Lincat Combi Ovens



LC220I/N - Lincat Visual Cooking 2.20 Natural Gas Free-standing Combi Oven - Injection - W 1122 $mm - 48.0 \, kW[Gas] + 2.0$ 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 GN2/1 capacity
- Ideal for menus which require a lower volume of steaming
- Two-step safety handle

180,000

DN 50 mm

2.5-6

48

Specifications

c onnection = N/A;Hot air
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5n = 48.0
/1

Total heat input at full rate Natural

Total heat input at full rate Natural

Water Connection Pressure Bar

BTU per hour

Drain Connection

Water Connection



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Shipping

 Packed Weight Kg
 405

 Packed Height cm
 205

 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

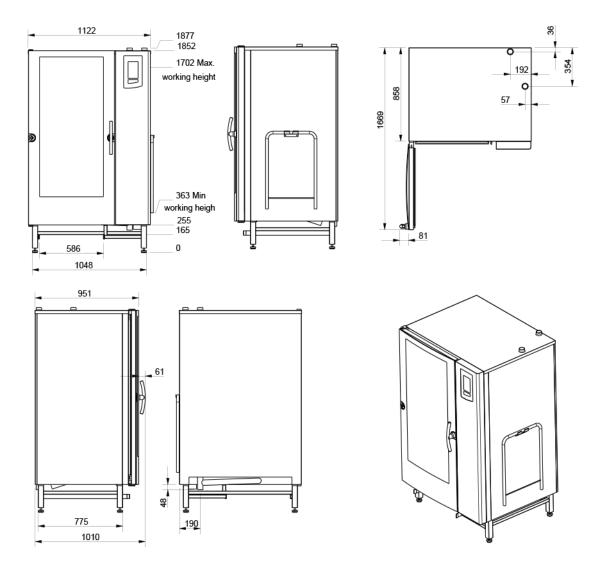
Available Accessories

LCA2004	Lincat Combi Oven Roll-in Trolley - for Visual Cooking 2.20 - Including 67 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)
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 Units
LCA7003	Lincat Combi Oven Roll-in Plate Rack - for Visual Cooking 2.20 - 99 Plate Capacity
LCA7004	Lincat Combi Oven Roll-in Plate Rack - for Visual Cooking 2.20 - 117 Plate Capacity
LCA7006	Thermal Blanket for Roll-in Trolley for Visual Cooking 2.20
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

Technical Picture

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Lincat Combi Ovens





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