75S	£1940	€2231	575	750	500	1520W	50

Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
D5H/100B	£1910	€2197	575	1000	500	2020W	62
D5H/100S	£2088	€2402	575	1000	500	2020W	62

Refrigerated merchandiser							
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER WT
D5R/100B	£3421	€3935	Right	575	1000	500	602W 87
D5R/100S	£3626	€4170	Right	575	1000	500	602W 84
Power pack				575	250	500	

### Heated Food Display Showcases

- Minimum food holding temperature of 72°C
- Daylight-balanced illumination with easy-change light tubes
- Precise thermostatic control up to 95°C with digital display

- Humidity feature prevents food drying out
- Supplied with 65mm deep 1/1GN containers
- Optional flat base plate



Heated showcase							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SCH785	£2515	€2893	665	785	750	1550W	70

Heated showcase							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SCH1085	£2713	€3120	665	1085	750	2050W	88

MODEL	PRICE £	PRICE €	DESCRIPTION
A BP785	£113	€130	Base plate for SCH785

MODEL	PRICE £	PRICE €	DESCRIPTION
A BP1085	£137	€158	Base plate for SCH1085



## Heated Displays with Gantries

- Thermostatic control of base heat
- Minimum food holding temperature of 72°C
- Aluminium surface for energy-efficient heat conduction
- Accepts 1/1GN containers
- Overhead gantry with halogen heat lamps
- Toughened glass sneeze screen for hygiene and safety
- Optional bain marie adaptor holds 2/3GN containers



Heated display with gantry (2 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LD2	£866	€996	560	790	538	1500W	25

Heated display with gantry (2 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LD3	£1095	€1260	560	1130	538	2400W	35

Heated display with gantry (4 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LD4	£1287	€1481	560	1470	538	2750W	40

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
A LDBM2	£372	€428	LD2	2 x 2/3 GN

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
A LDBM3	£503	€579	LD3	3 x 2/3 GN

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
A LDBM4	£606	€697	LD4	4 x 2/3 GN

## Heated Display Bases

- Thermostatic control
- Minimum food holding temperature of 72°C
- Aluminium surface for energy-efficient heat conduction
- Accepts 1/1GN containers
- Affordable choice where overhead heat and illumination is not required
- Optional bain marie adaptor holds 2/3GN containers



Heated display base (1 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB1	£460	€529	112	380	505	500W	10



Heated display base (3 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB3	£622	€716	112	1094	505	1400W	19

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	SIZE	TO FIT
A HBBM3	£503	€579	3 x 2/3 GN	HB3



Heated display base (2 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB2	£539	€620	112	754	505	1000W	14

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	SIZE	TO FIT
A HBBM2	£376	€433	2 x 2/3 GN	HB2



Heated display base (4 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB4	£763	€878	112	1434	505	1750W	24

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	SIZE	TO FIT
A HBBM4	£628	€723	4 x 2/3 GN	HB4

**2 YEAR**  
UK parts and labour warranty  
Export parts warranty  
on all Lincat products



## Refrigerated Food Display Bars

- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refrigerant ensures optimum performance

- Well base and side refrigeration ensures even cooling throughout bar length
- Fully welded stainless steel construction
- Stylish low profile design holds 100mm deep gastronorm containers



FDB5 - Food Display Bar with optional back service glass



FDB8 - Food Display Bar with optional stainless steel lid



FDB6 - Food Display Bar with optional self service glass



FDB10 - Food Display Bar with optional back service glass



FDB4 - Food Display Bar with optional back service glass

Food display bars (base units)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
FDB4	£1986	€2284	245	1056	377	175W	27
FDB5	£2021	€2325	245	1222	377	175W	28
FDB6	£2048	€2356	245	1399	377	175W	30
FDB8	£2102	€2418	245	1753	377	175W	34
FDB10	£2139	€2460	245	2107	377	175W	39

Stainless steel lids				
MODEL	PRICE £	PRICE €	TO FIT	
A DBL4	£223	€257	FDB4	
A DBL5	£229	€264	FDB5	
A DBL6	£247	€285	FDB6	
A DBL8	£253	€291	FDB8	
A DBL10	£277	€319	FDB10	

Back service curved glass covers				
MODEL	PRICE £	PRICE €	TO FIT	
A BSG4	£440	€506	FDB4	
A BSG5	£440	€506	FDB5	
A BSG6	£440	€506	FDB6	
A BSG8	£565	€650	FDB8	
A BSG10	£635	€731	FDB10	

Self service curved glass covers				
MODEL	PRICE £	PRICE €	TO FIT	
A SSG4	£470	€541	FDB4	
A SSG5	£470	€541	FDB5	
A SSG6	£488	€562	FDB6	
A SSG8	£574	€661	FDB8	
A SSG10	£660	€759	FDB10	

Wall brackets				
MODEL	PRICE £	PRICE €	TO FIT	
A DBWB	£152/pair	€175/pair	FDB	

Packs of 100mm deep 1/3 GN containers with stainless steel lids for Food Display Bars					
MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY	
A SGP1004	£317	€365	FDB4	4	
A SGP1005	£392	€451	FDB5	5	
A SGP1006	£460	€529	FDB6	6	
A SGP1008	£604	€695	FDB8	8	
A SGP10010	£752	€865	FDB10	10	

Packs of 100mm deep 1/3 GN containers with transparent acrylic lids for Food Display Bars					
MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY	
A SGP1004A	£325	€374	FDB4	4	
A SGP1005A	£411	€473	FDB5	5	
A SGP1006A	£476	€548	FDB6	6	
A SGP1008A	£628	€723	FDB8	8	
A SGP10010A	£783	€901	FDB10	10	

## Refrigerated Food Preparation Bars

- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refrigerant ensures optimum performance

- Well base and side refrigeration ensures even cooling throughout bar length
- Robust stainless steel construction
- Large capacity - holds 150mm deep gastronorm containers



FPB5 - Food Preparation Bar with optional back service glass



FPB7 - Food Preparation Bar with optional stainless steel lid

### Gastronorm Configurations

Food Preparation Bars



FPB5 (5 x 1/3GN)



FPB7 (7 x 1/3GN)

Food preparation bars (base units)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
FPB5	£1522	€1751	262	1225	377	175W	31
FPB7	£1607	€1849	262	1576	377	175W	35

Stainless steel lids				
MODEL	PRICE £	PRICE €	TO FIT	
A PBL5	£208	€240	FPB5	
A PBL7	£217	€250	FPB7	

Back service square glass covers				
MODEL	PRICE £	PRICE €	TO FIT	
A PBG5	£263	€303	FPB5	
A PBG7	£277	€319	FPB7	

Wall brackets				
MODEL	PRICE £	PRICE €	TO FIT	
A DBWB	£152/pair	€175/pair	FPB	

Packs of 150mm deep 1/3 GN containers with stainless steel lids for Food Preparation Bars					
MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY	
A SGP1505	£476	€548	FPB5	5	
A SGP1507	£682	€785	FPB7	7	

Packs of 150mm deep 1/3 GN containers with transparent acrylic lids for Food Preparation Bars					
MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY	
A SGP1505A	£504	€580	FPB5	5	
A SGP1507A	£691	€795	FPB7	7	



## Glass Display Cases

- Toughened safety glass throughout with sturdy 10mm thick base glass and strong stainless steel shelf support brackets for extra rigidity
- 6mm thick removable shelves - safe and easy to clean
- Generous 150mm shelf height for versatile display of food and non-food items
- Non-slip rubber feet for extra safety and security



Glass display cases with open backs						
MODEL	PRICE £	PRICE €	H	W	D	WT
GC36	£592	€681	490	607	350	25
GC39	£660	€759	490	907	350	32
GC46	£648	€746	645	607	350	31



Glass display cases with rear sliding doors						
MODEL	PRICE £	PRICE €	H	W	D	WT
GC36D	£652	€750	490	607	350	30
GC39D	£751	€864	490	907	350	40
GC46D	£763	€848	645	607	350	38

# Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
Lincat	AS4	1-phase	4,500	19.60	230	N/A			
Lincat	CO235M	1-phase or 3-phase	4,800	20.5	230	6.9	6.9	6.9	400
Lincat	CO235T	1-phase or 3-phase	4,800	20.5	230	6.9	6.9	6.9	400
Lincat	DF36	1-phase or 3-phase	6,000	26.0	230	13.0	13.0	N/A	400
Lincat	DF39	1-phase or 3-phase	9,000	39.0	230	13.0	13.0	13.0	400
Lincat	DF46	1-phase or 3-phase	6,000	26.0	230	13.0	13.0	N/A	400
Lincat	DF49	1-phase or 3-phase	9,000	39.0	230	13.0	13.0	13.0	400
Lincat	DF612	1-phase or 3-phase	2 x 6,000	2 x 26.0	230	2 x 13.0	2 x 13.0	N/A	400
Lincat	DF618	1-phase or 3-phase	2 x 9,000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400
Lincat	DF66/ST	1-phase or 3-phase	6,000	26.0	230	13.0	13.0	N/A	400
Lincat	EB4FX	1-phase	4,500	20	230	N/A			
Lincat	EB6FX	1-phase	6,000	26	230	N/A			
Lincat	EB6TFX	1-phase	6,000	26	230	N/A			
Lincat	ECG6	1-phase or 3-phase	8,000	34.8	230	11.6	11.6	11.6	400
Lincat	ECG9	3-phase	13,300	N/A		23.2	23.2	11.6	400
Lincat	ECG9/WT	3-phase	13,300	N/A		23.2	23.2	11.6	400
Lincat	EC09	1-phase or 3-phase	7,500	32.6	230	6.7	6.7	13.0	400
Lincat	ESLR6C	1-phase or 3-phase	11,000	47.8	230	17.4	15.2	15.2	400
Lincat	ESLR9C	3-phase	16,500	N/A		27.9	27.9	15.9	400
Lincat	ESLR9C/SPH	1-phase	13,000	56.5 [1 supp.]; 30.4/26.1 [2 supp.]	230	N/A			
Lincat	GS4/E	1-phase	3,700	16.1	230	N/A			
Lincat	GS6	1-phase	3,000	13.0	230	N/A			
Lincat	GS6/C	1-phase	3,000	13.0	230	N/A			
Lincat	GS6/T	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS6/T/E	1-phase or 3-phase	5,600	24.3	230	12.2	12.2	N/A	400
Lincat	GS6/TFR	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS6/TR	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS6/TR/E	1-phase or 3-phase	5,600	24.3	230	12.2	12.2	N/A	400
Lincat	GS65	1-phase	4,500	19.6	230	N/A			
Lincat	GS6C/T	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS7	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	GS7/C	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	GS7/E	1-phase or 3-phase	7,000	30.4	230	10.1	10.1	10.1	400
Lincat	GS7/R	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	GS9	1-phase or 3-phase	8,600	37.4	230	12.1	12.1	13.1	400
Lincat	HT6	1-phase or 3-phase	7,000	30.4	230	8.7	13.0	8.7	400
Lincat	HT7	1-phase or 3-phase	7,000	30.4	230	8.7	13.0	8.7	400
Lincat	J12	1-phase or 3-phase	2 x 6,000	2 x 26.0	230	2 x 13.0	2 x 13.0	N/A	400
Lincat	J18	1-phase or 3-phase	2 x 9,000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400
Lincat	J6	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	J9	1-phase or 3-phase	9,000	39.1	230	13.0	13.0	13.0	400
Lincat	OD8006/N	1-phase or 3-phase	4,032	17.5	230	8.7	8.7	N/A	400
Lincat	OD8006/P	1-phase or 3-phase	4,032	17.8	230	8.7	8.7	N/A	400
Lincat	OD8007/N	1-phase or 3-phase	6,066	26.0	230	9.0	9.0	8.7	400
Lincat	OD8007/P	1-phase or 3-phase	6,066	26.0	230	9.0	9.0	8.7	400
Lincat	OE8008	3-phase	21,600	N/A		31.3	31.3	31.3	400
Lincat	OE8010	3-phase	14,400	N/A		17.4	22.6	22.6	400
Lincat	OE8011	3-phase	15,600	N/A		22.6	22.6	22.6	400
Lincat	OE8012	3-phase	10,400	N/A		22.6	22.6	N/A	400
Lincat	OE8013	3-phase	10,600	N/A		15.3	15.3	15.3	400
Lincat	OE8014	3-phase	21,200	N/A		30.7	30.7	30.7	400
Lincat	OE8015	3-phase	15,400	N/A		26.4	20.5	20.5	400
Lincat	OE8016	3-phase	21,600	N/A		31.3	31.3	31.3	400
Lincat	OE8017	3-phase	24,000	N/A		34.8	34.8	34.8	400
Lincat	OE8018	3-phase	10,600	N/A		15.3	15.3	15.3	400
Lincat	OE8019	3-phase	21,200	N/A		30.7	30.7	30.7	400
Lincat	OE8105	3-phase	14,000	N/A		20.3	20.3	20.3	400
Lincat	OE8105/OP	3-phase	14,000	N/A		20.3	20.3	20.3	400
Lincat	OE8105/OP2	3-phase	14,000	N/A		20.3	20.3	20.3	400
Lincat	OE8108	3-phase	22,000	N/A		31.8 [1 cab]; 2 x 15.9 [2 cab]	31.8 [1 cab]; 2 x 15.9 [2 cab]	N/A	400
Lincat	OE8108/OP	3-phase	22,000	N/A		31.8 [1 cab]; 2 x 15.9 [2 cab]	31.8 [1 cab]; 2 x 15.9 [2 cab]	N/A	400
Lincat	OE8112	3-phase	12,000	N/A		17.5	17.5	17.5	400
Lincat	OE8112/OP	3-phase	12,000	N/A		17.5	17.5	17.5	400
Lincat	OE8113	3-phase	24,000	N/A		34.8 [1 cab]; 2 x 17.4 [2 cab]	34.8 [1 cab]; 2 x 17.4 [2 cab]	N/A	400
Lincat	OE8113/OP	3-phase	24,000	N/A		34.8 [1 cab]; 2 x 17.4 [2 cab]	34.8 [1 cab]; 2 x 17.4 [2 cab]	N/A	400
Lincat	OE8113/OP2	3-phase	24,000	N/A		34.8 [1 cab]; 2 x 17.4 [2 cab]	34.8 [1 cab]; 2 x 17.4 [2 cab]	N/A	400
Lincat	OE8114	3-phase	14,000	N/A		20.3	20.3	20.3	400
Lincat	OE8114/OP	3-phase	14,000	N/A		20.3	20.3	20.3	400
Lincat	OE8205	1-phase or 3-phase	8,000	34.8	230	17.4	17.4	N/A	400
Lincat	OE8205/C	1-phase or 3-phase	8,000	34.8	230	17.4	17.4	N/A	400
Lincat	OE8205/R	1-phase or 3-phase	8,000	34.8	230	17.4	17.4	N/A	400
Lincat	OE8206	1-phase or 3-phase	12,000	52.2	230	17.4	17.4	17.4	400
Lincat	OE8206/C	1-phase or 3-phase	12,000	52.2	230	17.4	17.4	17.4	400
Lincat	OE8206/R	1-phase or 3-phase	12,000	52.2	230	17.4	17.4	17.4	400
Lincat	OE8210	3-phase	17,200	N/A		28.0	28.0	18.0	400
Lincat	OE8210/FR	3-phase	17,200	N/A		28.0	28.0	18.0	400
Lincat	OE8210/R	3-phase	17,200	N/A		28.0	28.0	18.0	400
Lincat	OE8211	3-phase	8,600	N/A		10.8	21.6	10.8	400
Lincat	OE8211/R	3-phase	8,600	N/A		10.8	21.6	10.8	400
Lincat	OE8303	1-phase or 3-phase	5,400	23.50	230	11.8	11.8	N/A	400
Lincat	OE8304	1-phase	4,400	19.10	230	N/A			
Lincat	OE8306	1-phase or 3-phase	4,500	19.60	230	6.5	6.5	6.5	400
Lincat	OE8405	3-phase	8,400	N/A		12.2	12.2	12.2	400
Lincat	OE8406	3-phase	12,400	N/A		18.0	9.0	9.0	400

# Electricity Supply Requirements

(page 2 of 2)

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
Lincat	OE8413	3-phase	8,400	N/A		11.0	11.0	15.0	400
Lincat	OE8414	3-phase	13,440	N/A		15.0	22.0	22.0	400
Lincat	OE8701	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	P10SP6PT	3-phase	16,520	N/A		23.9	23.9	23.9	400
Lincat	P6B4	1-phase	4,950	21.5	230	N/A			
Lincat	P6B5	1-phase	5,200	22.6	230	N/A			
Lincat	P8B4	1-phase	4,900	21.5	230	N/A			
Lincat	P8B4PT	1-phase	4,900	21.5	230	N/A			
Lincat	P8B5	1-phase	5,200	22.6	230	N/A			
Lincat	P8B5PT	1-phase	5,200	22.6	230	N/A			
Lincat	P8B6	1-phase	5,200	22.6	230	N/A			
Lincat	P8B6PT	1-phase	5,200	22.6	230	N/A			
Lincat	P8SP4PT	3-phase	11,620	N/A		17.4	17.4	15.7	400
Lincat	PHEBP80	3-phase	10,000	N/A		15.1	15.1	15.1	380-415
Lincat	PHDR01/N	1-phase or 3-phase	6,000	26.1	230	8.7	8.7	8.7	400
Lincat	PHDR01/P	1-phase or 3-phase	6,000	26.1	230	8.7	8.7	8.7	400
Lincat	PHEAS01	1-phase or 3-phase	4,500	19.50	230	6.5	6.5	6.5	400
Lincat	PHEH01	16A Commando Plug	3,700	17	200	N/A			
Lincat	PHER01	3-phase	17,100	N/A		25.0	25.0	25.0	400
Lincat	PHER01/SPH	1-phase	13,000	56.5 [1 supp.]; 30.4/26.1 [2 supp.]	230	N/A			
Lincat	PHER02	1-phase or 3-phase	11,400	49.6	230	17.4	16.1	16.1	400
Lincat	PO425-2	1-phase or 3-phase	6,000	26.0	230	8.7	8.7	8.7	400
Lincat	PO430	1-phase or 3-phase	4,200	18.3	230	6.1	6.1	6.1	400
Lincat	PO430-2	1-phase or 3-phase	8,400	36.6	230	12.2	12.2	12.2	400
Lincat	PO630	1-phase or 3-phase	7,200	31.3	230	10.4	10.4	10.4	400
Lincat	PO630-2	3-phase	14,400	N/A		20.8	20.8	20.8	400
Lincat	PO89X	1-phase or 3-phase	5,700	24.8	230	7.6	9.6	7.6	400
Lincat	V7/4	1-phase	4,000	17.4	230	N/A			
Lincat	WMB3F/B	1-phase	3,000	13	230	N/A			
Lincat	WMB3F/W	1-phase	3,000	13	230	N/A			
Lincat	WMB5F/B	1-phase	3,000	13	230	N/A			
Lincat	WMB5F/W	1-phase	3,000	13	230	N/A			
Lincat	WMB7F/B	1-phase	3,000	13	230	N/A			
Lincat	WMB7F/W	1-phase	3,000	13	230	N/A			

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

For Sale terms and conditions please visit [lincat.co.uk/sale-terms-conditions](https://lincat.co.uk/sale-terms-conditions)

