Lincat Combi Ovens



LC106I - Lincat Visual Cooking 1.06 Electric Counter-top Combi Oven - Injection - W 897 mm - 9.0 kW Choose Visual Cooking where high output and precise control are required.

- Intuitive touch display SmartTouch® for programming
- Immediate production of steam with injection steam production
- CombiSmart® 10-step humidity control, and ClimaOptima® automatic humidity control functions
- Ability to create cooking programmes with up 15 steps
- Rack timer allowing accurate cooking times for different items on different shelves
- 6 x GN1/1 capacity
- Ideal for menus which require a lower volume of steaming
- Two-step safety handle

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Specifications			
Summary		Power and Performance	
Brand	Lincat	Total Power kW	9
Range	Lincat Combi Ovens	Temperature Range °C	30-300
Series	Visual Cooking	IP Rating	IPX5
Power Type	Electric	Temperature Control	Electronic
Unit Type	Counter-top	Oven Rating kW	Steam connection = N/A;Hot air
Available in UK Only	Yes	Oven Rating KW	connection = 9.0
UK Warranty	2 Years Parts and Labour Warranty		
GTIN	5056105120247		
Key Specifications		Capacity	
WRAS Approved	Yes	Gastronorm Capacity	6 x GN1/1
Type of Lighting	Halogen	Portions per Day	90
Number of Grids included	0		
Weights and Dimensions		Supply Connections	
Unit Height (External) mm	815	Requires Installation	Yes
Unit Width (External) mm	897	Requires Electrical Supply	Yes
Unit Depth (External) mm	831	UK 3 Pin Plug	No
Height (Internal) mm	525	Requires Hardwiring	Yes
Width (Internal) mm	460	Electrical Supply Rating Watts	9,000
Depth (Internal) mm	690	Three Phase Amps	L1=13.0; L2=13.0; L3=13.0
Net Weight Kg	130	Three Phase Voltage	400
		Water Connection Pressure Bar	2.5-6
		Drain Connection	DN 50 mm
		Water Connection	3/4"
Shipping			
Packed Weight Kg	150		
Packed Height cm	95		
Packed Width cm	100		
Packed Depth cm	120		



Lincat Combi Ovens

Available Options

INSTALLATION

LCO2001 Site Survey & Installation

COMMISSIONING

LCO3001 Commissioning

R/H DOOR INSTALL

LCA3009

LCO2002 Right Hinged Door Installation

Available Accessories

Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 1.06 on 1.06 Electric - Standard Left Hinged

Model

Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 1.06 on 1.06 Electric - Right Hinged Model

Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand – for Visual Cooking 1.06 on 1.10 Electric – Standard Left Hinged

Model

LCA1002R Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 1.06 on 1.10 Electric - Right Hinged Model

 LCA3003
 Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 20 mm deep

 LCA3005
 Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 40 mm deep

 LCA3007
 Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 60 mm deep

Lincat Combi Oven Imperial Pizza and Grilling Sheet - GN1/1 (325 x 530 mm)

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LCA3011 Lincat Combi Oven Imperial Grilling Grid - GN1/1(325 x 530 mm)

LCA3012 Lincat Combi Oven Imperial Potato Grid - GN1/1(325 x 530 mm) - 28 Potato Capacity

LCA3013 Lincat Combi Oven Imperial Multi-tray - 8 Moulds - GN1/1 (325 x 530 mm)

LCA3015 Lincat Combi Oven Non-stick Aluminium Baking Sheet - GN1/1 (325 x 530 mm)

LCA3017 Lincat Combi Oven Non-stick Perforated Aluminium Baking Sheet - GN1/1(325 x 530 mm)

LCA3019Lincat Combi Oven Silicone Baking Mat - GN1/1(325 x 530 mm)LCA3021Lincat Combi Oven Steamfry Basket - GN1/1(325 x 530 mm)LCA3023Lincat Combi Oven Rack for Spare Ribs - GN1/1(325 x 530 mm)

LCA3024 Lincat Combi Oven Chicken Grid - GN1/2 (325 x 265 mm) - 4 Chicken Capacity

LCA3025 Lincat Combi Oven Chicken Grid - GN1/1 (325 x 530 mm) - 8 Chicken Capacity

LCA4001 Lincat Combi Oven Software Key - Quick Select Recipes (QSR)

 LCA4002
 Lincat Combi Oven Software Key - Advanced Rack Timer - Tailored Menu Handling

 LCA5001
 Lincat Combi Oven Condenser Hood - for Visual Cooking 1.06/1.10/1.20 not Stacked Units

 LCA6002
 Lincat Combi Oven Static Stand for Visual Cooking 1.06/1.10 - 8 Pairs of Support Rails

LCA6004 Lincat Combi Oven Mobile Stand for Visual Cooking 1.06/1.10 - 8 Pairs of Support Rails

LCC1001 Hydro Shield 3600 (L) Water Filter Cartridge - Recommended for CombiSlim and Visual Cooking 1.06/1.10

Hydro Shield 6000 (XL) Water Filter Cartridge - Recommended for Visual Cooking 1.20/2.06/2.10/2.20 and all Combi Ovens in hard

water areas

LCC1003 Hydro Shield 3600 (L) Water Filter Kit - Including Filter, Filter Head and Hose - Recommended for CombiSlim and Visual Cooking

1.06/1.10

LCC1004 Hydro Shield 6000 (XL) Water Filter Kit - Including Filter, Filter Head and Hose - Recommended for 1.20/2.06/2.10/2.20 + all Ovens in

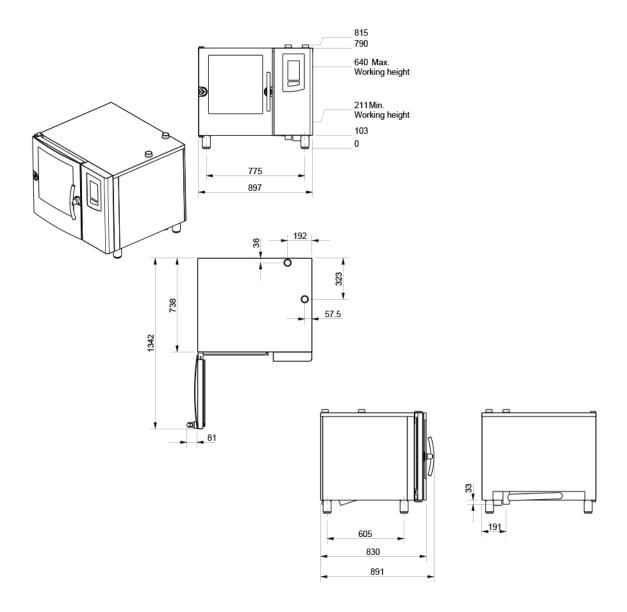
hard water areas

LCC2003 Lincat Protect Intense Detergent - 2 x 5l

LCC2005 Lincat Protect Cleaning Package - 6 x 5l Intense Detergent and 2 x 5l Rinse Aid

LCC2006 Lincat Protect Rinse Aid - 2 x 5l

Technical Picture





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