



The perfect addition to any commercial kitchen, the Manual+ C0133M provides the simplicity of mechanical temperature control, and the cooking benefits afforded by two-speed electronic fan control.

AIA FILE NUMBER:

CONVECTOR

PRODUCT OPTIONS AND ACCESSORIES

- C0100/FS Lincat Convector Floor Stand for C0133M/C0133T Convection Ovens - with 4 Runners - W 610 mm
- C0100/LFSK Lincat Convector Low Floor Stand and Stacking Kit for C0133M/C0133T Convection Ovens - with 1 Runner - W 610 mm

PRODUCT FEATURES

- 3 x GN2/3 capacity
- Easy-to-use knob-driven control, and electronic fan control
- Mechanical temperature control from 60° to 260° C
- Even heat distribution thanks to electronically controlled two-speed, bi-directional fan
- Two fan speeds - standard for general use and slow for delicate items
- 120 minute count down timer with electronically-controlled buzzer
- Oven lamps flash when cook cycle has finished - see when your food is done even in the busiest kitchen

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	610 mil
Depth	750 mil
Height	645 mil
Weight	61.2 kg

SHIPPING DETAILS

Ship Width	70 cm
Ship Depth	95 cm
Ship Height	81.5 cm
Ship Weight	67.32 kg
Ship Method	Small Parcel (FedEx, UPS, DHL)
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

WATER, PLUMBING, AND DRAINAGE SPECS

Water Line Required	No
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

ADDITIONAL SPECIFICATIONS

Capacity (Volume)	53 l
Construction Materials	Stainless Steel
Control Type	Mechanical
Cooking Chamber Depth	370 mm
Cooking Chamber Height	308 mm
Cooking Chamber Width	490 mm
Cooking Rack Depth	325 mm
Cooking Rack Width	460 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	3 x GN2/3
Interior	Stainless Steel
Number Of Cooking Chambers	1
Number of Pans	3
Number of Wire Racks	3
Sheet Pan Capacity	3 x 460mm x 330mm
Type of Lighting	Halogen
Ventless Cooking Technology	No
Standard Depth Or Bakery Depth	Bakery Depth
Temperature Maximum	260 °C
Temperature Minimum	60 °C

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

