



CONVECTOR

PRODUCT OPTIONS AND ACCESSORIES

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- ACIK04 Water Treatment Filter Kit
- CO200/FS Lincat Convector Floor Stand
- CO200/LFSK Lincat Convector Floor Stand

PRODUCT FEATURES

- 3 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

AIA FILE NUMBER:

ITEM NUMBER:



LINCAT CONVECTOR ELECTRIC COUNTER-TOP CONVECTION OVEN

- W 810 MM - D 850 MM - 4.8 KW

MODEL: C0235T

WEIGHTS & DIMENSIONS

Width	810 mil
Depth	850 mil
Height	645 mil
Weight	82 kg

SHIPPING DETAILS

Ship Width	88 cm
Ship Depth	100 cm
Ship Height	81.8 cm
Ship Weight	90.2 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	20.5 A
Electrical Volts	230V
Electrical Total Wattage	4800 W
Electrical Kilowatts	4.8 kW
Electrical Phase	1-Phase

Electrical Plug Type	Hardwired
Number of Electrical Plugs	Not Applicable
Electrical Connection Type	Direct Hardwired
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	Yes
Electrical Remarks	Single



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ADDITIONAL SPECIFICATIONS

Capacity (Volume)	96 l	Full-Size Or Half-Size	Half-Size
Construction Materials	Stainless Steel	Gastronorm Capacity	3 x GN1/1
Control Type	Electronic	Interior	Stainless Steel
Cooking Chamber Depth	470 mm	Number Of Cooking Chambers	1
Cooking Chamber Height	308 mm	Number of Pans	3
Cooking Chamber Width	690 mm	Number of Wire Racks	3
Cooking Rack Depth	425 mm	Sheet Pan Capacity	3 x 660 mm x 460 mm
Cooking Rack Width	660 mm	Type of Lighting	Halogen
Door Construction	Single Door	Ventless Cooking Technology	No
Door Hinge Type	Bottom Hinge	Standard Depth Or Bakery Depth	Bakery Depth
Door Type	Stainless Steel With Viewing Glass	Temperature Maximum	260 °C
Fan Type	Bi-Directional	Temperature Minimum	30 °C

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

