

Lincat Combi Ovens



For the very best cooking and baking results

Lincat Combi Ovens can be used for all kinds of food preparation from baking to steaming, stewing, blanching and poaching as well as grilling and roasting. Saving space in the kitchen and reducing the need to invest in additional kitchen equipment.

The self-explanatory interface of the touch screen makes using Lincat Combi Ovens easy. Use SmartChef for automatic cooking, programme the oven manually or use a preset programme. Choose from CombiSlim ovens where space is at a premium or Visual Cooking ovens for when quality matters.

Size matters in small kitchens. That's why our CombiSlim, 1/1 GN compatible ovens, only measure 51.3 cm in width. These combi ovens are ideal for small-scale kitchens or for satellite kitchens in combination with our Visual Cooking ovens.

Choose Visual Cooking for where high output and, or precise control is required. These combi ovens are your multi-functional partners in the kitchen. With a host of exciting cooking modes and features, they take cooking to the next level and ensure delicious cooking results, year after year.

Ideally suited for...

The widest selection of combi ovens in the world – so you should always be able to find an oven suited to your kitchen



Small-scale food production in take-away shops, cafés, petrol stations, nurseries, etc.



Supermarkets, bakeries, restaurants



Mass catering

Low operating costs - with a low consumption of energy, water and detergent

Benefits at a glance

- Wide range of models from the 51.3cm wide, 1/1GN compatible CombiSlim
- Easy to use touch screen
- Gentle preparation reduces meat shrinkage by up to 27%
- Low operating costs
- Gas and electric ovens
- Steam injection and boiler versions
- First class technology and premium materials
- Now available with a ventless hood

Ask for a demonstration: Demonstrations can be arranged through your business development manager.



Lincat Combi Ovens



NEW

Break free with Ventless Hoodini solutions!

- Invest in a combi oven without the cost and installation of a commercial hood system
- Utilise non-traditional spaces in the kitchen, front of house or back bar to diversify operations
- Ideal for where venting to the atmosphere is impractical, allow the setup of a cooking station in previously unsuitable areas of a building
- Hoodini uses less energy over traditional hood systems, a good way to work towards being carbon neutral



A worry-free filterless solution

This solution with an on-board catalytic convertor negates the ongoing expense of filters. No top clearance needed or air extraction ducted above the oven.

Applications - Break free from hood systems!

Public Sector/Institutions

- Utilise non-traditional spaces in the kitchen to diversify operations
- Vary menu offerings with ease to keep up with market trends
- Easy to use touchscreen controls for labour and training efficiencies
- Reduce service wait times
- Redesign work flows for better efficiency

Retail/Petrol Stations

- Create front of house appealing service areas and entice impulse buys
- Increase profits
 - Diversify menu offerings
 - Prepare food in limited spaces
 - Easy to use touchscreen controls for labour and training efficiencies
 - Easy programmable recipes

Restaurants

- Maximise space in the kitchen
- Create greater operational flexibility
- Increase operational output
- Increase profits
- Diversify menu offerings and keep up to date with the latest menu trends
- Easy to use touchscreen controls for labour and training efficiencies
- Cut down waiting times

CombiSlim with Hoodini

| MODEL | LCSH106I & LCSH106I/SPH | LCSH110I |
|---------------------------|-------------------------|------------------------|
| Height (mm) | 1173 | 1368 |
| Width (mm) | 514 | 514 |
| Depth (mm) | 962 | 962 |
| Power | 8.4kW + 2.2kW | 12.7kW + 2.2kW |
| Capacity (in gastronorms) | 6 x GN1/1 (20mm deep) | 10 x GN1/1 (20mm deep) |
| No. of meals per day | 60 | 90 |
| Weight (kg) | 110 | 139 |
| Phases Available | Three and single phase | Three phase |



LCSH106I & LCSH106I/SPH



LCSH110I

* Please refer to pages L104 to L105 for electricity supply requirements

Lincat Combi Ovens



Combi Ovens

Visual Cooking Hybrid Steam with Hoodini



| MODEL | LCH106B & LCH106B/SPH | LCH110B | LCH206B | LCH210B |
|---------------------------|------------------------|--------------|--------------|--------------|
| Height (mm) | 1202 | 1463 | 1203 | 1462 |
| Width (mm) | 899 | 899 | 1122 | 1122 |
| Depth (mm) | 931 | 931 | 1052 | 1052 |
| Power | 9kW + 2.2kW | 18kW + 2.2kW | 21kW + 2.2kW | 27kW + 2.2kW |
| Capacity (in gastronorms) | 6 x GN1/1 | 10 x GN1/1 | 6 x GN2/1 | 10 x GN2/1 |
| No. of meals per day | 90 | 160 | 180 | 300 |
| Weight (kg) | 201 | 241 | 253 | 293 |
| Phases Available | Three and single phase | Three phase | Three phase | Three phase |

Visual Cooking Injection with Hoodini



| MODEL | LCH106I & LCH106I/SPH | LCH110I | LCH206I | LCH210I |
|---------------------------|------------------------|--------------|--------------|--------------|
| Height (mm) | 1202 | 1463 | 1203 | 1462 |
| Width (mm) | 899 | 899 | 1122 | 1122 |
| Depth (mm) | 931 | 931 | 1052 | 1052 |
| Power | 9kW + 2.2kW | 18kW + 2.2kW | 21kW + 2.2kW | 27kW + 2.2kW |
| Capacity (in gastronorms) | 6 x GN1/1 | 10 x GN1/1 | 6 x GN2/1 | 10 x GN2/1 |
| No. of meals per day | 90 | 150 | 180 | 300 |
| Weight (kg) | 201 | 241 | 253 | 293 |
| Phases Available | Three and single phase | Three phase | Three phase | Three phase |

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2 YEAR
UK parts
and labour
warranty
on all Lincat
products

2021



The optimal choice when size matters

Size matters in small kitchens. That's why our CombiSlim ovens only measure 51.3 cm in width. These combi ovens are ideal for small-scale kitchens or for satellite kitchens in combination with our Visual Cooking ovens. CombiSlim ovens are available in two sizes that both accommodate 1/1 GN trays.



Standard Features

- Electric
- Injection steam
- SmartTouch® display
- 2-piece rack
- Temperature probe
- PROTECT start kit
- Chef's recipe collection
- Baker's recipe collection
- Favourites selection
- HACCP quality control, 60 days in PDF format

Cooking Modes

- Hot air (Convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart®, 10 steps humidity control
- Cook & Regeneration
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds
- SmartChef®, automatic cooking
- Automatic humidity pulsing
- RackTimer®, with up to 20 timers
- Cool down function
- Delta-T
- Cook & Hold

| MODEL | LCS106I & LCS106I/SPH | LCS110I |
|----------------------|---------------------------------|------------------------|
| Height (mm) | 753 | 948 |
| Width (mm) | 513 | 513 |
| Depth (mm) | 811 | 811 |
| Power | 9.2kW | 12.7kW |
| Capacity | 6 x GN1/1 (20mm deep) | 10 x GN1/1 (20mm deep) |
| No. of meals per day | 60 | 30 - 80 |
| Weight (kg) | 82 | 96 |
| Phases Available | Three and single phase versions | Three phase |

Now available with a ventless hood, please see page 28 for more information.



Lincat Combi Ovens



Combi Ovens

Lincat CombiSlim

Stands

FOR MODELS

| MODEL | DESCRIPTION | LCS106I & LCS106I/SPH | LCS110I |
|-----------|--|-----------------------|---------|
| A LCA6006 | Static Stand - open stand | • | • |
| A LCA6007 | Runners for LCA6006 - 10 pairs of supports | • | • |

Stacking Kits

FOR MODELS

| MODEL | DESCRIPTION | LCS106I & LCS106I/SPH | LCS110I |
|-------------|---|-----------------------|---------|
| A LCA1013LR | CombiPlus Stacking Kit and Low Floor Stand - for 1.06 on 1.06 | • | |
| A LCA1014LR | CombiPlus Stacking Kit and Low Floor Stand - for 1.06 on 1.10 | • | • |

Cleaning and Maintenance

FOR MODELS

| MODEL | DESCRIPTION | LCS106I & LCS106I/SPH | LCS110I |
|-----------|---|-----------------------|---------|
| C LCC1001 | Hydro Shield 3600 [L] Water Filter Cartridge | • | • |
| C LCC1002 | Hydro Shield 6000 [XL] Water Filter Cartridge - Recommended in hard water areas | • | • |
| S LCC1003 | Hydro Shield 3600 [L] Water Filter Kit - inc. Filter, Filter Head and Hose | • | • |
| S LCC1004 | Hydro Shield 6000 [XL] Water Filter Kit - inc. Filter, Filter Head and Hose - Recommended in hard water areas | • | • |
| C LCC2003 | Lincat Protect Intense Detergent - 2 x 5L | • | • |
| C LCC2005 | Lincat Protect Cleaning Package - 6 x 5L Intense Detergent and 2 x 5L Rinse Aid | • | • |
| C LCC2006 | Lincat Protect Rinse Aid - 2 x 5L | • | • |

Other Accessories

FOR MODELS

| MODEL | DESCRIPTION | LCS106I & LCS106I/SPH | LCS110I |
|-----------|---|-----------------------|---------|
| A LCA4001 | Software Key - Quick Select Recipes [QSR] | • | • |
| A LCA5003 | Condenser Hood | • | • |

Cooking Grids, Trays & Baskets

FOR MODELS

| MODEL | DESCRIPTION | | |
|-----------|--|---|---|
| A LCA3003 | Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 20 mm deep | • | • |
| A LCA3005 | Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 40 mm deep | • | • |
| A LCA3007 | Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 60 mm deep | • | • |
| A LCA3009 | Imperial Pizza and Grilling Sheet - GN1/1 [325 x 530 mm] | • | • |
| A LCA3011 | Imperial Non-Stick Grilling Grid - GN1/1 [325 x 530 mm] | • | • |
| A LCA3012 | Imperial Non-Stick Potato Grid - GN1/1 [325 x 530 mm] - 28 Potato Capacity | • | • |
| A LCA3013 | Imperial Non-Stick Multi-tray - 8 Moulds - GN1/1 [325 x 530 mm] | • | • |
| A LCA3015 | Non-Stick Aluminium Baking Sheet - GN1/1 [325 x 530 mm] | • | • |
| A LCA3017 | Non-Stick Perforated Aluminium Baking Sheet - GN1/1 [325 x 530 mm] | • | • |
| A LCA3019 | Silicone Baking Mat - GN1/1 [325 x 530 mm] | • | • |
| A LCA3021 | Steamfry Basket - GN1/1 [325 x 530 mm] | • | • |
| A LCA3023 | Rack for Spare Ribs - GN1/1 [325 x 530 mm] | • | • |
| A LCA3024 | Chicken Grid - GN1/2 [325 x 265 mm] - 4 Chicken Capacity | • | • |
| A LCA3025 | Chicken Grid - GN1/1 [325 x 530 mm] - 8 Chicken Capacity | • | • |
| A OCG8111 | Stainless Steel Grid GN1/1 | • | • |

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Visual Cooking

Choose Visual Cooking for where high output and, or precise control is required.

These combi ovens are your multi-functional partners in the kitchen.

The vast range of cooking modes and features of Visual Cooking Touch models meet all your needs and give you plenty of room for fine adjustments. All touch models are equipped with the touch display SmartTouch®, which is intuitive and easy to use.

Injection and hybrid steam (boiler and injection) models available.

Now available with a ventless hood, please see page 28 for more information.



Standard Features

- SmartTouch® display
- Memory of 500 recipes (15 steps)
- Cookbook with preset recipes
- Reversible fan with 9 adjustable steps
- 2-step safety handle for optimum safety
- Core temperature probe
- RackTimer®, with up to 20 timers
- USB connection
- HACCP quality control
- Automatic service diagnosis system
- Integrated hand shower

Cooking Modes

- Hot air (Convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- ClimaOptima® automatic humidity control
- CombiSmart® 10 steps humidity control
- Cook & Regeneration
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- SmartChef®, automatic cooking
- Automatic humidity pulsing
- RackTimer®, with up to 20 timers
- Cool down function
- Delta-T
- Cook & Hold

Lincat Combi Ovens



Combi Ovens

Visual Cooking - Hybrid Steam

- For menus which required a high volume of steaming
- Efficient, controlled production and injection of steam
- All gas Combi Steamers require a 230/240v, 13amp electricity supply
- Ventless hoods available, please see page 28



Electric Models

| MODEL | LC106B & LC106B/SPH | LC110B | LC206B | LC210B | LC120B | LC220B |
|---------------------------|---------------------------------|-------------|-------------|-------------|-------------|-------------|
| Height (mm) | 815 | 1075 | 815 | 1075 | 1877 | 1877 |
| Width (mm) | 897 | 897 | 1122 | 1122 | 899 | 1122 |
| Depth (mm) | 831 | 831 | 951 | 951 | 831 | 951 |
| Power | 9kW | 18kW | 21kW | 27kW | 36kW | 60kW |
| Capacity (in gastronorms) | 6 x GN1/1 | 10 x GN1/1 | 6 x GN2/1 | 10 x GN2/1 | 20 x GN1/1 | 20 x GN2/1 |
| No. of meals per day | 90 | 150 | 180 | 300 | 300 | 600 |
| Weight (kg) | 150 | 190 | 190 | 230 | 320 | 400 |
| Phases Available | Three and single phase versions | Three phase | Three phase | Three phase | Three phase | Three phase |

Gas Models

| MODEL | LC106B/N LC106B/P | LC110B/N LC110B/P | LC206B/N LC206B/P | LC210B/N LC210B/P | LC120B/N LC120B/P | LC220B/N LC220B/P |
|---------------------------|----------------------|----------------------|----------------------|----------------------|----------------------|----------------------|
| Height (mm) | 815 | 1075 | 815 | 1075 | 1877 | 1877 |
| Width (mm) | 897 | 897 | 1122 | 1122 | 899 | 1122 |
| Depth (mm) | 831 | 831 | 951 | 951 | 831 | 951 |
| Power | 13kW | 21kW | 21kW | 24kW | 42kW | 48kW |
| Capacity (in gastronorms) | 6 x GN1/1 | 10 x GN1/1 | 6 x GN2/1 | 10 x GN2/1 | 20 x GN1/1 | 20 x GN2/1 |
| No. of meals per day | 90 | 150 | 180 | 300 | 300 | 600 |
| Weight (kg) | 155 | 195 | 195 | 235 | 325 | 405 |

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

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Visual Cooking - Injection

- For menus requiring lower volumes of steaming
- Immediate production of steam
- Lower usage water
- All gas Combi Steamers require a 230/240v, 13amp electricity supply
- Ventless hoods available, please see page 28



LC106I

LC110I

LC206I

LC210I

LC120I

LC220I

Electric Models

| MODEL | LC106I & LC106I/SPH | LC110I | LC206I | LC210I | LC120I | LC220I |
|---------------------------|---------------------------------|-------------|-------------|-------------|-------------|-------------|
| Height (mm) | 815 | 1075 | 815 | 1075 | 1877 | 1877 |
| Width (mm) | 897 | 897 | 1122 | 1122 | 899 | 1122 |
| Depth (mm) | 831 | 831 | 951 | 951 | 831 | 951 |
| Power | 9kW | 18kW | 21kW | 27kW | 36kW | 60kW |
| Capacity (in gastronorms) | 6 x GN1/1 | 10 x GN1/1 | 6 x GN2/1 | 10 x GN2/1 | 20 x GN1/1 | 20 x GN2/1 |
| No. of meals per day | 90 | 150 | 180 | 300 | 300 | 600 |
| Weight (kg) | 150 | 190 | 190 | 230 | 320 | 400 |
| Phases Available | Three and single phase versions | Three phase | Three phase | Three phase | Three phase | Three phase |

Gas Models

| MODEL | LC106I/N LC106I/P | LC110I/N LC110I/P | LC206I/N LC206I/P | LC210I/N LC210I/P | LC120I/N LC120I/P | LC220I/N LC220I/P |
|---------------------------|----------------------|----------------------|----------------------|----------------------|----------------------|----------------------|
| Height (mm) | 815 | 1075 | 815 | 1075 | 1877 | 1877 |
| Width (mm) | 897 | 897 | 1122 | 1122 | 899 | 1122 |
| Depth (mm) | 831 | 831 | 951 | 951 | 831 | 951 |
| Power | 13kW | 21kW | 21kW | 24kW | 42kW | 48kW |
| Capacity (in gastronorms) | 6 x GN1/1 | 10 x GN1/1 | 6 x GN2/1 | 10 x GN2/1 | 20 x GN1/1 | 20 x GN2/1 |
| No. of meals per day | 90 | 150 | 180 | 300 | 300 | 600 |
| Weight (kg) | 155 | 195 | 195 | 235 | 325 | 405 |

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

* Please refer to pages L104 to L105 for electricity supply requirements

Lincat Combi Ovens



Combi Ovens

Visual Cooking

Stands

FOR MODELS

| MODEL | DESCRIPTION | LC106B | LC106BG | LC106I | LC106IG | LC110B | LC110BG | LC110I | LC110IG | LC120B | LC120BG | LC120I | LC120IG | LC206B | LC206BG | LC206I | LC206IG | LC210B | LC210BG | LC210I | LC210IG | LC220B | LC220BG | LC220I | LC220IG |
|-----------|---|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|
| A LCA6002 | Static Stand - 8 pairs of Support Rails | • | • | • | • | • | • | • | • | | | | | | | | | | | | | | | | |
| A LCA6003 | Static Stand - 8 pairs of Support Rails | | | | | | | | | | | | | • | • | • | • | • | • | • | • | | | | |
| A LCA6004 | Mobile Stand - 8 pairs of Support Rails | • | • | • | • | • | • | • | • | | | | | | | | | | | | | | | | |
| A LCA6005 | Mobile Stand - 8 pairs of Support Rails | | | | | | | | | | | | | • | • | • | • | • | • | • | • | | | | |

Oven Racks, Oven Rails and Trolleys

FOR MODELS

| MODEL | DESCRIPTION | LC106B | LC106BG | LC106I | LC106IG | LC110B | LC110BG | LC110I | LC110IG | LC120B | LC120BG | LC120I | LC120IG | LC206B | LC206BG | LC206I | LC206IG | LC210B | LC210BG | LC210I | LC210IG | LC220B | LC220BG | LC220I | LC220IG |
|-----------|---|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|
| A LCA2003 | Roll-in Trolley - including 65 mm Rack | | | | | | | | | • | • | • | • | | | | | | | | | | | | |
| A LCA2004 | Roll-in Trolley - including 67 mm Rack | | | | | | | | | | | | | | | | | | | | | • | • | • | • |
| A LCA7001 | Roll-in Plate Rack - 48 Plate Capacity | | | | | | | | | • | • | • | • | | | | | | | | | | | | |
| A LCA7002 | Roll-in Plate Rack - 57 Plate Capacity | | | | | | | | | • | • | • | • | | | | | | | | | | | | |
| A LCA7003 | Roll-in Plate Rack - 99 Plate Capacity | | | | | | | | | | | | | | | | | | | | | • | • | • | • |
| A LCA7004 | Roll-in Plate Rack - 117 Plate Capacity | | | | | | | | | | | | | | | | | | | | | • | • | • | • |
| A LCA7005 | Thermal Blanket for Roll-in Trolley | | | | | | | | | • | • | • | • | | | | | | | | | | | | |
| A LCA7006 | Thermal Blanket for Roll-in Trolley | | | | | | | | | | | | | | | | | | | | | • | • | • | • |

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Stacking Kits

FOR MODELS

| MODEL | DESCRIPTION | LC106B | LC106BG | LC106I | LC106IG | LC110B | LC110BG | LC110I | LC110IG | LC120B | LC120BG | LC120I | LC120IG | LC206B | LC206BG | LC206I | LC206IG | LC210B | LC210BG | LC210I | LC210IG | LC220B | LC220BG | LC220I | LC220IG |
|------------|---|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|
| A LCA1001L | CombiPlus Stacking Kit and Low Floor Stand - 1.06 on 1.06 Electric - Standard Left Hinged model | • | | • | | | | | | | | | | | | | | | | | | | | | |
| A LCA1001R | CombiPlus Stacking Kit and Low Floor Stand - 1.06 on 1.06 Electric - Right Hinged model | • | | • | | | | | | | | | | | | | | | | | | | | | |
| A LCA1002L | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Electric - Standard Left Hinged model | • | | • | | • | | • | | | | | | | | | | | | | | | | | |
| A LCA1002R | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Electric - Right Hinged model | • | | • | | • | | • | | | | | | | | | | | | | | | | | |
| A LCA1003L | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Injection - Left Hinged model | | | | • | | | | | | | | | | | | | | | | | | | | |
| A LCA1003R | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Injection - Right Hinged model | | | | • | | | | | | | | | | | | | | | | | | | | |
| A LCA1004L | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Boiler - Left Hinged model | | • | | | | | | | | | | | | | | | | | | | | | | |
| A LCA1004R | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Boiler - Right Hinged model | | • | | | | | | | | | | | | | | | | | | | | | | |
| A LCA1005L | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Injection - Left Hinged model | | | | • | | | | • | | | | | | | | | | | | | | | | |
| A LCA1005R | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Injection - Right Hinged model | | | | • | | | | • | | | | | | | | | | | | | | | | |
| A LCA1006L | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Boiler - Left Hinged model | | • | | | | • | | | | | | | | | | | | | | | | | | |
| A LCA1006R | CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Boiler - Right Hinged model | | • | | | | • | | | | | | | | | | | | | | | | | | |
| A LCA1007L | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Electric - Standard Left Hinged model | | | | | | | | | | | | | • | | • | | | | | | | | | |
| A LCA1007R | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Electric - Right Hinged model | | | | | | | | | | | | | • | | • | | | | | | | | | |
| A LCA1008L | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Electric - Standard Left Hinged model | | | | | | | | | | | | | • | | • | | | | | | | | | |
| A LCA1008R | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Electric - Right Hinged model | | | | | | | | | | | | | • | | • | | • | | • | | | | | |
| A LCA1009L | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Injection - Left Hinged model | | | | | | | | | | | | | | | • | | | | | | | | | |
| A LCA1009R | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Injection - Right Hinged model | | | | | | | | | | | | | | | • | | | | | | | | | |
| A LCA1010L | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Boiler - Left Hinged model | | | | | | | | | | | | | | | • | | | | | | | | | |
| A LCA1010R | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Boiler - Right Hinged model | | | | | | | | | | | | | | | • | | | | | | | | | |
| A LCA1011L | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Injection - Left Hinged model | | | | | | | | | | | | | | | | • | | | | • | | | | |
| A LCA1011R | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Injection - Right Hinged model | | | | | | | | | | | | | | | | • | | | | • | | | | |
| A LCA1012L | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Boiler - Left Hinged model | | | | | | | | | | | | | | | • | | | • | | | | | | |
| A LCA1012R | CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Boiler - Right Hinged model | | | | | | | | | | | | | | | • | | | • | | | | | | |

Cooking Grids, Trays & Baskets

FOR MODELS

| MODEL | DESCRIPTION | LC106B | LC106BG | LC106I | LC106IG | LC110B | LC110BG | LC110I | LC110IG | LC120B | LC120BG | LC120I | LC120IG | LC206B | LC206BG | LC206I | LC206IG | LC210B | LC210BG | LC210I | LC210IG | LC220B | LC220BG | LC220I | LC220IG |
|-----------|--|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|
| A LCA3003 | Lincat Combi Oven Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 20 mm deep | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3005 | Lincat Combi Oven Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 40 mm deep | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3007 | Lincat Combi Oven Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 60 mm deep | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3009 | Lincat Combi Oven Imperial Pizza and Grilling Sheet - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3011 | Lincat Combi Oven Imperial Non-Stick Grilling Grid - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3012 | Lincat Combi Oven Imperial Non-Stick Potato Grid - GN1/1 [325 x 530 mm] - 28 Potato Capacity | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3013 | Lincat Combi Oven Imperial Non-Stick Multi-tray - 8 Moulds - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3015 | Lincat Combi Oven Non-Stick Aluminium Baking Sheet - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3017 | Lincat Combi Oven Non-Stick Perforated Aluminium Baking Sheet - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3019 | Lincat Combi Oven Silicone Baking Mat - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3021 | Lincat Combi Oven Steamfry Basket - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3023 | Rack for Spare Ribs - GN1/1 [325 x 530 mm] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3024 | Lincat Combi Oven Chicken Grid - GN1/2 [325 x 265 mm] - 4 Chicken Capacity | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA3025 | Lincat Combi Oven Chicken Grid - GN1/1 [325 x 530 mm] - 8 Chicken Capacity | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A OCG8111 | Stainless Steel Grid GN1/1 | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A OCG8211 | Stainless Steel Grid GN2/1 | | | | | | | | | | | | | • | • | • | • | • | • | • | • | • | • | • | • |

Other Accessories

FOR MODELS

| MODEL | DESCRIPTION | LC106B | LC106BG | LC106I | LC106IG | LC110B | LC110BG | LC110I | LC110IG | LC120B | LC120BG | LC120I | LC120IG | LC206B | LC206BG | LC206I | LC206IG | LC210B | LC210BG | LC210I | LC210IG | LC220B | LC220BG | LC220I | LC220IG |
|-----------|---|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|
| A LCA4001 | Lincat Combi Oven Software Key - Quick Select Recipes [QSR] | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA4002 | Lincat Combi Oven Software Key - Advanced Rack Timer - Tailored Menu Handling | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A LCA5001 | Lincat Combi Oven Condenser Hood - 1.06/1.10 [not stacked units] | • | • | • | • | • | • | • | • | | | | | | | | | | | | | | | | |
| A LCA5002 | Lincat Combi Oven Condenser Hood - 2.06/2.10 [not stacked units] | | | | | | | | | | | | | • | • | • | • | • | • | • | • | | | | |
| A LCA5004 | Lincat Combi Oven Condenser Hood - 1.20 Roll-in | | | | | | | | | • | • | • | • | | | | | | | | | | | | |
| A LCA5005 | Lincat Combi Oven Condenser Hood - 1.06/1.10 [stacked units only] | • | • | • | • | • | • | • | • | | | | | | | | | | | | | | | | |
| A LCA5006 | Lincat Combi Oven Condenser Hood - 2.20 Roll-in | | | | | | | | | | | | | | | | | | | | | • | • | • | • |
| A LCA5007 | Lincat Combi Oven Condenser Hood - 2.06/2.10 [stacked units only] | | | | | | | | | | | | | • | • | • | • | • | • | • | • | | | | |



Lincat Combi Ovens



Cleaning and Maintenance

FOR MODELS

| MODEL | DESCRIPTION | LC106B | LC106BG | LC106I | LC106IG | LC110B | LC110BG | LC110I | LC110IG | LC120B | LC120BG | LC120I | LC120IG | LC206B | LC206BG | LC206I | LC206IG | LC210B | LC210BG | LC210I | LC210IG | LC220B | LC220BG | LC220I | LC220IG |
|-----------|--|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|--------|---------|
| C LCC1001 | Hydro Shield 3600 [L] Water Filter Cartridge | • | • | • | • | • | • | • | • | | | | | • | • | • | • | • | • | • | • | | | | |
| C LCC1002 | Hydro Shield 6000 [XL] Water Filter Cartridge - Recommended for hard water areas | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| S LCC1003 | Hydro Shield 3600 [L] Water Filter Kit - inc. Filter Head and Hose | • | • | • | • | • | • | • | • | | | | | • | • | • | • | • | • | • | • | | | | |
| S LCC1004 | Hydro Shield 6000 [XL] Water Filter Kit - inc. Filter Head and Hose - Recommended for hard water areas | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| C LCC2003 | Lincat Protect Intense Detergent - 2 x 5L - for Lincat Combi Ovens | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| C LCC2005 | Lincat Protect Cleaning Package - 6 x 5L Intense Detergent and 2 x 5L Rinse Aid - for Lincat Combi Ovens | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| C LCC2006 | Lincat Protect Rinse Aid - 2 x 5L - for Lincat Combi Ovens | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |

It is recommended that a water treatment unit is installed with all Lincat Combi Ovens. A water treatment unit will filter chemicals from the incoming water, including calcium helping to prevent the build up of limescale within the unit and ensuring steam is generated from purified water.

Any water related issues which arise with Lincat Combi Ovens not fitted with a suitable water treatment unit will not be covered under warranty.