



## CONVECTOR

### PRODUCT OPTIONS AND ACCESSORIES

- C0200/FS Lincat Convector Floor Stand
- C0200/LFSK Lincat Convector Low Floor Stand and Stacking Kit
- ACIK04 Water Treatment Filter Kit

### PRODUCT FEATURES

- 2 x GN1/1 capacity
- Touchscreen control with easy-to-use icon-driven menu selections
- Easy-view traffic light status - see the status of the oven at a glance, even in the noisiest kitchens
- Space for 24 programs with up to four stages, which can be adjusted individually
- Up to four-stage phased cooking for perfect results - set temperature, time, fan speed and humidity injection for each stage
- Even heat distribution thanks to electronically controlled two-speed, bi-directional fan
- Five levels of humidity injection
- Nine-hour on-screen timer, with electronic buzzer, and flashing oven lamps to indicate that cycle has finished

**WEIGHTS & DIMENSIONS**

Width	810 mil
Depth	850 mil
Height	645 mil
Weight	80 kg

**SHIPPING DETAILS**

Ship Width	88 cm
Ship Depth	100 cm
Ship Height	81.5 cm
Ship Weight	88 kg
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

**WATER, PLUMBING, AND DRAINAGE SPECS**

Water Line Required	Yes
Water Connection Source Type	Water Main
Water Inlet Size	0.75 in
Water Inlet Pressure Minimum	2 Bar
Water Inlet Pressure Maximum	6 Bar
Drain Line Required	No

**PRODUCT CERTIFICATIONS**



**ENERGY SPECS**

Primary Energy Type	Electric
Electrical Total Amperage	13 A
Electrical Volts	230V
Electrical Total Wattage	3000 W
Electrical Kilowatts	3 kW
Electrical Phase	1-Phase

Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	Yes
Electrical Remarks	Single



**LINCAT CONVECTOR ELECTRIC COUNTER-TOP CONVECTION OVEN  
- W 810 MM - D 850 MM - 3.0 KW**

**MODEL: C0223T**

**ADDITIONAL SPECIFICATIONS**

Capacity (Volume)	96 l
Construction Materials	Stainless Steel
Control Type	Electronic
Cooking Chamber Depth	470 mm
Cooking Chamber Height	308 mm
Cooking Chamber Width	690 mm
Cooking Rack Depth	425 mm
Cooking Rack Width	660 mm
Door Construction	Single Door
Door Hinge Type	Bottom Hinge
Door Type	Stainless Steel With Viewing Glass
Fan Type	Bi-Directional

Full-Size Or Half-Size	Half-Size
Gastronorm Capacity	2 x GN1/1
Interior	Stainless Steel
Number Of Cooking Chambers	1
Number of Pans	2
Number of Wire Racks	2
Sheet Pan Capacity	2 x 660 mm x 460 mm
Type of Lighting	Halogen
Ventless Cooking Technology	No
Standard Depth Or Bakery Depth	Bakery Depth
Temperature Maximum	260 °C
Temperature Minimum	30 °C

**BIDDING SPECIFICATIONS (SHORT FORM SPECS)**

Bidding Specifications Not Available.

**TECHNICAL DRAWING**