Width (Internal) mm

Depth (Internal) mm

Net Weight Kg

620

795

215

Lincat Combi Ovens



LC210B/N - Lincat Visual Cooking 2.10 Natural Gas Counter-top Combi Oven - Boiler - W 1122 mm - 24.0 kW [Gas] + 1.0 kW [Electric] Choose Visual Cooking where high output and precise control are required.

- Intuitive touch display SmartTouch® for programming
- Efficient, controlled production and injection of steam, with hybrid boiler and 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
- 10 x GN2/1 capacity
- Ideal for menus which require a high volume of steaming
- Two-step safety handle

1,000

8.5

230 3/4"

18-25

90.000

2 5-6

3/4"

DN 50 mm

24

| Specifications | | | |
|---|--|---|---|
| Summary | | Power and Performance | |
| Brand Range Series Power Type Gas Type Unit Type Available in UK Only UK Warranty | Lincat Lincat Combi Ovens Visual Cooking Gas Natural Gas Counter-top Yes 2 Years Parts and Labour Warranty | BTU per Hour Total Power kW Temperature Range °C IP Rating Temperature Control Oven Rating kW | 90,000 1 30-300 IPX5 Electronic Steam connection = 24.0;Hot air connection = 24.0 |
| Key Specifications | 5056105120476 | Capacity | |
| WRAS Approved Type of Lighting Number of Grids included | Yes Halogen O | Gastronorm Capacity Portions per Day | 10 x GN2/1 300 |
| Weights and Dimensions | | Supply Connections | |
| Unit Height (External) mm Unit Width (External) mm Unit Depth (External) mm | 1075 1122 951 | Requires Installation Requires Electrical Supply UK 3 Pin Plug | Yes Yes |
| Height (Internal) mm | 785 | Requires Hardwiring | No |

Electrical Supply Rating Watts

Total heat input at full rate Natural

Total heat input at full rate Natural

Water Connection Pressure Bar

Single Phase Amps

Single Phase Voltage

Gas Connection BSP
Gas Pressure Natural mbar

BTU per hour

Drain Connection

Water Connection



Lincat Combi Ovens

Shipping

 Packed Weight Kg
 235

 Packed Height cm
 121

 Packed Width cm
 110

 Packed Depth cm
 125

Available Options

INSTALLATION

LCO2001 Site Survey & Installation

COMMISSIONING

LCO3001 Commissioning

R/H DOOR INSTALL

LCO2002 Right Hinged Door Installation

Available Accessories

LCA1012L
Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.10 Gas - Boiler - Left Hinged Model
LCA1012R
Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.10 Gas - Boiler - 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

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)

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

LCA5002 Lincat Combi Oven Condenser Hood - for Visual Cooking 2.06/2.10/2.20 not Stacked Un

LCA5002Lincat Combi Oven Condenser Hood - for Visual Cooking 2.06/2.10/2.20 not Stacked UnitsLCA6003Lincat Combi Oven Static Stand for Visual Cooking 2.01/2.10 - 8 Pairs of Support Rails

Lincat Combi Oven Mobile Stand for Visual Cooking 2.01/2.10 - 8 Pairs of Support Rails

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

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

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

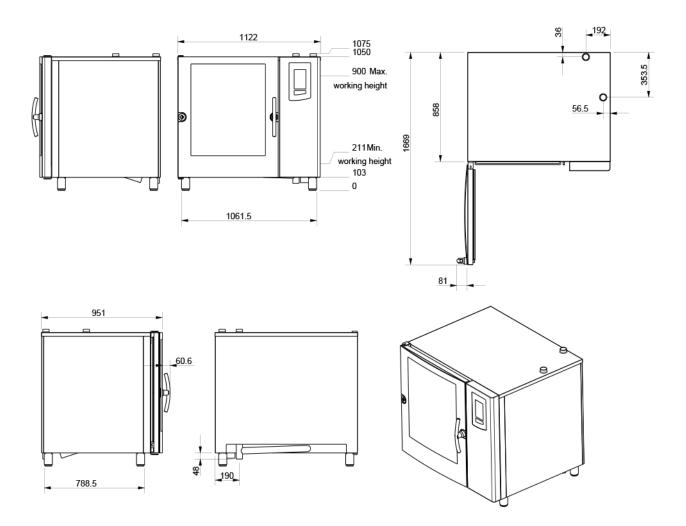
hard water areas

LCC2003 Lincat Protect Intense Detergent - 2 x 5I

LGC2005 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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