Lincat Combi Ovens



LC120I/N - Lincat Visual Cooking 1.20 Natural Gas Free-standing Combi Oven - Injection - W 899 mm - 42.0 kW [Gas] + 2.0 kW [Electric] 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
- 20 x GN1/1 capacity
- Ideal for menus which require a lower volume of steaming
- Two-step safety handle

| Specifications | | | |
|--------------------------|-----------------------------------|-----------------------|--------------------------------|
| Summary | | Power and Performance | |
| Brand | Lincat | BTU per Hour | 160,000 |
| Range | Lincat Combi Ovens | Total Power kW | 2 |
| Series | Visual Cooking | Temperature Range °C | 30-300 |
| Power Type | Gas | IP Rating | IPX5 |
| Gas Type | Natural Gas | Temperature Control | Electronic |
| Unit Type | Free-standing | Oven Rating kW | Steam connection = N/A;Hot air |
| Available in UK Only | Yes | | connection = 42.0 |
| UK Warranty | 2 Years Parts and Labour Warranty | | |
| GTIN | 5056105120384 | | |
| Key Specifications | | Capacity | |
| WRAS Approved | Yes | Gastronorm Capacity | 20 × GN1/1 |
| Type of Lighting | Halogen | Portions per Day | 300 |
| Number of Grids included | 0 | | |
| Weights and Dimensions | | Supply Connections | |

| Weights and Dimensions | | Supply Connections | |
|---------------------------|-------|---|----------|
| Unit Height (External) mm | 1877 | Requires Installation | Yes |
| Unit Width (External) mm | 899 | Requires Electrical Supply | Yes |
| Unit Depth (External) mm | 831 | UK 3 Pin Plug | Yes |
| Height (Internal) mm | 1,435 | Requires Hardwiring | No |
| Width (Internal) mm | 460 | Electrical Supply Rating Watts | 2,000 |
| Depth (Internal) mm | 690 | Single Phase Amps | 17 |
| Net Weight Kg | 305 | Single Phase Voltage | 230 |
| | | Gas Connection BSP | 3/4" |
| | | Gas Pressure Natural mbar | 18-25 |
| | | Total heat input at full rate Natural kW | 42 |
| | | Total heat input at full rate Natural BTU per hour | 160,000 |
| | | Water Connection Pressure Bar | 2.5-6 |
| | | Drain Connection | DN 50 mm |
| | | Water Connection | 3/4" |
| | | | |



Lincat Combi Ovens

Shipping

Packed Weight Kg325Packed Height cm205Packed Width cm100Packed Depth cm120

Available Options

INSTALLATION

LCO2001 Site Survey & Installation

COMMISSIONING

LCO3001 Commissioning

R/H DOOR INSTALL

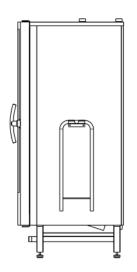
LCO2002 Right Hinged Door Installation

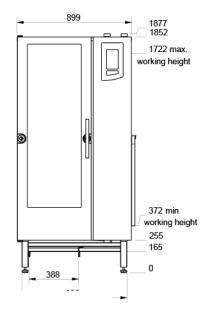
Available Accessories

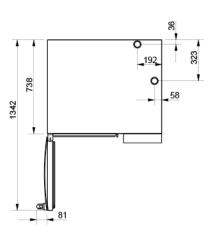
| Available Acce | SSOTIES |
|----------------|--|
| LCA2003 | Lincat Combi Oven Roll-in Trolley - for Visual Cooking 1.20 - Including 65 mm Rack |
| LCA3003 | Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 20 mm deep |
| LCA3005 | Lincat Combi Oven Imperial Non-stick Container - 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 |
| LCA3009 | Lincat Combi Oven Imperial Pizza and Grilling Sheet - GN1/1(325 x 530 mm) |
| 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) |
| LCA3019 | Lincat Combi Oven Silicone Baking Mat - GN1/1 (325 x 530 mm) |
| LCA3021 | Lincat Combi Oven Steamfry Basket - GN1/1 (325 x 530 mm) |
| LCA3023 | Lincat 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 |
| LCA7001 | Lincat Combi Oven Roll-in Plate Rack - for Visual Cooking 1.20 - 48 Plate Capacity |
| LCA7002 | Lincat Combi Oven Roll-in Plate Rack - for Visual Cooking 1.20 - 57 Plate Capacity |
| LCA7005 | Thermal Blanket for Roll-in Trolley for Visual Cooking 1.20 |
| LCC1002 | 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 |
| 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 5I |
| LCC2005 | Lincat Protect Cleaning Package - 6 x 5I Intense Detergent and 2 x 5I Rinse Aid |
| LCC2006 | Lincat Protect Rinse Aid - 2 x 5l |

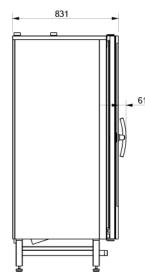
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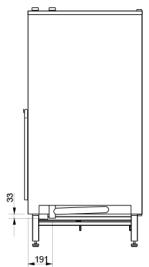
Technical Picture















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