



LC206I/N - Lincat Visual Cooking 2.06 Natural Gas Counter-top Combi Oven - Injection - W 1122 mm - 21.0 kW [Gas] + 1.0 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 to 15 steps
- ✓ Rack timer allowing accurate cooking times for different items on different shelves
- ✓ 6 x GN2/1 capacity
- ✓ Ideal for menus which require a lower volume of steaming
- ✓ Two-step safety handle

**Specifications**

**Summary** **Power and Performance**

<b>Brand</b>	Lincat	<b>BTU per Hour</b>	80,000
<b>Range</b>	Lincat Combi Ovens	<b>Total Power kW</b>	1
<b>Series</b>	Visual Cooking	<b>Temperature Range °C</b>	30-300
<b>Power Type</b>	Gas	<b>IP Rating</b>	IPX5
<b>Gas Type</b>	Natural Gas	<b>Temperature Control</b>	Electronic
<b>Unit Type</b>	Counter-top	<b>Oven Rating kW</b>	Steam connection = N/A; Hot air connection = 21.0
<b>Available in UK Only</b>	Yes		
<b>UK Warranty</b>	2 Years Parts and Labour Warranty		
<b>GTIN</b>	5056105120445		

**Key Specifications** **Capacity**

<b>WRAS Approved</b>	Yes	<b>Gastronorm Capacity</b>	6 x GN2/1
<b>Type of Lighting</b>	Halogen	<b>Portions per Day</b>	180
<b>Number of Grids included</b>	0		

**Weights and Dimensions** **Supply Connections**

<b>Unit Height (External) mm</b>	815	<b>Requires Installation</b>	Yes
<b>Unit Width (External) mm</b>	1122	<b>Requires Electrical Supply</b>	Yes
<b>Unit Depth (External) mm</b>	951	<b>UK 3 Pin Plug</b>	Yes
<b>Height (Internal) mm</b>	525	<b>Requires Hardwiring</b>	No
<b>Width (Internal) mm</b>	620	<b>Electrical Supply Rating Watts</b>	1,000
<b>Depth (Internal) mm</b>	795	<b>Single Phase Amps</b>	8.5
<b>Net Weight Kg</b>	175	<b>Single Phase Voltage</b>	230
		<b>Gas Connection BSP</b>	3/4"
		<b>Gas Pressure Natural mbar</b>	18-25
		<b>Total heat input at full rate Natural kW</b>	21
		<b>Total heat input at full rate Natural BTU per hour</b>	80,000
		<b>Water Connection Pressure Bar</b>	2.5-6
		<b>Drain Connection</b>	DN 50 mm
		<b>Water Connection</b>	3/4"

**Shipping**

<b>Packed Weight Kg</b>	195
<b>Packed Height cm</b>	95
<b>Packed Width cm</b>	110
<b>Packed Depth cm</b>	125

**Available Options**

**INSTALLATION**

**LCO2001** Site Survey & Installation

**COMMISSIONING**

**LCO3001** Commissioning

**R/H DOOR INSTALL**

**LCO2002** Right Hinged Door Installation

**Available Accessories**

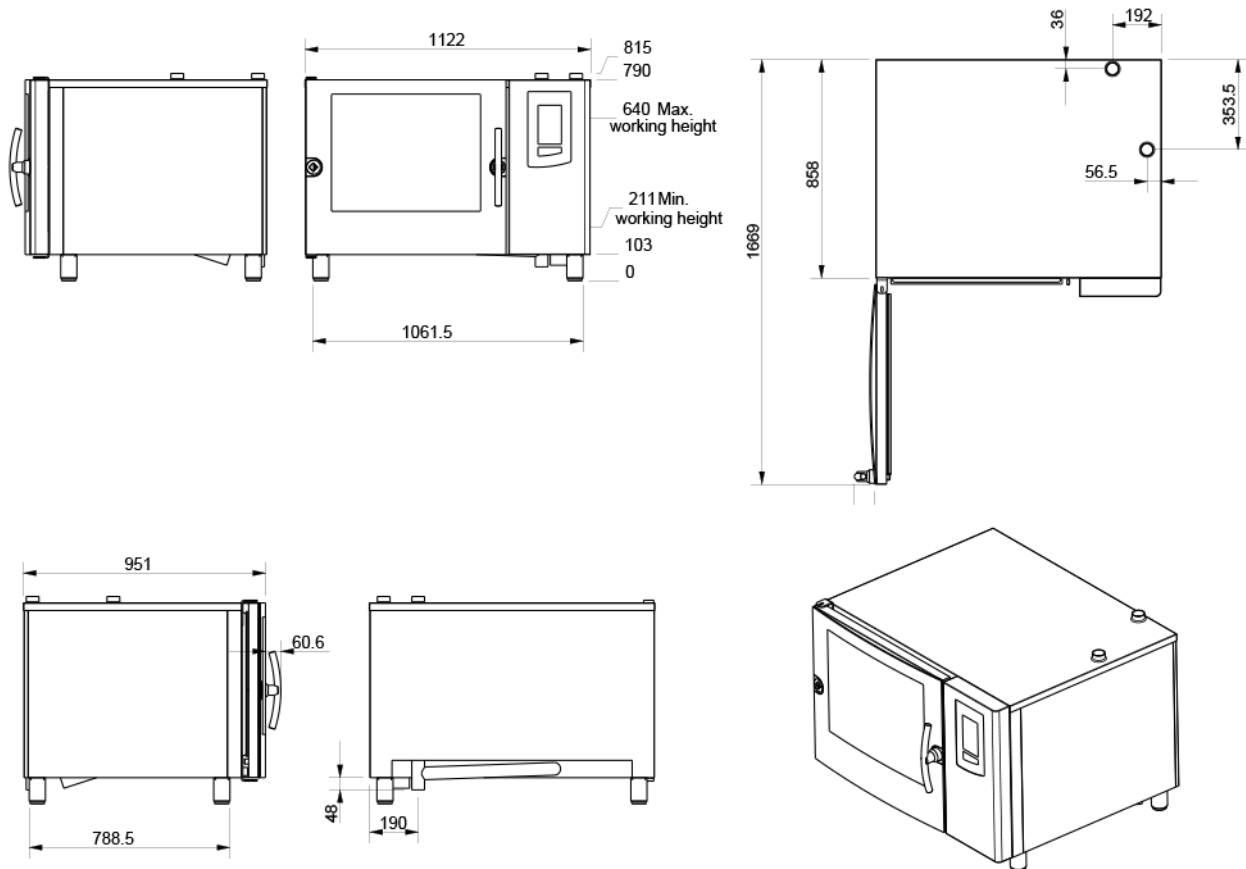
<b>LCA1009L</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.06 Gas - Injection - Left Hinged Model
<b>LCA1009R</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.06 Gas - Injection - Right Hinged Model
<b>LCA1011L</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.10 Gas - Injection - Left Hinged Model
<b>LCA1011R</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.10 Gas - Injection - Right Hinged Model
<b>LCA3003</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 20 mm deep
<b>LCA3005</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 40 mm deep
<b>LCA3007</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 60 mm deep
<b>LCA3009</b>	Lincat Combi Oven Imperial Pizza and Grilling Sheet - GN1/1(325 x 530 mm)
<b>LCA3011</b>	Lincat Combi Oven Imperial Grilling Grid - GN1/1(325 x 530 mm)
<b>LCA3012</b>	Lincat Combi Oven Imperial Potato Grid - GN1/1(325 x 530 mm) - 28 Potato Capacity
<b>LCA3013</b>	Lincat Combi Oven Imperial Multi-tray - 8 Moulds - GN1/1(325 x 530 mm)
<b>LCA3015</b>	Lincat Combi Oven Non-stick Aluminium Baking Sheet - GN1/1(325 x 530 mm)
<b>LCA3021</b>	Lincat Combi Oven Steamfry Basket - GN1/1(325 x 530 mm)
<b>LCA3023</b>	Lincat Combi Oven Rack for Spare Ribs - GN1/1(325 x 530 mm)
<b>LCA3024</b>	Lincat Combi Oven Chicken Grid - GN1/2 (325 x 265 mm) - 4 Chicken Capacity
<b>LCA3025</b>	Lincat Combi Oven Chicken Grid - GN1/1(325 x 530 mm) - 8 Chicken Capacity
<b>LCA4001</b>	Lincat Combi Oven Software Key - Quick Select Recipes (QSR)
<b>LCA4002</b>	Lincat Combi Oven Software Key - Advanced Rack Timer - Tailored Menu Handling
<b>LCA5002</b>	Lincat Combi Oven Condenser Hood - for Visual Cooking 2.06/2.10/2.20 not Stacked Units
<b>LCA6003</b>	Lincat Combi Oven Static Stand for Visual Cooking 2.01/2.10 - 8 Pairs of Support Rails
<b>LCA6005</b>	Lincat Combi Oven Mobile Stand for Visual Cooking 2.01/2.10 - 8 Pairs of Support Rails
<b>LCC1001</b>	Hydro Shield 3600(L) Water Filter Cartridge - Recommended for CombiSlim and Visual Cooking 1.06/1.10
<b>LCC1002</b>	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
<b>LCC1003</b>	Hydro Shield 3600(L) Water Filter Kit - Including Filter, Filter Head and Hose - Recommended for CombiSlim and Visual Cooking 1.06/1.10
<b>LCC1004</b>	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
<b>LCC2003</b>	Lincat Protect Intense Detergent - 2 x 5l
<b>LCC2005</b>	Lincat Protect Cleaning Package - 6 x 5l Intense Detergent and 2 x 5l Rinse Aid

Available Accessories

LCC2006

Lincat Protect Rinse Aid - 2 x 5l

Technical Picture





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