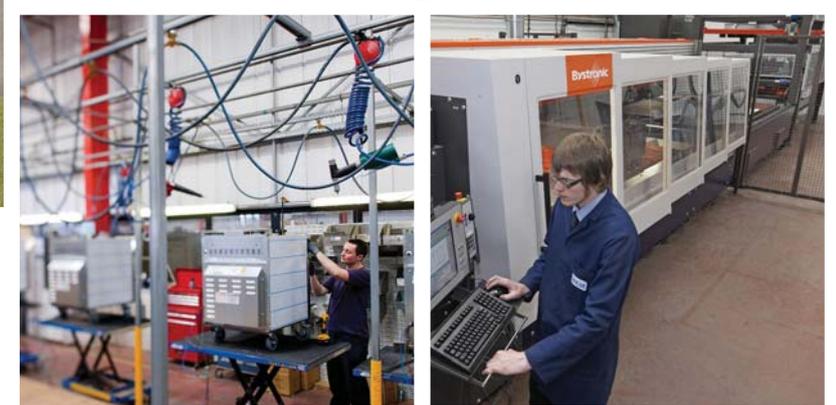


## Product Range & Price List (UK and Republic of Ireland)





# Quality You Can Depend On

Lincat is one of the world's leading manufacturers of commercial catering equipment. Established in 1971, our products have gone from strength to strength. And so too has our reputation. Today, the Lincat brand is synonymous with outstanding product reliability; sturdy, durable construction; and first-class technical support. In short, Lincat stands for quality.

We operate a state-of-the-art manufacturing facility complete with advanced computer-aided design systems and the latest plant, including precision punch presses, laser cutting machines and robotic welding stations. The return on continued investment in our capacity and production technology is a large and growing product line, designed and built to consistently exacting standards.

Over the years we have achieved sustained growth by listening and responding to the needs of our customers. This ethos combined with the commitment of a large and dedicated new product development team ensures that Lincat catering equipment will always offer you exceptional quality and value.

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Throughout this price list, for products marked ‘\*’, please refer to page 57 for electricity supply requirements. All other electric products are supplied for operation on a 230/240v, 13amp supply. Prices are exclusive of VAT.

#### KEY

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

Prices are for the machine only; for information on stands and accessories, please contact our sales desk. All gas power ratings are nominal values. All gas Opus Combi Steamers require a 230/240V, 13 amp electricity supply.

## Opus SelfCooking Center® 5 Senses

- Intelligent Cooking Control - simply select the desired result and the Opus SelfCooking Center® 5 Senses to set the appropriate cooking mode, temperature, time and humidity levels
- HiDensityControl® - guarantees outstanding cooking quality for any load size, so maximising capacity utilisation
- iLevelControl - efficient preparation and monitoring of a mix of dishes
- Efficient CareControl® - intelligent care and cleaning of the cooking cabinet and steam generator
- Manual control mode for full control of the cooking process
- Hand shower with automatic retracting system
- Saves time and money on energy and raw materials
- Check our website (<http://lincat.co.uk/opus-combi-steamers>) for details of live Opus SelfCooking Center® 5 Senses workshops



### Electric Models

MODEL	*OSCWE61	*OSCWE101	*OSCWE62	*OSCWE102	*OSCWE201	*OSCWE202
<b>Price</b>	<b>£8398</b>	<b>£11403</b>	<b>£12436</b>	<b>£16116</b>	<b>£19806</b>	<b>£28422</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power</b>	11kW	18.6kW	22.3kW	36.7kW	37kW	65.5kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	126	153	169	211	290	374

### Gas Models

MODEL	OSCWE61/N OSCWE61/P	OSCWE101/N OSCWE101/P	OSCWE62/N OSCWE62/P	OSCWE102/N OSCWE102/P	OSCWE201/N OSCWE201/P	OSCWE202/N OSCWE202/P
<b>Price</b>	<b>£11062</b>	<b>£13548</b>	<b>£14947</b>	<b>£20357</b>	<b>£22227</b>	<b>£31661</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power - Natural Gas</b>	13kW	22kW	28kW	45kW	44kW	90kW
<b>Power - Propane</b>	14kW	24kW	31kW	50kW	48kW	100kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	142	172	195	226	317	412

#### Product codes

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

# OPUS Combi Steamers

Prices are for the machine only; for information on stands and accessories, please contact our sales desk. All gas power ratings are nominal values. All gas Opus Combi Steamers require a 230/240V, 13 amp electricity supply.

## Opus CombiMaster® Plus

- Four cooking modes: hot air cooking, steam cooking, combination cooking and Finishing®
- ClimaPlus® control of the cabinet humidity for perfect results
- Programming function - create and store 50 programs with up to six steps
- Precise core temperature probe
- Hand shower with automatic retracting system
- Saves time and money on energy and raw materials

All Lincat products carry a **two-year** parts and labour **warranty**



### Electric Models

MODEL	*OCMP61	*OCMP101	*OCMP62	*OCMP102	*OCMP201	*OCMP202
<b>Price</b>	<b>£6511</b>	<b>£9511</b>	<b>£10398</b>	<b>£13685</b>	<b>£16555</b>	<b>£24023</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power</b>	11kW	18.6kW	22.3kW	36.7kW	37kW	65.5kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	115	142	160	204	283	368

### Gas Models

MODEL	OCMP61/N OCMP61/P	OCMP101/N OCMP101/P	OCMP62/N OCMP62/P	OCMP102/N OCMP102/P	OCMP201/N OCMP201/P	OCMP202/N OCMP202/P
<b>Price</b>	<b>£9162</b>	<b>£11738</b>	<b>£12948</b>	<b>£17307</b>	<b>£19549</b>	<b>£27300</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power - Natural Gas</b>	13kW	22kW	28kW	45kW	44kW	90kW
<b>Power - Propane</b>	14kW	24kW	31kW	50kW	48kW	100kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	138	166	185	218	292	411

#### Product codes

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

## Additional Options

Factory fitted options - please specify at time of order

MODEL	PRICE	DESCRIPTION	FOR MODELS																									
			OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G		
A OCA8068	£350	Left hinged door	•																									
A OCA8069	£350			•																								
A OCA8108	£350				•																							
A OCA8070	£350					•																						
A OCO8029	£404	Integral fat drain (requires special stand and containers)	•	•																								
A OCO8030	£475				•	•																						

Mobile oven rack packages also available

## Stands

MODEL	PRICE	DESCRIPTION	HEIGHT (mm)	FOR MODELS																							
				OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G
A OCA8201	£390	Stand UG I (open stand with base shelf)	696	•	•																						
A OCA8221	£486		696			•	•																				
A OCA8202	£592	Stand UG I mobile version	696	•	•																						
A OCA8222	£687		696			•	•																				
A OCA8204	£389	Stand UG I for Combi-Duo 61 on 61	260	•																							
A OCA8224	£485	Stand UG I for Combi-Duo 62 on 62	260			•																					
A OCA8205	£866	Stand UG II (open stand with sides, top panel and 14 GN support rails)	696	•	•																						
A OCA8225	£989		696			•	•																				
A OCA8206	£1068	Stand UG II mobile version	696	•	•																						
A OCA8226	£1188		696			•	•																				
A OCA8209	£1058	Stand US III (open stand with sides, top panel, rear panel and 14 GN support rails)	696	•	•																						
A OCA8227	£1279		696			•	•																				
A OCA8210	£1262	Stand US III mobile version	696	•	•																						
A OCA8228	£1484		696			•	•																				
A OCA8212	£1256	Stand US III for UltraVent (20 GN rails)	956	•																							
A OCA8230	£1481		956			•																					
A OCA8213	£1452	Stand US III for UltraVent (20 GN rails) - mobile version	956	•																							
A OCA8231	£1680		956			•																					
A OCA8214	£1536	Stand US IV (stand with doors, sides, top panel, rear panel and 14 GN support rails)	696	•	•																						
A OCA8232	£1673		696			•	•																				
A OCA8215	£1741	Stand US IV mobile version	696	•	•																						
A OCA8233	£1877		696			•	•																				

## Oven Racks, Oven Rails and Trolleys

MODEL	PRICE	DESCRIPTION	FOR MODELS																								
			OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G	
A OCA8239	£459	Mobile Oven Rack for GN containers	•												•												
A OCA8242	£542			•												•											
A OCA8245	£566				•												•										
A OCA8246	£605					•												•									
A OCA8247	£1554						•												•								
A OCA8250	£1760							•												•							
A OCA8252	£1118	Run-in rail for mobile oven rack	•	•						•	•					•	•				•	•					
A OCA8253	£152				•	•					•	•					•	•				•	•				
A OCA8254	£597	Transport Trolley (HGTW) for mobile oven and plate racks	•	•						•	•					•	•				•	•					
A OCA8257	£861				•	•					•	•					•	•				•	•				
A OCA8255	£1027	Transport Trolley (HGTW) height adjustable for Combi-Duo	•	•						•	•					•	•				•	•					
A OCA8258	£1293				•	•					•	•					•	•				•	•				
A OCA8350	£570	Mobile banqueting plate rack	•								•					•						•					
A OCA8264	£574	(For plates up to 31cm diameter)										•				•						•					
A OCA8265	£636	Number of plated meals										•					•						•				
A OCA8266	£636												•				•							•			
A OCA8268	£784												•					•						•			
A OCA8351	£784													•				•							•		
A OCA8269	£883																		•						•		
A OCA8352	£883																			•						•	
A OCA8270	£1777																										•
A OCA8271	£1777																										•
A OCA8272	£2198																										•
A OCA8273	£2198																										•
A OCA8274	£2494																										•

## Combi-Duo Stacking Kits

MODEL	PRICE	DESCRIPTION	FOR MODELS																								
			OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G	
A OCA8302	£913	Combi-Duo 61E/G on 61E-101E standard with rollers (Maximum rack height 1.60m. Requires floor drain)	•	•												•	•										
A OCA8303	£913	Combi-Duo 61E/G on 61E-101E with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)	•	•													•	•									
A OCA8304	£1145	Combi-Duo 61E/G on 61E-101E mobile version	•	•																							
A OCA8305	£1375	Combi-Duo 61G on 61G standard with rollers (Maximum rack height 1.60m. Requires floor drain)																									•
A OCA8306	£1375	Combi-Duo 61G on 61G with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)																									•
A OCA8307	£1607	Combi-Duo 61G on 61G mobile version																									•
A OCA8308	£1145	Combi-Duo 62E/G on 62E-102E standard with rollers (Maximum rack height 1.60m. Requires floor drain)			•	•												•	•								•
A OCA8309	£1145	Combi-Duo 62E/G on 62E-102E with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)			•	•													•	•							•
A OCA8310	£1375	Combi-Duo 62E/G on 62E-102E mobile version			•	•																					•
A OCA8311	£1838	Combi-Duo 62G on 62G standard with rollers (Maximum rack height 1.60m. Requires floor drain)																									•
A OCA8312	£1838	Combi-Duo 62G on 62G with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)																									•
A OCA8313	£2069	Combi-Duo 62G on 62G mobile version																									•



## Finishing Systems for Banqueting

### FOR MODELS

MODEL	PRICE	DESCRIPTION	NO. OF PLATES	OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G
A OCA8296	£1301	Finishing system for banqueting type 61 (OCA8264 mobile plate rack + OCA8063 Thermocover + OCA8254 transport trolley). Requires run-in rail (OCA8252)	20	•						•						•						•					
A OCA8297	£1445	Finishing system for banqueting type 101 (OCA8265 mobile plate rack + OCA8064 Thermocover + OCA8254 transport trolley). Requires run-in rail (OCA8252)	32		•						•						•						•				
A OCA8355	£1445	Finishing system for banqueting type 101 (OCA8266 mobile plate rack + OCA8064 Thermocover + OCA8254 transport trolley). Requires run-in rail (OCA8252)	26		•						•						•						•				
A OCA8298	£1841	Finishing system for banqueting type 62 (OCA8268 mobile plate rack + OCA8263 Thermocover + OCA8257 transport trolley). Requires run-in rail (OCA8253)	34			•						•						•						•			
A OCA8299	£1993	Finishing system for banqueting type 102 (OCA8269 mobile plate rack + OCA8065 Thermocover + OCA8257 transport trolley). Requires run-in rail (OCA8253)	52				•						•						•						•		
A OCA8300	£2275	Finishing system for banqueting type 201 (OCA8270 mobile plate rack + OCA8066 Thermocover)	60					•						•						•						•	
A OCA8356	£2275	Finishing system for banqueting type 201 (OCA8271 mobile plate rack + OCA8066 Thermocover)	50					•						•						•						•	
A OCA8301	£2935	Finishing system for banqueting type 202 (OCA8273 mobile plate rack + OCA8067 Thermocover)	100						•						•						•						•

## Other Accessories

### FOR MODELS

MODEL	PRICE	DESCRIPTION	OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G
A OCA8329	£3362	UltraVent for electric models	•	•											•	•										
A OCA8332	£3993	(not available for use with left hinged door)			•	•											•	•								
A OCA8333	£3993						•												•							
A OCA8331	£3573	UltraVent for CombiDuo (not available for use with left hinged door)	•	•											•	•										
A OCA8361	£5559	UltraVent Plus for electric models	•	•											•	•										
A OCA8362	£6190				•	•											•	•								
A OCA8363	£6190						•												•							
A OCA8364	£5770	UltraVent Plus for CombiDuo	•	•											•	•										
A OCA8063	£355	Thermocover insulating hood	•						•						•						•					
A OCA8064	£460		•							•					•							•				
A OCA8263	£524				•						•						•						•			
A OCA8065	£596					•						•						•						•		
A OCA8066	£886						•						•						•					•		
A OCA8067	£1233							•						•						•					•	
A OCA8345	£600	Thermocover insulating hood for CombiDuo	•	•					•	•					•	•					•	•				
A OCA8349	£889				•	•					•	•					•	•					•	•		
S OCA8294	£59	Cleaner tablets (100 per pack)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
S OCA8357	£74	Care tablets (100 per pack)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
S OCA8077	£45	Cleaning agent 10 litre													•	•	•	•	•	•	•	•	•	•	•	•
S OCA8106	£45	Heavy duty cleaning agent 10 litre													•	•	•	•	•	•	•	•	•	•	•	•
S OCA8366	£48	Defoamer tablets (120 pack)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
S OCA8076	£28	Pressure spray gun for manual cleaning													•	•	•	•	•	•	•	•	•	•	•	•
S OCA8078	£63	Descaler 10 litre	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8293	£198	Electric hand pump for descaling	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8334	£459	Kitchen management system	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8371	£440	Vario Smoker	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

# OPUS Combi Steamers

## Gastronorm Containers

MODEL	PRICE	SIZE	DEPTH (mm)
A OCG8079	£29	1/3 GN	20
A OCG8080	£32		40
A OCG8081	£35		65
A OCG8082	£30	1/2 GN	20
A OCG8083	£35		40
A OCG8084	£40		65
A OCG8085	£47		100
A OCG8086	£45	1/1 GN	20
A OCG8087	£51		40
A OCG8088	£55		65
A OCG8089	£64		100
A OCG8090	£64	2/1 GN	20
A OCG8091	£81		40
A OCG8092	£92		65
A OCG8093	£116		100

## Perforated GN Containers

MODEL	PRICE	SIZE	DEPTH (mm)
A OCG8282	£69	1/2 GN	65
A OCG8100	£90		90
A OCG8101	£92		140
A OCG8102	£101	1/1 GN	55
A OCG8103	£115		90
A OCG8104	£130		140
A OCG8105	£143	2/1 GN	65
A OCG8106	£168		100
A OCG8107	£140	1/1 GN with handles	90
A OCG8108	£158		140

## Granite Enamel GN Containers

MODEL	PRICE	SIZE	DEPTH (mm)
A OCG8117	£39	1/2 GN	20
A OCG8118	£46		40
A OCG8119	£55		60
A OCG8094	£64	1/1 GN	20
A OCG8095	£72		40
A OCG8096	£87		60
A OCG8097	£87	2/1 GN	20
A OCG8098	£94		40
A OCG8099	£108		65

## Cooking Grids, Trays & Baskets

MODEL	PRICE	DESCRIPTION
A OCG8111	£28	1/1 GN oven grid (stainless steel)
A OCG8112	£48	2/1 GN oven grid (stainless steel)
A OCG8113	£47	1/1 GN perforated Teflon baking tray
A OCG8114	£63	2/1 GN perforated Teflon baking tray
A OCG8283	£47	1/1 GN special baking and roasting tray with non-stick coating
A OCG8284	£63	2/1 GN special baking and roasting tray with non-stick coating
A OCA8338	£36	Chicken grid H4 1/2 GN
A OCA8353	£48	Chicken grid H6 1/1 GN
A OCA8047	£48	Chicken grid H8 1/1 GN
A OCA8048	£51	Chicken grid H10 1/1 GN
A OCA8050	£99	Duck grid E8 1/1 GN
A OCG8116	£39	1/2 GN CombiFry basket (50 mm deep)
A OCG8115	£82	1/1 GN CombiFry basket (50 mm deep)
A OCG8291	£107	1/1 GN GriddleGrid
A OCG8292	£283	1/1 GN grease drip collector (40 mm deep)
A OCA8344	£77	1/1 GN MultiBaker
A OCA8340	£89	Potato baker
A OCG8295	£124	Grill and Pizza tray
A OCA8365	£113	Grilling and roasting plate

## Water Treatment Units

Lincat Opus Combi Steamers are designed to minimise the build up of limescale within the unit. However it is recommended that a water treatment unit is installed with all Opus CombiMaster® Plus models; a separate water treatment unit is not required with Opus SelfCooking Center® 5 Senses 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	DESCRIPTION
A ACIK01	£634	For 61 and 101 models
A ACIK02	£794	For all other models

## Further Options and Accessories

This price list gives details of the most popular options and accessories. For even greater versatility we can offer Opus Combi Steamers to marine specification and special security/prison versions. For bakery applications we can supply models compatible with standard 400 x 600mm baking pans.

We can also supply a host of additional accessories to meet your precise needs. Accessories for specialist applications and installation conditions include: menu pads; cables and converters for computer connections; heat shields to protect the left hand side panels from adjacent heat sources; ramps for uneven floors; draught diverters for gas models and condensation breakers to condense and discharge escaping steam.

**Please contact our Sales Office on 01522-875500 for information and advice on your specific requirements.**

# OPUS 700 Prime Cooking Equipment

All gas power ratings are nominal values.

## Gas Oven Ranges

- Powerful hob burners offer precise control
- Heavy duty cast iron twin pan supports - robust and durable
- Full depth dished hob for ease of cleaning

- Low level rear flue to allow full use of hob top, with optional flue extension
- Large, powerful oven with insulated doors, side and back panels, and vitreous enamelled oven liners



4 burner gas range

MODEL	PRICE	H	W	D	POWER	WT
OG7001/N	£2401	950 - 980	600	737	31.2kW	114
OG7001/P	£2401	950 - 980	600	737	29.6kW	114
Internal usable dimensions		430	510	535		

745mm deep including handles



4 burner gas range with right hinged door

MODEL	PRICE	H	W	D	POWER	WT
OG7001/N/RHD	£2521	950 - 980	600	737	31.2kW	114
OG7001/P/RHD	£2521	950 - 980	600	737	29.6kW	114
Internal usable dimensions		430	510	535		

745mm deep including handles



6 burner gas range

MODEL	PRICE	H	W	D	POWER	WT
OG7002/N	£2408	950 - 980	900	737	45.6kW	141
OG7002/P	£2408	950 - 980	900	737	42.7kW	141
Internal usable dimensions		430	710	535		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7901	£244	Splashback / shelf	530
A OA7903	£328	Drop on griddle plate	N/A
A OA7940	£42	Flue extension	125

MODEL	PRICE	DESCRIPTION	H
A OA7901	£244	Splashback / shelf	530
A OA7903	£328	Drop on griddle plate	N/A
A OA7940	£42	Flue extension	125

MODEL	PRICE	DESCRIPTION	H
A OA7902	£295	Splashback / shelf	530
A OA7903	£328	Drop on griddle plate	N/A
A OA7941	£47	Flue extension	125

## Dual Fuel Oven Ranges

- Powerful individual burners offer precise control
- Robust individual matt enamelled cast iron pan supports and unique cast iron hob front
- Fully sealed hob top for ease of cleaning

- Low level rear flue to allow use of the complete hob top
- Electric fan assisted oven for even heat and consistent cooking results



4 burner dual fuel range

MODEL	PRICE	H	W	D	POWER	OVEN POWER	WT
*OD7006/N	£2767	925 - 980	600	737	22kW	4kW	167
*OD7006/P	£2767	925 - 980	600	737	20.4kW	4kW	167
Internal usable dimensions		420	510	535			

823mm deep including fan housing and handles



6 burner dual fuel range

MODEL	PRICE	H	W	D	POWER	OVEN POWER	WT
*OD7007/N	£3735	925 - 980	900	737	33kW	6kW	222
*OD7007/P	£3735	925 - 980	900	737	30.6kW	6kW	222
Internal usable dimensions		420	805	535			

823mm deep including fan housing and handles



Most Opus 700 products are SUPPLIED WITH CASTORS

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

### KEY

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

MODEL	PRICE	DESCRIPTION	H
A OA7901	£244	Splashback / shelf	530
A OA7903	£328	Drop on griddle plate	N/A
A OA7940	£42	Flue extension	125

MODEL	PRICE	DESCRIPTION	H
A OA7902	£295	Splashback / shelf	530
A OA7903	£328	Drop on griddle plate	N/A
A OA7941	£47	Flue extension	125

### Product codes

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

# OPUS 700 Prime Cooking Equipment

## Gas Solid Top Range

- Powerful central hob burner delivers consistent heat gradient throughout the plate
- Full width heavy-duty hot plate maximises cooking space
- Removable central bull's eye for wok cooking
- Large, powerful oven with insulated doors, side and back panels, and vitreous enamelled oven liners



All Lincat products carry a **two-year** parts and labour **warranty**

Solid top gas range

MODEL	PRICE	H	W	D	POWER	WT
OG7005/N	£3557	900 - 955	900	737	18kW	182
OG7005/P	£3557	900 - 955	900	737	17.5kW	182
Internal usable dimensions		410	710	535		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7902	£295	Splashback / shelf	530
A OA7941	£47	Flue extension	125

## Electric Solid Top Range

- Twin zone full width heavy-duty hot plate maximises cooking space
- Two 2.7kW and two 2kW elements produce consistent heat gradient throughout the cast iron plate
- Outer edge spillage channel to help contain spills within the plate area
- Twin fan assisted oven for even heat and consistent cooking results



Solid top electric range

MODEL	PRICE	H	W	D	POWER	WT
OE7015	£4069	900 - 955	900	737	15.4kW	182
Internal usable dimensions		410	710	535		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7902	£295	Splashback / shelf	530
A OA7941	£47	Flue extension	125

## Electric Oven Ranges

- Fan assisted oven (model OE7008 & OE7016 have two fans) for even heat and consistent cooking results
- High speed 2.6kW hot plates for rapid heat-up

- Fully pressed sealed hob for easy cleaning
- Removable oven base, side and top liners for easy cleaning



4 plate (square) electric range

MODEL	PRICE	H	W	D	POWER	WT
*OE7010	£3313	925 - 980	600	737	14.4kW	124
Internal usable dimensions		420	510	535		

823mm deep including fan housing and handles



6 plate (square) electric range

MODEL	PRICE	H	W	D	POWER	WT
*OE7008	£4335	925 - 980	900	737	21.6kW	189
Internal usable dimensions		420	805	535		

823mm deep including fan housing and handles



6 plate (round) electric range

MODEL	PRICE	H	W	D	POWER	WT
*OE7016	£3895	925 - 980	900	737	21.6kW	189
Internal usable dimensions		420	805	535		

823mm deep including fan housing and handles

MODEL	PRICE	DESCRIPTION	H
A OA7901	£244	Splashback / shelf	530
A OA7940	£42	Flue extension	125

MODEL	PRICE	DESCRIPTION	H
A OA7902	£295	Splashback / shelf	530
A OA7941	£47	Flue extension	125

MODEL	PRICE	DESCRIPTION	H
A OA7902	£295	Splashback / shelf	530
A OA7941	£47	Flue extension	125

# OPUS 700 Prime Cooking Equipment

All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## Gas Boiling Tops

- Powerful hob burners offer precise control
- Robust individual matt enamelled cast iron pan supports and unique cast iron hob front
- Fully sealed hob top for ease of cleaning
- Low level rear flue to allow use of the complete hob top



2 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
OG7009/N	£1123	325	300	737	11kW	38
OG7009/P	£1123	325	300	737	10.2kW	38

4 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
OG7003/N	£1623	325	600	737	22kW	66
OG7003/P	£1623	325	600	737	20.4kW	66

6 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
OG7004/N	£2110	325	900	737	33kW	94
OG7004/P	£2110	325	900	737	30.6kW	94

MODEL	PRICE	DESCRIPTION	H
A OA7934	£381	Floor Stand for OG7009 (for use only within a cookline)	670
A OA7917	£408	Floor Stand for OG7003	670
A OA7914	£449	Floor Stand for OG7004	670
A OA7903	£328	Drop on griddle plate	N/A
A OA7940	£42	Flue extension for OG7003	125
A OA7941	£47	Flue extension for OG7004	125

All Lincat products carry a **two-year** parts and labour warranty

## Electric Boiling Tops

- High speed 2.6kW plates for rapid heat up
- Large square hot plates maximise cooking area
- Fully sealed hob top for quick easy cleaning
- 6 heat positions provide excellent temperature control



4 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*OE7012	£1844	325	600	737	10.4kW	47

6 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*OE7011	£2411	325	900	737	15.6kW	67

MODEL	PRICE	DESCRIPTION	H
A OA7917	£408	Floor Stand for OE7012	670
A OA7914	£449	Floor Stand for OE7011	670
A OA7940	£42	Flue extension for OE7012	125
A OA7941	£47	Flue extension for OE7011	125

### KEY

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

### Product codes

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

## Induction Hobs

- Designed to suite perfectly in an Opus 700 cookline
- High power – almost twice the cooking power of a similarly rated gas hob
- Powerful 3.5kW cooking zones (two zones on model OE7013 and four zones on model OE7014)
- 6mm thick high impact resistant Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Automatic pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy



Induction hob - twin

MODEL	PRICE	H	W	D	POWER	WT
OE7013	£3211	325	300	737	7kW	31

MODEL	PRICE	DESCRIPTION	H
A OA7934	£381	Floor stand for OE7013	670



Induction hob - quad

MODEL	PRICE	H	W	D	POWER	WT
OE7014	£6030	325	600	737	14kW	57

MODEL	PRICE	DESCRIPTION	H
A OA7917	£408	Floor stand for OE7014	670

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values.

## Gas Fryers

- Fully welded tanks for ease of cleaning
- Accurate, close tolerance thermostat for consistent results
- Heavy duty finned heat exchange system giving efficiency and economy
- Deep cool zone to give extended oil life
- Heavy duty spun wire nickel plated baskets supplied as standard



Most Opus 700 products are  
**SUPPLIED WITH CASTORS**

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



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7110/N	£2335	1050 - 1105	300	737	16kW	14L	75
OG7110/P	£2335	1050 - 1105	300	737	16kW	14L	75

Will accept 2 x BA122 baskets

MODEL	PRICE	DESCRIPTION
A OA7954	£155	Side splashguard (left & right) for models OG7110 & OG7111



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7106/N	£2490	1050 - 1105	400	737	30kW	16L	86
OG7106/P	£2490	1050 - 1105	400	737	30kW	16L	86

Supplied with 2 x BA83 baskets as standard

MODEL	PRICE	DESCRIPTION
A OA7955	£155	Side splashguard (left & right) for models OG7106 & OG7107



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7107/N	£2834	1050 - 1105	600	737	32kW	20L	127
OG7107/P	£2834	1050 - 1105	600	737	32kW	20L	127

Will accept 3 x BA83 baskets

MODEL	PRICE	DESCRIPTION
A OA7955	£155	Side splashguard (left & right) for models OG7106 & OG7107

MODEL	PRICE	DESCRIPTION
A BA83	£72	Small fryer basket for OPUS 700
A BA122	£67	gas and electric fryers



Twin tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7111/N	£3612	1050 - 1105	600	737	32kW	2 x 14L	133
OG7111/P	£3612	1050 - 1105	600	737	32kW	2 x 14L	133

Will accept 4 x BA122 baskets

MODEL	PRICE	DESCRIPTION
A OA7954	£155	Side splashguard (left & right) for models OG7110 & OG7111

# OPUS 700 Prime Cooking Equipment



## Vortech High Efficiency Gas Fryers



- 97% energy efficiency and lower running costs from advanced design
  - Metallic-alloy mesh pre-mix gas burner
  - Residual heat recovery system
  - "Fuzzy logic" electronic temperature control

- Unique burner design eliminates hot spots and ensures fast heat recovery for higher output
- Optional built-in oil filtration system extends the working life of oil
- Unobstructed tank gives easy access for cleaning



Vortech fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7115/N	£4641	1050 - 1105	400	737	22kW	16L	102
OG7115/P	£4641	1050 - 1105	400	737	22kW	16L	102

Will accept 2 x BA159 baskets

MODEL	PRICE	DESCRIPTION
A OA7961	£155	Side splashguard (left & right) for models OG7115 & OG7115/F

MODEL	PRICE	DESCRIPTION
A BA159	£72	Half size fryer basket for Vortech fryers



Vortech fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7115/F/N	£6225	1050 - 1105	400	737	22kW	16L	110
OG7115/F/P	£6225	1050 - 1105	400	737	22kW	16L	110

Will accept 2 x BA159 baskets

MODEL	PRICE	DESCRIPTION
S OA7937	£32	Premium carbon filter pads (pack of 30) - for filtration models

## Major cost savings and rapid payback

This example is for a busy restaurant serving: 375 x 280g portions of chips per day.

	Normal Fryer	Opus 700 "Vortech" Fryer	Opus 700 "Vortech" Fryer with filtration
Model	OG7106	OG7115	OG7115/F
Gas consumption (kWh per day)	106	50	50
Typical gas costs (p per kWh)	4.90	4.90	4.90
Typical gas costs per day	£5.21	£2.46	£2.46
Typical oil cost per litre	£1.10	£1.10	£1.10
Typical annual oil usage per year (litres)	1460	1460	834
Gas savings per day with Opus 700 "Vortech"		£2.75	£2.75
Gas savings per year with Opus 700 "Vortech"		£1,000	£1,000
Oil cost savings per year			£591
Typical additional price for Vortech fryer*		£1,559	£2,805
Typical pay back period for Opus 700 "Vortech" fryer		1 year	1 year
		7 months	10 months

\* Additional costs for OG7115/F include £98 for filtration pads



Most Opus 700 products are **SUPPLIED WITH CASTORS**

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

# OPUS 700

All gas power ratings are nominal values. All Opus 700 counter top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm. Opus 700 products are supplied with castors as standard. Please contact us if you require products to be supplied with legs.

## Electric Fryers

- Accurate, close tolerance thermostat for consistent results
- Inclined base to tanks and large bore drain for easy drain down
- Hinged, lift out element, with safety interlock, for easy tank access and cleaning
- Fully welded tanks for ease of cleaning
- Heavy duty spun wire nickel plated basket supplied as standard

### Filtration models:

- Efficient built-in filtration system extends oil life by up to 75%
- Quick and simple to operate – filter a full tank of oil in 4-6 minutes
- Improved quality of fried food
- Reduces the risk of burns and spillages
- Lower oil disposal costs so kinder to the environment



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7112	£1734	1050-1105	300	737	12kW	16L	64

Will accept 2 x BA122 baskets



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7108	£2556	1050-1105	600	737	22kW	35L	85

Will accept 3 x BA83 baskets



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7114	£2200	1050-1105	400	737	14kW	19L	68

Supplied with 2 x BA83 baskets as standard



Twin tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7105	£2490	1050-1105	400	737	2 x 7kW	2 x 8L	68

Supplied with 2 x BA83 baskets as standard

MODEL	PRICE	DESCRIPTION
A BA83	£72	Small fryer basket for OPUS 700 gas and electric fryers
A BA122	£67	



Twin tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7113	£2758	1050-1105	600	737	2x12kW	2x16L	96

Will accept 4 x BA122 baskets



Single tank fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7108/F	£4424	1050-1105	600	737	22kW	35L	116

Will accept 3 x BA83 baskets



Twin tank fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7105/F	£4357	1050-1105	400	737	2 x 7kW	2 x 8L	97

Supplied with 2 x BA83 baskets as standard



Twin tank fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7113/F	£4625	1050-1105	600	737	2x12kW	2x16L	118

Will accept 4 x BA122 baskets

MODEL	PRICE	DESCRIPTION
S OA7937	£32	Premium carbon filter pads (pack of 30) - for filtration models

MODEL	PRICE	DESCRIPTION
A BA83	£72	Small fryer basket for OPUS 700 gas and electric fryers
A BA122	£67	

MODEL	PRICE	DESCRIPTION
A OA7954	£155	Side splashguard (left & right) for Opus 700 electric fryers

### KEY

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

All Lincat products carry a **two-year** parts and labour warranty

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values.

## Gas Salamander Grills

- Powerful ceramic plaque burners for reliability and rapid heat up
- Easy to clean chrome-plated wire grill support doubles as a toasting rack
- Heavy duty, reversible branding plate supplied as standard
- Enamelled interior and top/front exterior for durable good looks
- Integral fat collection channel



Gas salamander grill

MODEL	PRICE	H	W	D	POWER	WT
OG7301/N	£1467	445	785	365	7.3kW	49
OG7301/P	£1467	445	785	365	7.3kW	49

MODEL	PRICE	DESCRIPTION	H
A OA7907	£397	Floor stand for OG7301	1290
A OA7909	£128	Wall shelf for OG7301	N/A
A OA7908	£287	Bench stand for OG7301	400
A BR11	£132	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

Gas salamander grill

MODEL	PRICE	H	W	D	POWER	WT
OG7302/N	£2823	550	900	560	12.4kW	90
OG7302/P	£2823	550	900	560	12.4kW	90

MODEL	PRICE	DESCRIPTION	H
A OA7912	£442	Floor stand for OG7302	1290
A OA7911	£159	Wall shelf for OG7302	N/A
A OA7918	£311	Bench stand for OG7302	350
A BR05	£229	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

## Electric Salamander Grills

- Powerful electric elements for reliability and rapid heat up
- Easy to clean chrome-plated wire grill support doubles as a toasting rack
- Heavy duty, reversible branding plate supplied as standard
- Enamelled interior and top/front exterior for durable good looks
- Integral fat collection channel



Electric salamander grill

MODEL	PRICE	H	W	D	POWER	WT
*OE7304	£1312	445	785	365	5.5kW	48

MODEL	PRICE	DESCRIPTION	H
A OA7907	£397	Floor stand for OE7304	1290
A OA7909	£128	Wall shelf for OE7304	N/A
A OA7908	£287	Bench stand for OE7304	400
A BR11	£132	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

Electric salamander grill

MODEL	PRICE	H	W	D	POWER	WT
*OE7303	£2090	550	900	560	6.8kW	76

MODEL	PRICE	DESCRIPTION	H
A OA7912	£442	Floor stand for OE7303	1290
A OA7911	£159	Wall shelf for OE7303	N/A
A OA7918	£311	Bench stand for OE7303	350
A BR05	£229	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

## Electric Pasta Boilers

- Three products in one: pasta boiler, steamer or bain marie
- Plumbed to fresh water and waste for convenient operation
- High quality corrosion-resistant tanks
- Unique easy to clean flush fitting plate elements with boil-dry protection
- Choice of optional pasta baskets



Single tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
*OE7701	£2156	1050 - 1105	400	737	6kW	61

Price does not include basket

Note: Pasta Boilers cannot be supplied with castors



Single tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
*OE7702	£2712	1050 - 1105	600	737	9kW	77

Price does not include basket

Note: Pasta Boilers cannot be supplied with castors

Pasta baskets

MODEL	PRICE	W	NO.REQUIRED	OE7701	OE7702
A OA7922	£131	298	1	1	N/A
A OA7923	£126	214	N/A	N/A	2
A OA7924	£95	143	2	2	3
A OA7925	£69	143	4	4	6

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

MODEL	PRICE	SIZE
A OA7926	£127	1/1 GN
A OA7927	£77	1/2 GN
A OA7928	£78	1/3 GN
A OA7929	£72	1/4 GN
A OA7930	£60	1/6 GN

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

MODEL	PRICE	SIZE
A OA7931	£158	1/1 GN
A OA7932	£106	1/2 GN

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### KEY

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WT = Packed Weight in kg

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## Gas Griddles

- 16mm thick griddle plate assures even heat distribution
- Independently controlled heating zones for economy during quiet periods
- Thermostatic control ensures consistent results
- Flush radiused sides for ease of cleaning
- Cooler holding zone at the front of the griddle plate



Machine steel plate griddles

MODEL	PRICE	H	W	D	POWER	WT
OG7201/N	£2245	450	700	737	10.6kW	87
OG7201/P	£2245	450	700	737	10.6kW	87
OG7202/N	£2556	450	900	737	18kW	110
OG7202/P	£2556	450	900	737	18kW	110

Carbon steel half-ribbed griddles

MODEL	PRICE	H	W	D	POWER	WT
OG7207/N	£2290	450	700	737	10.6kW	87
OG7207/P	£2290	450	700	737	10.6kW	87
OG7208/N	£2591	450	900	737	18kW	110
OG7208/P	£2591	450	900	737	18kW	110

Hard chrome griddles

MODEL	PRICE	H	W	D	POWER	WT
OG7203/N	£3757	450	700	737	10.6kW	87
OG7203/P	£3757	450	700	737	10.6kW	87
OG7204/N	£4424	450	900	737	18kW	110
OG7204/P	£4424	450	900	737	18kW	110

MODEL	PRICE	DESCRIPTION	H
OA7905	£408	Floor stand for OG7201	670
OA7906	£89	Splashguard extension for OG7201	N/A
OA7914	£449	Floor stand for OG7202	670
OA7916	£100	Splashguard extension for OG7202	N/A

MODEL	PRICE	DESCRIPTION	H
OA7905	£408	Floor stand for OG7207	670
OA7906	£89	Splashguard extension for OG7207	N/A
OA7914	£449	Floor stand for OG7208	670
OA7916	£100	Splashguard extension for OG7208	N/A

MODEL	PRICE	DESCRIPTION	H
OA7905	£408	Floor stand for OG7203	670
OA7906	£89	Splashguard extension for OG7203	N/A
OA7914	£449	Floor stand for OG7204	670
OA7916	£100	Splashguard extension for OG7204	N/A

## Electric Griddles

- 16mm thick griddle plate assures even heat distribution
- Independently controlled heating zones for economy during quiet periods
- Thermostatic control ensures consistent results
- Flush radiused sides for ease of cleaning
- Cooler holding zone at the front of the griddle plate



Machine steel plate griddles

MODEL	PRICE	H	W	D	POWER	WT
*OE7205	£1557	450	700	737	8kW	85
*OE7206	£1844	450	900	737	11kW	108

Carbon steel half-ribbed griddle

MODEL	PRICE	H	W	D	POWER	WT
*OE7209	£1913	450	900	737	11kW	108

MODEL	PRICE	DESCRIPTION	H
OA7905	£408	Floor stand for OE7205	670
OA7906	£89	Splashguard extension for OE7205	N/A
OA7914	£449	Floor stand for OE7206	670
OA7916	£100	Splashguard extension for OE7206	N/A

MODEL	PRICE	DESCRIPTION	H
OA7914	£449	Floor stand for OE7209	670
OA7916	£100	Splashguard extension for OE7209	N/A

## Electric Clam Griddles

- Fast cooking - up to three times as quick as standard griddles
- Precise thermostatic temperature control
- Digital timer on each clam plate for repeatable results
- PTFE non-stick sheets on each clam plate
- Easy clean 15mm stainless steel griddle plate
- 12mm hard anodised aluminium clam plate for even heat
- Clam top automatically adjusts to suit the thickness of the food
- Also available in single width (400mm wide)



Machine steel plate griddles

MODEL	PRICE	H	W	D	POWER	WT
*OE7211	£4744	544	400	737	8.6kW	81
*OE7211/R	£4775	544	400	737	8.6kW	81
*OE7210	£7486	544	800	737	17.2kW	158
*OE7210/R	£7515	544	800	737	17.2kW	158
*OE7210/FR	£7544	544	800	737	17.2kW	158

/R - Ribbed upper plate

/FR - 1 x Flat & 1 x Ribbed upper plate

MODEL	PRICE	DESCRIPTION	H
OA7956	£449	Floor stand for OE7210	670
OA7921	£359	Floor stand for OE7211	670
OA7960	£29	Plate height adjuster (per plate)	N/A
TF501	£16	PTFE non-stick sheet	N/A

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## High Efficiency Gas Chargrills

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy savings
- Extremely fast heat up saves time and money
- Heat zones individually controlled for maximum versatility
- Burners can be turned to standby during quieter periods to save energy
- Reversible design of branding grids for uninterrupted cooking
- Unique design of radiants delivers the ideal amount of flaring for that delicious chargrilled taste
- Large cooking area for maximum output
- Sturdy one piece stainless steel splashguard, removable for easy cleaning
- Convenient large debris collection drawers can be filled with water to ease cleaning



Gas Chargrill

MODEL	PRICE	H	W	D*	POWER	WT
OG7401/N	£2179	450	600	737	12.3kW	67
OG7401/P	£2179	450	600	737	12kW	67

\*Depth including chain fixing is 780mm



Gas Chargrill

MODEL	PRICE	H	W	D*	POWER	WT
OG7402/N	£2823	450	900	737	20.5kW	101
OG7402/P	£2823	450	900	737	20kW	101

\*Depth including chain fixing is 780mm



Gas Chargrill

MODEL	PRICE	H	W	D*	POWER	WT
OG7403/N	£3603	450	1200	737	28.7kW	136
OG7403/P	£3603	450	1200	737	28kW	136

\*Depth including chain fixing is 780mm



Gas Chargrill

MODEL	PRICE	H	W	D*	POWER	WT
OG7404/N	£4402	450	1500	737	36.9kW	169
OG7404/P	£4402	450	1500	737	36kW	169

\*Depth including chain fixing is 780mm

MODEL	PRICE	DESCRIPTION	H
A OA7950	£408	Floor stand for OG7401	620

Supplied flat packed

MODEL	PRICE	DESCRIPTION	H
A OA7951	£449	Floor stand for OG7402	620

Supplied flat packed

MODEL	PRICE	DESCRIPTION	H
A OA7952	£555	Floor stand for OG7403	620

Supplied flat packed

MODEL	PRICE	DESCRIPTION	H
A OA7953	£586	Floor stand for OG7404	620

Supplied flat packed

## Electric Chargrills

- Removable cast iron grids impart attractive branding marks
- Independently controlled multiple heat zones (3 in OE7405 and 6 in OE7406) for maximum versatility
- High power delivers fast cooking and maximum output
- 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

### KEY

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



Electric Chargrill

MODEL	PRICE	H	W	D	POWER	WT
*OE7405	£1957	450	600	737	11.2kW	54



Electric Chargrill

MODEL	PRICE	H	W	D	POWER	WT
*OE7406	£2690	450	900	737	2 x 8.25kW	68

### Product codes

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

MODEL	PRICE	DESCRIPTION	H
A OA7947	£408	Floor stand for OE7405	670
A OA7949	£240	Drop-on griddle plate	N/A

MODEL	PRICE	DESCRIPTION	H
A OA7948	£449	Floor stand for OE7406	670
A OA7949	£240	Drop-on griddle plate	N/A

### Tongs holder

MODEL	PRICE	DESCRIPTION	H
A OA7959	£40	Tongs holder	N/A

Suitable accessory for all Opus 700 products

# OPUS 700 Prime Cooking Equipment

All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## Gas & Electric Atmospheric Steamers

- Generous capacity - 2/1 GN compatible
- Six shelf positions and removable shelf supports - versatile and easy to clean
- Mechanical water level control - no electrical requirements for gas models
- 304 grade stainless steel oven interior for long service life
- Thermostatic control and boil dry protection for trouble free operation
- Reversible doors for easy installation



### Gas Atmospheric Steamer (2/1GN)

MODEL	PRICE	H	W	D	POWER	WT
OG7502/N	£4091	1600	600	950	13.0kW	167
OG7502/P	£4091	1600	600	950	13.0kW	167

### Electric Atmospheric Steamer (2/1GN)

MODEL	PRICE	H	W	D	POWER	WT
*OE7503	£3780	1600	600	950	9.0kW	150

### Gas Atmospheric Steamer (1/1GN)

MODEL	PRICE	H	W	D	POWER	WT
OG7504/N	£3813	1600	600	750	13.0kW	141
OG7504/P	£3813	1600	600	750	13.0kW	141

### Electric Atmospheric Steamer (1/1GN)

MODEL	PRICE	H	W	D	POWER	WT
*OE7505	£3534	1600	600	750	9.0kW	122

## Electric Bain Marie

- Accurate thermostatic control maintains food at a constant safe temperature
- Unique easy to clean flush fitting plate elements with boil-dry protection
- Robust front mounted tap for easy drainage
- Compatible with standard 1/1 gastronorm dishes
- Optional gastronorm packs available.



### Electric Bain Marie

MODEL	PRICE	H	W	D	POWER	WT
OE7601	£933	450	400	776	1.8kW	24

Price does not include GN containers

MODEL	PRICE	DESCRIPTION	H
A TA71	£71	1/1 Gastronorm dish (150mm deep)	N/A
A TA45	£29	1/1 Gastronorm lid	N/A
A OA7921	£359	Floor stand for OE7601	670

## Electric Chip Scuttle

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



### Electric Chip Scuttle

MODEL	PRICE	H	W	D	POWER	WT
OE7109	£1044	713	400	737	1.5kW	35

MODEL	PRICE	DESCRIPTION	H
A OA7921	£359	Floor stand for OE7109	670

All Lincat products carry a **two-year** parts and labour warranty

## Worktops

- Designed to match Opus 700 appliances
- Provides useful work space



### Worktops

MODEL	PRICE	H	W	D	WT
OA7919	£371	450	350	737	18
OA7936	£397	450	700	737	28

MODEL	PRICE	DESCRIPTION	H
A OA7920	£359	Floor stand for OA7919	670
A OA7905	£408	Floor stand for OA7936	670

# Medium Duty Ovens & Ranges



All gas power ratings are nominal values.

## Medium Duty Six Burner Gas Oven Range

- Stand-alone product, bridging the gap between the Silverlink 600 and Opus 700 products
- Fully sealed pressed hob top for easy cleaning
- Heavy duty cast pan supports
- Robust and durable stainless steel design

- Large 8kW, fully enamelled oven with removable base plate
- Powerful 4.5kW hob burners
- Supplied with castors as standard; please contact us if you require the product on legs



Medium duty 6 burner gas range

MODEL	PRICE	H	W	D	POWER	WT
LMR9/N	£2180	931	900	700	35kW	177
LMR9/P	£2180	931	900	700	35kW	177
Internal usable dimensions		490	715	530		

770mm deep including handles & gas inlet

MODEL	PRICE	DESCRIPTION	H
A LMR9/SB	£164	Splashback/plate shelf	555
A LMR9/DR	£74	Duck rack	N/A

## Medium Duty General Purpose Ovens

- Robust and durable stainless steel design
- Large 8kW fully enamelled ovens with removable base plates
- Precise thermostatic control from 150°C to 265°C
- Can accommodate 2 x 1/1 GN per shelf
- Supplied with three chrome plated shelves per oven
- LMO9 supplied with castors as standard; please contact us if you require the product on legs (LMD9 supplied with legs only)



All Lincat products carry a **two-year** parts and labour **warranty**

### KEY

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

General purpose oven

MODEL	PRICE	H	W	D	POWER	WT
LMO9/N	£1691	880 - 935	900	700	8kW	158
LMO9/P	£1691	880 - 935	900	700	8kW	158
Internal usable dimensions		490	715	530		

Two tier general purpose oven

MODEL	PRICE	H	W	D	POWER	WT
LMD9/N	£2996	1630 - 1685	900	700	16kW	275
LMD9/P	£2996	1630 - 1685	900	700	16kW	275
Internal usable dimensions		490	715	530		

### Product codes

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

# SILVERLINK 600 Modular Cooking Equipment



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	H	W	D	POWER	OIL CAP	WT
DF33	£488	335	300	600	3kW	9L	17
*DF36	£534	335	300	600	6kW	9L	18
*DF39	£575	335	300	600	9kW	9L	19



Single tank fryers with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*DF46	£664	335	450	600	6kW	15L	24
*DF49	£693	335	450	600	9kW	15L	24



Twin tank fryers with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
DF66	£835	335	600	600	2x3kW	2x9L	30
*DF612	£998	335	600	600	2x6kW	2x9L	31
*DF618	£1052	335	600	600	2x9kW	2x9L	33

Model DF66 supplied with two cables & plugs for easy installation



Single tank fryer with 3 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*DF66/ST	£735	335	600	600	6kW	20L	28

Alternative half size DF basket

MODEL	PRICE
A BA96	£47

Doughnut fryer kit to convert Silverlink 600 counter-top fryers

MODEL	PRICE	DESCRIPTION
A DC03	£112	For models DF46/49

## 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 shallow frying - oil depth approximately 30mm (DF4) and 35mm (DF7)



Single tank fryer with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
DF4/N	£1208	425	450	600	11.3kW	8L	31
DF4/P	£1208	425	450	600	10.5kW	8L	31



Twin tank fryer with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
DF7/N	£1805	425	750	600	16kW	2x6L	58
DF7/P	£1805	425	750	600	16kW	2x6L	58

Doughnut fryer kit for model DF4

MODEL	PRICE
A DC01	£112

## Gas Doughnut Fryer

### Product codes

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



Doughnut fryer with side mounted shelf, 2 frying trays and lid

MODEL	PRICE	H	W	D	POWER	WT
DC04/N	£1283	425	450	600	11.3kW	31
DC04/P	£1283	425	450	600	11.3kW	31

# SILVERLINK 600 Modular Cooking Equipment



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 fryers with 1 basket

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*J6	£707	970-990	300	600	6kW	9L	32
*J9	£769	970-990	300	600	9kW	9L	32

Twin tank fryers with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*J12	£1219	970-990	600	600	2x6kW	2x9L	60
*J18	£1304	970-990	600	600	2x9kW	2x9L	60

## 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 fryer with 1 basket

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
J5/N	£1398	1065-1100	300	600	12kW	12L	54
J5/P	£1398	1065-1100	300	600	11.3kW	12L	54

Twin tank fryer with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
J10/N	£2306	1065-1100	600	600	24kW	2x12L	91
J10/P	£2306	1065-1100	600	600	22.6kW	2x12L	91

Alternative half size basket

MODEL	PRICE	DESCRIPTION
A BA96	£47	For models J6/J9/J12/J18

## 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	H	W	D	POWER	WT
CS4	£392	265	450	600	0.5kW	22
CS6	£458	265	600	600	0.75kW	26

All Lincat products carry a **two-year** parts and labour **warranty**

## 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	H	W	D	POWER	WT
CS4/G	£591	645	450	600	1kW	22

# SILVERLINK 600 Modular Cooking Equipment



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	H	W	D	POWER	WT
GS3	£441	330	300	600	2kW	24
GS3/E	£481	330	300	600	2.5kW	24
GS4	£514	330	450	600	2.7kW	40
*GS4/E	£554	330	450	600	3.7kW	40
GS6	£594	330	600	600	3kW	50
*GS6S	£616	330	600	600	4.5kW	50
*GS6/T	£647	330	600	600	4kW	50
*GS6/T/E	£687	330	600	600	5.6kW	50
*GS7	£716	330	750	600	6kW	61
*GS7/E	£756	330	750	600	7kW	61
*GS9	£844	330	900	600	8.6kW	93

‡ Dual zone

### Hard chrome plate griddles

MODEL	PRICE	H	W	D	POWER	WT
GS3/C	£997	330	300	600	2kW	24
GS4/C	£1168	330	450	600	2.7kW	40
GS6/C	£1347	330	600	600	3kW	50
*GS6C/T	£1465	330	600	600	4kW	50
*GS7/C	£1614	330	750	600	6kW	61

‡ Dual zone

### Half-ribbed griddles

MODEL	PRICE	H	W	D	POWER	WT
*GS6/TR	£744	330	600	600	4kW	50
*GS6/TR/E	£784	330	600	600	5.6kW	50
GS7/R	£818	330	750	600	6kW	61

‡ Dual zone

### Fully-ribbed griddle

MODEL	PRICE	H	W	D	POWER	WT
*GS6/TRF	£870	330	600	600	4kW	50

‡ Dual zone

### Griddle splashbacks

MODEL	PRICE	DESCRIPTION
A SB3	£60	For GS3 griddles
A SB4	£65	For GS4 griddles
A SB6	£66	For GS6 griddles
A SB7	£71	For GS7 griddles
A SB9	£75	For GS9 griddles

Note: All splashbacks are 115mm high

### KEY

H = Height in mm  
W = Width in mm  
D = Depth in 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	H	W	D	POWER	WT
GS4/N	£860	415	450	600	5.4kW	43
GS4/P	£860	415	450	600	5.5kW	43
*GS7/N	£1250	415	750	600	7.5kW	67
*GS7/P	£1250	415	750	600	8kW	67

‡ Dual zone



### Hard chrome plate griddles

MODEL	PRICE	H	W	D	POWER	WT
GS4C/N	£1522	415	450	600	5.4kW	43
GS4C/P	£1522	415	450	600	5.5kW	43
*GS7C/N	£2355	415	750	600	7.5kW	67
*GS7C/P	£2355	415	750	600	8kW	67

‡ Dual zone



### Half-ribbed griddles

MODEL	PRICE	H	W	D	POWER	WT
GS7R/N	£1335	415	750	600	7.5kW	67
GS7R/P	£1335	415	750	600	8kW	67

### Griddle splashbacks

MODEL	PRICE	DESCRIPTION
A SB4	£65	For GS4 griddles
A SB7	£71	For GS7 griddles

### Product codes

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

# SILVERLINK 600 Modular Cooking Equipment



All gas power ratings are nominal values.

## Electric Salamander Grill

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



Electric salamander grill

MODEL	PRICE	H	W	D	POWER	WT
GR3	£384	310	600	350	3kW	23

Accessories for GR3

MODEL	PRICE	DESCRIPTION	H
A HT6/SB	£134	Shelf / splashback	450
A BR15	£33	Wall brackets	N/A
A ABP03	£181	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£109	Wall shelf	N/A
A GR3/BS	£168	Bench stand	350
A GR3/FS	£295	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	H	W	D	POWER	WT
AS3	£1129	500	600	550	2.8kW	56
*AS4	£1194	500	600	550	4.5kW	56

MODEL	PRICE	DESCRIPTION
A BR51	£47	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	H	W	D	POWER	WT
GR3/N	£862	405	600	350	5kW	28
GR3/P	£862	405	600	350	5kW	28

Accessories for GR3/N and GR3/P

MODEL	PRICE	DESCRIPTION	H
A ABP03	£181	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£109	Wall shelf	N/A
A GR3/BS	£168	Bench stand	350
A GR3/FS	£295	Floor stand	1230



Gas salamander grill

MODEL	PRICE	H	W	D	POWER	WT
GR7/N	£1255	405	750	350	6.5kW	40
GR7/P	£1255	405	750	350	6.5kW	40

Accessories for GR7/N and GR7/P

MODEL	PRICE	DESCRIPTION	H
A BR39	£163	Additional double-sided alloy branding plate	N/A
A GR7/WS	£130	Wall shelf	N/A
A GR7/BS	£193	Bench stand	350
A GR7/FS	£343	Floor stand	1230

# SILVERLINK 600 Modular Cooking Equipment



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



Gas chargrill

MODEL	PRICE	H	W	D	POWER	WT
CG4/N	£933	415	450	600	14.3kW	32
CG4/P	£933	415	450	600	14.5kW	32



Gas chargrill

MODEL	PRICE	H	W	D	POWER	WT
CG6/N	£1238	415	600	600	14.3kW	41
CG6/P	£1238	415	600	600	14.5kW	41

## 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



Electric chargrill

MODEL	PRICE	H	W	D	POWER	WT
*ECG6	£1123	387	600	600	8kW	36
*ECG9	£1829	387	900	600	13kW	61
*ECG9/WT	£2049	387	900	600	13kW	61

## 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



Single tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
PB33	£550	335	300	600	3kW	17

Price does not include basket



Twin tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
PB66	£925	335	600	600	2x3kW	30

Price does not include basket

Supplied with two cables & plugs for easy installation

### Pasta baskets

MODEL	PRICE	W	PB33 NO REQUIRED
A BA112	£104	202	1
A BA114	£83	101	2
A BA115+ BA116	£72 (each)	101	2 of each

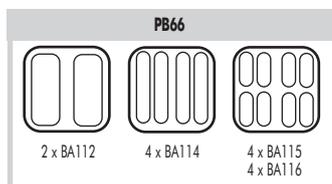
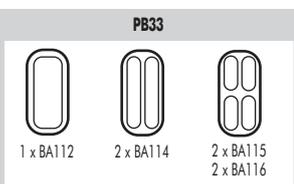
### Pasta baskets

MODEL	PRICE	W	PB66 NO REQUIRED
A BA112	£104	202	2
A BA114	£83	101	4
A BA115+ BA116	£72 (each)	101	4 of each

All Lincat products carry a **two-year** parts and labour **warranty**

### KEY

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



### Product codes

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

# SILVERLINK 600 Modular Cooking Equipment



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 vitreous enamelled 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	H	W	D	POWER	WT
SLR6/N	£1611	935-970	600	600	23.8kW	85
SLR6/P	£1611	935-970	600	600	23.8kW	85
Internal usable dimensions		360	480	390	-	-



6 burner gas range (legs at rear)

MODEL	PRICE	H	W	D	POWER	WT
SLR9/N	£1876	935-970	900	600	35.5kW	125
SLR9/P	£1876	935-970	900	600	35.5kW	125
Internal usable dimensions		360	720	390	-	-

4 burner gas range (castors at rear)

MODEL	PRICE	H	W	D	POWER	WT
SLR6C/N	£1611	935	600	600	23.8kW	86
SLR6C/P	£1611	935	600	600	23.8kW	86
Internal usable dimensions		360	480	390	-	-

6 burner gas range (castors at rear)

MODEL	PRICE	H	W	D	POWER	WT
SLR9C/N	£1876	935	900	600	35.5kW	126
SLR9C/P	£1876	935	900	600	35.5kW	126
Internal usable dimensions		360	720	390	-	-

### Splashback and plate shelf

MODEL	PRICE	DESCRIPTION	H
A SLR6/SB	£157	For model SLR6	450

Splashbacks should not be used when ranges are fitted with castors

### Splashback and plate shelf

MODEL	PRICE	DESCRIPTION	H
A SLR9/SB	£169	For model SLR9	450

Splashbacks should not be used when ranges are fitted with castors

## Electric Oven Range

- Fully pressed and sealed hob top for easy cleaning
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Twin fan assisted oven for even heat and consistent cooking results
- Large capacity oven with vitreous enamelled interior for increased productivity and easy cleaning
- Removable oven base for easy cleaning



6 plate electric range (castors at rear)

MODEL	PRICE	H	W	D	POWER	WT
*ESLR9C	£1958	925	900	600	16.5kW	95
Internal usable dimensions		410	670	340	-	-

670mm deep including fan housing

### KEY

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

## Electric Ovens

- Vitreous enamelled 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



Electric ovens

MODEL	PRICE	H	W	D	POWER	WT
V6	£993	650-670	600	600	3kW	62
Internal dimensions		350	465	430	-	-
V6/F	£1127	650-670	600	600	3kW	62
Internal dimensions		430	465	390	-	-

V6/F - fan assisted

MODEL	PRICE	DESCRIPTION
A V6/T	£71	Top for V6 series ovens



Electric ovens with glass doors

MODEL	PRICE	H	W	D	POWER	WT
V6/D	£1050	650-670	600	600	3kW	63
Internal dimensions		350	465	430	-	-
V6/FD	£1190	650-670	600	600	3kW	63
Internal dimensions		430	465	390	-	-

V6/FD - fan assisted



Large electric ovens

MODEL	PRICE	H	W	D	POWER	WT
V7	£1335	650-670	750	600	3kW	71
Internal dimensions		430	540	390	-	-
*V7/4	£1398	650-670	750	600	4kW	71
Internal dimensions		430	540	390	-	-

V7 & V7/4 - fan assisted

MODEL	PRICE	DESCRIPTION
A V7/T	£78	Top for V7 series ovens

See page 29 for stands for V6 and V7 ovens

# SILVERLINK 600 Modular Cooking Equipment



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	H	W	D	POWER	WT
HT3	£305	290	300	600	3kW	14



4 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*HT6	£455	290	600	600	7kW	23



4 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*HT7	£539	290	750	600	7kW	26

## 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	H	W	D	POWER	WT
HT3/N	£589	305	300	600	9kW	16
HT3/P	£589	305	300	600	9kW	16



4 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
HT6/N	£929	305	600	600	18kW	28
HT6/P	£929	305	600	600	18kW	28



6 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
HT9/N	£1208	305	900	600	27kW	40
HT9/P	£1208	305	900	600	27kW	40

## Induction Hobs

- Single, twin and four-zone models to cater for all requirements
- 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 Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Suits perfectly with other Silverlink 600 products to create a professional cookline
- Easy to use rotary controls complete with LED display of power level
- Portable, plug-in device – easy to move around the kitchen and ideal for event catering
- 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, or V ovens

All Lincat products carry a **two-year** parts and labour **warranty**



1 plate induction top

MODEL	PRICE	H	W	D	POWER	WT
SLI3	£915	265	450	600	2.4kW	21



1 plate induction top (Wok)

MODEL	PRICE	H	W	D	POWER	WT
SLI3W	£1275	265	450	600	2.4kW	22



2 plate induction top

MODEL	PRICE	H	W	D	POWER	WT
SLI21	£905	265	450	600	3kW	20



4 plate induction top

MODEL	PRICE	H	W	D	POWER	WT
SLI42	£1620	265	600	600	2 x 3kW	33

# SILVERLINK 600 Modular Cooking Equipment



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	H	W	D	POWER	WT
BS3	£317	290	300	600	0.5kW	16



Dry heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BS4	£395	290	450	600	0.75kW	20



Dry heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BS7	£506	290	750	600	1kW	28

Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BS3W	£406	290	300	600	1kW	16

Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BS4W	£487	290	450	600	1kW	22

Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BS7W	£640	290	750	600	2kW	33

### KEY

- H = Height in mm
- W = Width in mm
- D = Depth in 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	H	W	D	POWER	WT
BM3	£288	290	300	600	0.5kW	14
BM3A	£350	290	300	600	0.5kW	17



Dry heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BM4	£348	290	450	600	0.75kW	17
BM4A	£406	290	450	600	0.75kW	21
BM4B	£411	290	450	600	0.75kW	21
BM4C	£387	290	450	600	0.75kW	21



Dry heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BM6	£388	290	600	600	0.75kW	20
BM6A	£486	290	600	600	0.75kW	26
BM6B	£464	290	600	600	0.75kW	26
BM6C	£508	290	600	600	0.75kW	26



Dry heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BM7	£472	290	750	600	1kW	23
BM7A	£615	290	750	600	1kW	30
BM7B	£600	290	750	600	1kW	30
BM7C	£641	290	750	600	1kW	30
BM7X	£472	290	750	600	1kW	23
BM7XA	£553	290	750	600	1kW	30
BM7XB	£579	290	750	600	1kW	30
BM7XC	£610	290	750	600	1kW	30



Wet heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BM3W	£372	290	300	600	1kW	14
BM3AW	£435	290	300	600	1kW	17



Wet heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BM4W	£435	290	450	600	1kW	19
BM4AW	£493	290	450	600	1kW	23
BM4BW	£498	290	450	600	1kW	23
BM4CW	£473	290	450	600	1kW	23



Wet heat bains marie

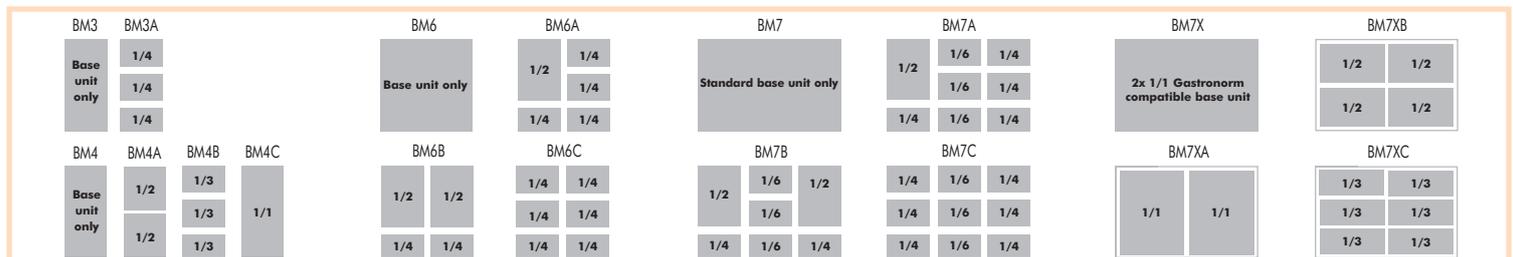
MODEL	PRICE	H	W	D	POWER	WT
BM6W	£477	290	600	600	2kW	23
BM6AW	£575	290	600	600	2kW	29
BM6BW	£554	290	600	600	2kW	29
BM6CW	£598	290	600	600	2kW	29



Wet heat bains marie

MODEL	PRICE	H	W	D	POWER	WT
BM7W	£565	290	750	600	2kW	28
BM7AW	£708	290	750	600	2kW	35
BM7BW	£693	290	750	600	2kW	35
BM7CW	£733	290	750	600	2kW	35
BM7XW	£565	290	750	600	2kW	28
BM7XAW	£646	290	750	600	2kW	35
BM7XBW	£672	290	750	600	2kW	35
BM7XCW	£703	290	750	600	2kW	35

### Bains Marie Gastronorm configurations



# SILVERLINK 600 Modular Cooking Equipment

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	H	W	D	WT
WT3	£119	290	300	600	10
WT4	£132	290	450	600	13
WT6	£139	290	600	600	15
WT7	£160	290	750	600	18



Work tops with drawers

MODEL	PRICE	H	W	D	WT
WT3D	£223	290	300	600	14
WT4D	£237	290	450	600	18
WT6D	£262	290	600	600	21

## 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	H	W	D	WT
SLS3	£233	650-675	300	567	15
SLS4	£251	650-675	450	567	18
SLS6	£285	650-675	600	567	23
SLS7	£332	650-675	750	567	26
SLS9	£387	650-675	900	567	30

Suitable for use with gas products



Stands for V Ovens

MODEL	PRICE	H	W	D	WT
SLS6V	£285	650-675	600	567	23
SLS7V	£332	650-675	750	567	26

## 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	H	W	D	WT
CN3	£217	650-670	300	567	17
CN4	£227	650-670	450	567	22
CN6	£255	650-670	600	567	28
CN7	£292	650-670	750	567	33

Suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£19	300mm
A PSH4	£25	450mm
A PSH6	£31	600mm
A PSH7	£36	750mm



Ambient open-top pedestals with doors

MODEL	PRICE	H	W	D	WT
CC3	£272	650-670	300	600	20
CC4	£284	650-670	450	600	26
CC6	£318	650-670	600	600	33
CC7	£364	650-670	750	600	39

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£19	300mm
A PSH4	£25	450mm
A PSH6	£31	600mm
A PSH7	£36	750mm



Heated open-top pedestals

MODEL	PRICE	H	W	D	POWER	WT
HC3	£358	650-670	300	600	0.25kW	23
HC4	£371	650-670	450	600	0.5kW	29
HC6	£388	650-670	600	600	0.5kW	36
HC7	£446	650-670	750	600	0.5kW	43

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£19	300mm
A PSH4	£25	450mm
A PSH6	£31	600mm
A PSH7	£36	750mm

All Lincat products carry a **two-year** parts and labour **warranty**



Heated closed-top pedestals with legs

MODEL	PRICE	H	W	D	POWER	WT
HCL3	£391	650-685	300	600	0.25kW	24
HCL4	£409	650-685	450	600	0.5kW	30
HCL6	£448	650-685	600	600	0.5kW	37
HCL7	£475	650-685	750	600	0.75kW	43
HCL9	£520	650-685	900	600	1kW	49

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£19	300mm
A PSH4	£25	450mm
A PSH6	£31	600mm
A PSH7	£36	750mm
A PSH9	£44	900mm

# LYNX 400 Compact Counter Top Cooking Equipment



## 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	H	W	D	POWER	OIL CAP	WT
LSF	£238	315	185	400	2.5kW	2.5L	9

Single tank general purpose fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
LDF	£245	315	270	400	3kW	4L	12

Twin tank general purpose fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
LDF2	£477	315	540	400	2x3kW	2x4L	21

Fish Fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
LFF	£327	315	360	400	3kW	5L	14

## 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	H	W	D	POWER	WT
LCS	£224	237	285	400	0.25kW	11

## 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	H	W	D	POWER	WT
LBR	£165	119	285	400	2kW	9



Twin plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
LBR2	£238	119	565	400	2x1.5kW	16

## Griddles

- 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	H	W	D	POWER	WT
LGR	£283	162	315	400	2kW	16
LGR2	£358	162	615	400	3kW	27

### KEY

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

# LYNX 400 Compact Counter Top Cooking Equipment



## 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	H	W	D	POWER	WT
LCG	£397	165	293	400	2.25kW	24

Single ribbed grill (ribbed upper & smooth lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LRG	£397	165	293	400	2.25kW	24

Single panini grill (ribbed upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LPG	£397	165	293	400	2.25kW	24

Omelette spacer

MODEL	PRICE
A OS2	£29



Twin contact grill (smooth upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LCG2	£686	165	623	400	2x2.25kW	46

Twin ribbed grill (ribbed upper & smooth lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LRG2	£686	165	623	400	2x2.25kW	46

Twin panini grill (ribbed upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LPG2	£686	165	623	400	2x2.25kW	46

Omelette spacer

MODEL	PRICE
A OS2	£29

## Heavy Duty 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



Heavy duty contact grill (smooth upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
GG1	£826	260	390	380	3kW	36

Heavy duty panini grill (ribbed upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
GG1P	£826	260	390	380	3kW	36

Heavy duty ribbed grill (ribbed upper & smooth lower plates)

MODEL	PRICE	H	W	D	POWER	WT
GG1R	£826	260	390	380	3kW	36

Sandwich spacer

MODEL	PRICE
A SS1	£19

Omelette spacer

MODEL	PRICE
A OS1	£25

All Lincat products carry a **two-year** parts and labour **warranty**

## 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	H	W	D	POWER	WT
LGT	£314	328	551	322	3kW	20

Brackets for LGT

MODEL	PRICE
A BR15	£33

# LYNX 400 Compact Counter Top Cooking Equipment



## 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	H	W	D	POWER	WT
LPC	£342	328	551	302	3kW	20

Superchef infra-red grill with rod shelf & spillage pan

MODEL	PRICE	H	W	D	POWER	WT
LSC	£359	328	551	302	3kW	20

MODEL	PRICE	DESCRIPTION
A BR15	£33	Wall brackets
A TO10	£54	Toasting bags (Pack of 1000)

MODEL	PRICE	DESCRIPTION
A BR15	£33	Wall brackets
A TO10	£54	Toasting bags (Pack of 1000)

## Convection Oven

- 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	H	W	D	POWER	WT
LCO	£594	371	555	488	2.5kW	34

## 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	H	W	D	POWER	WT
LPO	£406	203	543	479	1.5kW	24

All Lyncat products carry a **two-year** parts and labour **warranty**

## 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)



Pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
LPB	£376	315	270	400	3kW	12

MODEL	PRICE	DESCRIPTION
A BA158	£31	Half size basket insert (requires two per basket)

# LYNX 400 Compact Counter Top Cooking Equipment



## 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 in mm
- W = Width in mm
- D = Depth in mm
- WT = Packed Weight in kg



Bain marie - 2 x 1/4 GN (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM	£206	196	285	400	0.25kW	10



Bain marie - 4 x 1/4 GN (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM2	£314	196	565	400	0.5kW	16



Bain marie - 6 x 1/4 GN (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM3	£368	196	850	400	0.75kW	20

Bain marie - 2 x 1/4 GN (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LBMW	£244	196	285	400	0.25kW	12

Bain marie - 4 x 1/4 GN (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM2W	£362	196	565	400	0.5kW	19

Bain marie - 6 x 1/4 GN (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM3W	£454	196	850	400	0.75kW	22

## 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	H	W	D	POWER	WT
LRB	£168	245	285	400	0.25kW	10



Bain marie - 2 round pots (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB2	£273	245	565	400	0.5kW	16



Bain marie - 3 round pots (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB3	£323	245	850	400	0.75kW	20

Bain marie - 1 round pot (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LRBW	£206	245	285	400	0.25kW	13

Bain marie - 2 round pots (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB2W	£323	245	565	400	0.5kW	19

Bain marie - 3 round pots (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB3W	£407	245	850	400	0.75kW	23



## The frying experts

With an international reputation for innovative design and precision engineering that was first established in 'Watch Valley', Switzerland, in 1947, Frifri continues to set the standard for commercial fryers.

Widely recognised as the best that money can buy, Frifri fryers are today manufactured in the UK at Lincat, part of the Middleby Corporation. Whether you choose a free standing, built-in or counter top model, with Frifri you can be sure of investing in a fryer that is built to deliver consistent results.

Each fryer in our Premier Series delivers maximum output from a minimum of floor space, which is crucial for professional kitchens especially where space is at a premium. They also feature the optimum ratio of 1kW of power to 1 litre of oil, enabling fast recovery times and high output whilst helping to prolong the life of the oil.

Oil temperature is maintained by close tolerance temperature

control to produce crisp, consistently excellent, great tasting results. Built-in oil filtration is standard and extends the life of the oil. Pumped filtration is available as an option to make the process even easier.

The most sophisticated fryers in the range feature intelligent programming, which compensates for variations in batch loads to produce perfect, consistent results. And automatic basket lifts can be specified on these models to lift the food from the oil when cooking is finished.

So, with Frifri you are not simply buying a fryer, you are investing in advanced frying technology, outstanding build quality and the reassurance of perfect cooking results – time and time again.

The Lincat price list includes just some of the Frifri range of fryers that are available. For a full list of all fryers in the Frifri range please visit [www.frifri.com](http://www.frifri.com)



# Super Easy Free Standing and Built-in Fryers



- Round profile tank for ease of cleaning
- High performance hinged heating element with two tilt positions and safety microswitch for easy tank access and cleaning
- Thermostatic control of oil temperature with fail-safe top temperature cut out

- Two stage filter system extends the working life of oil
- Temperature range of 90-195 °C set by rotary control knob
- Grade 304 stainless steel tanks and 430 grade bodies
- Water resistance rating IPX4 to protect against water ingress while cleaning

## Super Easy 211 - Free Standing



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	POWER (kW)	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
198 x 650 x 993	1	7.9	7.5	17-19	43	47.5

Height can be adjusted between 946mm - 993mm

### WITHOUT FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
650123/A500	£1587	1	3 NAC 400	3L + N + PE	3 x 16A
650131/A500	£1587	1	AC 230	L + N + PE	33A

### WITH GRAVITY FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
651123/A500	£1715	1	3 NAC 400	3L + N + PE	3 x 16A
651131/A500	£1715	1	AC 230	L + N + PE	33A

## Super Easy 211 - Built-in



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	POWER (kW)	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
198 x 630 x 477	1	7.9	7.5	17-19	24	28.5

### WITHOUT FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
670123/A700	£1360	1	3 NAC 400	3L + N + PE	3 x 16A
670131/A700	£1360	1	AC 230	L + N + PE	33A

### WITH GRAVITY FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
671123/A700	£1488	1	3 NAC 400	3L + N + PE	3 x 16A
671131/A700	£1488	1	AC 230	L + N + PE	33A

## Super Easy 411 - Free Standing



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	POWER (kW)	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
398 x 650 x 993	1	17-20.5	15	34-40	59	63.5

Height can be adjusted between 946mm - 993mm

### WITHOUT FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
650124/B500	£2175	2	3 NAC 400	3L + N + PE	3 x 25A

### WITH GRAVITY FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
651124/B500	£2325	2	3 NAC 400	3L + N + PE	3 x 25A

## Super Easy 411 - Built-in



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	POWER (kW)	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
398 x 630 x 477	1	17-20.5	15	34-40	34	38.5

### WITHOUT FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
670124/B700	£1885	2	3 NAC 400	3L + N + PE	3 x 25A

### WITH GRAVITY FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
671124/B700	£2035	2	3 NAC 400	3L + N + PE	3 x 25A

## Super Easy 422 - Free Standing



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	POWER (kW)	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
398 x 650 x 993	2	2x7.5-9	2x7.5	2x17-19	61	65.5

Height can be adjusted between 946mm - 993mm

### WITHOUT FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
650125/B500	£2654	2	3 NAC 400	3L + N + PE	3 x 25A
650130/G500	£2654	2	AC 230	L + N + PE	33A*

\*2 supply cables

### WITH GRAVITY FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
651125/B500	£2910	2	3 NAC 400	3L + N + PE	3 x 25A
651130/G500	£2910	2	AC 230	L + N + PE	33A*

\*2 supply cables

## Super Easy 422 - Built-in



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	POWER (kW)	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
398 x 630 x 477	2	2x7.5-9	2x7.5	2x17-19	37	41.5

### WITHOUT FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
670125/B700	£2360	2	3 NAC 400	3L + N + PE	3 x 25A
670130/G700	£2360	2	AC 230	L + N + PE	33A*

\*2 supply cables

### WITH GRAVITY FILTRATION

PRODUCT CODE	PRICE	NO. OF BASKETS	VOLTAGE	SUPPLY	SUPPLY LINE
671125/B700	£2616	2	3 NAC 400	3L + N + PE	3 x 25A
671130/G700	£2616	2	AC 230	L + N + PE	33A*

\*2 supply cables

**A** The above free standing Super Easy fryers are priced for supply on legs. Options of castors (£195) and an oil return pump (single £1295; double £2590) are available, please contact the sales office for further information.

**A** Built-in Super Easy fryers have the option of an oil return pump (single £1295; double £2590), please contact the sales office for further information.

# Basic+ Free Standing Fryers



- Electronic thermocouple control maintains oil temperature to +/-1°C giving improved food quality and extended oil life
- Two high temperature cut outs for additional safety
- Temperature range of 150 to 190°C set by rotary control knob in increments of 5°C for greater cooking accuracy. Additional temperature control between 80 and 140°C
- Unique high performance multi-coil element extends oil life and ensures rapid recovery time. Two hinged tilt positions and safety microswitch for easy tank access and cleaning

- Fully pressed, seamless, tank for easy cleaning
- Manufactured fully from 304 grade stainless steel for long service life
- Fat melt cycle for safe, gentle, heating of solid fats and oil
- Two stage filter system extends the working life of oil
- Water resistance rating IPX5 to protect against water ingress while cleaning

## Basic+ 211



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
198 x 650 x 993	1	7.5-9	1	17-22	59	63.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
YF21101/A500	£2553	9	3NAC 400	3L + N + PE	3 x 16A
YF21110/A500	£2553	9	AC 230	L + N + PE	40A

## Basic+ 311



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
298 x 650 x 993	1	12.5-14.5	1 (2)	27-32	69	73.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
YF31101/A500	£3051	15	3NAC 400	3L + N + PE	3 x 25A

## Basic+ 411



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
398 x 650 x 993	1	17-20.5	2 (1)	34-44	87	91.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
YF41101/B500	£3559	18	3NAC 400	3L + N + PE	3 x 32A

## Basic+ 422



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH OIL PUMP (kg)
398 x 650 x 993	2	2 x 7.5-9	2 x 1	2 x 17-22	92	96.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE	OPTIONAL SUPPLY LINE
YF42201/B500	£4358	2 x 9	3NAC 400	3L + N + PE	2 x 3 x 16A	3 x 32A
YF42210/G500	£4358	2 x 9	AC 230	L + N + PE	2 x 40A	-

**A** The above free standing Basic+ fryers are priced for supply on legs. Options of castors (£195), an oil return pump (single £1295; double £2590) and alternative power ratings are available, please contact the sales office for further information.

# Vision Free Standing Fryers



- Electronic thermocouple control maintains oil temperature to +/-1°C giving improved food quality and extended oil life
- Two high temperature cut outs for additional safety
- Touchpad control allows the temperature to be set in 1°C increments from 30 to 190°C for more accurate cooking
- Fully pressed, seamless, tank for easy cleaning
- Unique high performance multi-coil element extends oil life and ensures rapid recovery time. Two hinged tilt positions and safety microswitch for easy tank access and cleaning

- Manufactured fully from 304 grade stainless steel for long service life
- Sophisticated programming facility for up to 19 programs which automatically adjust cooking times to suit batch quantity
- Fat melt cycle for safe, gentle, heating of solid fats and oil
- Stand-by feature reduces energy usage during quiet periods
- Two stage filter system extends the working life of oil
- Water resistance rating IPX5 to protect against water ingress while cleaning

## Vision 211



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH BASKET	WEIGHT WITH OIL PUMP (kg)	WEIGHT WITH BASKET AND PUMP (kg)
198 x 650 x 993	1	7.5-9	1	17-22	59	61	63.5	65.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
VF21101/A500	£2993	9	3NAC 400	3L + N + PE	3 x 16A
VF21110/A500	£2993	9	AC 230	L + N + PE	40A

## Vision 311



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH BASKET	WEIGHT WITH OIL PUMP (kg)	WEIGHT WITH BASKET AND PUMP (kg)
298 x 650 x 993	1	12.5-14.5	1 (2)	27-32	69	71	73.5	75.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
VF31101/A500	£3328	15	3NAC 400	3L + N + PE	3 x 25A

## Vision 411



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH BASKET	WEIGHT WITH OIL PUMP (kg)	WEIGHT WITH BASKET AND PUMP (kg)
398 x 650 x 993	1	17-20.5	2 (1)	34-44	87	89	91.5	93.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
VF41101/B500	£3853	18	3NAC 400	3L + N + PE	3 x 32A

## Vision 422



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)	WEIGHT WITH BASKET	WEIGHT WITH OIL PUMP (kg)	WEIGHT WITH BASKET AND PUMP (kg)
398 x 650 x 993	2	2 x 7.5-9	2 x 1	2 x 17-22	92	96	96.5	100.5

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE	OPTIONAL SUPPLY LINE
VF42201/B500	£5658	2 x 9	3NAC 400	3L + N + PE	2 x 3 x 16A	3 x 25A
VF42210/G500	£5658	2 x 9	AC 230	L + N + PE	2 x 40A	-

**A** The above free standing Vision fryers are priced for supply on legs. Options of castors (£195), an oil return pump (single £1295; double £2590), auto basket lift (single £923; double £1847) and alternative power ratings are available, please contact the sales office for further information.

# Super Easy Pasta Cookers



- Fully pressed, seamless, tank for easy cleaning
- Corrosion resistant incoloy heating elements with two tilt positions for easy tank access and cleaning
- Corrosion resistant stainless steel tank
- Programming facility with up to 16 user programs
- Electronically controlled water temperature maintained at +/- 2 °C
- Energy saving stand-by feature when the pasta boiler is not in use
- Anti-overflow safety device
- Boil dry protection

- Reliable and responsive electronic control maintains the water level and measures the volume of water, refilling when required
- LiftFri® automatic basket lift lifts the basket out of the water at the end of each cooking cycle
- Thermal heat recovery system reduces energy consumption and recovery times
- Corrosion resistant 316 stainless steel tanks
- Pasta cookers available on legs only

## Pasta 311 - Free Standing



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)
298 x 650 x 993	1	30	1	18	72

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
PF31100	£4234	7.5	3NAC 400	3L + N + PE	3 x 16A

## Pasta 311 - Built-in



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)
298 x 630 x 384	1	30	1	18	42

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
PB31100	£4159	7.5	3NAC 400	3L + N + PE	3 x 16A

## Super Easy Pasta 311 - Free Standing

- Manual control model
- Fully pressed, seamless, tank for easy cleaning
- Corrosion resistant incoloy heating elements with two tilt positions for easy tank access and cleaning
- Corrosion resistant stainless steel tank
- Electronically controlled water temperature maintained at +/- 2 °C
- Anti-overflow safety device
- Boil dry protection
- Thermal heat recovery system reduces energy consumption and recovery times
- Corrosion resistant 316 stainless steel tanks
- Pasta cookers available on legs only



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)
298 x 650 x 993	1	30	1	18	70

Height can be adjusted between 946mm - 993mm

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
680131	£2350	7.5	3NAC 400	3L + N + PE	3 x 16A

## Super Easy Pasta 311 - Built-in



DIMENSIONS (mm) W X D X H	NO. OF TANKS	TANK (l)	NO. OF BASKETS	OUTPUT/HR (kg)	PACKED WEIGHT (kg)
298 x 630 x 768	1	30	1	18	40

PRODUCT CODE	PRICE	POWER (kW)	VOLTAGE	SUPPLY	SUPPLY LINE
690132	£2308	7.5	3NAC 400	3L + N + PE	3 x 16A

### PASTA COOKER OPTIONS

MODEL	PRICE	DESCRIPTION
A DVCO15ZR10	£77	Single portion pasta basket
A DVCO14ZR10	£148	Basket for 311 pasta boilers
A FB2	£556	Basket with 6 single portion baskets for Pasta 311 model

# Convection Ovens, Induction Hob & Warming Drawers



## 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



Counter-top convection oven

MODEL	PRICE	H	W	D	POWER	WT
ECO8	£1623	551	787	644	3kW	80
Internal dimensions		360	537	350		

(765mm deep with water supply connected)

Floor stand for model ECO8

MODEL	PRICE	H	W	D
A ECO8/FS	£510	930	787	589

Holds 12 x 1/1GN containers

Low level floor stand for use with ECO8

MODEL	PRICE	H	W	D
A ECO8/LFS	£381	410	787	589

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO8

MODEL	PRICE	DESCRIPTION	H
A ECO8/SK	£167	ECO8 Stacking kit	60

See also model LCO (page 32)

All Lincat products carry a **two-year** parts and labour warranty

- 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	H	W	D	POWER	WT
* ECO9	£2542	629	766	811	7.5kW	96
Internal dimensions		425	395	590		

(845mm deep with water supply connected)

Floor stand for model ECO9

MODEL	PRICE	H	W	D
A ECO9/FS	£530	930	766	757

Holds 12 x 1/1GN containers

Baking tray compatible floor stand for model ECO9

MODEL	PRICE	H	W	D
A ECO9/FSBT	£530	930	766	757

Low level floor stand for use with ECO9

MODEL	PRICE	H	W	D
A ECO9/LFS	£453	410	766	757

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO9

MODEL	PRICE	DESCRIPTION	H
A ECO9/SK	£178	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 Schott Ceran® glass ceramic surface to withstand hard knocks



### KEY

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

Induction hob

MODEL	PRICE	H	W	D	ZONES	POWER	WT
IH3	£855	115	400	654	1	2.4kW	18
IH21	£843	115	350	654	2	3kW	15
IH42	£1570	115	600	654	4	2 x 3kW	28

## 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	H	W	D	POWER	WT
FWDG	£1373	485	620	585	1.5kW	46

# Pizza Equipment



## 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 back 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	H	W	D	POWER	WT
PO425	£1162	375	886	902	3kW	73
Internal dimensions						
		150	535	532		
*PO430	£1287	375	966	1002	4.2kW	98
Internal dimensions						
		150	620	620		
*PO630	£1600	375	1286	1002	7.2kW	129
Internal dimensions						
		150	940	620		

### Twin deck pizza ovens

MODEL	PRICE	H	W	D	POWER	WT
*PO425-2	£2038	675	886	902	6kW	116
Internal dimensions						
		150	535	532		
*PO430-2	£2310	675	966	1002	8.4kW	156
Internal dimensions						
		150	620	620		
*PO630-2	£2844	675	1286	1002	14.4kW	206
Internal dimensions						
		150	940	620		

See also model LPO (page 32)

### Stacking kits for single deck pizza ovens

MODEL	PRICE	DESCRIPTION
A PO425/SK	£126	Stacking kit for PO425
A PO430/SK	£141	Stacking kit for PO430
A PO630/SK	£159	Stacking kit for PO630

### Floor stands for pizza ovens (self assembly)

MODEL	PRICE	DESCRIPTION	H	W	D
A PO425/FS	£317	Floor stand for PO425 and PO425-2	900	886	902
A PO430/FS	£339	Floor stand for PO430 and PO430-2	900	966	1002
A PO630/FS	£394	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	H	W	D	POWER	WT
PO49X	£842	320	810	740	2.9kW	60
Internal dimensions						
		130	535	532		
PO69X	£1035	320	1010	740	2.9kW	76
Internal dimensions						
		130	745	532		

### Twin deck pizza oven

MODEL	PRICE	H	W	D	POWER	WT
*PO89X	£1437	565	810	740	5.7kW	96
Internal dimensions						
		130	535	532		

### Floor stands for pizza ovens

MODEL	PRICE	DESCRIPTION	H	W	D
A POF5	£371	Floor stand for PO49X and PO89X	1150	810	670
A PO69X/FS	£465	Floor stand for PO69X	1150	1010	670

See also model LPO (page 32)

## Giga® Fast Oven

- Fresh dough pizzas ready in as little as 90 seconds
- Heats up to 400/450°C from cold in 10-12 minutes
- Can be used as a "standard" convection oven to cook a wide range of foods
- Internal illumination – ideal for front-of-house use
- Computer-controlled temperature and cooking times for consistent results
- Double-glazed door construction for energy efficiency
- Capacity of 1 x 13" (35cm) pizza (30-40 per hour)
- High Powered (/HP) model available



### Giga® Fast Oven

MODEL	PRICE	H	W	D	POWER	WT
GSP01	£1900	626-656	650	620	2.9kW	57
GSP01/HP	£1940	626-656	650	620	3.8kW	57
Internal dimensions						
		340	465	400		

### Aluminium tray

MODEL	PRICE	DESCRIPTION
A M82500	£61	Aluminium tray

## Pizza & Sandwich Preparation Station

- Fan assisted cooling to ensure uniform temperature (2-8°C)
- Full width 180mm deep polypropylene preparation board
- LED temperature display
- Automatic defrost and water evaporation
- Optional gastronorm packs available



### Pizza & Sandwich preparation station

MODEL	PRICE	H	W	D	POWER	WT
PS950	£2180	900	950	700	220W	95

### Gastronorm dish & lid package for PS950

MODEL	PRICE	DESCRIPTION
A PS950/A	£363	5 x 1/6, 5 x 1/3 & 4 x 1/1 GN dishes

Price valid only when purchased with a PS950 unit

1/3	1/3	1/3	1/3	1/3
1/6	1/6	1/6	1/6	1/6

# PANTHER Hot Cupboards

## 800 Series Hot Cupboards with Plain Tops

- Available as static or mobile versions at no additional cost
- Fully 1/1 GN 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 Tops

- 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	H	W	D	POWER	WT
P8P3	£1486	900	1125	800	1.5kW	113
Internal dimensions		440	1020	640	-	-
P8P4	£1717	900	1450	800	2.5kW	141
Internal dimensions		440	1345	640	-	-
P8P5	£1922	900	1775	800	2.5kW	171
Internal dimensions		440	1670	640	-	-
P8P6	£2132	900	2100	800	2.5kW	196
Internal dimensions		440	1995	640	-	-

### Pass-through plain top models

MODEL	PRICE	H	W	D	POWER	WT
P8P3PT	£1789	900	1125	800	1.5kW	115
Internal dimensions		440	1020	640	-	-
P8P4PT	£2050	900	1450	800	2.5kW	143
Internal dimensions		440	1345	640	-	-
P8P5PT	£2281	900	1775	800	2.5kW	173
Internal dimensions		440	1670	640	-	-
P8P6PT	£2516	900	2100	800	2.5kW	198
Internal dimensions		440	1995	640	-	-

### Standard bain marie models

MODEL	PRICE	H	W	D	POWER	1/1GN SIZE	WT
P8B3	£1896	900	1125	800	2.8kW	3	125
Internal dimensions		440	1020	640	-	-	-
P8B4	£2188	900	1450	800	4.9kW	4	151
Internal dimensions		440	1345	640	-	-	-
P8B5	£2419	900	1775	800	5.2kW	5	181
Internal dimensions		440	1670	640	-	-	-
P8B6	£2655	900	2100	800	5.2kW	6	204
Internal dimensions		440	1995	640	-	-	-

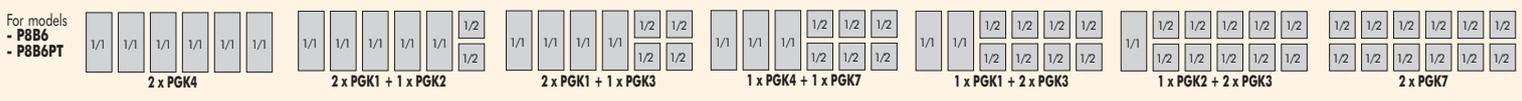
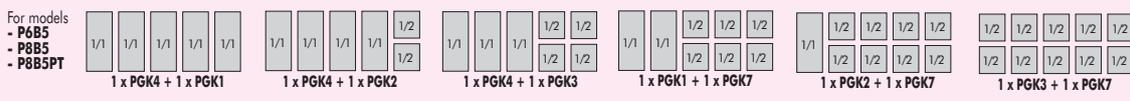
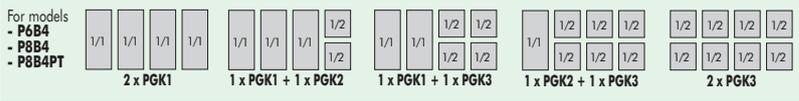
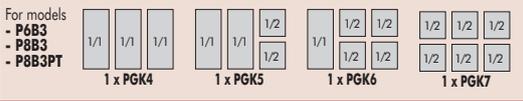
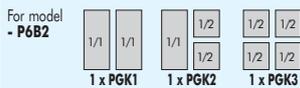
### Pass-through bain marie models

MODEL	PRICE	H	W	D	POWER	1/1GN SIZE	WT
P8B3PT	£2199	900	1125	800	2.8kW	3	127
Internal dimensions		440	1020	640	-	-	-
P8B4PT	£2522	900	1450	800	4.9kW	4	153
Internal dimensions		440	1345	640	-	-	-
P8B5PT	£2778	900	1775	800	5.2kW	5	183
Internal dimensions		440	1670	640	-	-	-
P8B6PT	£3039	900	2100	800	5.2kW	6	206
Internal dimensions		440	1995	640	-	-	-

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.

## 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	DESCRIPTION	1/1GN	1/2 GN
A PGK1	£113	GN Pack 1	2	0
A PGK2	£128	GN Pack 2	1	2
A PGK3	£144	GN Pack 3	0	4
A PGK4	£169	GN Pack 4	3	0
A PGK5	£185	GN Pack 5	2	2
A PGK6	£200	GN Pack 6	1	4
A PGK7	£215	GN Pack 7	0	6

Prices are valid only when purchased with a Panther hot cupboard

All gastronorm containers are 150mm deep

### Accessories and Options

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 Hot Cupboards



## 670 Series Hot Cupboards with Plain Tops

- 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	H	W	D	POWER	WT
P6P2	£1117	900	900	670	1.5kW	84
Internal dimensions		440	820	540	-	-
P6P3	£1322	900	1125	670	1.5kW	103
Internal dimensions		440	1020	540	-	-
P6P4	£1507	900	1450	670	2.5kW	124
Internal dimensions		440	1345	540	-	-
P6P5	£1681	900	1775	670	2.5kW	149
Internal dimensions		440	1670	540	-	-



## 670 Series Hot Cupboards with Bain Marie Tops

- 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	H	W	D	POWER	1/1GN SIZE	WT
P6B2	£1486	900	900	670	2.6kW	2	93
Internal dimensions		440	820	540	-	-	-
P6B3	£1712	900	1125	670	2.8kW	3	112
Internal dimensions		440	1020	540	-	-	-
P6B4	£1958	900	1450	670	4.9kW	4	135
Internal dimensions		440	1345	540	-	-	-
P6B5	£2163	900	1775	670	5.2kW	5	161
Internal dimensions		440	1670	540	-	-	-



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.

## 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	FOR MODELS*	H	W	D	POWER	WT
A PS2A1	£354	P6B2/P6P2	325	900	320	N/A	7
A PS3A1	£364	P6B3/P6P3/P8B3/P8P3	325	1125	320	N/A	9
A PS4A1	£374	P6B4/P6P4/P8B4/P8P4	325	1450	320	N/A	11
A PS5A1	£384	P6B5/P6P5/P8B5/P8P5	325	1775	320	N/A	13
A PS6A1	£395	P8B6/P8P6	325	2100	320	N/A	15

### Two-tier ambient overshelves

MODEL	PRICE	FOR MODELS*	H	W	D	POWER	WT
A PS2A2	£569	P6B2/P6P2	615	900	320	N/A	12
A PS3A2	£584	P6B3/P6P3/P8B3/P8P3	615	1125	320	N/A	16
A PS4A2	£600	P6B4/P6P4/P8B4/P8P4	615	1450	320	N/A	20
A PS5A2	£615	P6B5/P6P5/P8B5/P8P5	615	1775	320	N/A	24
A PS6A2	£630	P8B6/P8P6	615	2100	320	N/A	28

### Three-tier ambient overshelves

MODEL	PRICE	FOR MODELS*	H	W	D	POWER	WT
A PS2A3	£800	P6B2/P6P2	905	900	320	N/A	17
A PS3A3	£820	P6B3/P6P3/P8B3/P8P3	905	1125	320	N/A	23
A PS4A3	£841	P6B4/P6P4/P8B4/P8P4	905	1450	320	N/A	29
A PS5A3	£861	P6B5/P6P5/P8B5/P8P5	905	1775	320	N/A	35
A PS6A3	£882	P8B6/P8P6	905	2100	320	N/A	41

### Single-tier heated overshelves

MODEL	PRICE	FOR MODELS*	H	W	D	POWER	WT
A PS2H1	£600	P6B2/P6P2	325	900	320	0.4	9
A PS3H1	£692	P6B3/P6P3/P8B3/P8P3	325	1125	320	0.6kW	12
A PS4H1	£784	P6B4/P6P4/P8B4/P8P4	325	1450	320	0.8kW	15
A PS5H1	£861	P6B5/P6P5/P8B5/P8P5	325	1775	320	1kW	18
A PS6H1	£953	P8B6/P8P6	325	2100	320	1.2kW	21

### Two-tier heated overshelves

MODEL	PRICE	FOR MODELS*	H	W	D	POWER	WT
A PS2H2	£1020	P6B2/P6P2	615	900	320	0.8	16
A PS3H2	£1184	P6B3/P6P3/P8B3/P8P3	615	1125	320	1.2kW	22
A PS4H2	£1353	P6B4/P6P4/P8B4/P8P4	615	1450	320	1.6kW	28
A PS5H2	£1527	P6B5/P6P5/P8B5/P8P5	615	1775	320	2kW	34
A PS6H2	£1707	P8B6/P8P6	615	2100	320	2.4kW	40

### Three-tier heated overshelves

MODEL	PRICE	FOR MODELS*	H	W	D	POWER	WT
A PS2H3	£1435	P6B2/P6P2	905	900	320	1.2	21
A PS3H3	£1686	P6B3/P6P3/P8B3/P8P3	905	1125	320	1.8kW	29
A PS4H3	£1937	P6B4/P6P4/P8B4/P8P4	905	1450	320	2.4kW	37
A PS5H3	£2204	P6B5/P6P5/P8B5/P8P5	905	1775	320	3kW	50
A PS6H3	£2470	P8B6/P8P6	905	2100	320	3.6kW	59

\*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

### KEY

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



### Ambient Gantries

MODEL	PRICE	FOR MODELS*	H	W	D	POWER	WT
A PG2A	£441	P6B2/P6P2	520	900	460	N/A	11
A PG3A	£482	P6B3/P6P3/P8B3/P8P3	520	1125	460	N/A	14
A PG4A	£518	P6B4/P6P4/P8B4/P8P4	520	1450	460	N/A	18
A PG5A	£559	P6B5/P6P5/P8B5/P8P5	520	1775	460	N/A	22

### Heated Gantries

MODEL	PRICE	FOR MODELS*	H	W	D	POWER	WT
A PG2H	£589	P6B2/P6P2	520	900	460	0.4kW	11
A PG3H	£641	P6B3/P6P3/P8B3/P8P3	520	1125	460	0.6kW	14
A PG4H	£692	P6B4/P6P4/P8B4/P8P4	520	1450	460	0.8kW	18
A PG5H	£743	P6B5/P6P5/P8B5/P8P5	520	1775	460	1kW	22



## FilterFlow Automatic Water Boilers (Tap Dispense)



- Unique built-in filtration ensures premium water quality and reduced scale build-up
- Reduced limescale means higher energy efficiency and lower running costs
- Low-cost, easy-fit replacement filter cartridges
- Lower maintenance and energy costs

- High hourly output – ideal even in busy establishments
- Reliable electronic temperature control system
- Stylish contemporary design – ideal for front-of-house
- Advanced diagnostics with LCD panel showing operational status



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
EB3F	£530	652	290	465	3kW	15
Rapid draw off		9 litres (16 pints, 60 cups)				
Output per hour		31 litres (55 pints, 205 cups)				



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
*EB4F	£628	652	290	465	4.5kW	15
Rapid draw off		9 litres (16 pints, 60 cups)				
Output per hour		45 litres (79 pints, 300 cups)				



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
*EB6F	£683	652	455	465	6kW	19
Rapid draw off		17 litres (30 pints, 110 cups)				
Output per hour		60 litres (105 pints, 400 cups)				



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
*EB6TF	£739	652	455	465	6kW	19
Rapid draw off		17 litres (30 pints, 110 cups)				
Output per hour		60 litres (105 pints, 400 cups)				

### Wall mounting kits

MODEL	PRICE	DESCRIPTION
A BR49	£49	For models EB3F and EB4F
A BR50	£54	For models EB6F and EB6TF

### Replacement filter cartridge (spare part)

MODEL	PRICE	DESCRIPTION
S FC02	£32	Filter Cartridge

Visit the FilterFlow website at [www.filterflow.co.uk](http://www.filterflow.co.uk)

## FilterFlow Automatic Water Boiler (Push-Button & Metered Dispense)

- Push-button dispense version of model EB3F
- Metered dispense version also available (EB3F/PBM)
- Safe and convenient push-button dispense
- Integral filter accessed through removable front panel
- All the benefits of the model EB3F, including the FilterFlow built-in filtration system



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
EB3F/PB	£651	652	290	465	3kW	15
EB3F/PBM	£755	652	290	465	3kW	15
Rapid draw off		9 litres (16 pints, 60 cups)				
Output per hour		31 litres (55 pints, 205 cups)				

### Accessories

MODEL	PRICE	DESCRIPTION
A FC02	£32	Filter cartridge
A BR49	£49	Wall mounting kit for models EB3F

## FilterFlow Wall Mounted Automatic Water Boiler

- Sleek cool-to-touch 8mm thick toughened glass fascia
- Compact and wall mounted design
- Integral user changeable filter
- All the benefits of the EB3F and EB3F/PB including the unique built-in filtration system



FilterFlow wall mounted automatic water boiler

MODEL	PRICE	GLASS	H	W	D	POWER	WT
WMB3F/B	£508	Black	415	300	185	3kW	11
WMB3F/W	£508	White	415	300	185	3kW	11
Rapid draw off		3.5 litres (6.3 pints, 23 cups)					
Output per hour		31 litres (55 pints, 205 cups)					

### Accessories

MODEL	PRICE	DESCRIPTION
A FC02	£32	Filter cartridge
A DR72	£126	Drip tray

## Manual Fill Water Boilers

- Strong construction in mirror stainless steel
- Easy descaling and cleaning
- Simmerstat controlled
- Boil dry protection
- High quality non drip taps



Manual water boilers

MODEL	PRICE	H	W	D	CAPACITY	POWER	WT
LWB2	£226	380	300	300	9 litres (2 gallons)	3kW	7
LWB4	£242	500	300	300	18 litres (4 gallons)	3kW	9
LWB6	£261	500	365	365	27 litres (6 gallons)	3kW	12

# Ventilation and Recirculation Units

## SmartVent Canopy Extraction Ventilation System

- Canopy extraction system suitable for use with gas and electric cooking equipment up to 900 series
- Variable fan speed and choice of fan position
- Bright energy-efficient LED lighting provided as standard
- Simple to install and easy to operate



1200mm long SmartVent

MODEL	PRICE	L	W	H	POWER	WT
SV1212	£1880	1200	1200	700	0.12kW	70

1600mm long SmartVent

MODEL	PRICE	L	W	H	POWER	WT
SV1216	£2100	1600	1200	700	0.12kW	85

2000mm long SmartVent

MODEL	PRICE	L	W	H	POWER	WT
SV1220	£2420	2000	1200	700	0.12kW	101

2400mm long SmartVent

MODEL	PRICE	L	W	H	POWER	WT
SV1224	£2630	2400	1200	700	0.12kW	117

Please note that ductwork, gas interlocks and fan speed controllers are not included. Please contact our sales desk for advice on suppliers.

**When placing an order please specify your preferred fan position by adding one of the following codes to the end of the SmartVent model number.**

<b>LH</b> - Left fan horizontally mounted	<b>CH</b> - Central fan horizontally mounted	<b>RH</b> - Right fan horizontally mounted
<b>LV</b> - Left fan vertically mounted	<b>CV</b> - Central fan vertically mounted	<b>RV</b> - Right fan vertically mounted

**Example: SV1216RH = 1600mm long canopy with fan positioned to the right and exiting horizontally.**

Please refer to the SmartVent brochure for further details.

## 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	H	W	D	POWER	WT
L3	£1314	560	920	620	0.35kW	30

Suitable for cooking equipment up to 9 kW total consumption



Fume filtration unit

MODEL	PRICE	H	W	D	POWER	WT
L4	£1645	560	1310	620	0.45kW	40

Suitable for cooking equipment up to 14 kW total consumption

## Refresh Recirculation Units

- Highly efficient four stage sequential filtration process removes grease, fine particulate, smoke and odour
- Ideal for use where venting to the atmosphere is impractical
- Suitable for use with electric cooking equipment only
- Free standing in design, their flexibility can increase output in existing kitchens or allow the set up of a cooking station in previously unsuitable areas of a building



Recirculation unit

MODEL	PRICE	H	W	D	POWER	WT
REF50	£4420	2185	550	756	1.54kW	135



Recirculation unit

MODEL	PRICE	H	W	D	POWER	WT
REF100	£5690	2185	1045	756	1.54kW	195



Recirculation unit

MODEL	PRICE	H	W	D	POWER	WT
REF150	£8095	2185	1545	756	2 x 1.54kW	240

Please note: Range ovens and fryers are for illustrative purposes and not included

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

All Lincat products carry a **two-year** parts and labour **warranty**

# Vegetable Preparation Equipment



## Compact Potato Peelers

- Small footprint and quiet operation - ideal for smaller kitchens
- Robust stainless steel and cast aluminium construction
- Interchangeable peeling chambers for easy change of capacity
- Heavy duty belt and pulley drive
- Corrosion-proof cast aluminium peeling plate
- Safety interlock on cylinder
- WRAS approved Class A air-break with brass spray nozzle
- Easy to use manual timer
- Non-handed controls



LPP35

LPP70

### Compact potato peelers

MODEL	PRICE	H	W	D	MAX CAP	POWER	VOLTAGE	OUTPUT	WT
LPP35	£1313	425	650	380	3.5kg	0.18kW	230/1ph	35kg/hr	31
LPP70	£1597	500	650	380	7kg	0.18kW	230/1ph	50kg/hr	33

## Upright Potato Peelers

- Upright design - ideal for medium and large scale operations
- Robust stainless steel and cast alloy construction
- Hygienic and easy to clean
- Quiet unobtrusive operation
- Corrosion-proof peeling plate
- Reversible corrosion-proof liners
- Dual position for waste outlet
- WRAS approved Class A air-break with brass spray nozzle
- Additionally, models LPP250 and LPP250H offer
  - Integral timer
  - Space saving filter basket



LPP250

LPP120

### Upright potato peelers

MODEL	PRICE	H	W	D	MAX CAP	POWER	VOLTAGE	OUTPUT	WT
LPP120H	£2942	1400	530	624	12kg	0.37kW	230/1ph	120kg/hr	64
LPP250	£3562	1080	564	725	25kg	0.75kW	230/1ph	250kg/hr	80
LPP250H	£3614	1360	564	725	25kg	0.75kW	230/1ph	250kg/hr	80

## Potato Chipper

- Ultra-fast operation - 25kg of chips per minute with minimal waste
- Interchangeable knife and scallop blocks for choice of chip size
- Interlocks for operator safety
- Large, easy-to-load, hopper
- Compact design for worktop mounting
- Hygienic, easy-to-clean, design

### Potato chipper

MODEL	PRICE	H	W	D	MAX CAP	POWER	VOLTAGE	OUTPUT	WT
LPCH	£2427	550	370	715	25kg	0.18kW	230/1ph	250kg/hr	56

This item requires a knife block assembly; please order from the accessory list.

### Accessories

MODEL	PRICE	DESCRIPTION
A KBA12	£209	12mm knife block assembly
A KBA14	£209	14mm knife block assembly
A KBA1714	£209	17 X 14mm knife block assembly
A KBA1721	£209	17 X 21mm knife block assembly



# Food Waste Disposers



## 500 Series Food Waste Disposers

- Convenient waste disposal for establishments serving up to 400 covers per sitting
- Efficient disposal of soft waste (plate waste, vegetables and peelings, meat and fish scraps)
- Rubber housing minimises noise
- Models for mounting undersink and into tabling as well as free standing units
- Manually reversible motor for extended operational life
- Class A air-break kit included as standard on models LFWD525 and LFWD526



LFWD523



LFWD525



LFWD526

### 500 Series food waste disposers

MODEL	PRICE	H	W	D	MOUNTING	MAX CAP	POWER	VOLTAGE	WT
LFWD523/3	£1229	406	†	†	Undersink	100kg/hr (200 covers)	0.55kW	400/3ph	19
LFWD523/1	£1229	406	†	†	Undersink	100kg/hr (200 covers)	0.55kW	230/1ph	19
LFWD525/3	£2009	630	330	355	In tabling	200kg/hr (400 covers)	0.55kW	400/3ph	30
LFWD525/1	£2009	630	330	355	In tabling	200kg/hr (400 covers)	0.55kW	230/1ph	30
LFWD526/3	£2345	865	400	600	Free standing	200kg/hr (400 covers)	0.55kW	400/3ph	50
LFWD526/1	£2345	865	400	600	Free standing	200kg/hr (400 covers)	0.55kW	230/1ph	50

† Model 523 fits 89mm sink opening

## 700 Series Food Waste Disposers

- Convenient waste disposal for establishments serving up to 850 covers per sitting
- Efficient disposal of tough waste (plate waste, vegetables and peelings, meat and fish scraps and small bones)
- Models for mounting undersink and into tabling as well as free standing units
- Manually reversible motor for extended operational life
- Class A air-break kit included as standard on models LFWD725 and LFWD726



LFWD723



LFWD725



LFWD726

### 700 Series food waste disposers

MODEL	PRICE	H	W	D	MOUNTING	MAX CAP	POWER	VOLTAGE	WT
LFWD723/3	£2338	523	¥	¥	Undersink	250kg/hr (400 covers)	1.1kW	400/3ph	42
LFWD723/1	£2506	523	¥	¥	Undersink	250kg/hr (400 covers)	1.1kW	230/1ph	42
LFWD725/3	£2917	725	338	474	In tabling	400kg/hr (850 covers)	1.1kW	400/3ph	49
LFWD725/1	£3085	725	338	474	In tabling	400kg/hr (850 covers)	1.1kW	230/1ph	49
LFWD726/3	£3285	850	400	600	Free standing	400kg/hr (850 covers)	1.1kW	400/3ph	63
LFWD726/1	£3453	850	400	600	Free standing	400kg/hr (850 covers)	1.1kW	230/1ph	63

¥ Model 723 fits 90mm sink opening

All Lincat products carry a **two-year** parts and labour **warranty**



## 650 Range Curved Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- R404a refrigerant is energy-efficient and non ozone-depleting
- 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 under counter power pack

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
C6R/75BU	£2535	Under	755	750	650	602W	123	270	550	330
C6R/75SU	£2590	Under	755	750	650	602W	122	270	550	330

Refrigerated merchandiser with under counter power pack

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
C6R/100BU	£2602	Under	755	1000	650	717W	155	270	550	330
C6R/100SU	£2656	Under	755	1000	650	717W	155	270	550	330

Refrigerated merchandiser with under counter power pack

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
C6R/125BU	£2926	Under	755	1250	650	729W	177	270	550	330
C6R/125SU	£2982	Under	755	1250	650	729W	177	270	550	330



Refrigerated merchandiser with side mounted power pack

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
C6R/105BL	£2858	Left	755	1050	650	604W	122	755	300	650
C6R/105BR	£2786	Right	755	1050	650	604W	122	755	300	650
C6R/105SL	£2913	Left	755	1050	650	604W	121	755	300	650
C6R/105SR	£2840	Right	755	1050	650	604W	121	755	300	650

Refrigerated merchandiser with side mounted power pack

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
C6R/130BL	£3237	Left	755	1300	650	717W	130	755	300	650
C6R/130BR	£3165	Right	755	1300	650	717W	130	755	300	650
C6R/130SL	£3294	Left	755	1300	650	717W	130	755	300	650
C6R/130SR	£3218	Right	755	1300	650	717W	130	755	300	650

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### KEY

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



## 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



## 650 Range Curved Front Ambient

- For display of food at ambient temperature
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation

Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6H/75B	£1468	755	750	650	1520W	70
C6H/75S	£1523	755	750	650	1520W	71

Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6H/100B	£1624	755	1000	650	2020W	89
C6H/100S	£1679	755	1000	650	2020W	90

Ambient merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6A/75B	£1140	755	750	650	20W	57
C6A/75S	£1195	755	750	650	20W	57

Ambient merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6A/100B	£1293	755	1000	650	20W	70
C6A/100S	£1346	755	1000	650	20W	70

## 650 Range Rectangular Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- R404a refrigerant is energy-efficient and non ozone-depleting
- 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



Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D6R/75B	£2491	Top	965	750	650	602W	111	250	750	650
D6R/75S	£2637	Top	965	750	650	602W	110	250	750	650

Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D6R/100B	£2842	Top	965	1000	650	717W	142	250	1000	650
D6R/100S	£2988	Top	965	1000	650	717W	141	250	1000	650

Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D6R/125B	£3023	Top	965	1250	650	729W	170	250	1250	650
D6R/125S	£3169	Top	965	1250	650	729W	169	250	1250	650



## 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
- R404a refrigerant is energy-efficient and non ozone-depleting
- Double-glazed front and sides for extra energy efficiency and low running costs
- Options for back-service or self-service operation



Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT
D5R/100B	£1978	Right	575	1000	500	602W	102
D5R/100S	£2098	Right	575	1000	500	602W	102
Power pack			575	250	500	-	-

Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT
D5R/125B	£2133	Right	575	1250	500	621W	120
D5R/125S	£2254	Right	575	1250	500	621W	119
Power pack			575	250	500	-	-

## 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



Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
D5H/75B	£986	575	750	500	1520W	58
D5H/75S	£1109	575	750	500	1520W	58

Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
D5H/100B	£1074	575	1000	500	2020W	73
D5H/100S	£1196	575	1000	500	2020W	73

## 350 Range Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Daylight-balanced illumination with easy-change light tubes
- R404a refrigerant is energy-efficient and non ozone-depleting
- Thermostatic temperature control with digital display
- Double-glazed front and sides for extra energy efficiency and low running costs
- Suitable for back-service applications



Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D3R/100	£1570	Right	575	1000	350	393W	86	575	250	350

## 350 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
- Suitable for back-service applications



Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
D3H/75	£877	575	750	350	770W	45

### KEY

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



## Refrigerated Food Display Showcases

- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Daylight-balanced illumination with easy-change light tubes
- Thermostatic temperature control with digital display
- R404a refrigerant is energy-efficient and non ozone-depleting
- Base-mounted refrigeration for all-round visibility



Refrigerated showcase

MODEL	PRICE	H	W	D	POWER	WT
SCR785	£2388	665	785	750	602W	97

Refrigerated showcase

MODEL	PRICE	H	W	D	POWER	WT
SCR1085	£2555	665	1085	750	621W	121

## 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	H	W	D	POWER	WT
SCH785	£1468	665	785	750	1547W	72

Heated showcase

MODEL	PRICE	H	W	D	POWER	WT
SCH1085	£1598	665	1085	750	2047W	92

MODEL	PRICE	DESCRIPTION
A BP785	£57	Base plate for SCH785

MODEL	PRICE	DESCRIPTION
A BP1085	£71	Base plate for SCH1085

## 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	H	W	D	WT
GC36	£343	490	600	350	26
GC39	£381	490	900	350	38
GC46	£381	645	600	350	32



Glass display cases with rear sliding doors

MODEL	PRICE	H	W	D	WT
GC36D	£381	490	600	350	30
GC39D	£442	490	900	350	44
GC46D	£442	645	600	350	38

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### KEY

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 D = Depth in mm  
 WT = Packed Weight in kg



## 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	H	W	D	POWER	WT
FDB4	£1135	245	1045	375	175W	26
FDB5	£1165	245	1222	375	175W	28
FDB6	£1194	245	1399	375	175W	30
FDB8	£1223	245	1753	375	175W	34
FDB10	£1253	245	2107	375	175W	39

### Stainless steel lids

MODEL	PRICE	TO FIT
A DBL4	£115	FDB4
A DBL5	£118	FDB5
A DBL6	£122	FDB6
A DBL8	£128	FDB8
A DBL10	£144	FDB10

### Back service curved glass covers

MODEL	PRICE	TO FIT
A BSG4	£229	FDB4
A BSG5	£232	FDB5
A BSG6	£237	FDB6
A BSG8	£299	FDB8
A BSG10	£349	FDB10

### Self service curved glass covers

MODEL	PRICE	TO FIT
A SSG4	£255	FDB4
A SSG5	£258	FDB5
A SSG6	£262	FDB6
A SSG8	£310	FDB8
A SSG10	£363	FDB10

### Wall brackets

MODEL	PRICE	TO FIT
A DBWB	£81/pair	FDB

### Packs of 100mm deep 1/3 GN containers with stainless steel lids for Food Display Bars

MODEL	PRICE	FOR MODEL	PACK QUANTITY
A SGP1004	£164	FDB4	4
A SGP1005	£205	FDB5	5
A SGP1006	£246	FDB6	6
A SGP1008	£328	FDB8	8
A SGP10010	£410	FDB10	10

### Packs of 100mm deep 1/3 GN containers with transparent acrylic lids for Food Display Bars

MODEL	PRICE	FOR MODEL	PACK QUANTITY
A SGP1004A	£172	FDB4	4
A SGP1005A	£215	FDB5	5
A SGP1006A	£258	FDB6	6
A SGP1008A	£344	FDB8	8
A SGP10010A	£431	FDB10	10

## 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

### Food preparation bars (base units)

MODEL	PRICE	H	W	D	POWER	WT
FPB5	£848	262	1225	375	175W	30
FPB7	£916	262	1580	375	175W	34

### Stainless steel lids

MODEL	PRICE	TO FIT
A PBL5	£111	FPB5
A PBL7	£119	FPB7

### Back service square glass covers

MODEL	PRICE	TO FIT
A PBG5	£135	FPB5
A PBG7	£148	FPB7

### Wall brackets

MODEL	PRICE	TO FIT
A DBWB	£81/pair	FPB

### Packs of 150mm deep 1/3 GN containers with stainless steel lids for Food Preparation Bars

MODEL	PRICE	FOR MODEL	PACK QUANTITY
A SGP1505	£257	FPB5	5
A SGP1507	£361	FPB7	7

### Packs of 150mm deep 1/3 GN containers with transparent acrylic lids for Food Preparation Bars

MODEL	PRICE	FOR MODEL	PACK QUANTITY
A SGP1505A	£268	FPB5	5
A SGP1507A	£375	FPB7	7

### Gastronorm Configurations

#### Food Preparation Bars



FPB5 (5 x 1/3GN)



FPB7 (7 x 1/3GN)



## Upright Heated Merchandisers

- 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



Upright heated merchandiser with rotating rack

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UM50	£947	780	565	565	1500W	41	1
UM50D	£1055	780	565	565	1500W	41	2

Upright heated merchandiser with static rack

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UM550	£819	780	565	565	1500W	41	1
UM550D	£930	780	565	565	1500W	41	2

## Upright Heated Merchandisers with Ovens

- Combination model with oven and merchandiser in one convenient counter-top unit
- Chrome-plated rod shelf and removable internal base to oven
- Thermostatically-controlled oven with 50° - 250°C range for accurate, reliable cooking
- Other features as for upright heated merchandisers



Upright heated merchandiser with rotating rack and built-in oven

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UMO50	£1343	925	565	565	2900W	54	1
UMO50D	£1447	925	565	565	2900W	54	2

Upright heated merchandiser with static rack and built-in oven

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UMSO50	£1204	925	565	565	2900W	54	1
UMSO50D	£1309	925	565	565	2900W	55	2

## Pie Cabinets

- 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



Pie cabinet

MODEL	PRICE	H	W	D	POWER	WT
LPW	£421	520	710	330	750W	29



Pie cabinet with illumination and humidity feature

MODEL	PRICE	H	W	D	POWER	WT
LPW/LR	£489	520	710	330	800W	30

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### KEY

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- W = Width in mm
- D = Depth in mm
- WT = Packed Weight in kg



## 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	H	W	D	POWER	WT
LD2	£506	562	790	538	1500W	22

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A LDBM2	£202	2 x 2/3 GN	LD2



Heated display with gantry (3 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
LD3	£632	562	1130	538	2400W	29

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A LDBM3	£274	3 x 2/3 GN	LD3



Heated display with gantry (4 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
LD4	£754	562	1470	538	2750W	37

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A LDBM4	£335	4 x 2/3 GN	LD4

## 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	H	W	D	POWER	WT
HB1	£263	115	381	531	500W	8

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Heated display base (3 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
HB3	£354	115	1094	531	1400W	16

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A HBBM3	£274	3 x 2/3 GN	HB3



Heated display base (2 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
HB2	£308	115	754	531	1000W	12

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A HBBM2	£202	2 x 2/3 GN	HB2



Heated display base (4 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
HB4	£437	115	1434	531	1750W	21

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A HBBM4	£335	4 x 2/3 GN	HB4

# Kitchen Furniture

## 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



Centre tables

MODEL	PRICE	H	W	D	WT
L6506CT	£255	900	600	650	15
L6509CT	£288	900	900	650	22
L6512CT	£321	900	1200	650	25
L6515CT	£358	900	1500	650	29
L6518CT	£403	900	1800	650	33



Wall benches 600 series

MODEL	PRICE	H	W	D	WT
L6009WB	£291	900	900	600	22
L6012WB	£323	900	1200	600	25
L6015WB	£364	900	1500	600	29
L6018WB	£398	900	1800	600	33

Wall benches 650 series

MODEL	PRICE	H	W	D	WT
L6506WB	£267	900	600	650	15
L6509WB	£302	900	900	650	22
L6512WB	£337	900	1200	650	27
L6515WB	£379	900	1500	650	29
L6518WB	£426	900	1800	650	34

## 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



Single sink units

MODEL	PRICE	H	W	D	WT
L881 L/H	£732	900	1000	600	24
L881 R/H	£732	900	1000	600	24

Double sink units

MODEL	PRICE	H	W	D	WT
L884 L/H	£1159	900	1500	600	31
L884 R/H	£1159	900	1500	600	31

LH - Left hand drainer  
RH - Right hand drainer

Taps

MODEL	PRICE	DESCRIPTION
A TA64	£96	Mixer taps

## 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



Hand wash basin

MODEL	PRICE	H	W	D	WT
HWB1	£126	105	400	350	6

Taps

MODEL	PRICE	DESCRIPTION
A TA49	£60	Pillar taps (pair)

### KEY

H = Height in mm  
W = Width in mm  
D = Depth in 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	H	W	D	WT
WL4	£342	600	450	300	18
WL6	£386	600	600	300	22
WL7	£432	600	750	300	26
WL9	£459	600	900	300	30

Additional shelves for cupboards

MODEL	PRICE	W	D
A WLS4	£11	450	300
A WLS6	£12	600	300
A WLS7	£12	750	300
A WLS9	£13	900	300

## Wall Shelves

- Stainless steel construction, durable and easy to clean



Wall shelves

MODEL	PRICE	W	D
A SSH9	£86	900	300
A SSH12	£97	1200	300
A SSH15	£105	1500	300
A SSH18	£120	1800	300

All Lincat products carry a **two-year** parts and labour **warranty**

# Conveyor & Slot Toasters



## 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	H	W	D	POWER	WT
LT4X	£187	240	360	220	2.3kW	7



6 slot toaster

MODEL	PRICE	H	W	D	POWER	WT
LT6X	£232	240	450	220	3.1kW	9

## 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	H	W	D	POWER	WT
CT1	£798	398	410	668	2.4kW	23

MODEL	PRICE	DESCRIPTION
A CT1/CC	£13	Lockable cover for control panel

# Electricity Supply Requirements

Product Code	Power rating (watts)	Single phase current @ indicated voltage (1N ~ + ± )		Three phase current @ indicated voltage (3N ~ + ± )			
		Amps	Voltage	Amps - phase 1	Amps - phase 2	Amps - phase 3	Voltage
AS4	4500	20.0	230	N/A			
DF36	6000	26.0	230	13.0	13.0		400V
DF39	9000	39.0	230	13.0	13.0	13.0	400V
DF46	6000	26.0	230	13.0	13.0		400V
DF49	9000	39.0	230	13.0	13.0	13.0	400V
DF66/ST	6000	26.0	230	13.0	13.0		400V
DF612	2 x 6000	2 x 26.0	230	2 x 13.0	2 x 13.0		400V
DF618	2 x 9000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400V
EB4F	4500	20.0	230	N/A			
EB6F	6000	26.0	230	13.0	13.0		400V
EB6TF	6000	26.0	230	13.0	13.0		400V
ECG6	8000	36.0	230	12.0	12.0	12.0	400V
ECG9 and ECG9/WT	13000	N/A		23.2	23.2	11.6	400V
ECO9	7500	32.6	230	6.7	13.0	13.0	400V
ESLR9C	16500	N/A		27.0	27.0	15.0	400V
GSP01/HP	3800	16.6	230	N/A			
GS4/E	3700	16.1	230	N/A			
GS6/T, GS6/TFR, GS6/TR, GS6C/T	4000	18.0	230	9.0	9		400V
GS6/T/E, GS6/TR/E	5600	24.4	230	12.2	12.2		400V
GS65	4500	20.0	230	N/A			
GS7, GS7/C, GS7/R	6000	26.0	230	13.0	13.0		400V
GS7/E	7000	30.4	230	10.1	10.1	10.1	400V
GS9	8600	38.0	230	12.0	12.0	14.0	400V
HT6, HT7	7000	30.0	230	9.0	13.0	9.0	400V
J6	6000	26.0	230	13.0	13.0		400V
J9	9000	39.0	230	13.0	13.0	13.0	400V
J12	2 x 6000	2 x 26.0	230	2 x 13.0	2 x 13.0		400V
J18	2 x 9000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400V
OCMP61	11000	N/A		15.9	15.9	15.9	400V
OCMP62	22300	N/A		32.2	32.2	32.2	400V
OCMP101	18600	N/A		26.8	26.8	26.8	400V
OCMP102	36700	N/A		53.0	53.0	53.0	400V
OCMP201	37000	N/A		53.5	53.5	53.5	400V
OCMP202	65500	N/A		94.6	94.6	94.6	400V
OD7006/N, OD7006/P	4030	17.5	230	8.8	8.7		400V
OD7007/N, OD7007/P	6060	26.4	230	9.0	8.7	8.7	400V
OE7008	21600	N/A		31.0	31.0	31.0	400V
OE7010	14400	N/A		17.4	22.6	22.6	400V
OE7011	15600	N/A		22.6	22.6	22.6	400V
OE7012	10400	N/A		22.6	22.6		400V
OE7013	7000	30.5	230	15.3	15.3		400V
OE7014	14000	N/A		30.5	15.3	15.3	400V
OE7015	15400	N/A		20.5	20.5	26.4	400V
OE7016	21600	N/A		31.0	31.0	31.0	400V
OE7112	12000	52.2	230	17.4	17.4	17.4	400V
OE7113 & OE7113/F either one supply of or two supplies, each of	24000	N/A		34.8	34.8	34.8	400V
OE7105 & OE7105/F	12000	52.2	230	17.4	17.4	17.4	400V
OE7108 & OE7108/F either one supply of or two supplies, each of	14000	60.8	230	20.3	20.3	20.3	400V
OE7114	11000	47.8	230	15.9	15.9	15.9	400V
OE7114	14000	60.9	230	20.3	20.3	20.3	400V
OE7205	8000	34.8	230	17.4	17.4		400V
OE7206 & OE7209	11000	47.8	230	15.2	15.2	17.4	400V
OE7210	17200	N/A		28.0	28.0	18.0	400V
OE7210/R	17200	N/A		28.0	28.0	18.0	400V
OE7210/FR	17200	N/A		28.0	28.0	18.0	400V
OE7211	8600	N/A		10.8	21.6	10.8	400V
OE7211/R	8600	N/A		10.8	21.6	10.8	400V
OE7303	6800	29.6	230	14.8	14.8		400V
OE7304	5500	23.9	230	N/A			
OE7405	11200	N/A		16.2	16.2	16.2	400V
OE7406 either one supply of or two supplies, each of	16500	N/A		24.0	24.0	24.0	400V
OE7503	9000	39.0	230	13.0	13.0	13.0	400V
OE7505	9000	39.0	230	13.0	13.0	13.0	400V
OE7701	6000	26.1	230	13.0	13.0		400V
OE7702	9000	39.1	230	13.0	13.0	13.0	400V
OSCWE61	11000	N/A		15.9	15.9	15.9	400V
OSCWE62	22300	N/A		32.2	32.2	32.2	400V
OSCWE101	18600	N/A		26.8	26.8	26.8	400V
OSCWE102	36700	N/A		53.0	53.0	53.0	400V
OSCWE201	37000	N/A		53.5	53.5	53.5	400V
OSCWE202	65500	N/A		94.6	94.6	94.6	400V
PO430	4200	18.0	230	6.0	6.0	6.0	400V
PO630	7200	31.0	230	10.0	10.0	10.0	400V
PO425-2	6000	26.0	230	9.0	9.0	9.0	400V
PO430-2	8400	36.0	230	12.0	12.0	12.0	400V
PO630-2	14400	N/A		21.0	21.0	21.0	400V
PO89X	5700	24.8	230	7.6	9.6	7.6	400V
V7/4	3675	16.0	230	N/A			
WMB3F/B & WMB3F/W	3000	13.0	230	N/A			

# Standard Terms & Conditions of Sale

## 1. DEFINITIONS and GENERAL

- 1.1. The Company – Lincat Limited, Whisby Road, Lincoln LN6 3QZ
- 1.2. The Buyer – the person, firm or company contracting with the Company.
- 1.3. The Contract – any contract between the Company and the Buyer for the sale and purchase of goods upon these terms and conditions.
- 1.4. All orders are accepted subject to these Conditions of Sale which shall apply to the exclusion of any terms or conditions put forward by or on behalf of the Buyer.
- 1.5. No variation, waiver or addition to these conditions, whether written or oral, shall have effect unless agreed in writing by the Company.

## 2. DESCRIPTION

- 2.1. Although every effort has been made to ensure that the illustration, price, description, measurement and specification of goods in our catalogues and brochures are correct such information is published for the sole purpose of giving an approximate idea of the goods represented by or described in them. They will not form part of the Contract and this is not a sale by sample. Where any such details are important the Buyer should themselves verify the information before placing an order.
- 2.2. The Company reserves the right to modify or vary the design, specification or finish of any of our products without notice.

## 3. ORDERS

- 3.1. The Buyer shall be responsible to the Company for ensuring the accuracy of any order.
- 3.2. No order which has been accepted by the Company may be cancelled except on terms that the Buyer shall indemnify the Company against all loss (including loss of profit), costs (including the cost of all material and labour used) damages, charges and expenses incurred by the Company as a result of cancellation.

## 4. PRICE OF GOODS

- 4.1. The price of the goods shall be the price listed in the Company's published price list current at the date of despatch of the order less agreed discount.
- 4.2. The price of the goods is exclusive of Value Added Tax, which will be charged at the applicable rate at the date of invoice.
- 4.3. The price of the goods includes the cost of carriage by the Company's standard three day service to mainland England, Scotland (excluding Highlands) and Wales. Deliveries to other destinations will be charged separately where the Company undertakes delivery of the goods.
- 4.4. In the event of any increase in the cost to the Company of supplying the goods caused by any reason whatsoever the Company may on giving notice to the Buyer at any time before delivery adjust the price.

## 5. TERMS OF PAYMENT

- 5.1. The Buyer shall pay the price of the Goods without any deduction within 30 days of the end of the month in which the goods are invoiced. Time for payment will be of the essence. No payment will be deemed to have been received until the Company has received clear funds. All sums payable under the Contract will become due immediately upon termination of the Contract. The Company reserves the right to claim settlement of any outstanding amounts due before this date if there is any change in the financial circumstances of the Buyer.
- 5.2. In the event that any payment due to the Company is withheld or delayed the Company reserves the right:
  - 5.2.1. to suspend any further deliveries to the Buyer
  - 5.2.2. charge interest at 2.5% pa above the base lending rate from time to time of the Royal Bank of Scotland Plc on the amount outstanding from the date when payment becomes due until the date of payment
  - 5.2.3. to recover from the Buyer on a full indemnity basis together with interest thereon all costs incurred by it in obtaining payment including solicitor's fees and costs associated with so doing.

## 6. DELIVERY

- 6.1. The Company will use reasonable endeavours to deliver the goods within the time agreed when the Buyer places an order and, if no time is agreed, then within a reasonable time, but the time of delivery will not be of the essence. If, despite those endeavours, the Company is unable for any reason to fulfil any delivery or performance on the specified date, the Company will be deemed not to be in breach of the Contract, nor (for the avoidance of doubt) will the Company have any liability to the Buyer for direct, indirect or consequential loss (all three of which terms includes, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused (including as a result of negligence) by any delay or failure in delivery except as set out in this condition.
- 6.2. Any costs incurred due to inadequate site access shall be charged to the Buyer.
- 6.3. If the Buyer fails to take delivery of the goods the Company shall be entitled to invoice and be paid for the goods as though they had been duly delivered. The Company may arrange storage of the goods until actual delivery and charge the Buyer for the reasonable costs of storage.
- 6.4. It is the Buyer's responsibility to inspect the goods at the time of delivery. The Company accepts no responsibility for alleged non-delivery, shortfall of goods, damage on delivery or other discrepancy unless notification in writing is received within 24 hours from the date of delivery. In the absence of such notification the Buyer shall be deemed to have accepted the goods.

## 7. RETURNS

- 7.1. Goods despatched to the Buyer and subsequently accepted for cancellation by the Company will be subject to an abortive delivery charge, as well as any cancellation charge deemed necessary by the Company.
- 7.2. The Company at its absolute discretion may agree to the return of goods by the Buyer provided that the goods are returned at the Buyer's expense, in the same condition and in the original packaging as of the date of despatch by the Company or their agents.
- 7.3. Any goods agreed by the Company as acceptable for return for any reason (excluding faulty goods) will be subject to a restocking charge of 20% of the net invoiced price or £100, whichever is the lower, together with the reimbursement of any expense incurred by the Company as a consequence of the return of said goods to the Company's stock.

## 8. RISK AND PROPERTY

- 8.1. Risk of damage to or loss of the goods shall pass to the Buyer at the time of delivery or, if the Buyer wrongfully fails to take delivery of the goods, the time when the Company has tendered delivery of the goods.
- 8.2. Notwithstanding delivery and the passing of risk in the goods the property in the goods shall not pass to the Buyer until the full price of the goods and goods which are subject to any other contract between the Buyer and the Company is received in full in cash or cleared funds.
- 8.3. Until such time as the property in the goods passes to the Buyer they shall be held by the Buyer in a fiduciary capacity and stored by the Buyer at its premises in such a manner that they are clearly identifiable as the goods of the Company and shall be kept separate from any other goods whether or not supplied by the Company. Until that time the Buyer shall be entitled to sell the goods in the ordinary course of its business but shall account to the Company for the proceeds of sale.
- 8.4. Until such time as the property in the goods passes to the Buyer the Company shall be entitled at any time to require the Buyer to deliver up the goods to the Company and if the Buyer fails to do so forthwith to enter upon any premises of the Buyer or any third party where the goods are stored and repossess the goods. The Buyer hereby grants an irrevocable licence to the Company for this purpose.

## 9. WARRANTY, EXCLUSION OF LIABILITY AND INDEMNITY

### 9.1. Warranty

- 9.1.1. In respect of goods (excluding spare parts and consumable items such as door seals, filters, bulbs, glass and LTX toaster elements) which are proved to the reasonable satisfaction of the Company to be damaged or defective due to defects in material or workmanship, the Company will, free of charge, within a period of 24 months from the date of resale of such goods by The Buyer, either (at the Company's option):
- 9.1.1.1. repair such goods; or
  - 9.1.1.2. replace such goods; or
  - 9.1.1.3. refund the purchase price of the goods.
- 9.1.2. The obligation in condition 9.1.1 above will not apply where:
- 9.1.2.1. the goods have been improperly altered in any way whatsoever, or have been subject to misuse or unauthorised repair;
  - 9.1.2.2. the goods have been improperly installed or connected;
  - 9.1.2.3. any maintenance requirements relating to the goods have not been complied with.
  - 9.1.2.4. the goods are gas powered and have been installed into a mobile catering outlet such as, but not limited to, a catering trailer, in which case the Company's obligation is limited to the free-of-charge supply of spare parts.
- 9.1.3. Any goods which have been replaced will belong to the Company. Any repaired or replacement goods will be liable to repair, replacement or refund under the terms specified in condition 9.1.1 for the unexpired portion of the 24 month period from the original date of resale of the repaired or replaced goods.

### 9.2. Exclusion of liability

- 9.2.1. In the event of any breach of the Company's express obligations under Conditions 6.1, 9.1.1 and 9.1.3 above the remedies of the Buyer will be limited to damages.
- 9.2.2. The Company does not exclude its liability (if any) to the Buyer:
- 9.2.2.1. for breach of the Company's obligations arising under section 12 Sale of Goods Act 1979 or section 2 Sale and Supply of Goods and Services Act 1982
  - 9.2.2.2. for personal injury or death resulting from the Company's negligence
  - 9.2.2.3. under section 2 (3) Consumer Protection Act 1987
  - 9.2.2.4. for any matter which it would be illegal for the Company to exclude (or to attempt to exclude) its liability, or
  - 9.2.2.5. for fraud.
- 9.2.3. Except as provided in Conditions 6.1 and 9.1.1 to 9.2.2 the Company will be under no liability to the Buyer whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) for any injury, death, damage or direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused arising out of or in connection with:
- 9.2.3.1. any of the goods, or the manufacture or sale or supply, or failure or delay in supply, of the goods by the Company or on the part of the Company's employees, agents or sub-contractors
  - 9.2.3.2. any breach by the Company of any of the express or implied terms of the Contract

- 9.2.3.3. any use made or resale by the Buyer of any of the goods, or of any product incorporating any of the goods; or
- 9.2.3.4. any statement made or not made, or advice given or not given, by or on behalf of the Company
- 9.2.3.5. or otherwise under the Contract

- 9.2.4. Except as set out in conditions 6.1 and 9.1.1 to 9.2.2 the Company hereby excludes to the fullest extent permissible in law, all conditions, warranties and stipulations, express (other than those set out in the Contract) or implied, statutory, customary or otherwise which, but for such exclusion, would or might subsist in favour of the Buyer.
- 9.2.5. Each of the Company's employees, agents and sub-contractors may rely upon and enforce the exclusions and restrictions of liability in conditions 6.1 and 9.2.1 to 9.2.3 in that person's own name and for that person's own benefit, as if the words "its employees, agents and sub-contractors" followed the word Company wherever it appears in those conditions save each reference in condition 9.2.3.1.
- 9.2.6. The Buyer acknowledges that the above provisions of this Condition 9 are reasonable and reflected in the price which would be higher without those provisions, and the Buyer will accept such risk and/or insure accordingly.
- 9.2.7. Subject to condition 9.2.2 the Company's aggregate liability under the Contract whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) and howsoever arising to the Buyer will be limited to the price of the goods.

## 10. FORCE MAJEURE

- 10.1. The Company shall not be liable in respect of any breach of contract due to any cause beyond its reasonable control including Act of God, inclement weather, flood, lightning or fire, industrial action or lockouts, actions of government departments, war, riot or terrorism, or the action of any party for whom the Company is not directly responsible.

## 11. SEVERABILITY

- 11.1. If any condition or part of the Contract is found by any court, tribunal, administrative body or authority of competent jurisdiction to be illegal, invalid or unenforceable then that provision will, to the extent required, be severed from the Contract and will be ineffective without, as far as is possible, modifying any other provision or part of the Contract and this will not affect any other provisions of the Contract which will remain in full force and effect.

## 12. ENTIRE AGREEMENT

- 12.1. The Contract contains all the terms which the Company and the Buyer have agreed in relation to the goods and supersedes any prior written or oral agreements, representations or understandings between the parties relating to such goods. The Buyer acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract.

## 13. LAW AND JURISDICTION

- 13.1. The Contract shall be governed and construed in all respects in accordance with the Laws of England and shall be subject only to the jurisdiction of the English Courts.



Lincat Limited is approved by Lloyds Register of Quality Assurance for its quality management systems.

All Lincat products are fully guaranteed for parts and labour for a period of 24 months (except bulbs, glass and LTX toaster elements, terms and conditions apply).

Goods are normally delivered to dealers' addresses carriage paid.  
If direct or overnight delivery is required, a carriage charge will apply.

Warning: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1990) 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.

A member company of  **THE MIDDLEBY CORPORATION**

Our policy is one of continuous improvement and we reserve the right to change specifications at any time and without notice, or modify these to suit manufacturing processes.

**Lincat Limited, Whisby Road,  
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United Kingdom**

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