



The perfect addition to any commercial kitchen, the Manual+ CO133M provides the simplicity of mechanical temperature control, and the cooking benefits afforded by two-speed electronic fan control.

AIA FILE NUMBER:

ITEM NUMBER:

CONVECTOR

PRODUCT OPTIONS AND ACCESSORIES

- CO100/FS Lincat Convector Floor Stand for CO133M/CO133T Convection Ovens - with 4 Runners - W 610 mm
- CO100/LFSK Lincat Convector Low Floor Stand and Stacking Kit for CO133M/CO133T 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

WEIGHTS & DIMENSIONS		SHIPPING DETAILS	
Width	610 mil	Ship Width	70 cm
Depth	750 mil	Ship Depth	95 cm
Height	645 mil	Ship Height	81.5 cm
Weight	61.2 kg	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		PRODUCT CERTIFICATIONS	
Water Line Required	No	 Made in UK	
Drain Line Required	No		
ENERGY Specs			
Primary Energy Type	Electric	Electrical Plug Type	UK 3-Pin Plug
Electrical Total Amperage	13 A	Number of Electrical Plugs	1
Electrical Volts	230V	Electrical Connection Type	Cord and Plug
Electrical Total Wattage	3000 W	Number of Electrical Conductor Wires	1
Electrical Kilowatts	3 kW	Dedicated Circuit Required	Yes
Electrical Phase	1-Phase	Electrical Remarks	Single
ADDITIONAL SPECIFICATIONS			
Capacity (Volume)	53 l	Full-Size Or Half-Size	Half-Size
Construction Materials	Stainless Steel	Gastronorm Capacity	3 x GN2/3
Control Type	Mechanical	Interior	Stainless Steel
Cooking Chamber Depth	370 mm	Number Of Cooking Chambers	1
Cooking Chamber Height	308 mm	Number of Pans	3
Cooking Chamber Width	490 mm	Number of Wire Racks	3
Cooking Rack Depth	325 mm	Sheet Pan Capacity	3 x 460mm x 330mm
Cooking Rack Width	460 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	60 °C

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING