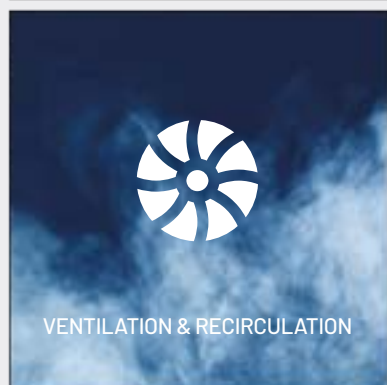
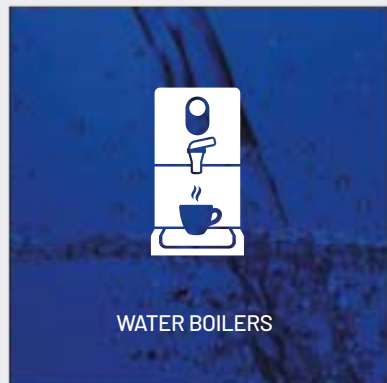


FOODSERVICE SOLUTIONS



Lincat



imc MIDDLEBY

Our Brands

With an extensive product portfolio spanning four global brands, we can provide solutions for your entire kitchen and back bar. Boost productivity and deliver improved profits with high-quality, reliable commercial catering products, all manufactured in the UK, in our purpose built facilities based in Lincoln.

Lincat

Page L1

Deliver outstanding food and drink, every time, with high-quality, innovative Lincat equipment.

- Prime Cooking Equipment
- Water Boilers
- Holding and Servery



frifri

Page F1

Incorporating smart, advanced technology, FriFri's high-quality fryers, pasta cookers and griddles provide versatility, power and precision.

- Fryers
- Pasta Cookers
- Chip Scuttles
- Griddles



imc

fresh thinking

Page i1

From back bar to kitchen, IMC equipment is your perfect partner. Robust and reliable, it's designed to perform in the most demanding of environments.

- Bar Systems
- Vegetable Preparation
- Waste Management
- Cleaning and Rinsing



Britannia

kitchen ventilation

Page B1

Using extensive industry experience, technical expertise and high-quality engineering, Britannia delivers a comprehensive range of tailored ventilation solutions to make kitchens safe, clean and efficient.

- Ventilation
- Recirculation



UK Tel: 01522 875500
 Export Tel: +44 1522 503250
 UK e-mail: sales@lincat.co.uk
 Export e-mail: export@lincat.co.uk

2 YEAR

UK parts and labour warranty
Export parts warranty
on all products*

*excluding mobile hand wash stations supplied with 1 year warranty

UK CA CE



Lincat Limited, Whisby Road, Lincoln. LN6 3QZ. United Kingdom.

A member company of THE MIDDLEBY CORPORATION

All prices are exclusive of VAT.

UK - Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export - Goods are priced ex works, export packaging is included.

Any units which are built to order or include factory fit options are non-returnable.

Lincat

lincat.co.uk

2021

New Products



Our experienced Research and Development team and on site manufacturing facilities have enabled us to react quickly to the changing landscape in 2020 to develop a number of products to help businesses become Covid-19 secure.

lincat



Automatic Water Boiler

EB3FX/WAVE

Dispense water with just the wave of your hand. The FilterFlow Automatic Fill Electric Wave Water Boiler with a built in smart sensor enables fully automatic and touch-free operation to avoid cross infection.



ZERO HAND CONTACT!

lincat



The 'Zero Contact' Water Boiler Tap Adaptor

EBHF01

A simple low cost solution which will help to protect employees and visitors in the fight against Covid-19. The 'zero contact' water boiler tap adaptor allows users to easily dispense water by pushing back a paddle with the back of their cup, removing all hand contact with the boiler.

Fits all Lincat FilterFlow FX Automatic Water Boilers with a tap, plus all legacy EB Automatic Water Boilers



ZERO HAND CONTACT!

Find out more on [page L90](#)

Find out more on [page L89](#)



imc IMClean
fresh thinking

Foot pump operated ambient mobile hand wash station

F63/503

There is no restriction as to where you can locate the F63/503 which requires no mains water, power supply or mains drainage. Just fill with water and you are ready to go.



AMBIENT



NO POWER SUPPLY REQUIRED

ZERO HAND CONTACT!



imc IMClean
fresh thinking

Foot pump operated reduced height ambient Junior hand wash station

F63/700

The Junior is designed for schools and nurseries who need to additional reduced height hand wash facilities.



DESIGNED FOR CHILDREN



AMBIENT



NO POWER SUPPLY REQUIRED

ZERO HAND CONTACT!

Find out more on [page i102](#)

Find out more on [page i103](#)



imc IMClean
fresh thinking

Foot pump operated mobile hand wash station

F63/502

A feature rich mobile hand wash station with enhanced water control, a trough sink, warm running water and a top filled, 20 litre large capacity tank all at a great price.



HEATED
(Can be used as ambient dispense if no power source is available)



POWER SUPPLY REQUIRED
(Optional)

ZERO HAND CONTACT!



imc IMClean
fresh thinking

Confidence Box

F63/900

Give your customer confidence with the new IMClean Confidence Box, great for sterilising everything from cutlery, to shoes, to mobile phones. Utilising UV-C light, our new pass through sterilisation box kills bacteria and viruses on exposed surfaces in just 30 seconds.

Find out more on [page i101](#)

Find out more on [page i97](#)



imc IMClean
fresh thinking

Foot operated hand sanitising station

F63/250

The F63-250 is a hygienic foot-operated unit that requires no hand contact to dispense sanitiser, making it ideal for entrances to supermarkets, restaurants, doctors, offices and many other venues.

ZERO HAND CONTACT!



imc IMClean
fresh thinking

Foot operated reduced height Junior hand sanitising station

F63/251

The F63-251 is a reduced height hygienic foot-operated unit that requires no hand contact to dispense sanitiser, making it ideal for high traffic areas, such as schools, theme parks as well as supermarket and shop entrances.



DESIGNED FOR CHILDREN

ZERO HAND CONTACT!

Find out more on [page i104](#)

Find out more on [page i104](#)

New Products

We are continually evolving and enhancing our range, here are the new entries.

Lincat



Convection Ovens

C0343M, C0343T

The new model has been developed to accommodate the requests of operators who require an oven with a reduced footprint yet high capacity output.

Although it is the smallest convection oven in the range, the C0343 doesn't hold back on capacity, features or power. Able to accommodate up to four 1/1 gastronorms and with two-speed, bi-directional fans for supremely even, controlled cooking, it delivers high output. The new C0343 model is available with Manual+ and Touch controls, which are both conveniently powered by a 13amp plug.

CONVECTOR

Find out more on [page L25](#)

BACK BY POPULAR DEMAND!

Lincat

Wall Mounted Automatic Water Boilers

M3F, M5F, M7F, M10F

The M3F, M5F, M7F and M10F provide a robust, quality water boiler with a range of features at a competitive price! For ease of installation, the boilers come with a UK 3 pin plug and are fixed to the wall with just three screws, meaning they can be installed without the need for an electrician.



Find out more on [page L94](#)

Lincat



Wall Mounted Automatic Water Boilers

WMB5F, WMB7F

Introducing the WMB5F (5 litre) and the WMB7F (7 litre) wall mounted automatic water boilers based on our popular 3 litre WMB3F. The WMB5FX/PB offers the benefits of the FX's improved performance, greater efficiencies and convenient touch screen operation in a sleek glass wall mounted design.

Find out more on [page L93](#)

friFri



FriFri Super Easy, Basic+ and Vision 633 Fryers

For the ultimate in precision frying and flexibility we bring you our new triple tank free standing fryers. No more waiting for a cook cycle to end, speed up service with three individually controlled tanks enabling you to cook three different portions or foods to perfection simultaneously.

Find out more on [page F11, F16, F21](#)

GRAB & GO!

Lincat



Seal Hot Air Displays

HAD40, HAD50

The perfect way to display pre-cooked hot foods, such as pizza's, pies and sausage rolls and generate grab & go sales. The compact displays are available in either 400mm or 500mm wide, making them ideal for where counter space is at a premium.

The convected hot air system ensures food is not only safe but also kept in prime condition at just the right temperature.

SEAL

Find out more on [page L96](#)

Lincat Combi Ovens



Hoodini Hood

Break free with Ventless Hoodini solutions. Invest in a Lincat 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 your operations. The Hoodini hood is also ideal for where venting to the atmosphere is impractical, allowing the setup of a cooking station in previously unsuitable areas of a building.

Find out more on [page L28](#)

imc
fresh thinking



WASTE STATION

WasteStation Compact

Compact and space saving the WasteStation Compact offers establishments of up to 400 covers the same benefits as the WasteStation for plate food waste, all within a 40% smaller footprint. Single or 3 phase version available. Ideal for small to medium size hotels, restaurants, nursing homes and schools.

Find out more on [page i76](#)

imc
fresh thinking



IMClean

Soak Tank

F64/200

Remove stubborn carbon, fat and grease deposits from cookware and other kitchen utensils and improve the effectiveness and efficiency of subsequent dishwasher cleaning with the new IMClean Soak tank. With a compact footprint for busy kitchens, this large capacity soak tank will safely hold up to four trays/baskets up to 675mm x 740mm x 95mm in up to 140 litres of liquid.

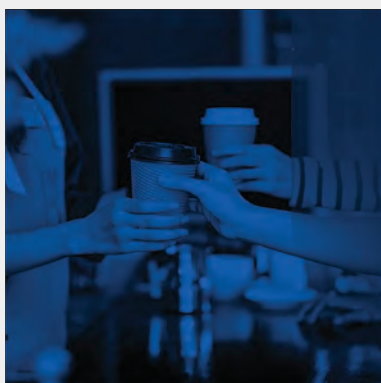
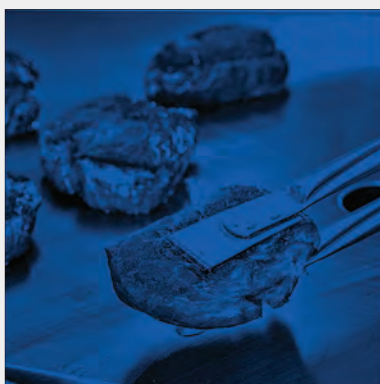
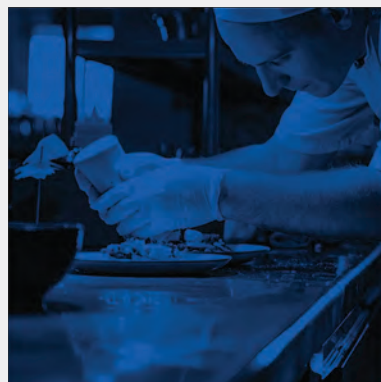
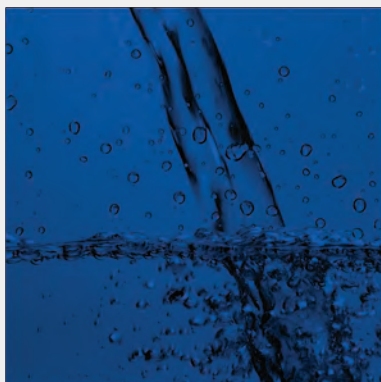
Find out more on [page i105](#)

Lincat

PRODUCT RANGE & PRICE LIST

SPECIALISING IN

- PRIME COOKING EQUIPMENT
- WATER BOILERS
- HOLDING & SERVERY



Contents



Opus 800

Powerful cooking all day long

Heavy Duty Prime
Cooking Equipment

Ideally suited for:

Busy restaurants, chain restaurants and high-volume kitchens, that barely stop from breakfast right on through to closing time.

Why choose Opus 800?

- 800mm deep
- Enhanced performance, energy efficiency and serviceability
- Strong and durable

- Increased capacity
- Gas and electric versions available
- Easy to clean

Find out more on page

L5



CONVECTOR

Putting you in control for perfect results every time

Convection Ovens

Ideally suited for:

Busy restaurants, bakeries and high-volume kitchens.

Why choose Opus 800?

- Uniform results, every time, even when full

- Roast, braise, bake and reheat
- Strong and durable
- Two-speed bi-directional fan
- Oven cavity optimised for airflow

- Manual+ and Touch models available
- Intuitive easy to use controls

Find out more on page

L21



Lincat Combi Ovens

The very best cooking and baking results

Ideally suited for:

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

Why Choose Lincat Combi Ovens

- Flexibility, Visual Cooking and CombiSlim ovens can be used for all kinds of food preparation. This saves space in your kitchen and

reduces the need to invest in additional kitchen equipment

- Perfect cooking and baking
- Reliability, first-class technology and premium materials
- Easy operation, the self-explanatory interface makes it easy to prepare food in a short time.

- Use SmartChef for automatic cooking, programme the oven manually or use a preset programme

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

- Gas and electric versions available

Find out more on page

L27



RATIONAL

Create perfect dishes time after time

Combi Steamers

Ideally suited for:

Available in seven sizes to suit the scale of your operation

Why choose Rational Combi Steamers?

- Grill, roast, bake, steam, stew, blanch, or poach food perfectly
- Powerful cooking all day long
- Saves you valuable

time, and money on energy usage and raw materials

- High volume output for footprint
- Easy to use controls
- Gas and electric versions available

Find out more on page

L39



blu

Refrigerated storage and easy access of food at point of cooking

Refrigerated Chef Bases

Ideally suited for:

Busy restaurants, chain restaurants and high-volume kitchens.

Why choose blu?

- Accommodates heavy equipment including Opus 800 Series
- Holds food at the optimum temperature

- Increased efficiency, storing food at point of cooking

- Drawers hold 1/1 GN container/s for convenience

Find out more on page

L49



PHOENIX

Powerful performance at a low price point

Medium Duty
Cooking Equipment

Ideally suited for:

Medium sized pubs and restaurants, schools and care homes.

Why choose Phoenix?

- Ideal for cost conscious who don't want to sacrifice quality, power and performance
- Will handle day to day demands of the busiest of kitchens

- Robust and durable

- Gas and electric versions available
- Easy to clean

Find out more on page

L51



SILVERLINK 600

Configure your cooking with modular flexibility

Modular Cooking
Equipment

Ideally suited for:

Care homes, cafe bars and small to medium pubs and restaurants, serving on a shift basis (lunch and dinner).

Why choose Silverlink 600?

- 600mm deep
- Modular kitchen equipment that will allow you to build a custom appearance for your kitchen

- Free standing and counter top units can be sited on a range of ovens, pedestals and stands

- Gas and electric versions available
- Easy to clean

Find out more on page

L55



LYNX⁴⁰⁰

High quality plug in and play cooking

Compact Counter Top Cooking Equipment

Ideally suited for:

Pubs, cafe bars and event catering.

Why choose Lynx 400?

- Plug and play, no installation necessary
- Simple, reliable operation
- Compact and portable

- Electric cooking equipment
- Built in the UK to the highest quality
- 2 years on site parts and labour warranty

Find out more on page

L65



CiBO

Do you love to serve great quality food? Us too!

An innovative new fast oven, which can produce a wide range of perfectly-cooked food in less than three minutes

Ideally suited for:

A wide variety of cafés, bars, restaurants and quick-serve outlets, as well as event and mobile catering.

Why choose CiBO?

- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play - on a 3-pin 3kW UK plug

- Ventless cooking - catalyst technology
- Clear icons and an easy-to-use touchscreen
- Replace your panini grill, toaster, convection oven and grill

Find out more on page

L71



Lincat Specialist

'Built for purpose' cooking equipment

Convection Ovens, Pizza Ovens, Food Warming Drawers, Induction Hobs, Fume Filtration, Ventilation Systems

Ideally suited for:

Specialist applications.

Why choose Lincat?

- Series is 'built for purpose' and supports menu offering

- Wide range of specialist products
- Guaranteed quality

Find out more on page

L75



PANTHER

Ensuring that perfect dishes stay perfect

Static and Mobile Hot Cupboards

Ideally suited for:

Care homes, restaurants and schools.

Why choose blu?

- 670 and 800 series are available in various lengths
- Robust and flexible hot cupboards can transport food as well as being used as a servery or kitchen pass

- Fully configurable to meet your needs

Find out more on page

L81



Quality hot water on tap 24/7

Auto and Manual Fill water boilers

Ideally suited for:

Offices and staff rooms, cafe bars and anywhere else where you need high volumes of boiling water.

Why choose Filterflow?

- High quality boiling water on tap 24/7

- Ensures that tea breaks no longer have to include waiting around

- Built in filtration system with a high volume, easy change FilterFlow cartridge

- High output from narrow footprint

- Easy to use and cheap to run

- Enhanced diagnostics

- Connected to the mains and water supply

Find out more on page

L87



SEAL

Showcase your food and increase sales

Heated, Refrigerated and Ambient Merchandisers

Ideally suited for:

School and college canteens, hotels and cafes.

Why choose Filterflow?

- Ambient, refrigerated and heated range of merchandisers and displays

- Option of back service or self service operation

- Offer a reliable method for keeping food in the optimum condition before service

- The sleek and elegant designs show off your food at its best to tempt customers.

Find out more on page

L95



Opus 800



The Opus 800 series is built for power and performance.

High volume, high quality cooking is simple with the powerful Opus 800 series of 800mm deep oven ranges, boiling tops, fryers, grills, griddles, and bratt pans.

Designed to heat quickly, the Opus 800 series is made for non-stop establishments where kitchens are a constant hive of activity. The equipment can go on cooking delicious dishes all day long, from breakfast through to midnight.

The strong, durable series comes with both electric and gas models, and can be configured in a variety of ways, such as with pedestals and stands. Create a seamless, stylish look that's perfect for front of house and open kitchens.

Ideally suited for...

The heavy-duty Opus 800 series is perfect for the most demanding of kitchens. If your kitchen barely stops, then Opus 800 is the series for you.



Large chain pubs and restaurants

Is your kitchen constantly under pressure to deliver delicious dishes at high volumes? If so, you'll find what you're looking for in the Opus 800 series.



Large hospitals

If you need to cook a vast quantity of meals for patients, the Opus 800 series has the capacity to deliver time after time.



Schools

Hundreds of children waiting for their lunchtime meal is no reason to stress when you've got the heavy-duty Opus 800 series ready to go in your kitchen.



Care homes

The Opus 800 series is designed for high output - perfect for when you've got to cook lots of meals at set times for residents.

The power of the Opus 800 series means it can deliver vast quantities of quality food. It won't let you down.

Benefits at a glance

- 800mm deep
- Heavy duty
- For high output establishments cooking all day long
- Enhanced performance
- Strong and durable
- Increased capacity
- Gas and electric models
- Easy to clean



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require products to be supplied with legs



Opus 800



All gas power ratings are nominal values.

Gas Oven Ranges

Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

Inclusive Accessories

- 2 chrome plated shelves

Oven

- 6.8kW (OG8001) and 10kW (OG8002) ovens
- Precise thermostatic control from 120°C to 260°C
- Large capacity oven, 2 x GN1/1 (OG8001) and 4 x GN1/1 (OG8002)
- 2 shelves and 5 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



4 burner gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8001/N	£3228	€3713	920	600	800	36.8kW	112
OG8001/P	£3228	€3713	920	600	800	33.6kW	112
OG8001/N/RHD	£3388	€3897	920	600	800	36.8kW	131
OG8001/P/RHD	£3388	€3897	920	600	800	33.6kW	131
Internal usable dimensions			405	495	530		

/RHD - right hinged door

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8901	£335	€386	Splashback/shelf

6 burner gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8002/N	£3237	€3723	920	900	800	55kW	149
OG8002/P	£3237	€3723	920	900	800	50.5kW	149
Internal usable dimensions			405	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£406	€467	Splashback/shelf

6 burner gas range with drop down door							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8002/N/DD	£3419	€3932	920	900	800	55kW	172
OG8002/P/DD	£3419	€3932	920	900	800	50.5kW	172
Internal usable dimensions			405	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£406	€467	Splashback/shelf

Dual Fuel Oven Ranges

Gas open top hob

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

Inclusive Accessories

- 3 chrome plated shelves

Oven

- 4kW (OD8006) and 6kW (OD8007) ovens
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OD8006 single fan only)
- Large capacity oven, 3 x GN1/1 (OD8006) and 6 x GN1/1 (OD8007)
- 3 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg



4 burner dual fuel range								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OVEN POWER	WT
*OD8006/N	£4051	€4659	912	600	800	30kW	4kW	167
*OD8006/P	£4051	€4659	912	600	800	26.8kW	4kW	167
Internal usable dimensions			410	525	530			

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8984	£335	€386	Splashback/shelf

6 burner dual fuel range								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OVEN POWER	WT
*OD8007/N	£5465	€6285	912	900	800	45kW	6kW	201
*OD8007/P	£5465	€6285	912	900	800	40.2kW	6kW	201
Internal usable dimensions			410	825	530			

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8985	£406	€467	Splashback/shelf

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

Opus 800

Gas Solid Top Range

Gas solid top

- Powerful burner produces consistent heat gradient throughout the plate
- Flame failure protection
- 3 piece, heavy duty cast iron top with removable bull's eye
- Profiled underside of cast iron top for optimum heat circulation
- Low flue to allow use of the complete hob top

Oven

- Precise thermostatic control from 120°C to 260°C
- Large capacity oven, 4 x GN1/1
- 2 shelves and 4 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

Inclusive Accessories

- 2 chrome plated shelves
- Bull's eye lifting poker



Electric Solid Top Range

Electric solid top

- Twin zone full width heavy-duty hot plate maximises cooking space
- Two 2.7kW and two 2kW elements produce controllable heat gradient throughout the cast iron plate – use the central areas for rapid boiling and outer areas for simmering and holding

Oven

- 6kW oven
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven, 6 x GN1/1
- 3 shelves and 5 shelf positions maximise oven space

Inclusive Accessories

- 3 chrome plated shelves

2
YEARUK parts
and labour
warrantyExport
parts
warrantyon all Lincat
products

Solid top gas range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8005/N	£4599	€5289	900	900	800	18.5kW	173
OG8005/P	£4599	€5289	900	900	800	19kW	173
Internal usable dimensions			405	715	530		

Solid top gas range			
MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8980	£401	€462	Splashback/shelf

Solid top gas range with drop down door							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8005/N/DD	£5279	€6071	900	900	800	18.5kW	173
OG8005/P/DD	£5279	€6071	900	900	800	19kW	173
Internal usable dimensions			405	715	530		

Solid top gas range			
MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8983	£406	€467	Splashback/shelf

Electric Oven Ranges

Electric hob top

- Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- Choice of round or square hotplates
- Fully pressed sealed hob for easy cleaning

Inclusive Accessories

- 2 chrome plated shelves

Oven

- 4kW (OE8010) and 6kW (OE8008 and OE8016) ovens
- Precise thermostatic control from 130°C to 250°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OE8010 single fan only)
- Large capacity oven, 2 x GN1/1 (OE8010) and 4 x GN1/1 (OE8008 and OE8016)
- 2 shelves and 5 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



4 hotplate (square) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8010	£4535	€5216	925	600	800	14.4kW	109
Internal usable dimensions			405	495	530		

6 hotplate (square) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8008	£5934	€6825	925	900	800	21.6kW	152
Internal usable dimensions			405	715	512		

6 hotplate (round) electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8016	£5084	€5847	925	900	800	21.6kW	147
Internal usable dimensions			405	715	512		

DESCRIPTION			
MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8981	£335	€386	Splashback/shelf

DESCRIPTION			
MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8982	£406	€467	Splashback/shelf

DESCRIPTION			
MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8982	£406	€467	Splashback/shelf

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

Opus 800



All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Induction Range

Induction hob

- 5kW induction zones
- 270mm diameter induction cooking zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filters

Inclusive Accessories

- 2 chrome plated shelves

Oven

- 4kW oven
- Precise thermostatic control from 130°C to 250°C
- Fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven accommodates 2 x GN1/1 containers
- 2 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy
- Reduced power options available on request



4 zone induction oven range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8017	£12136	€13957	900	900	800	24kW	153
Internal usable dimensions			420	525	510		

MODEL	PRICE £	PRICE €	DESCRIPTION
S FI41	£9	€11	Air filter



Gas Boiling Tops

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray



2 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8009/N	£1497	€1722	412	300	800	15kW	40
OG8009/P	£1497	€1722	412	300	800	13.6kW	40

4 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8003/N	£2163	€2488	412	600	800	30kW	64
OG8003/P	£2163	€2488	412	600	800	27.2kW	64

4 burner gas boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8004/N	£2809	€3231	412	900	800	45kW	89
OG8004/P	£2809	€3231	412	900	800	40.8kW	89

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8970	£521	€600	Pedestal with doors
A OA8934	£521	€600	Floor stand

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors and castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8973	£624	€718	Pedestal with doors
A OA8973/C	£624	€718	Pedestal with doors and castors
A OA8914	£624	€718	Floor stand
A OA8914/C	£624	€718	Floor stand with castors

Electric Boiling Tops

- Heavy duty cast iron 2.6kW hotplates deliver fast responsive heat
- Fully pressed sealed hob for easy cleaning



4 hotplate electric boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8012	£2526	€2905	325	600	800	10.4kW	73

6 hotplate electric boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8011	£3301	€3797	325	900	800	15.6kW	84

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors and castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors
A LK11	£43	€50	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8973	£624	€718	Pedestal with doors
A OA8973/C	£624	€718	Pedestal with doors and castors
A OA8914	£624	€718	Floor stand
A OA8914/C	£624	€718	Floor stand with castors
A LK11	£43	€50	Long leg kit

2 YEAR

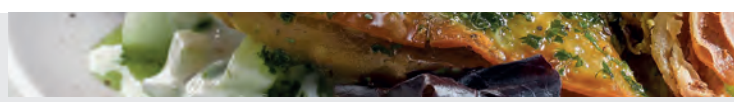
UK parts and labour warranty
Export parts warranty
on all Lincat products

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3.412

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

Opus 800



Induction Hobs

- 5kW induction zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filter, built into the base of the unit

220mm diameter induction cooking zones



2 zone induction hob (twin)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8013	£4787	€5506	300	300	800	10.6kW	32

4 zone induction hob (quad)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8014	£8994	€10344	300	600	800	21.2kW	63

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8970	£521	€600	Pedestal with doors
A OA8934	£521	€600	Floor stand
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors with castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

270mm diameter induction cooking zones



2 zone induction hob (twin)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8018	£5174	€5951	300	400	800	10.6kW	44

4 zone induction hob (quad)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8019	£9314	€10712	300	800	800	21.2kW	77

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8971	£541	€623	Pedestal with doors
A OA8921	£541	€623	Floor stand
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8974	£606	€697	Pedestal with doors
A OA8974/C	£606	€697	Pedestal with doors with castors
A OA8956	£606	€697	Floor stand
A OA8956/C	£606	€697	Floor stand with castors
S FI36	£9	€11	Air filter
A LK11	£43	€50	Long leg kit

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

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



Opus 800

All gas power ratings are nominal values.

Oil Management

All Opus 800 series gas and electric fryers are available as a base model with oil drainage through the body of the fryer. A gravity filtration accessory adds in-built filtration to the fryer, and the pumped filtration option provides the ultimate in convenience.

Gravity filtration accessory

The integral gravity filtration accessory converts the base model into a fryer with two-stage gravity filtration. This extends oil life, reduces disposal costs and provides a better tasting product for longer.



Pumped filtration option (/OP)

The integral pumped filtration option enables oil to be filtered and the fryer ready for use again in less than 5 minutes. Oil can be filtered during or after service, even whilst hot, maximising oil life. This eliminates the need to lift heavy containers, reducing contact with hot oil and the chances of hazardous spillages.

This option is supplied with a hose with lance for easy discharge of oil into a waste container.

Twin tank pumped filtration (/OP2)

The /OP2 version for twin tank fryers has two oil pumps and two buckets, which is designed to remove cross contamination of the oil from either side of the fryer.

This option is supplied with 2 hoses with lance for easy discharge of oil into a waste container.



Vortech High Efficiency Gas Fryer

- 97% energy efficiency rating verified in independent BSI tests delivers substantially lower running costs and higher output
- Typical payback within 23 months
- Two stage filtration removes contaminants and particles, extending oil life by up to 75% and so reducing oil costs
- Pumped oil return enables the oil to be filtered and the fryer ready for use again in less than five minutes - safe and convenient
- Oil can be filtered during or after service even whilst hot
- Convenient electronic ignition
- Supplied with a hose with lance for easy discharge of oil into a waste container

Inclusive Accessories

- Batter plate
- Full lid
- Baskets
- Stainless steel bucket



Vortech gas fryer								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8115/OP/N	£8599	€9889	1070	400	800	22kW	16L	108
OG8115/OP/P	£8599	€9889	1070	400	800	22kW	16L	108

Will accept 1 x BA82 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA82	£88	€102	Large fryer basket with doors
A OA8961	£214	€247	Side splashguard (left and right)
A OA8935	£216	€249	Vortech fryer batter tray and holder



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require products to be supplied with legs

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

2 YEAR
UK parts and labour warranty
Export parts warranty
on all Lincat products

Opus 800



Gas Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- High energy efficiency
- Convenient piezo ignition
- Externally fired heating gives easy access for cleaning tanks
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- Model OG8111 features two independently controlled fryer tanks for greater versatility
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



Single tank gas fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8110/N	£3228	€3713	1020	300	815	16kW	14L	83
OG8110/P	£3228	€3713	1020	300	815	16kW	14L	83
†OG8110/OP/N	£5808	€6680	1070	300	815	16kW	14L	96
†OG8110/OP/P	£5808	€6680	1070	300	815	16kW	14L	96

Supplied with 1 x BA165 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8955	£214	€247	Side splashguard (left and right)
A OF1	£168	€194	Gravity filtration kit (OG8110 only)

Single tank gas fryer (400mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8106/N	£3325	€3824	1020	400	800	23kW	16L	98
OG8106/P	£3325	€3824	1020	400	800	23kW	16L	98
†OG8106/OP/N	£5816	€6689	1070	400	800	23kW	16L	104
†OG8106/OP/P	£5816	€6689	1070	400	800	23kW	16L	104

Supplied with 2 x BA159 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA82	£88	€102	Large fryer basket (will accept x 1)
A OA8955	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OG8106 only)



Single tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8107/N	£3785	€4353	1020	600	800	30kW	25L	125
OG8107/P	£3785	€4353	1020	600	800	30kW	25L	125
†OG8107/OP/N	£6276	€7218	1070	600	800	30kW	25L	135
†OG8107/OP/P	£6276	€7218	1070	600	800	30kW	25L	135

Supplied with 2 x BA82 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA159	£100	€115	Large fryer basket (will accept x 1)
A OA8955	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OG8107 only)

Twin tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
OG8111/N	£4821	€5545	1020	600	800	32kW	2 x 14L	142
OG8111/P	£4821	€5545	1020	600	800	32kW	2 x 14L	142
†OG8111/OP/N	£7313	€8410	1070	600	800	32kW	2 x 14L	151
†OG8111/OP/P	£7313	€8410	1070	600	800	32kW	2 x 14L	151
†OG8111/OP2/N	£9302	€10698	1070	600	800	32kW	2 x 14L	157
†OG8111/OP2/P	£9302	€10698	1070	600	800	32kW	2 x 14L	157

Supplied with 2 x BA165 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8955	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OG8111 only)



Gas fryers with pumped filtration (/OP & /OP2) require a 1 phase connection

Product Codes

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

†No electricity supply required (except with /OP and /OP2 models)



Opus 800

Electric Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Models OE8105 and OE8113 feature two independently controlled fryer tanks for greater versatility
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



Single tank electric fryer (300mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8112	£2419	€2782	1020	300	800	12kW	15L	72	
*OE8112/OP	£4886	€5619	1070	300	800	12kW	15L	79	

Supplied with 1 x BA82 basket

Single tank electric fryer (400mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8114	£3069	€3530	1020	400	800	14kW	19L	81	
*OE8114/OP	£5517	€6345	1070	400	800	14kW	19L	90	

Supplied with 2 x BA83 baskets

Twin tank electric fryer (400mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8105	£3473	€3994	1020	400	800	14kW	2 x 9.5L	87	
*OE8105/OP	£5799	€6669	1070	400	800	14kW	2 x 9.5L	97	
*OE8105/OP2	£7782	€8950	1070	400	800	14kW	2 x 9.5L	101	

Supplied with 2 x BA83 baskets

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA122	£91	€105	Small fryer basket (will accept x 2)
A OA8954	£214	€247	Side splashguard (left and right)
A OF1	£168	€194	Gravity filtration kit (OE8112 only)

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8114 only)

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8105 only)



2

YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

Single tank electric fryer (600mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8108	£3565	€4100	1020	600	800	22kW	36.5L	109	
*OE8108/OP	£6000	€6900	1070	600	800	22kW	36.5L	115	

Supplied with 2 x BA82 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA83	£98	€113	Small fryer basket (will accept x 3)
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8108 only)

Twin tank electric fryer (600mm wide)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*OE8113	£3848	€4426	1020	600	800	24kW	2 x 15L	111	
*OE8113/OP	£6273	€7214	1070	600	800	24kW	2 x 15L	118	
*OE8113/OP2	£8294	€9539	1070	600	800	24kW	2 x 15L	131	

Supplied with 2 x BA82 basket

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA122	£91	€105	Small fryer basket (will accept x 4)
A OA8954	£214	€247	Side splashguard (left and right)
A OF2	£192	€221	Gravity filtration kit (OE8113 only)

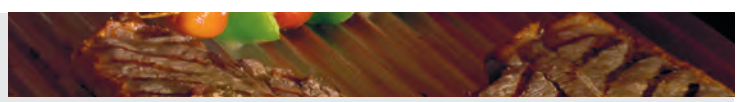
Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

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

Opus 800

All gas power ratings are nominal values.



Gas Salamander Grills

- Powerful, highly efficient ceramic plaque burners for reliability and rapid heat up
- Three independently controlled heat zones on the OG8302 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OG8302 is GN 1/1 compatible
- Enamelled front for durability
- Flame failure protection

Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OG8302 only)



Gas salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8301/N	£1789	€2058	450	800	438	6kW	48
OG8301/P	£1789	€2058	450	800	438	6.8kW	48

Gas salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8302/N	£2834	€3260	495	900	548	8.7kW	73
OG8302/P	£2834	€3260	495	900	548	9kW	73

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8907	£544	€626	Floor stand for OG8301
A OA8912	£606	€697	Floor stand for OG8302
A OA8908	£394	€454	Bench stand for OG8301
A OA8918	£426	€490	Bench stand for OG8302
A OA8909	£179	€206	Wall bracket for OG8301
A OA8911	£220	€253	Wall bracket for OG8302
A OA8976	£183	€211	Branding plate for OG8301
A BR10	£244	€281	Additional branding plate for OG8302

Salamander floor stands cannot be supplied with castors

Electric Salamander Grills

- Powerful heating elements, for reliability and rapid heat up
- Left and right independently controlled heat zones on the OE8303 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OE8303 is GN 1/1 compatible
- Enamelled front for durability

Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OE8303 only)



Electric salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8304	£1579	€1816	400	800	415	4.4kW	46

Electric salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8303	£2386	€2744	510	890	520	5.4kW	72

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8907	£544	€626	Floor stand for OE8304
A OA8912	£606	€697	Floor stand for OE8303
A OA8908	£394	€454	Bench stand for OE8304
A OA8918	£426	€490	Bench stand for OE8303
A OA8909	£179	€206	Wall bracket for OE8304
A OA8911	£220	€253	Wall bracket for OE8303
A OA8976	£183	€211	Branding plate for OE8304
A BR10	£244	€281	Additional branding plate for OE8303

Salamander floor stands cannot be supplied with castors

Electric Cook & Hold Salamander

The sophisticated Cook & Hold Salamander heats up in just eight seconds when the plate detection mechanism is activated by a plate or gastronorm pan. Once the food is cooked, the hold function will ensure food is kept warm but does not continue to cook until required for service. Once the plate is removed and the plate detection mechanism freed, the elements automatically switch off saving energy.

- Cook and hold function
- Fast heat up 'Hi-Light' elements - ready to cook in just eight seconds
- Self-balancing height adjustable grill hood for easy operation
- Three independently controlled heating zones for maximum flexibility
- Touchpad control with digital display of time and power settings
- 20 minute audible timer
- GN1/1 compatible
- Suitable for wall or bench mounting
- Suitable for single or three phase installation

2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products



Electric cook and hold salamander							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8306	£3289	€3783	544	600	562	4.5kW	89

Supplied on height adjustable 25-45mm high legs

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR75	£186	€214	Wall bracket

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



Opus 800

All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation.
Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

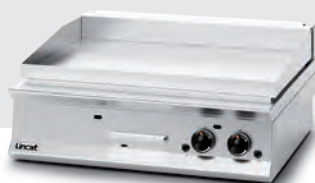
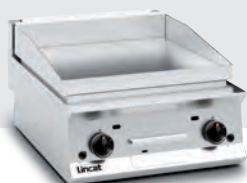
Gas Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 280°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs
- Convenient piezo ignition and pilot burners for stand-by operation
- Flame failure protection

Inclusive Accessories

- Scraper (not for chrome models)



Gas griddles (machined steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/N	£2988	€3437	532	600	800	15.5kW	93
OG8201/P	£2988	€3437	532	600	800	15.5kW	93
OG8202/N	£3404	€3915	532	900	800	23kW	124
OG8202/P	£3404	€3915	532	900	800	23kW	124

Gas griddles (chrome)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/C/N	£4680	€5382	532	600	800	15.5kW	93
OG8201/C/P	£4680	€5382	532	600	800	15.5kW	93
OG8202/C/N	£5480	€6302	532	900	800	23kW	124
OG8202/C/P	£5480	€6302	532	900	800	23kW	124

Gas griddles (half-ribbed steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8201/R/N	£3276	€3768	532	600	800	15.5kW	90
OG8201/R/P	£3276	€3768	532	600	800	15.5kW	90
OG8202/R/N	£3770	€4336	532	900	800	23kW	140
OG8202/R/P	£3770	€4336	532	900	800	23kW	140

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors for OG8201
A OA8972/C	£574	€661	Pedestal with doors and castors for OG8201
A OA8917	£574	€661	Floor stand for OG8201
A OA8917/C	£574	€661	Floor stand with castors for OG8201
A OA8973	£624	€718	Pedestal with doors for OG8202
A OA8973/C	£624	€718	Pedestal with doors and castors for OG8202
A OA8914	£624	€718	Floor stand for OG8202
A OA8914/C	£624	€718	Floor stand with castors for OG8202

Electric Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 300°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs

Inclusive Accessories

- Scraper (not for chrome models)



Electric griddles (machined steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205	£2123	€2442	428	600	800	8kW	93
*OE8206	£2515	€2893	428	900	800	12kW	128

Electric griddles (chrome)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205/C	£3783	€4351	428	600	800	8kW	95
*OE8206/C	£4550	€5233	428	900	800	12kW	134

Electric griddles (half-ribbed steel)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8205/R	£2380	€2737	428	600	800	8kW	92
*OE8206/R	£2840	€3266	428	900	800	12kW	124

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors for OE8205
A OA8972/C	£574	€661	Pedestal with doors and castors for OE8205
A OA8917	£574	€661	Floor stand for OE8205
A OA8917/C	£574	€661	Floor stand with castors for OE8205
A OA8973	£624	€718	Pedestal with doors for OE8206
A OA8973/C	£624	€718	Pedestal with doors and castors for OE8206
A OA8914	£624	€718	Floor stand for OE8206
A OA8914/C	£624	€718	Floor stand with castors for OE8206

Electric Clam Griddles

Opus 800 clam griddles cook food up to three times as quickly as a standard griddle. Double griddle plates heat both sides of the food simultaneously, delivering fast, even and repeatable results

- Precise thermostatic temperature control for consistent results and economical operation
- Independently controlled cooking zones for greater flexibility and economy during quieter periods

- Digital timer on each clam plate ensures repeatable results
- Ribbed plate option (/R), for attractive branding presentation marks

Inclusive Accessories

- Scraper
- PTFE non-stick sheets

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



Electric clam griddles (flat upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8211	£6734	€7745	542	400	800	8.6kW	95
*OE8210	£10626	€12220	542	800	800	17.2kW	192

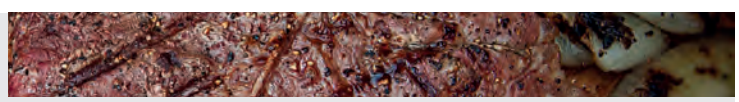
Electric clam griddles (ribbed upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8211/R	£6778	€7795	542	400	800	8.6kW	94
*OE8210/R	£10665	€12265	542	800	800	17.2kW	167

Electric clam griddles (1 x flat and 1 x ribbed upper plate)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8210/FR	£10707	€12314	542	800	800	17.2kW	170

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8960	£42	€49	Plate height adjuster (per plate)
A TFS01	£22	€26	Teflon sheet top plate
S TFS02	£15	€18	Teflon sheet hangers (1 pair)
S TFS03	£21	€25	Teflon sheet base plate 800mm wide (1 sheet)
S TFS04	£12	€14	Teflon sheet base plate 400mm wide (1 sheet)
A OA8971	£541	€623	Pedestal with doors for OE8211
A OA8921	£541	€623	Floor stand for OE8211
A OA8974	£606	€697	Pedestal with doors for OE8210
A OA8974/C	£606	€697	Pedestal with doors and castors for OE8210
A OA8956	£606	€697	Floor stand for OE8210
A OA8956/C	£606	€697	Floor stand with castors for OE8210
A OA8988	£55	€64	Clam adjustment bars 17mm

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

Opus 800



All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Gas Chargrills

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy efficiency
- Independently controlled multiple heat zones (3 in OG8401, 5 in OG8402, 7 in OG8403) for maximum versatility
- Flame failure protection
- Heavy-duty cast iron branding grids with reversible design, for uninterrupted cooking and self cleaning at maximum power
- Unique design of radiants, deliver the ideal amount of flaring for that delicious chargrilled taste, without the mess of lava rock or charcoal
- Heavy duty radiant caps (consumable items) protect burners

Inclusive Accessories

- Branding grid scraper
- Cleaning spatula



Gas chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8401/N	£3118	€3586	653	600	806	13.8kW	92
OG8401/P	£3118	€3586	653	600	806	12.6kW	92

Gas chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8402/N	£4042	€4649	653	900	806	23kW	133
OG8402/P	£4042	€4649	653	900	806	23kW	133

Gas chargrill (1200mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8403/N	£5154	€5928	653	1200	806	32.2kW	173
OG8403/P	£5154	€5928	653	1200	806	29.4kW	173

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8950	£574	€661	Floor stand for OG8401
OA8950/C	£574	€661	Floor stand with castors for OG8401
OA8989	£426	€490	Holding shelf for OG8401

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8951	£624	€718	Floor stand for OG8402
OA8951/C	£624	€718	Floor stand with castors for OG8402
OA8990	£574	€661	Holding shelf for OG8402

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8952	£755	€869	Floor stand for OG8403
OA8989	£426	€490	Holding shelf for OG8403

SYNERGY™ grill technology



Lincat is delighted to be able to offer the revolutionary Synergy Grill technology as a suited solution within our Opus 800 Series.

Pioneering, award-winning technology Synergy Grill has revolutionised the catering industry. Combining high power with low energy consumption, Synergy Grills enable you to prepare food faster at less than half the energy costs. Fat atomising technology means there's no fat tray to clean and best of all, it creates seriously succulent food.

- Award winning Synergy Grill technology in an Opus 800 series chassis
- Suites with equipment in the Opus 800 series
- Patented award-winning Synergy Grill technology designed around its gas burner system, working at incredibly hot temperatures yet uses an average of 59% less gas than a standard grill
- Gently smokes the food giving you incredible flavour whilst giving clear contrasting bar-marks
- Quickest grill on the market to clean, the fat is atomised on ceramic base plates, once cold, you can simply vacuum out the dust that's left
- No fat means no fat tray to clean, fat atomising technology means there's no fat tray to clean and best of all, it creates seriously succulent food
- The simplest grill on the market to operate, with no thermocouples to replace and operated by a simple rocker switch
- Safety is paramount, one of the safest units to operate



Synergy Grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG8410/N	£6125	€7044	900	600	800	5.7kW	106
OG8410/P	£6125	€7044	900	600	800	5.7kW	106
OG8411/N	£8273	€9514	900	900	800	11.4kW	151
OG8411/P	£8273	€9514	900	900	800	11.4kW	151

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8991	£574	€661	Floor Stand for OG8410
OA8991/C	£574	€661	Floor Stand for OG8410
OA8992	£624	€718	Floor Stand for OG8411
OA8992/C	£624	€718	Floor Stand for OG8411

Product Codes

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

Price includes grill on 150mm legs, slow cook shelf, resting shelf and garnish rail

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



Opus 800

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Electric Chargrills

- Removable, durable, segmented cast iron grids impart attractive branding marks to food
- Independently controlled multiple heat zones (3 in OE8405, and 6 in OE8406) for maximum versatility • Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning easier
- Water bath provides humidity, keeping food succulent and reducing shrinkage

- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- High temperature safety cut-out for protection if water bath runs dry

Inclusive Accessories

- Grid cleaning tool
- Branding iron lifting rod



Electric chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8405	£2655	€3054	415	600	817	8.4kW	69

Electric chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8406	£3650	€4198	415	900	817	12.4kW	73

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8972	£574	€661	Pedestal with doors
A OA8972/C	£574	€661	Pedestal with doors and castors
A OA8917	£574	€661	Floor stand
A OA8917/C	£574	€661	Floor stand with castors
A OA8986	£523	€602	Keep warm shelf
A OA8987	£136	€157	Condiment holder
A OA8959	£56	€65	Tool holder accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8973	£624	€718	Pedestal with doors
A OA8973/C	£624	€718	Pedestal with doors and castors
A OA8914	£624	€718	Floor stand
A OA8914/C	£624	€718	Floor stand with castors
A OA8959	£56	€65	Tool holder accessory
			Suitable accessory for all Opus 800 products

Electric Direct Cook Chargrills

- Create perfectly cooked, expertly branded burgers and steaks
- As food is cooked directly on the elements, there's no need for separate branding bars or grids
- Powerful elements are designed for rapid heat-up and a consistent temperature across the whole cooking surface
- Independently-controlled elements on the OE8414 mean one side can be switched off during quieter service periods to save energy

- After service, the unit can be turned on full power for 15 minutes to burn off fat and debris. After this, any remaining debris can be removed using the tool supplied
- Fully removable tank liner for easy cleaning.



Electric chargrill (600mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8413	£3331	€3831	592	600	800	8.4kW	69

Electric chargrill (900mm wide)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8414	£4675	€5377	592	900	800	13.4kW	90

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8991	£574	€661	Floor stand
A OA8991/C	£574	€661	Floor stand with castors
A OA8989	£426	€490	Keep warm shelf
A OA9002	£186	€214	Condiment holder

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8992	£624	€718	Floor stand
A OA8992/C	£624	€718	Floor stand with castors
A OA8990	£574	€661	Keep warm shelf
A OA9003	£199	€229	Condiment holder

Opus 800



All gas power ratings are nominal values.

Electric Pasta Boiler

- Two position water setting: fast fill, or trickle fill for maintaining water level while cooking
- Boil dry protection
- Starch removal system keeps water fresh
- Direct overflow connection and water replenishment
- Direct connection to water supply and waste
- Units are supplied without pasta baskets, choice of optional high quality pasta baskets for convenience and flexibility
- Can be used as a pasta boiler, steamer or bain marie, saving valuable space
- For safety and stability this product is supplied with front legs and rear castors



2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all Lincat
products

Electric pasta boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8701	£2926	€3365	1020	400	800	6kW	67

Price does not include basket

Pasta baskets

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8922	£190	€219	Large pasta basket	1
A OA8924	£138	€159	Half pasta basket	2
A OA8925	£101	€117	Quarter pasta basket	4

Gastronorm containers (150mm deep) and lids for operation as a bain marie

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8926	£177	€204	GN 1/1 container	1
A OA8927	£106	€122	GN 1/2 container	2
A OA8928	£107	€124	GN 1/3 container	3

Perforated gastronorm containers (140mm deep) and lids for operation as a steamer

MODEL	PRICE £	PRICE €	DESCRIPTION	NO. REQUIRED
A OA8931	£217	€250	GN 1/1 perforated container	1
A OA8932	£148	€171	GN 1/2 perforated container	2

Gas Bratt Pan

- 24.5kW from 6 stainless steel tube burners
- 80 litre capacity
- Convenient automatic pilot ignition and flame failure protection
- Temperature range from 70°C to 300°C to meet different cooking needs and for maximum flexibility
- Simmer mode reduces power to 50% for delicate dishes
- Manually operated tilting mechanism with fold away handle
- Heavy duty lid and hinge system
- 2mm thick stainless steel lid doubles as a bench-top workspace
- Water fill tap with latching push button can be operated when lid is open or closed
- Large pouring spout and lip to avoid the risk of spillage



Electric Bratt Pan

- 3 x 4kW stainless steel heating elements
- 80 litre capacity
- Temperature range from 90°C to 240°C to meet different cooking needs and for maximum flexibility
- Simmer mode reduces power to 50% for delicate dishes
- Manually operated tilting mechanism with fold away handle
- Heavy duty lid and hinge system
- 2mm thick stainless steel lid doubles as a bench-top workspace
- Water fill tap with latching push button can be operated when lid is open or closed
- Large pouring spout and lip to avoid the risk of spillage



Gas bratt pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OG8801/N	£6840	€7866	1006	900	800	24.5kW	173
*OG8801/P	£6840	€7866	1006	900	800	22kW	173



Gas bratt pans
require a 1 phase
connection

Electric bratt pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE8802	£6298	€7243	999	900	800	12kW	156

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



Opus 800

Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Electric Bain Marie

- Compatible with standard GN 1/1 containers
- Optional gastronorm packs enable you to tailor the unit to your requirements
- Robust front mounted tap for easy drainage
- Unique, easy-to-clean flush fitting plate element
- Boil dry protection feature prevents element from overheating and failing
- Accurate thermostatic control maintains food at a constant safe temperature



Electric bain marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OE8601	£1267	€1458	300	400	800	1.8kW	25

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8926	£177	€204	GN 1/1 container (150mm deep) and lids (1 required)
OA8927	£106	€122	GN 1/2 container (150mm deep) and lids (2 required)
OA8928	£107	€124	GN 1/3 container (150mm deep) and lids (3 required)
OA8971	£541	€623	Pedestal with doors
OA8921	£541	€623	Floor stand
LK11	£43	€50	Long leg kit

Electric Chip Scuttle

- Heated from above and below to keep chips and other deep-fried products in perfect condition
- Removable perforated fat drain plate helps to keep deep-fried products fresh and crisp
- Overhead heat lamp enhances presentation with an attractive warm glow
- Removable chip container is quick and easy to clean

Inclusive Accessories

- 1/1 GN container with perforated fat drain plate



Electric chip scuttle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OE8109	£1418	€1631	825	400	800	1.5kW	48

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8971	£541	€623	Pedestal with doors
OA8921	£541	€623	Floor stand
LK11	£43	€50	Long leg kit

Worktops

- Provides useful workspace
- Designed to suite with Opus 800 equipment
- Can be mounted on a floor stand or pedestal with doors



Worktops							
MODEL	PRICE £	PRICE €	H	W	D	WT	
OA8919	£504	€580	300	300	800	17	
OA8938	£528	€608	300	400	800	22	
OA8936	£539	€620	300	600	800	26	
OA8939	£561	€646	300	800	800	33	
OA8940	£579	€666	300	900	800	36	

Opus 800



Electric counter top equipment is supplied on height adjustable 55-70mm high legs.

Pedestals with Doors and Floor Stands

Pedestals with doors

- Suitable for Opus 800 series counter top models**
- 300mm, 400mm, 600mm, 800mm and 900mm widths available
- Cupboard with side hinged doors

2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all Lincat products

Floor stands

- Suitable for Opus 800 series counter top models**
- 300mm, 400mm, 600mm, 800mm and 900mm widths available



Also available with castors



Pedestals

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8970	£521	€600	Pedestal with doors for units 300mm wide
OA8971	£541	€623	Pedestal with doors for units 400mm wide
OA8972	£574	€661	Pedestal with doors for units 600mm wide
OA8972/C	£574	€661	Pedestal with doors and castors for units 600mm wide
OA8974	£606	€697	Pedestal with doors for units 800mm wide
OA8974/C	£606	€697	Pedestal with doors and castors for units 800mm wide
OA8973	£624	€718	Pedestal with doors for units 900mm wide
OA8973/C	£624	€718	Pedestal with doors and castors for units 900mm wide

Floor stands

MODEL	PRICE £	PRICE €	DESCRIPTION
OA8934	£521	€600	Floor stand for units 300mm wide
OA8921	£541	€623	Floor stand for units 400mm wide
OA8917	£574	€661	Floor stand for units 600mm wide
OA8917/C	£574	€661	Floor stand with castors for units 600mm wide
OA8956	£606	€697	Floor stand for units 800mm wide
OA8956/C	£606	€697	Floor stand with castors for units 800mm wide
OA8914	£624	€718	Floor stand for units 900mm wide
OA8914/C	£624	€718	Floor stand with castors for units 900mm wide

** Excluding gas and electric salamanders, gas chargrills and electric direct cook chargrills, please see relevant product page for stand options available.

CONVECTOR

NEW!



Convactor Convection Oven: fast, efficient and effective

Able to roast, braise, bake and reheat, a Convactor convection oven is a powerful addition to any commercial kitchen. Ideal for roasts, casseroles, bread, cakes and pastry, it can produce supremely even results even when fully loaded, thanks to its bi-directional, two-speed fan and optimised airflow.

With a range of sizes and power ratings to suit any application, Convactor provides the capacity, control and power you need.

Ideally suited for...

A modern, smart design that looks great both front of house and in the kitchen, with a range of sizes and power ratings to suit any application. Places such as:



Bakeries

Whether you're starting from scratch, or from par-baked or pre-proved products, produce uniform results, even when full, so all of your bakes look the same every time.



Restaurants

Convactor is a great choice for roasting and braising, with two speed fan perfect for switching to slow speed, to tenderise meat at the end of the cooking cycle.



Pubs

The Convactor range is able to roast, braise, bake and reheat. Ideal for when you need consistently even results from a fully loaded oven.

Benefits at a glance

- Uniform results, every time, even when full
- Two-speed bi-directional fan
- Oven cavity optimised for airflow
- Flashing oven lamps when cook cycle ends
- Roast, braise, bake and reheat
- Manual+ and Touch models available
- Intuitive easy to use controls

Putting you in control for perfect results every time

Convactor convection ovens put you in control. They give you the power to produce perfect results every time, with two control panel options, **Manual+** and **Touch**.



Manual+ provides the best of both worlds, the simplicity of mechanical temperature control and the cooking benefits afforded by two-speed electronic fan control.

Even in the busiest, noisiest kitchen the Convactor's electronically controlled buzzer and flashing oven lamps will ensure that you hear and see that it has reached the end of its cooking cycle.

Touch control's 4.3" touchscreen menu is intuitive and provides the wider functionality and greater control that only a touchscreen can deliver. Cook programs are easy to set up and simple to use. Up to four stages can be created with an icon assigned to each of the 24 programs.



MANUAL+ CONTROL

Easy-to-use knob-driven control, mechanical temperature control, electronic fan control.



TEMPERATURE CONTROL

Mechanical thermostat 60°C to 260°C.

COUNT DOWN TIMER

120-minute timer with electronically-controlled buzzer. Oven lamps flash when the cook cycle has finished until the door is opened.

EVEN HEAT DISTRIBUTION

Electronically controlled two-speed, bi-directional fan.

TWO FAN SPEEDS

Standard for general use and slow for delicate items such as meringue, choux pastry, flans and quiches.

TOUCH CONTROL



Touchscreen control with easy-to-use icon-driven menu selections.

EASY-VIEW TRAFFIC LIGHT STATUS

Great for busy and noisy kitchens, see the status of the oven at a glance: red - action is required such as unload; amber - the oven is pre heating or cooking; green - the oven is ready.

PHASED COOKING

Four-stage cooking for perfect results - set temperature, time, fan speed and humidity injection for each stage.

PROGRAM MODE

24 programs with up to four stages, which you can adjust individually. Icons and names can be assigned to each program to make it even easier to use, especially for untrained staff.

MANUAL MODE

Simple and easy to set the time and temperature required, then manually control humidity injection and fan speed during the cook cycle.

SHELF TIMER MODE

Four individual nine-hour timers allow you to track different products in program and manual mode.

TEMPERATURE CONTROL

Precise electronic temperature control from 30°C to 260°C.

COUNT DOWN TIMER

Nine-hour on-screen timer. An electronic buzzer sounds and the oven lamps flash when the cook cycle has finished until the door is opened or the alert is cancelled on the touchscreen.

HUMIDITY LEVELS

Five levels of humidity injection.

EVEN HEAT DISTRIBUTION

Electronically controlled two-speed, bi-directional fan.

TWO FAN SPEEDS

Standard for general use and slow for delicate items such as meringue or choux pastry.

USB

USB port for copying programs, ideal for operations with multiple sites. Future updates can also be easily managed.

The Range

We offer a range of convection ovens to suit any application and provide the capacity, control and power you need.



Model	C0133M	C0133T	C0223M	C0223T
List Price	£1,777 / €2,044	£2,354 / €2,708	£1,967 / €2,263	£2,612 / €3,004
GN Capacity	3 x GN2/3	3 x GN2/3	2 x GN1/1	2 x GN1/1
Sheet Capacity	400 x 300 Baking Sheets 460 x 330 Baking Sheets	400 x 300 Baking Sheets 460 x 330 Baking Sheets	600 x 400 Baking Sheets 660 x 460 Baking Sheets	600 x 400 Baking Sheets 660 x 460 Baking Sheets
Capacity Litres	53	53	96	96
Height (External) mm	645	645	645	645
Width (External) mm	610	610	810	810
Depth (External) mm	750	750	850	850
Height (Internal) mm	308	308	308	308
Width (Internal) mm	490	490	690	690
Depth (Internal) mm	370	370	470	470
Oven Rating kW	2.8	2.8	2.8	2.8
Weight kg	71	72	91	92

Accessories

	C0100/FS	C0100/FS	C0200/FS	C0200/FS
Floor stand 6 runners	C0100/FS	C0100/FS	C0200/FS	C0200/FS
List Price	£748 / €861	£748 / €861	£748 / €861	£748 / €861
Low floor stand and stacking kit	C0100/LFSK	C0100/LFSK	C0200/LFSK	C0200/LFSK
List Price	£748 / €861	£748 / €861	£748 / €861	£748 / €861

Water Treatment Units

It is recommended that a water treatment unit is installed with all Convector Touch models.

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.

MODEL	PRICE £	PRICE €	DESCRIPTION
A ACIK04	£213	€245	Filter Kit
C FC23	£111	€128	Filter Cartridge





C0235M	C0235T	C0343M	C0343T
£2,096 / €2,411	£2,740 / €3,151	£1,796 / €2,066	£2,007 / €2,309
3 x GN1/1	3 x GN1/1	4 x GN1/1	4 x GN1/1
600 x 400 Baking Sheets 660 x 460 Baking Sheets	600 x 400 Baking Sheets 660 x 460 Baking Sheets	400 x 300 Baking Sheets 460 x 330 Baking Sheets	400 x 300 Baking Sheets 460 x 330 Baking Sheets
96	96	72	72
645	645	600	600
810	810	660	660
850	850	740	740
308	308	398	398
690	690	330	330
470	470	550	550
4.6	4.6	2.8	2.8
93	94	84	84

C0200/FS £748 / €861	C0200/FS £748 / €861	C0300/FS £748 / €861	C0300/FS £748 / €861
C0200/LFSK £748 / €861	C0200/LFSK £748 / €861	C0300/LFSK £748 / €861	C0300/LFSK £748 / €861



2 YEAR
UK parts and labour warranty
Export parts warranty
on all Lincat products

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

Technical Details and Accessories

Convector convection ovens have a modern, smart design that looks great both front of house and in the kitchen. However, it is the detail which makes all the difference, together with ease of use and the quality and consistency of the food it can produce.

1 OPTIMISED OVEN CAVITY

The optimised geometry of the oven cavity and side deflectors ensure that airflow is optimised across the shelves.

2 TWO SPEED, BI-DIRECTIONAL FAN SYSTEM

The powerful 190mm diameter bi-directional stainless-steel fan ensures that heat is distributed evenly throughout the cabinet, to deliver consistent results even with full loads. The standard fan speed is ideal for general use, the slow for delicate items such as meringue, choux pastry, flans and quiches.

3 DOUBLE GLASS DOOR

Double glass doors ensure that the outer door stays cool and is safe to touch. The inner glass is easily removable for cleaning, so you can always have a clear view of what's cooking.

4 OVEN CONSTRUCTION

100% stainless steel construction. The oven cabinets of Touch models, which are equipped with five levels of humidity injection, are constructed from 304-grade stainless steel for durability.

5 OVEN CABINET SEAL

The new plug-in continuous door seal is robust and seamless, which makes cleaning and replacement quick and easy without the need for tools.

6 RACKING SYSTEM

Oven racks are anti-tilt. Easy-to-release screws allow the side racks to be removed quickly for cleaning.

7 TRAY SPACING

Optimised tray spacing provides the flexibility required to use baking sheets or gastronorm dishes.

8 HALOGEN LAMPS

Offset lamp heights and energy efficient, brighter white light dual halogen lamps provide optimum illumination for both the cabinet and each individual shelf. Perfect for busy, noisy kitchens, the halogen lamps flash when the cook cycle has finished and continue to do so until the door is opened.

9 COMPACT FOOTPRINT

The Convector series has been designed to take up the minimum of counter or floor space, whilst still taking standard sizes of gastronorm dishes and euro baking sheets.

10 STACKING KIT

In kitchens where space is at a premium, two Convector ovens can be stacked, one on top of the other, using a stacking kit. This not only increases output potential but also provides the flexibility to cook products which require different temperatures, times or humidity.

11 STANDS

Stands are made from high-quality, stainless steel and provide robust, secure support for your Convector oven.

12 NON-SLIP FEET

Non-slip feet not only ensure that the oven stays in position and resists movement, but also reduce noise and vibration during operation.

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.

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

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.

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



Break free with Ventless Hoodini solutions!

NEW

- 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
Price	£13,380	£14,400
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
Price	£14,750	£17,600	£19,000	£22,500
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
Price	£13,780	£16,480	£17,800	£20,900
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

Lincat

lincat.co.uk

2 YEAR
UK parts
and labour
warranty
on all Lincat
products



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
Price	£7,413	£9,214
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



Lincat CombiSlim

Stands

FOR MODELS

MODEL	PRICE	DESCRIPTION	LCS106I & LCS106I/SPH	LCS110I
A LCA6006	£856	Static Stand - open stand	•	•
A LCA6007	£332	Runners for LCA6006 - 10 pairs of supports	•	•

Stacking Kits

FOR MODELS

MODEL	PRICE	DESCRIPTION	LCS106I & LCS106I/SPH	LCS110I
A LCA1013LR	£980	CombiPlus Stacking Kit and Low Floor Stand - for 1.06 on 1.06	•	
A LCA1014LR	£1213	CombiPlus Stacking Kit and Low Floor Stand - for 1.06 on 1.10	•	•

Cleaning and Maintenance

FOR MODELS

MODEL	PRICE	DESCRIPTION	LCS106I & LCS106I/SPH	LCS110I
C LCC1001	£254	Hydro Shield 3600 [L] Water Filter Cartridge	•	•
C LCC1002	£452	Hydro Shield 6000 [XL] Water Filter Cartridge - Recommended in hard water areas	•	•
S LCC1003	£786	Hydro Shield 3600 [L] Water Filter Kit - inc. Filter, Filter Head and Hose	•	•
S LCC1004	£986	Hydro Shield 6000 [XL] Water Filter Kit - inc. Filter, Filter Head and Hose - Recommended in hard water areas	•	•
C LCC2003	£95	Lincat Protect Intense Detergent - 2 x 5L	•	•
C LCC2005	£329	Lincat Protect Cleaning Package - 6 x 5L Intense Detergent and 2 x 5L Rinse Aid	•	•
C LCC2006	£47	Lincat Protect Rinse Aid - 2 x 5L	•	•

Other Accessories

FOR MODELS

MODEL	PRICE	DESCRIPTION	LCS106I & LCS106I/SPH	LCS110I
A LCA4001	£149	Software Key - Quick Select Recipes [QSR]	•	•
A LCA5003	£1253	Condenser Hood	•	•

Cooking Grids, Trays & Baskets

FOR MODELS

MODEL	PRICE	DESCRIPTION	LCS106I & LCS106I/SPH	LCS110I
A LCA3003	£121	Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 20 mm deep	•	•
A LCA3005	£128	Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 40 mm deep	•	•
A LCA3007	£135	Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 60 mm deep	•	•
A LCA3009	£143	Imperial Pizza and Grilling Sheet - GN1/1 [325 x 530 mm]	•	•
A LCA3011	£129	Imperial Non-Stick Grilling Grid - GN1/1 [325 x 530 mm]	•	•
A LCA3012	£157	Imperial Non-Stick Potato Grid - GN1/1 [325 x 530 mm] - 28 Potato Capacity	•	•
A LCA3013	£82	Imperial Non-Stick Multi-tray - 8 Moulds - GN1/1 [325 x 530 mm]	•	•
A LCA3015	£55	Non-Stick Aluminium Baking Sheet - GN1/1 [325 x 530 mm]	•	•
A LCA3017	£51	Non-Stick Perforated Aluminium Baking Sheet - GN1/1 [325 x 530 mm]	•	•
A LCA3019	£62	Silicone Baking Mat - GN1/1 [325 x 530 mm]	•	•
A LCA3021	£90	Steamfry Basket - GN1/1 [325 x 530 mm]	•	•
A LCA3023	£102	Rack for Spare Ribs - GN1/1 [325 x 530 mm]	•	•
A LCA3024	£41	Chicken Grid - GN1/2 [325 x 265 mm] - 4 Chicken Capacity	•	•
A LCA3025	£62	Chicken Grid - GN1/1 [325 x 530 mm] - 8 Chicken Capacity	•	•
A OCG8111	£37	Stainless Steel Grid GN1/1	•	•



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



LC106B

LC110B

LC206B

LC210B

LC120B

LC220B

Electric Models

MODEL	LC106B & LC106B/SPH	LC110B	LC206B	LC210B	LC120B	LC220B
Price	£8,235	£11,449	£12,448	£16,095	£19,440	£28,128
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
Price	£9,819	£13,183	£14,399	£18,611	£21,966	£31,370
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

Lincat

lincat.co.uk

2021

Lincat Combi Ovens



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
Price	£6,881	£9,683	£10,514	£13,593	£17,622	£25,245
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
Price	£8,198	£11,138	£12,168	£15,732	£19,899	£28,413
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

Visual Cooking

Stands

FOR MODELS

MODEL	PRICE	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	£997	Static Stand - 8 pairs of Support Rails	•	•	•	•	•	•	•	•																
A LCA6003	£1085	Static Stand - 8 pairs of Support Rails													•	•	•	•	•	•	•	•				
A LCA6004	£1196	Mobile Stand - 8 pairs of Support Rails	•	•	•	•	•	•	•	•																
A LCA6005	£1301	Mobile Stand - 8 pairs of Support Rails													•	•	•	•	•	•	•	•				

Oven Racks, Oven Rails and Trolleys

FOR MODELS

MODEL	PRICE	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	£1649	Roll-in Trolley - including 65 mm Rack									•	•	•	•												
A LCA2004	£1929	Roll-in Trolley - including 67 mm Rack																					•	•	•	•
A LCA7001	£2656	Roll-in Plate Rack - 48 Plate Capacity									•	•	•	•												
A LCA7002	£2733	Roll-in Plate Rack - 57 Plate Capacity									•	•	•	•												
A LCA7003	£4256	Roll-in Plate Rack - 99 Plate Capacity																					•	•	•	•
A LCA7004	£4855	Roll-in Plate Rack - 117 Plate Capacity																					•	•	•	•
A LCA7005	£1020	Thermal Blanket for Roll-in Trolley									•	•	•	•												
A LCA7006	£1419	Thermal Blanket for Roll-in Trolley																					•	•	•	•

Lincat Combi Ovens



Stacking Kits

FOR MODELS

MODEL	PRICE	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	£1450	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Electric - Standard Left Hinged model	•		•																					
A LCA1001R	£1450	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Electric - Right Hinged model	•		•																					
A LCA1002L	£1394	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Electric - Standard Left Hinged model	•		•	•	•																			
A LCA1002R	£1394	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Electric - Right Hinged model	•		•	•	•																			
A LCA1003L	£1972	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Injection - Left Hinged model				•																				
A LCA1003R	£1972	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Injection - Right Hinged model				•																				
A LCA1004L	£1972	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Boiler - Left Hinged model		•																						
A LCA1004R	£1972	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.06 Gas - Boiler - Right Hinged model		•																						
A LCA1005L	£2025	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Injection - Left Hinged model				•				•																
A LCA1005R	£2025	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Injection - Right Hinged model				•				•																
A LCA1006L	£2025	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Boiler - Left Hinged model		•			•																			
A LCA1006R	£2025	CombiPlus Stacking Kit and Low Floor Stand -1.06 on 1.10 Gas - Boiler - Right Hinged model		•			•																			
A LCA1007L	£1846	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Electric - Standard Left Hinged model													•		•									
A LCA1007R	£1846	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Electric - Right Hinged model													•		•									
A LCA1008L	£1621	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Electric - Standard Left Hinged model													•		•									
A LCA1008R	£1621	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Electric - Right Hinged model													•		•	•	•							
A LCA1009L	£2530	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Injection - Left Hinged model																•								
A LCA1009R	£2530	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Injection - Right Hinged model																•								
A LCA1010L	£2530	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Boiler - Left Hinged model															•									
A LCA1010R	£2530	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.06 Gas - Boiler - Right Hinged model															•									
A LCA1011L	£2435	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Injection - Left Hinged model																•				•				
A LCA1011R	£2435	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Injection - Right Hinged model																•				•				
A LCA1012L	£2435	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Boiler - Left Hinged model															•				•					
A LCA1012R	£2435	CombiPlus Stacking Kit and Low Floor Stand -2.06 on 2.20 Gas - Boiler - Right Hinged model															•				•					

Cooking Grids, Trays & Baskets

FOR MODELS

MODEL	PRICE	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	£121	Lincat Combi Oven Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 20 mm deep	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3005	£128	Lincat Combi Oven Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 40 mm deep	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3007	£135	Lincat Combi Oven Imperial Non-Stick Container - GN1/1 [325 x 530 mm] - 60 mm deep	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3009	£143	Lincat Combi Oven Imperial Pizza and Grilling Sheet - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3011	£129	Lincat Combi Oven Imperial Non-Stick Grilling Grid - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3012	£157	Lincat Combi Oven Imperial Non-Stick Potato Grid - GN1/1 [325 x 530 mm] - 28 Potato Capacity	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3013	£82	Lincat Combi Oven Imperial Non-Stick Multi-tray - 8 Moulds - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3015	£55	Lincat Combi Oven Non-Stick Aluminium Baking Sheet - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3017	£51	Lincat Combi Oven Non-Stick Perforated Aluminium Baking Sheet - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3019	£62	Lincat Combi Oven Silicone Baking Mat - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3021	£90	Lincat Combi Oven Steamfry Basket - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3023	£102	Rack for Spare Ribs - GN1/1 [325 x 530 mm]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3024	£41	Lincat Combi Oven Chicken Grid - GN1/2 [325 x 265 mm] - 4 Chicken Capacity	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA3025	£62	Lincat Combi Oven Chicken Grid - GN1/1 [325 x 530 mm] - 8 Chicken Capacity	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCG8111	£37	Stainless Steel Grid GN1/1	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCG8211	£63	Stainless Steel Grid GN2/1	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

Other Accessories

FOR MODELS

MODEL	PRICE	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	£149	Lincat Combi Oven Software Key - Quick Select Recipes [QSR]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA4002	£193	Lincat Combi Oven Software Key - Advanced Rack Timer - Tailored Menu Handling	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA5001	£3630	Lincat Combi Oven Condenser Hood - 1.06/1.10 [not stacked units]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA5002	£4358	Lincat Combi Oven Condenser Hood - 2.06/2.10 [not stacked units]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA5004	£3630	Lincat Combi Oven Condenser Hood - 1.20 Roll-in	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA5005	£3630	Lincat Combi Oven Condenser Hood - 1.06/1.10 [stacked units only]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA5006	£4358	Lincat Combi Oven Condenser Hood - 2.20 Roll-in	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A LCA5007	£4358	Lincat Combi Oven Condenser Hood - 2.06/2.10 [stacked units only]	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

Lincat Combi Ovens



Cleaning and Maintenance

FOR MODELS

MODEL	PRICE	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	£254	Hydro Shield 3600 [L] Water Filter Cartridge	•	•	•	•	•	•	•	•					•	•	•	•	•	•	•	•					
C LCC1002	£452	Hydro Shield 6000 [XL] Water Filter Cartridge - Recommended for hard water areas	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
S LCC1003	£786	Hydro Shield 3600 [L] Water Filter Kit - inc. Filter Head and Hose	•	•	•	•	•	•	•	•					•	•	•	•	•	•	•	•					
S LCC1004	£986	Hydro Shield 6000 [XL] Water Filter Kit - inc. Filter Head and Hose - Recommended for hard water areas	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C LCC2003	£95	Lincat Protect Intense Detergent - 2 x 5L - for Lincat Combi Ovens	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C LCC2005	£329	Lincat Protect Cleaning Package - 6 x 5L Intense Detergent and 2 x 5L Rinse Aid - for Lincat Combi Ovens	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C LCC2006	£47	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.



You can grill, roast, bake, steam, stew, blanch or poach food. Meat, fish, poultry, vegetables, egg dishes, baked goods, desserts—you can do it all, whether you're cooking for thirty or for several thousand.

Choose from the Rational iCombi Pro or iCombi Classic. The iCombi Pro increases levels of productivity, due to the co-operation of the four intelligent assistants. It knows the desired result, adapts the humidity, air speed and temperature automatically, helping produce consistent results time after time.

The iCombi Classic is truly multitalented, and will quickly become the indispensable assistant in your kitchen. It is easy to use. The impressive functions guarantee high cooking quality. So that with your experience as a chef, you will always get the results you want.

Ideally suited for...

Available in seven sizes to suit the scale of your operation.



Foodservice – hotels, restaurants, casual dining and quick service



Industry catering – business and industry, healthcare and education



Commercial catering – Supermarkets, bakery, butchery and party service and petrol stations

Save energy, water, time, and raw materials, and have less waste.

Benefits at a glance

Rational iCombi Pro

- Intelligent cooking control
- Easy to operate
- Minimum running costs
- No checking or monitoring
- Cook different foods at the same time
- Automatic cleaning and descaling

Rational iCombi Classic

- Consistent high quality results
- Limitless cooking
- Easy to use controls
- Automatic cleaning and descaling



Combi Steamers Line up

FUNCTIONS	iCombi Pro	iCombi Pro XS	iCombi Classic	CombiMaster Plus XS
iCookingSuite with the 6 operating modes (poultry, meat, fish, egg dishes, side dishes and baked goods) as well as the 5 cooking methods boiling, roasting, baking, grilling and Finishing	✓	✓	✗	✗
iDensityControl - intelligent climate management	✓	✓	✗	✗
ClimaPlus - accurate humidity measurement, 10-stage setting and regulation	✗	✗	✓	5-stage
iProductionManager - intelligent and flexible organisation of the entire production process	✓	✓	✗	✗
Active intervention in ongoing intelligent cooking paths and adjustment of the cooking parameters possible at any time	✓	✓	✗	✗
Combi-steamer with 3 modes (steam, hot air, combination)	✓	✓	✓	✓
Finishing programs	Auto	Auto	Manual	✗
Delta-T cooking	✓	✓	✓	✗
OPERATION				
GN size accommodated	1/1	2/3	1/1	2/3
User specific MyDisplay profiles for personalised unit and operating configuration	✓	✓	✗	✗
10.1" TFT colour display and capacitive touchscreen	✓	✓	✗	✗
Central dial with "Push" function to confirm settings	✓	✓	✓	✗
4.3" colour display with self-explanatory symbols and soft keys	✗	✗	✓	✗
LED cooking cabinet and rack lighting	✓	✓	✓	✓
Wi-Fi interface, to use the modern Cloud-based networking solution ConnectedCooking	✓	✓	Optional	✗
CLEANING, CARE AND OPERATIONAL SAFETY				
iCareSystem - intelligent cleaning and descaling system with detection of current level of soiling	✓	✓	✗	✗
9 cleaning programs - light, medium or heavy, as normal or eco wash, and ultra-fast interim clean	✓	✓	✗	✗
4 automatic cleaning programmes - light, medium or heavy clean, rinse without tabs	✗	✗	✓	✓
Integral hand shower	✓	✓	✓	✓
Automatic descaling	✓	✓	✓	✗
Menu-guided descaling program	✗	✗	✗	✓
FEATURES				
Core temperature probe - number of measurement points	6	6	1	1
Number of programs / steps per program	1200/12	1200/12	100/12	100/6
5 air speeds, programmable	✓	✓	✓	✓
Digital temperature displays	✓	✓	✓	✓
Digital timer, 0-24 hours with permanent setting	✓	✓	✓	✓
1/2 energy setting (electric models)	✓	✓	✓	✓
High-performance fresh steam generator with automatic water refill	✓	✓	✓	✓
Intelligent cooking paths with automatic load detection	✓	✓	✗	✗
Automatic vapour quenching system	✓	✓	✓	✓
Dynamic air circulation with reversible high-performance fan wheels (6 racks: 1 fan wheel, 10 racks: 2 fan wheels, 20 racks: 3 fan wheels)	✓	✓	✓	✓
Demand-responsive energy supply	✓	✓	✓	✓
Removable air baffle plate	✓	✓	✓	✓
Centrifugal grease extraction system with no additional grease filter	✓	✓	✓	✓
Triple-glazed cooking cabinet door with rear ventilation, heat-reflecting special coating and swivelling interior panes	✓	✓	✗	✓
2 triple-glazed cooking cabinet door with rear ventilation, heat-reflecting special coating and swivelling interior panes	✗	✗	✓	✗
Door locking positions at 110°/180° (table-top units), 120°/180° (floor units)	✓	✓	✓	✓
Monitoring of door opening times when loading and during cooking with an alarm function	✓	✓	✗	✗
Press-fit, easy-change door seal	✓	✓	✓	✓
Lengthwise loading	✓	✓	✓	✓
LED cooking cabinet and rack lighting	✓	✓	✓	✓
Removable hinging racks	✓ ¹	✓	✓ ¹	✓
Mobile oven rack with locks on both sides, drip tray with drain, tandem castors	✓ ²	✗	✓ ²	✗
Cooking cabinet with integrated optimised sealing mechanism	✓ ²	✗	✓ ²	✗
USB port for exporting HACCP data and service information, transferring cooking programs and for easy software updates	✓	✓	✓	✓
Maximum rack height 1.60 m (for table-top units on corresponding original RATIONAL base cabinet)	✓	✓	✓	✓
Door handle for ergonomic one-handed operation with slam function	✓	✓	✓	✓

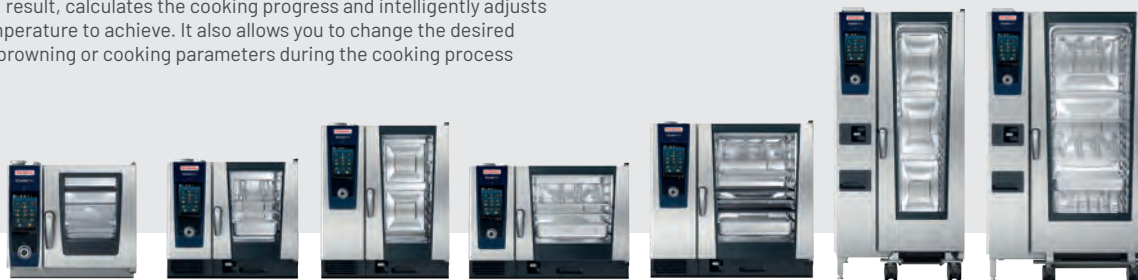
¹ Counter models (6-1/1, 10-1/1, 6-2/1 and 10-2/1)

² Floor models (20-1/1 and 20-2/1)



Rational iCombi Pro

- Intelligent, connectable cooking system with the operating modes for poultry, meat, fish, egg dishes, desserts, side dishes, vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.
- iDensityControl delivers consistent and uniform results. At the same time, the intuitive operating concept provides the highest level of user support and less chance of errors
- iCookingSuite continuously checks the condition of the food against the desired result, calculates the cooking progress and intelligently adjusts the temperature to achieve. It also allows you to change the desired result, browning or cooking parameters during the cooking process
- iProductionManager optimises food production, simply place the dish on the display and it will show you what else you can produce at the same time
- iCareSystem - 9 automatic cleaning programmes, including the ultrafast interim clean in approx. 12 minutes
- WiFi interface for connected cooking and easy access to HACCP documentation



MODEL	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-1/1
-------	----------	-------	--------	-------	--------	--------	--------

Electric Models

Price	£7,140	£8,920	£12,540	£13,630	£18,120	£21,220	£30,410
* Three Phase Model	ICPXS	ICP061E	ICP101E	ICP062E	ICP102E	ICP201E	ICP202E
* Single Phase Model	ICPXSSP	ICP061ESP	-	-	-	-	-

Price	£7,491	£9,271	£12,891	£13,981	£18,471	-	-
Left Stop Opening Model	ICPXS/LH	ICP061E/LH	ICP101E/LH	ICP062E/LH	ICP102E/LH	-	-
Power (kW)	5.7 (Single phase - 5.3)	10.8	18.9	22.4	37.4	37.2	67.9
Weight (kg)	94	117	147	163	206	300	382

Gas Models

Price	-	£10,640	£14,550	£15,810	£21,030	£23,970	£34,360
Natural Gas Model	-	ICP061G/N	ICP101G/N	ICP062G/N	ICP102G/N	ICP201G/N	ICP202G/N
Propane Gas Model	-	ICP061G/P	ICP101G/P	ICP062G/P	ICP102G/P	ICP201G/P	ICP202G/P
Power (kW)	-	13	22	28	40	42	80
Weight (kg)	-	135	175	170	219	321	425

Capacity	6 x GN 2/3	6 x GN 1/1	10 x GN 1/1	6 x GN 2/1	10 x GN 2/1	20 x GN 1/1	20 x GN 1/1
Meals per day	20-80	30-100	80-150	60-160	150-300	150-300	300-500
Height (mm)	594	804	1064	804	1064	1872	1872
Width (mm)	655	850	850	1072	1072	877	1082
Depth (mm)	621	842	842	1042	1042	913	1117

Product Codes

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



Rational iCombi Classic

- Four cooking modes: steam mode, convection air mode, combi-steam mode and finishing
- ClimaPlus humidity control with 10-stage setting and regulation. Sensors continuously measure cooking cabinet humidity levels and adjust them automatically based on your settings.
- Steam mode with hygienic steam regulation in 10% stages, together with consistent cooking cabinet temperature and optimal steam saturation, provides a uniform cooking process
- Combination mode has advantages of steam combined with benefits of convection heat: short cooking time, reduction in shrinkage and intensive aromas with appetising colours. No cooking loss, no drying, high quality
- Easy to use controls, with recognisable symbols and dial with a push function.
- Store up to 100 cooking programmes with as many as 12 steps
- 4 automatic cleaning programmes, and integrated hand shower

2

YEAR
UK parts
and labour
warranty
on all Lincat
products



MODEL	CombiMaster Plus XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
-------	------------------------------	-------	--------	-------	--------	--------	--------

Electric Models

Price	£5,610	£7,010	£9,860	£10,720	£14,250	£18,240	£26,150
* Three Phase Model	CMPXS	ICC061E	ICC101E	ICC062E	ICC102E	ICC201E	ICC202E
* Single Phase Model	CMPXSSP	ICC061ESP	-	-	-	-	-

Price	£5,961	£7,361	£10,211	£11,071	£14,601	-	-
Left Stop Opening Model	CMPXS/LH	ICC061E/LH	ICC101E/LH	ICC062E/LH	ICC102E/LH	-	-
Power (kW)	5.7 (Single phase - 5.3)	10.8	18.9	22.4	37.4	37.2	67.9
Weight (kg)	77	111	141	157	187	268	350

Gas Models

Price	-	£8,360	£11,440	£12,430	£16,520	£20,610	£29,540
Natural Gas Model	-	ICC061G/N	ICC101G/N	ICC062G/N	ICC102G/N	ICC201G/N	ICC202G/N
Propane Gas Model	-	ICC061G/P	ICC101G/P	ICC062G/P	ICC102G/P	ICC201G/P	ICC202G/P
Power (kW)	-	13	22	28	40	42	80
Weight (kg)	-	119	159	166	211	313	417

Capacity	6 x GN 2/3	6 x GN 1/1	10 x GN 1/1	6 x GN 2/1	10 x GN 2/1	20 x GN 1/1	20 x GN 2/1
Meals per day	20-80	30-100	80-150	60-160	150-300	150-300	300-500
Height (mm)	567	804	1064	804	1064	1872	1872
Width (mm)	655	850	850	1072	1072	877	1082
Depth (mm)	555	842	842	1042	1042	913	1117

Product Codes

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

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



Stands

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPSX	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G
A 60.30.968	£282	RATIONAL Wall Mounting Bracket for Models XS 6-2/3	•													•												
A 60.31.018	£469	RATIONAL UG I Static Stand for Models XS 6-2/3 - Open on all Sides - H 931 mm	•													•												
A 60.31.020	£428	RATIONAL UG I Static Stand for Models XS 6-2/3 Combi-Duo - Open on all Sides - H 555 mm	•													•												
A 60.31.029	£238	RATIONAL UG Static Stand Models XS 6-2/3 - H 148 mm	•													•												
A 60.31.046	£762	RATIONAL UG II Static Stand Models XS 6-2/3 Combi-Duo - H 556 mm	•													•												
A 60.31.086	£952	RATIONAL UG II Static Stand for Models 6-1/1, 10-1/1 - 14 Pairs of Support Rails - Side Panels and Top Panel H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.087	£1,078	RATIONAL UG II Static Stand for Models 6-2/1, 10-2/1 - 14 Pairs of Support Rails - Side Panels and Top Panel - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.089	£428	RATIONAL UG I Static Stand for Models 6-1/1, 10-1/1 - Open on all Sides - H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.090	£499	RATIONAL UG I Static Stand for Models 6-2/1, 10-2/1 - Open on all Sides - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.091	£1,123	RATIONAL UG III Static Stand for Models 6-1/1, 10-1/1 - 14 Pairs of Support Rails - Side Panels, Rear Panel and Top Panel - H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.092	£1,272	RATIONAL UG III Static Stand for Models 6-2/1, 10-2/1 - 14 Pairs of Support Rails - Side Panels, Rear Panel and Top Panel - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.093	£1,603	RATIONAL UG IV Static Stand for Models 6-1/1, 10-1/1 - 14 Pairs of Support Rails - Closed on all Sides, Double Wing Doors - H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.094	£1,778	RATIONAL UG IV Static Stand for Models 6-2/1, 10-2/1 - 14 Pairs of Support Rails - Closed on all Sides, Double Wing Doors - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.095	£644	RATIONAL UG I Mobile Stand for Models 6-1/1, 10-1/1 - Open on all Sides - H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.102	£722	RATIONAL UG I Mobile Stand for Models 6-2/1, 10-2/1 - Open on all Sides - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.103	£1,166	RATIONAL UG II Mobile Stand for Models 6-1/1, 10-1/1 - 14 Pairs of Support Rails - Side Panels and Top Panel - H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.104	£1,268	RATIONAL UG II Mobile Stand for Models 6-2/1, 10-2/1 - 14 Pairs of Support Rails - Side Panels and Top Panel - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.105	£1,437	RATIONAL UG III Mobile Stand for Models 6-1/1, 10-1/1 - 14 Pairs of Support Rails - Side Panels, Rear Panel and Top Panel - H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.106	£1,609	RATIONAL UG III Mobile Stand for Models 6-2/1, 10-2/1 - 14 Pairs of Support Rails - Side Panels, Rear Panel and Top Panel - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.107	£1,932	RATIONAL UG IV Mobile Stand for Models 6-1/1, 10-1/1 - 14 Pairs of Support Rails - Closed on all Sides, Double Wing Doors - H 699 mm		•	•	•	•										•	•	•	•								
A 60.31.108	£2,102	RATIONAL UG IV Mobile Stand for Models 6-2/1, 10-2/1 - 14 Pairs of Support Rails - Closed on all Sides, Double Wing Doors - H 699 mm						•	•	•	•										•	•	•	•				
A 60.31.200	£428	RATIONAL UG I Static Stand for Combi-Duo Models 6-1/1 on 6-1/1 or 10-1/1E - Open on all Sides - H 200 mm		•	•												•	•										
A 60.31.201	£644	RATIONAL UG I Mobile Stand for Combi-Duo Models 6-1/1 on 6-1/1 or 10-1/1E - Open on all Sides - H 200 mm		•	•												•	•										
A 60.31.203	£499	RATIONAL UG I Static Stand for Combi-Duo Models 6-2/1 on 6-2/1 or 10-2/1E - Open on all Sides - H 200 mm						•	•												•	•						
A 60.31.214	£1,360	RATIONAL UG III Static Stand for Models 6-1/1, with UltraVent - 20 Pairs of Support Rails - Side Panels, Rear Panel and Top Panel - H 945 mm		•													•											
A 60.31.216	£1,509	RATIONAL UG III Static Stand for Models 6-2/1, with UltraVent - 20 Pairs of Support Rails - Side Panels, Rear Panel and Top Panel - H 945 mm						•													•							
A 60.74.597	£232	RATIONAL Levelling kit for Models 6-2/1, 10-2/1						•	•	•	•										•	•	•	•				
A 60.74.795	£204	RATIONAL Levelling kit for Models 6-1/1, 10-1/1		•	•	•	•										•	•	•	•								



Oven Racks, Oven Rails and Trolleys

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPXS	ICC061E	ICC061G	IC101E	IC101G	ICC062E	ICC062G	IC102E	IC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G	
A 6004.1007	£408	RATIONAL Thermocover for Mobile Oven Rack and Mobile Plate Rack - Model 6-1/1		•	•												•	•											
A 6004.1009	£528	RATIONAL Thermocover for Mobile Oven Rack and Mobile Plate Rack - Model 10-1/1				•	•												•	•									
A 6004.1011	£968	RATIONAL Thermocover for Mobile Oven Rack and Mobile Plate Rack - Model 20-1/1										•	•												•	•			
A 6004.1012	£1,347	RATIONAL Thermocover for Mobile Oven Rack and Mobile Plate Rack - Model 20-2/1												•	•												•	•	
A 6004.1014	£711	RATIONAL Thermocover for Mobile Oven Rack and Mobile Plate Rack - Model 10-2/1								•	•												•	•					
A 6004.1016	£567	RATIONAL Thermocover for Mobile Oven Rack and Mobile Plate Rack - Model 6-2/1						•	•												•	•							
A 60.11.581	£753	RATIONAL Mobile Plate Rack - 32 Plates - Model 10-1/1				•	•												•	•									
A 60.11.600	£571	RATIONAL Mobile Oven Rack - Model 10-1/1 - 10 Racks - Rail Distance 64 mm - Requires Run-in Rail				•	•												•	•									
A 60.11.602	£689	RATIONAL Mobile Plate Rack - 26 Plates - Model 10-1/1				•	•												•	•									
A 60.12.022	£1,152	RATIONAL Mobile Plate Rack - 52 Plates - Model 10-2/1								•	•												•	•					
A 60.12.150	£711	RATIONAL Mobile Oven Rack - Model 10-2/1 - 10 Racks - Rail Distance 63 mm - Requires Run-in Rail								•	•												•	•					
A 60.21.293	£1,813	RATIONAL Mobile Plate Rack - 60 Plates - Model 20-1/1										•	•												•	•			
A 60.21.294	£1,689	RATIONAL Mobile Plate Rack - 50 Plates - Model 20-1/1										•	•												•	•			
A 60.21.331	£1,526	RATIONAL Mobile Oven Rack - Model 20-1/1 - 20 Racks - Rail Distance 65 mm - Requires Run-in Rail										•	•												•	•			
A 60.22.398	£2,219	RATIONAL Mobile Plate Rack - 84 Plates - Model 20-2/1												•	•												•	•	
A 60.22.399	£2,528	RATIONAL Mobile Plate Rack - 100 Plates - Model 20-2/1												•	•												•	•	
A 60.22.400	£2,928	RATIONAL Mobile Plate Rack - 120 Plates - Model 20-2/1												•	•												•	•	
A 60.22.490	£1,920	RATIONAL Mobile Oven Rack - Model 20-2/1 - 20 Racks - Rail Distance 65 mm - Requires Run-in Rail												•	•												•	•	
A 60.61.420	£479	RATIONAL Mobile Oven Rack - Model 6-1/1 - 6 Racks - Rail Distance 64 mm - Requires Run-in Rail		•	•														•	•									
A 60.61.702	£648	RATIONAL Mobile Plate Rack - 20 Plates - Model 6-1/1		•	•														•	•									
A 60.62.017	£867	RATIONAL Mobile Plate Rack - 34 Plates - Model 6-2/1						•	•												•	•							
A 60.62.150	£601	RATIONAL Mobile Oven Rack - Model 6-2/1 - 6 Racks - Rail Distance 64 mm - Requires Run-in Rail						•	•												•	•							
A 60.73.999	£877	RATIONAL Transport Trolley for Mobile Oven Racks - Standard - H 990 mm - Model 6-2/1, 10-2/1						•	•	•	•										•	•	•	•					
A 60.74.000	£661	RATIONAL Transport Trolley for Mobile Oven Racks - Standard - H 990 mm - Model 6-1/1, 10-1/1		•	•	•	•												•	•	•	•							
A 60.74.650	£145	RATIONAL Standard Run-in Rail for Mobile Oven Racks - Models 6-2/1, 10-2/1						•	•	•	•										•	•	•	•					
A 60.75.115	£133	RATIONAL Standard Run-in Rail for Mobile Oven Racks - Models 6-1/1, 10-1/1		•	•	•	•												•	•	•	•							
A 60.75.605	£1,405	RATIONAL Transport Trolley for Mobile Oven Racks - Adjustable Height 800-1330 mm - Model 6-2/1, 10-2/1						•	•	•	•										•	•	•	•					
A 60.75.606	£1,058	RATIONAL Transport Trolley for Mobile Oven Racks - Adjustable Height 800-1330 mm - Model 6-1/1, 10-1/1		•	•	•	•												•	•	•	•							



Stacking Kits

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPXS	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G
A 60.73.768	£510	RATIONAL Combi-Duo Kit - for Models XS 6-2/3 (Right Hinged)	•													•												
A 60.73.991	£665	RATIONAL Combi-Duo Kit - for Models 6-1/1E/G on 6-1/1E or 6-1/1E/G on 10-1/1E		•	•	•											•	•	•									
A 60.74.725	£869	RATIONAL Combi-Duo Kit - for Models 6-2/1E/G on 6-2/1E or 6-2/1E/G on 10-2/1E						•	•	•											•	•	•					
A 60.75.751	£931	RATIONAL Combi-Duo Kit - for Models 6-1/1E/G on 6-1/1G (Right Hinged) or XS 6-2/3 on 6-1/1G (Right Hinged)	•	•	•											•	•	•										
A 60.75.752	£1,217	RATIONAL Combi-Duo Kit - for Models 6-2/1E/G on 6-2/1G (Right Hinged), 6-1/1E/G on 6-2/1G (Right Hinged) or XS 6-2/3 on 6-2/1G (Right Hinged)	•	•	•			•	•							•	•	•			•	•						
A 60.76.500	£698	RATIONAL Combi-Duo Kit - for Models 6-1/1E/G on Model 61/101 E (Right Hinged)		•	•												•	•										
A 60.76.575	£913	RATIONAL Combi-Duo Kit - for Models 6-2/1E/G on Model 62/102 E (Right Hinged)						•	•												•	•						

Hoods - [Extraction / Condensation / Smoke]

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPXS	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G
A 60.73.865	£2,580	RATIONAL UltraVent® Condensation Hood for Models XS 6-2/3	•													•												
A 60.73.943	£2,705	RATIONAL UltraVent® Condensation Hood for Models XS 6-2/3 Combi-Duo	•													•												
A 60.75.134	£3,359	RATIONAL UltraVent® Condensation Hood - for Electric Models 6-1/1, 10-1/1		•		•											•		•									
A 60.75.135	£4,162	RATIONAL UltraVent® Condensation Hood - for Electric Models 6-2/1, 10-2/1						•		•											•		•					
A 60.75.136	£4,166	RATIONAL UltraVent® Condensation Hood - for Electric Model 20-1/1										•													•			
A 60.75.142	£5,214	RATIONAL UltraVent® Plus Smoke and Condensation Hood - for Electric Models 6-1/1, 10-1/1		•		•											•		•									
A 60.75.143	£6,455	RATIONAL UltraVent® Plus Smoke and Condensation Hood - for Electric Models 6-2/1, 10-2/1						•		•											•		•					
A 60.76.169	£3,768	RATIONAL UltraVent® Condensation Hood - for Electric Models 6-1/1, 10-1/1 Combi-Duo		•		•											•		•									
A 60.76.173	£6,028	RATIONAL UltraVent® Plus Smoke and Condensation Hood - for Electric Models 6-1/1, 10-1/1 Combi-Duo		•		•											•		•									
A 60.76.217	£2,620	RATIONAL Extraction Hood for Electric Model 6-1/1, 10-1/1		•		•											•		•									



Finishing Systems for Banqueting

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPXS	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G
A 60.11.628	£1,651	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 32 Plates - Model 10-1/1				•	•												•	•								
A 60.11.629	£1,596	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 26 Plates - Model 10-1/1				•	•												•	•								
A 60.12.155	£2,329	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 52 Plates - Model 10-2/1								•	•												•	•				
A 60.21.332	£2,364	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 60 Plates - Model 20-1/1											•	•											•	•		
A 60.21.333	£2,258	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 50 Plates - Model 20-1/1											•	•											•	•		
A 60.22.492	£3,294	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 100 Plates - Model 20-2/1												•	•												•	•
A 60.61.741	£1,459	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 20 Plates - Model 6-1/1		•	•														•	•								
A 60.62.196	£1,964	RATIONAL Finishing System for Banquets - inc Mobile Plate Rack, Thermocover and Transport Trolley - 34 Plates - Model 6-2/1						•	•													•	•					

Cooking Grids, Trays & Baskets

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPXS	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G
A 60.70.943	£131	RATIONAL Grill and Pizza Tray - GN1/1(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 60.71.157	£77	RATIONAL Multibaker - 8 moulds - GN1/1(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 60.71.617	£122	RATIONAL Grilling and Roasting Tray - GN1/1(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 60.73.619	£65	RATIONAL CombiFry® Frying Basket - GN2/3(325 x 354 mm)	•	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 60.73.646	£60	RATIONAL Multibaker Tray - 5 Moulds - GN2/3(325 x 354 mm)	•	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6010.1101	£32	RATIONAL Rust-free Stainless Steel Grid - GN1/1(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6010.2101	£55	RATIONAL Rust-free Stainless Steel Grid - GN2/1(650 x 530 mm)						•	•	•	•			•	•							•	•	•			•	•
A 6010.2301	£25	RATIONAL Rust-free Stainless Steel Grid - GN2/3(325 x 354 mm)	•														•											
A 6013.1103	£52	RATIONAL Roasting and Baking Tray - Non-stick - GN1/1(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6013.2103	£76	RATIONAL Roasting and Baking Tray - Non-stick - GN2/1(650 x 530 mm)						•	•	•	•			•	•							•	•	•			•	•
A 6015.1103	£49	RATIONAL Perforated Baking Tray - GN1/1(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6015.2103	£75	RATIONAL Perforated Baking Tray - GN2/1(650 x 530 mm)						•	•	•	•			•	•							•	•	•			•	•
A 6019.1150	£85	RATIONAL CombiFry® Frying Basket - GN1/1(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6019.1250	£47	RATIONAL CombiFry® Frying Basket - GN1/2(325 x 265 mm)	•	•	•	•	•										•	•	•	•	•	•	•			•	•	
A 6035.1006	£49	RATIONAL Chicken Superspike - 8 Chicken Capacity - GN1/1		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6035.1010	£59	RATIONAL Chicken Superspike - 10 Chicken Capacity - GN1/1		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6035.1015	£37	RATIONAL Chicken Superspike - 4 Chicken Capacity - GN1/2	•	•	•	•	•										•	•	•	•	•	•	•			•	•	
A 6035.1016	£45	RATIONAL Chicken Superspike - 6 Chicken Capacity - GN1/1		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6035.1017	£111	RATIONAL CombiGrill Griddle - 1/1 GN(325 x 530 mm)		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6035.1018	£97	RATIONAL Ribs Rack - GN1/1(325 x 530 mm)		•	•	•	•							•	•		•	•	•	•	•	•	•			•	•	
A 6035.1019	£97	RATIONAL Potato Baker - GN1/1(325 x 530 mm)		•	•	•	•						•	•			•	•	•	•	•	•	•			•	•	



Gastronorm Containers

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPS	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G
A 6013.1102	£27	RATIONAL Stainless Steel Container - GN1/1(325 x 530 mm) - 20 mm deep		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6013.1106	£39	RATIONAL Stainless Steel Container - GN1/1(325 x 530 mm) - 65 mm deep		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6013.2302	£22	RATIONAL Stainless Steel Container - GN2/3(325 x 354 mm) - 20 mm deep	•	•	•	•	•					•	•			•	•	•	•	•					•	•		
A 6013.2306	£34	RATIONAL Stainless Steel Container - GN2/3(325 x 354 mm) - 65 mm deep	•	•	•	•	•					•	•			•	•	•	•	•					•	•		
A 6014.1102	£65	RATIONAL Granite-enamelled Container - GN1/1(325 x 530 mm) - 20 mm deep		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6014.1104	£71	RATIONAL Granite-enamelled Container - GN1/1(325 x 530 mm) - 40 mm deep		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6014.1106	£88	RATIONAL Granite-enamelled Container - GN1/1(325 x 530 mm) - 60 mm deep		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•
A 6014.1202	£49	RATIONAL Granite-enamelled Container - GN1/2(325 x 265 mm) - 20 mm deep	•	•	•	•	•					•	•			•	•	•	•	•					•	•		
A 6014.1204	£54	RATIONAL Granite-enamelled Container - GN1/2(325 x 265 mm) - 40 mm deep	•	•	•	•	•					•	•			•	•	•	•	•					•	•		
A 6014.1206	£66	RATIONAL Granite-enamelled Container - GN1/2(325 x 265 mm) - 60 mm deep	•	•	•	•	•					•	•			•	•	•	•	•					•	•		
A 6014.2102	£98	RATIONAL Granite-enamelled Container - GN2/1(650 x 530 mm) - 20 mm deep						•	•	•	•			•	•						•	•	•	•		•	•	
A 6014.2104	£108	RATIONAL Granite-enamelled Container - GN2/1(650 x 530 mm) - 40 mm deep						•	•	•	•			•	•						•	•	•	•		•	•	
A 6014.2106	£132	RATIONAL Granite-enamelled Container - GN2/1(650 x 530 mm) - 60 mm deep						•	•	•	•			•	•						•	•	•	•		•	•	
A 6014.2302	£54	RATIONAL Granite-enamelled Container - GN2/3(325 x 354 mm) - 20 mm deep	•	•	•	•	•					•	•			•	•	•	•	•					•	•		
A 6015.1165	£43	RATIONAL Stainless Steel Perforated Container - GN1/1(325 x 530 mm) - 55 mm deep		•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•



Other Accessories

FOR MODELS

MODEL	PRICE	DESCRIPTION	CMPXS	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G
A 60.70.464	£62	RATIONAL Appliance Connection Kit - Model 6-1/1-20-2/1 - with Adapter for Model XS	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.72.592	£129	RATIONAL Condensation Breaker - Models 6-1/1, 10-1/1, 6-2/1, 10-2/1	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.73.008	£485	Rational VarioSmoker	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.74.037	£129	RATIONAL Condensation Breaker for Model XS 6-2/3	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.74.063	£3,173	RATIONAL Built-in Integration Kit for Models XS 6-2/3 - inc UltraVent® Condensation Hood	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.74.182	£154	RATIONAL Heat Shield for Left Side Panel for Model XS 6-2/3	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.74.405	£4,574	RATIONAL Built-in Integration Kit for Models XS 6-2/3 - inc UltraVent® Plus Condensation Hood	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.75.110	£179	RATIONAL Heat Shield for Left Side Panel - Model 6-1/1	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.75.326	£161	RATIONAL Condensation Breaker - Models 20-1/1, 20-2/1	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A 60.75.773	£205	RATIONAL Heat Shield for Left Side Panel - Model 10-1/1	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCH01	£186	Caterflex Hose 3/4" - 1 Metre	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCH02	£206	Caterflex Hose 3/4" - 1.5 Metre	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

Cleaning and Maintenance

FOR MODELS

LEGACY MODELS

MODEL	PRICE	DESCRIPTION	CMPXS	ICC061E	ICC061G	ICC101E	ICC101G	ICC062E	ICC062G	ICC102E	ICC102G	ICC201E	ICC201G	ICC202E	ICC202G	ICPXS	ICP061E	ICP061G	ICP101E	ICP101G	ICP062E	ICP062G	ICP102E	ICP102G	ICP201E	ICP201G	ICP202E	ICP202G	SCCX S	SCC E	SCC G	CMP E	CMP G		
A 6004.0100	£29	RATIONAL Handheld Pressure Sprayer - Hand Spray Gun for Manual Cleaning for iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
C 6006.0110	£51	RATIONAL Descaler - 10 litres for iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 9006.0136	£51	RATIONAL Special Cleaning Agent - Soft - for CleanJet - 10 litres for CombiMaster Plus and ClimaPlus Combi Units	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 9006.0137	£51	RATIONAL Clear Rinsing Agent - for CleanJet - 10 litres for CombiMaster Plus and ClimaPlus Combi Units	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 9006.0153	£51	RATIONAL Grill Cleaner for Stubborn Dirt - for CleanJet - 10 litres for CombiMaster Plus and ClimaPlus Combi Units	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 56.00.210	£67	RATIONAL Cleaning Tablets - x 100 for SelfCookingCenter and CombiMaster Plus	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 56.00.211	£44	RATIONAL Rinse Aid Tablets - x 50 for Self-CookingCenter and CombiMaster Plus	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 56.00.562	£80	RATIONAL Care Tablets - x 150 for iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 56.00.598	£53	RATIONAL De-foamer Tablets - x 120 for iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
C 56.01.535	£95	RATIONAL Active Green Cleaner Tabs - x 150 - for iCombi Pro and iCombi Classic	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

For any further options and accessories, please visit lincat.co.uk

Please contact our Care Team on 01522 875500 for information and advice on your specific requirements.

blu^o



In busy kitchens where speed is crucial, caterers need quick and easy access to food at the point of cooking, Blu^o refrigerated chef bases provide the ideal solution.

Our Blu^o chef bases, brought to you in conjunction with our market leading sister company Desmon, Blu^o bases allow easy access to stored, chilled food at the point of cooking.

Designed to accommodate heavy-duty Opus 800 series equipment such as chargrills, griddles and induction hobs, the unit has self-closing, heavy-duty drawers capable of holding 1/1 GN 100mm-deep containers, providing convenient bulk storage for meat and fish.

The Blu^o chef bases are powered by a three-pin plug, therefore requiring no installation. For ease of cleaning, the units have removable drawers, rounded interior corners and removable rubber magnetic door gaskets. They are supplied on castors, making it simple to pull the unit out for a deep clean. As with all Lincat products, the Blu^o chef bases come with a two-year warranty.

Ideally suited for...

Blu^o chef bases are perfect for the most demanding of kitchens allowing easy access to stored, chilled food at the point of cooking.



Large chain pubs and restaurants

Is your kitchen constantly under pressure to deliver delicious dishes at high volumes? If so, you'll find Blu^o chef bases speed up operations.



High Volume Kitchens

If you need to cook a vast quantity of meals, Blu^o chef bases will improve the efficiency in your kitchen.

Benefits at a glance


- Designed to accommodate heavy equipment, including Opus 800 Series chargrills, griddles and hobs
- Drawers hold 1/1 GN 100mm deep containers
- Allows bulk storage and easy access to food at point of cooking
- Ideal for meat and fish
- Adjustable thermostat -2° to +8°C
- Self-closing heavy duty drawers
- Supplied on castors as standard



Chef Bases

- Three widths available – 800mm, 900mm and 1200mm
- Designed to accommodate heavy equipment including Opus 800 Series chargrills, griddles and hobs
- Drawers hold 1/1 GN 100mm deep container/s
- Allows bulk storage and easy access to food at point of cooking
- Ideal for meat and fish
- Adjustable digital thermostat -2°C to +8°C
- Self-closing heavy duty drawers
- Energy grade D
- Supplied on castors as standard



 Chef bases								
MODEL	PRICE £	H	W	D	NO. OF DRAWERS	1/1GN CAPACITY	POWER	WT
BD20032	£3526	615	813	826	2	2	0.6kW	140
BD20036	£3667	614	916	826	2	2	0.6kW	144
BD20046	£4177	614	1220	826	2	4	0.6kW	174





Phoenix offers performance and power without the frills, at a cost-effective price point

Robust and durable, the medium duty Phoenix series includes both gas and electric models, and has been designed to cope with the day-to-day demands of the busiest of kitchens.

The series is ideal for the value-conscious buyer who doesn't want to sacrifice quality and performance.

Ideally suited for...

The Phoenix series is ideal for anyone who needs power which packs a punch, while keeping costs to a minimum. They include:



Care homes

The Phoenix series comes with the power and capacity to deliver quality meals at set times in a care home environment.



Schools

Looking for a cost-effective solution for delivering high-volume school meals? The Phoenix series provides just that, with the perfect combination of power and performance.



Smaller pubs and restaurants

Robust enough to cope in busy kitchens, the Phoenix series will keep up with the demands that you place on it.

The Phoenix series provides power and performance without having to break the bank.

Benefits at a glance

- Medium duty
- Cost-effective
- Robust
- Performance guaranteed
- Powerful
- Gas and electric models
- Easy to clean





Gas Oven Range

- High quality, excellent performance, value for money
- Powerful 6kW burners – the pan will heat up quicker, speeding up processes such as boiling and sautéing, achieving a caramelised colour faster
- Fully pressed hob – simpler and quicker to clean
- Twin heavy-duty cast iron supports, built to withstand the rigours of the busiest kitchen
- Low flue, hob top accommodates larger pans
- Flame failure protection
- Powerful 10kW oven – the oven will heat up faster and recover more quickly when loaded
- Large 4 x GN1/1 capacity oven enabling four different foods to be cooked simultaneously
- 2 shelves and 5 shelf positions maximise oven space
- Piezo ignition to oven for simple operation
- Double insulated doors and side panels for safe operation, efficiency and economy
- Robust and durable stainless steel design
- Castors supplied as standard, not as a chargeable extra



6 burner gas oven range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PHGR01/N	£2178	€2505	900	900	800	46kW	145
PHGR01/P	£2178	€2505	900	900	800	45.5kW	145
Internal usable dimensions			405	715	540		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£406	€467	Splashback/shelf

Dual Fuel Oven Range

- High quality, excellent performance, value for money
- Powerful 6kW burners – the pan will heat up quicker, speeding up processes such as boiling and sautéing, achieving a caramelised colour faster
- Fully pressed hob – simpler and quicker to clean
- Twin heavy-duty cast iron supports, built to withstand the rigours of the busiest kitchen
- Low flue, hob top accommodates larger pans
- Flame failure protection
- Powerful 6kW twin fan assisted oven for more even cooking
- Large 4 x GN1/1 capacity oven enabling four different foods to be cooked simultaneously
- 2 shelves and 5 shelf positions maximise oven space
- Double insulated doors and side panels for safe operation, efficiency and economy
- Robust and durable stainless steel design
- Castors supplied as standard, not as a chargeable extra



6 burner dual fuel oven range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*PHDR01/N	£3978	€4575	900	900	800	45kW	145
*PHDR01/P	£3978	€4575	900	900	800	40.2kW	145
Internal usable dimensions			400	715	530		

MODEL	PRICE £	PRICE €	DESCRIPTION
A OA8902	£406	€467	Splashback/shelf

2
YEAR

UK parts and labour warranty
Export parts warranty

on all Lincat products

‡ Zones can be boosted to 3kW for up to 10 minutes while the others will be reduced.
 †/On PHER01/SPH - 6 x 1.5kW zones and 4kW oven

Induction Oven Ranges

- High quality, excellent performance, value for money
- Six 1.85kW zones (PHER01), four 1.85kW zones (PHER02). When you need intense heat to get you cooking fast zones can be boosted to 3kW for up to 10 minutes. Power to the other zones will drop during the boost period
- Incredible efficiency, automatically cutting power when no pan is present, reducing running costs and providing a more comfortable kitchen environment
- Easy to clean, heavy duty 6mm thick high impact resistant glass ceramic surface
- Large 6 x GN1/1 capacity (PHER02), 3 x GN1/1 capacity (PHER02) oven capacity enabling different foods to be cooked simultaneously
- Powerful 6kW twin fan assisted oven (PHER01) and 3kW single fan assisted oven (PHER02) for even cooking
- Highly insulated oven reducing heat loss and ensuring a more consistent temperature
- Robust and durable stainless steel design
- PHER01 available in single or three phase
- Heavy duty castors supplied as standard, not as a chargeable extra



4 zone induction oven range									
MODEL	PRICE £	PRICE €	H	W	D	PHASE	POWER	WT	
*PHER02	£4486	€5159	900	600	805	1 or 3	11.4kW	103	
Internal usable dimensions			405	495	530				



6 zone induction oven range									
MODEL	PRICE £	PRICE €	H	W	D	PHASE	POWER	WT	
*PHER01	£6375	€7332	923	900	817	3	17.1kW	145	
*PHER01/SPH	£6375	€7332	923	900	817	1	13kW	145	
Internal usable dimensions			440	725	512				



Electric Adjustable Salamander Grill

- Fast heat up 'Hi-Light' elements - ready to cook in just 8 seconds
- Height adjustable grill hood reduces heat loss to surrounding area
- Three cook zones - only turn on the area you need
- Energy saving
- GN 1/1 compatible
- 15 minute timer



Electric Salamander Grill								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*PHEAS01	£2682	€3085	544	600	545	4.5kW	69	

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR75	£186	€214	Wall bracket



Gas & Electric Atmospheric Steamers

- Generous capacity - OG7502 and OE7503 are 2/1 GN compatible
- Six shelf positions and removable shelf supports - versatile and easy to clean
- Mechanical water level control - no electrical requirements for gas models
- 304 grade stainless steel oven interior for long service life
- Thermostatic control and boil dry protection for trouble free operation
- Reversible doors for easy installation



Gas Atmospheric Steamer (2/1 GN)

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG7502/N	£5445	€6262	1620	630	970	13kW	182
OG7502/P	£5445	€6262	1620	630	970	13kW	182

Electric Atmospheric Steamer (2/1 GN)

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE7503	£5031	€5786	1620	630	970	9kW	152

Gas Atmospheric Steamer (1/1 GN)

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
OG7504/N	£5075	€5837	1620	600	820	13kW	159
OG7504/P	£5075	€5837	1620	600	820	13kW	159

Electric Atmospheric Steamer (1/1 GN)

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*OE7505	£4705	€5411	1620	630	820	9kW	122

General Purpose Ovens

- Robust and durable stainless steel design
- Large 8kW fully enamelled ovens with removable base plates
- Precise thermostatic control from 150°C to 265°C
- Can accommodate 2 x 1/1 GN per shelf
- Supplied with three chrome plated shelves per oven
- LMO9 supplied with castors as standard; please contact us if you require the product on legs
- LMD9 supplied with legs only



General purpose oven

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LMO9/N	£2103	€2419	880 - 936	900	730	8.25kW	120
LMO9/P	£2103	€2419	880 - 936	900	730	8.25kW	120
Internal usable dimensions			480	726	522		

Two tier general purpose oven

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LMD9/N	£3652	€4200	1630 - 1677	900	730	16kW	230
LMD9/P	£3652	€4200	1630 - 1677	900	730	16kW	230
Internal usable dimensions			2 x 476	2x723	2x612		

Product Codes

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

SILVERLINK 600



Configure your cooking space with the custom-build Silverlink 600 range

The Silverlink 600 series of 600mm deep modular cooking equipment is designed for flexibility, enabling you to configure your cooking space just the way you like it.

The range includes countertop, base units, and freestanding versions of a wide variety of kitchen equipment, including oven ranges, boiling tops, ovens, pasta boilers, bain maries, fryers, chip scuttles, grills and griddles

The medium-duty Silverlink 600 range is perfect for shift service output, such as those establishments serving lunch and dinner.

Ideally suited for...

The Silverlink 600 series is suitable for a variety of locations where flexibility is appreciated, including the following:



Care homes

The medium-duty series is aimed at locations with shift service output. This makes it perfect for care homes with set meal patterns.



Larger café bars

With every piece of equipment you could hope to find in a kitchen, your café bar will be able to provide a range of delicious dishes.



Village halls and community centres

Make the most of the modular flexibility to configure your food preparation area your way.



Small to medium pubs and restaurants

Ideal for pubs and restaurants with shift service operations looking for flexible solutions in their kitchen.

Modular cooking equipment designed for flexibility, enabling you to configure your cooking space just the way you like it.

Benefits at a glance

- 600mm deep
- Medium duty
- Modular flexibility
- Free standing and counter top units
- Ideal for establishments serving on a shift basis (lunch and dinner)
- Gas and electric models
- Easy to clean

SILVERLINK 600



All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Gas Oven Ranges

- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots
- Large capacity oven with a stainless steel interior for easy cleaning
- Oven and hob burners with automatic flame failure device for added safety



4 burner gas range (legs at rear)										
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT			
SLR6/N	£2021	€2325	935	956	600	600	23.8kW	80		
SLR6/P	£2021	€2325	935	956	600	600	23.8kW	80		
Internal usable dimensions			400	485	342					

6 burner gas range (legs at rear)										
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT			
SLR9/N	£2343	€2695	935	956	900	600	35.5kW	106		
SLR9/P	£2343	€2695	935	956	900	600	35.5kW	106		
Internal usable dimensions			400	725	342					

4 burner gas range (castors at rear)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT		
SLR6C/N	£2021	€2325	956	600	600	23.8kW	80		
SLR6C/P	£2021	€2325	956	600	600	23.8kW	80		
Internal usable dimensions			360	480	342				

6 burner gas range (castors at rear)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT		
SLR9C/N	£2343	€2695	956	900	600	35.5kW	106		
SLR9C/P	£2343	€2695	956	900	600	35.5kW	106		
Internal usable dimensions			400	725	342				

Splashback and plate shelf

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A SLR6/SB	£215	€248	For model SLR6	450

Splashbacks should not be used when ranges are fitted with castors

Splashback and plate shelf

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A SLR9/SB	£226	€260	For model SLR9	450

Splashbacks should not be used when ranges are fitted with castors

Electric Oven Range

- Compact 600mm deep footprint - perfect for care homes as well as smaller pubs and restaurants
- Six hotplates 3 x 2.0kW, 3 x 1.5kW (ESLR9C), four hotplates 2 x 2.0kW, 2 x 1.5kW (ESLR6C) with six-position control knob for each plate - higher power for sautéing at the front, lower power to the rear ideal for simmering
- Automatic power reduction, if the pan boils dry or is removed, prolonging hotplate life
- Easy clean fully pressed and sealed hob
- Powerful 6kW twin assisted oven (ESLR9C) and 4Kw fan assisted oven (ESLR6C, ESLR9C/SPH) for uniform heat distribution and consistent cooking
- To suit install requirements the ESLR6C can be wired as either single or three phase and the ESLR9C is available in single or three phase
- Double insulated doors, side and back panels providing safer operation, greater efficiency and economy
- Castors at rear to enable unit to be pulled out for deeper cleans



4 plate electric range									
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT		
*ESLR6C	£1966	€2261	932	600	670	11kW	73		

6 plate electric range (castors at rear)									
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT		
*ESLR9C	£2444	€2811	932	900	670	16.5kW	110		
*ESLR9C/SPH	£2444	€2811	932	900	670	13kW	110		
Internal usable dimensions			428	725	342				

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

670mm deep including fan housing

Electric Ovens

- Stainless steel interior with radiused corners and removable side shelf supports for easy cleaning
- Able to support a suitably sized Silverlink 600 counter-top unit
- Side opening doors, with robust hinges and ball catch, to give safe, easy access
- Fan-assisted models give superior heat distribution with a rapid cool down feature
- Compatible with SLI42



Electric ovens										
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT			
V6	£1235	€1421	650	674	600	623	3kW	57		
Internal usable dimensions			420	470	335					
V6/F	£1406	€1617	650	674	600	623	3kW	58		
Internal usable dimensions			420	470	335					

V6/F - fan assisted

Electric ovens with glass doors										
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT			
V6/D	£1327	€1527	650	674	600	623	3kW	57		
Internal usable dimensions			420	470	335					
V6F/D	£1523	€1752	650	674	600	623	3kW	58		
Internal usable dimensions			420	470	335					

V6F/D - fan assisted

Large electric ovens										
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT			
V7	£1678	€1930	650	674	750	600	3kW	66		
Internal usable dimensions			430	558	390					
*V7/4	£1756	€2020	650	674	750	600	4kW	60		
Internal usable dimensions			430	558	335					

V7 & V7/4 - fan assisted

MODEL	PRICE £	PRICE €	DESCRIPTION
A V6/T	£98	€113	Top for V6 series ovens

See page L68 for stands for V6 and V7 ovens

MODEL	PRICE £	PRICE €	DESCRIPTION
A V7/T	£105	€121	Top for V7 series ovens

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

SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Electric Boiling Tops

- Fully pressed and sealed hob tops for easy cleaning
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Six-position switches control each plate
- 180mm / 7" sealed hotplates



2 plate boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
HT3	£389	€448	290	300	600	3kW	12	



4 plate boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*HT6	£577	€664	290	600	620	7kW	21	



4 plate boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*HT7	£683	€786	290	750	620	7kW	23	

Gas Boiling Tops

- Powerful gas burners with flame failure device for added safety
- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-to-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots

Product Codes

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



2 burner boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
HT3/N	£743	€855	306	300	626	9kW	15	
HT3/P	£743	€855	306	300	626	9kW	15	



4 burner boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*HT6/N	£1158	€1332	306	600	626	18kW	26	
*HT6/P	£1158	€1332	306	600	626	18kW	26	



6 burner boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
HT9/N	£1506	€1732	306	900	626	27kW	37	
HT9/P	£1506	€1732	306	900	626	27kW	37	

Induction Hobs

- High power - almost twice the cooking power of a similarly rated gas hob
- Boost function on multi-zone models delivers power when it's most needed
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Suites perfectly with other Silverlink 600 products to create a professional cookline
- Easy to use rotary controls complete with LED display of power level
- Pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy
- Automatic heat up function switches to a preset power level after full power heat up
- Easy to change filter, built into the base of the unit
- Powerful internal cooling fan and overheat protection for long service life
- These units are not suitable for mounting on Silverlink 600 heated pedestals
- Compatible with V6 ovens

2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products



1 zone induction hob								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLI3	£1173	€1349	290	450	600	3kW	22	



1 zone induction hob								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLI3W	£1590	€1829	290	450	600	2.4kW	20	

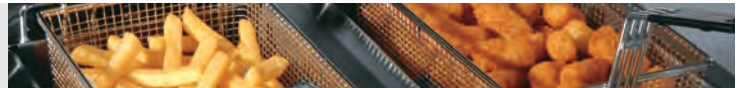


2 zone induction hob								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLI21	£1136	€1307	290	450	600	3kW	22	



4 zone induction hob								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
SLI42	£2010	€2312	290	600	600	2 x 3kW	31	

SILVERLINK 600



All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Electric Counter Top Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank fryers with 1 basket								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
DF33	£627	€722	330	300	632	3kW	7.5L	17
*DF36	£688	€792	330	300	632	6kW	9L	18
*DF39	£744	€856	330	300	632	3kW	9L	18

Single tank fryers with 2 baskets								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*DF46	£842	€969	330	450	632	6kW	15L	22
*DF49	£870	€1001	330	450	632	9kW	15L	23

Alternative half size DF basket

MODEL	PRICE £	PRICE €
A BA96	£66	€76

Doughnut fryer kit to convert Silverlink 600 counter-top fryers

MODEL	PRICE £	PRICE €	DESCRIPTION
A DC03	£154	€178	For models DF46/49



Twin tank fryers with 2 baskets								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
DF66	£1053	€1211	330	600	632	2x3kW	2x7.5L	26
*DF612	£1258	€1447	330	600	632	2x6kW	2x9L	31
*DF610	£1307	€1504	330	600	632	2x9kW	2x9L	33

Single tank fryer with 3 baskets								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*DF66/ST	£926	€1065	330	600	632	6kW	20L	28

Model DF66 supplied with two cables & plugs for easy installation

Gas Counter Top Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard
- For very shallow frying - oil depth approximately 30mm



Single tank fryers with 2 baskets								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
DF4/N	£1517	€1745	415	450	654	11.3kW	8L	43
DF4/P	£1517	€1745	415	450	654	10.5kW	8L	43

Doughnut fryer kit for model DF4

MODEL	PRICE £	PRICE €
A DC01	£154	€178

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Electric Free Standing Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank electric fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*J6	£903	€1039	970 - 980	300	632	6kW	9L	34
*J9	£996	€1146	970 - 980	300	632	9kW	9L	35

Twin tank electric fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*J12	£1567	€1803	970 - 980	600	632	2x6kW	2x9L	54
*J18	£1661	€1911	970 - 980	600	632	2x9kW	2x9L	55

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA96	£66	€76	Alternative half size basket for models J6/J9/J12/J18
S TA28	£75	€86	2 Gallon Bucket for J Fryers
S ST10	£12.85	€15	Strainer for J fryers

Gas Free Standing Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank gas fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
J5/N	£1771	€2037	1060 - 1100	300	690	12kW	12L	52
J5/P	£1771	€2037	1060 - 1100	300	690	11.3kW	12L	52

Twin tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
J10/N	£2901	€3337	1060 - 1100	600	690	24kW	2x12L	87
J10/P	£2901	€3337	1060 - 1100	600	690	22.6kW	2x12L	87

Electric Chip Scuttles

- Heated from below
- Removable tank and drain plate for easy cleaning
- Drain plate keeps contents crisp and fresh
- Easy access and better heat retention via hinged lid



Chip scuttle								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
CS4	£494	€569	290	450	600	0.5kW	19	
CS6	£587	€676	290	600	600	0.75kW	23	

Electric Chip Scuttle with Overhead Gantry

- Heated from above and below to maintain even temperature of food
- Overhead heat lamp imparts a warm glow for attractive presentation
- Removable 1/1 GN size chip container for ease of cleaning
- Drain plate keeps contents crisp and fresh



Chip scuttle with overhead gantry								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
CS4/G	£754	€868	645	450	600	1kW	23	

2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

SILVERLINK 600

All gas power ratings are nominal values.



Electric Salamander Grill

- Even heat distribution - for perfect grilling
- Easy to clean stainless steel interior
- Five grill shelf positions
- Crumb tray and toasting grid included as standard



Electric salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR3	£494	€569	314	600	350	2.8kW	22

Accessories for GR3

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A BR15	£46	€53	Wall brackets	N/A
A ABP03	£241	€278	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£150	€173	Wall shelf	N/A
A GR3/BS	£226	€260	Bench stand	350
A GR3/FS	£397	€457	Floor stand	1230

Electric Adjustable Salamander Grills

- Ideal for grilling and gratination
- Smooth action and easy-lift grill hood
- Height markings and an audible timer to ensure consistent results
- Removable fat collection tray and chromed toasting rack included as standard
- 1/1 GN compatible



Electric adjustable salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
AS3	£1417	€1630	500	600	472	2.8kW	59
*AS4	£1512	€1739	500	600	472	4.5kW	59

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR51	£67	€78	Wall mounting brackets

Gas Salamander Grills

- Powerful ceramic plaque burners
- Vitreous enamelled interior and hood for easy cleaning
- Cool to the touch handles
- Model GR3N/P supplied with crumb tray and toasting grid as standard
- Model GR7N/P supplied with a double sided alloy branding plate and fat collection tray as standard



Gas salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR3/N	£1074	€1236	408	600	423	5kW	24
GR3/P	£1074	€1236	408	600	423	5kW	24

Accessories for GR3/N and GR3/P

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A ABP03	£241	€278	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£150	€173	Wall shelf	N/A
A GR3/BS	£226	€260	Bench stand	350
A GR3/FS	£397	€457	Floor stand	1230



Gas salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR7/N	£1578	€1815	405	750	423	6.5kW	44
GR7/P	£1578	€1815	405	750	423	6.5kW	44

Accessories for GR7/N and GR7/P

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A BR39	£219	€252	Additional double-sided alloy branding plate	N/A
A GR7/WS	£178	€205	Wall shelf	N/A
A GR7/BS	£256	€295	Bench stand	350
A GR7/FS	£453	€521	Floor stand	1230

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



SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Electric Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- Thermostatically controlled for consistent performance
- Models with extra power (/E) available



Machine steel plate griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GS3	£554	€638	330	300	600	2kW	24
GS3/E	£820	€713	330	300	600	2.5kW	25
GS4	£654	€753	330	450	600	2.7kW	42
GS4/E	£711	€818	330	450	600	3.7kW	43
GS6	£749	€862	330	600	600	3kW	51
*HGS6S	£787	€906	330	600	620	4.5kW	53
*HGS6/T	£820	€943	330	600	620	4kW	55
*HGS6/T/E	£865	€995	330	600	620	5.6kW	55
*HGS7	£903	€1039	330	750	620	6kW	69
*HGS7/E	£942	€1084	330	750	620	7kW	67
*HGS9	£1081	€1244	330	900	620	8.6kW	81

‡ Dual zone

Hard chrome plate griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GS3/C	£1258	€1447	330	300	600	2kW	24
GS4/C	£1467	€1688	330	450	600	2.7kW	43
GS6/C	£1689	€1943	330	600	600	3kW	56
*HGS6C/T	£1844	€2121	330	600	620	4kW	54
*HGS7/C	£2021	€2325	330	750	620	6kW	68

‡ Dual zone

Half-ribbed griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HGS6/TR	£937	€1078	330	600	620	4kW	53
*HGS6/TR/E	£985	€1133	330	600	620	5.6kW	53
*HGS7/R	£1025	€1179	330	750	620	6kW	69

‡ Dual zone

Fully-ribbed griddle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HGS6/TFR	£1096	€1261	330	600	620	4kW	54

‡ Dual zone

Griddle splashbacks

MODEL	PRICE £	PRICE €	DESCRIPTION
A SB3	£79	€91	For GS3 griddles
A SB4	£89	€103	For GS4 griddles
A SB6	£91	€105	For GS6 griddles
A SB7	£98	€113	For GS7 griddles
A SB9	£101	€117	For GS9 griddles

Note: All splashbacks are 115mm high

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

Gas Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- High and low heat settings for controlled cooking
- Piezo ignition and flame failure device for convenient and safe operation



Machine steel plate griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GS4/N	£1102	€1268	415	450	650	5.4kW	49
GS4/P	£1102	€1268	415	450	650	5.5kW	49
HGS7/N	£1567	€1803	415	750	650	7.5kW	70
HGS7/P	£1567	€1803	415	750	650	8kW	70

‡ Dual zone

Griddle splashbacks

MODEL	PRICE £	PRICE €	DESCRIPTION
A SB4	£89	€103	For GS4 griddles
A SB7	£98	€113	For GS7 griddles

Half-ribbed griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HGS7/R/N	£1678	€1930	415	750	650	7.5kW	70
HGS7/R/P	£1678	€1930	415	750	650	8kW	70

‡ Dual zone

Product Codes

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

SILVERLINK 600



All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Gas Chargrills

- Heat transfer radiants eliminate the need for messy lava rock
- Removable branding grids, heat transfer radiants, fat collection drawer and debris collection tray for easy cleaning
- Adjustable cooking grid and variable heat control for maximum controllability
- Heat retaining cooking grids produces clean, sharp branding marks to enhance food presentation
- Twin heat zones

Electric Chargrills

- High heat retention of cast iron grids means there is no waiting for the grill to recover to cooking temperature
- Hinging interlocked elements and integral water bath make cleaning easier
- Integral splashguard with water funnel enables refilling of tank without cooling the cooking grid
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- High temperature safety cut out for protection if water bath runs dry
- ECG9/WT features water connection for ease of use



Gas chargrill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CG4/N	£1186	€1364	414	450	652	16.4kW	36
CG4/P	£1186	€1364	414	450	652	17.6kW	36

Gas chargrill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CG6/N	£1549	€1782	414	600	652	16.4kW	48
CG6/P	£1549	€1782	414	600	652	17.6kW	48

Electric chargrill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ECG6	£1438	€1654	385	600	620	8kW	41
*ECG9	£2331	€2681	385	900	620	13.3kW	67
*ECG9/WT	£2712	€3119	385	900	620	13.3kW	67

Electric Pasta Boilers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut out provides easy access to tank for cleaning
- Front drain taps for fast, easy drainage of water
- Thermostatic control maintains accurate water temperature
- Corrosion-resistant stainless steel tanks and elements for long service life



Single tank pasta boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PB33	£704	€810	330	300	600	3kW	15

Twin tank pasta boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PB66	£1195	€1375	330	600	600	2x3kW	27

Price does not include basket

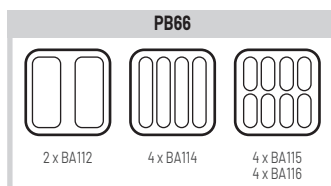
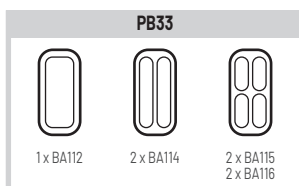
Price does not include basket
Supplied with two cables & plugs for easy installation

Pasta Baskets

MODEL	PRICE £	PRICE €	W	PB33 NO. REQUIRED
A BA112	£137	€158	202	1
A BA114	£120	€138	101	2
A BA115+ BB116 (each)	£99 (each)	€114 (each)	101	2 of each

Pasta Baskets

MODEL	PRICE £	PRICE €	W	PB66 NO. REQUIRED
A BA112	£137	€158	202	1
A BA114	£120	€138	101	2
A BA115+ BB116 (each)	£99 (each)	€114 (each)	101	4 of each



2 YEAR
UK parts and labour warranty
Export parts warranty
on all Lincat products

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

Product Codes

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



SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Electric Bains Marie (Round Pots)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature

- Adjustable heat control
- 8 pint (4.5 litre) stainless steel pots included



Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS3	£405	€466	325	300	600	0.5kW	15

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS4	£522	€601	325	450	600	0.75kW	18

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS7	£633	€728	325	750	600	1kW	28

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS3W	£516	€594	325	300	600	1kW	16

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS4W	£620	€713	325	450	600	1kW	19

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS7W	£793	€912	325	750	600	2kW	29

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

Electric Bains Marie (Gastronorm Dishes)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature

- Adjustable heat control
- Available as base units or with a choice of 150mm deep gastronorm dishes



Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM3	£373	€429	290	300	600	0.5kW	13
BM3A	£464	€534	290	300	600	0.5kW	15

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM4	£450	€518	290	450	600	0.75kW	15
BM4A	£538	€619	290	450	600	0.75kW	18
BM4B	£538	€619	290	450	600	0.75kW	18
BM4C	£516	€594	290	450	600	0.75kW	18
BM4D	£538	€619	290	450	600	0.75kW	18

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM6	£499	€574	290	600	600	0.75kW	17
BM6A	£633	€728	290	600	600	0.75kW	22
BM6B	£605	€696	290	600	600	0.75kW	22
BM6C	£660	€759	290	600	600	0.75kW	22

Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM7	£610	€702	290	750	600	1kW	23
BM7A	£787	€906	290	750	600	1kW	30
BM7B	£782	€900	290	750	600	1kW	29
BM7C	£826	€950	290	750	600	1kW	30
BM7X	£605	€696	290	750	600	1kW	22
BM7XA	£711	€818	290	750	600	1kW	28
BM7XB	£744	€856	290	750	600	1kW	27
BM7XC	£787	€906	290	750	600	1kW	28



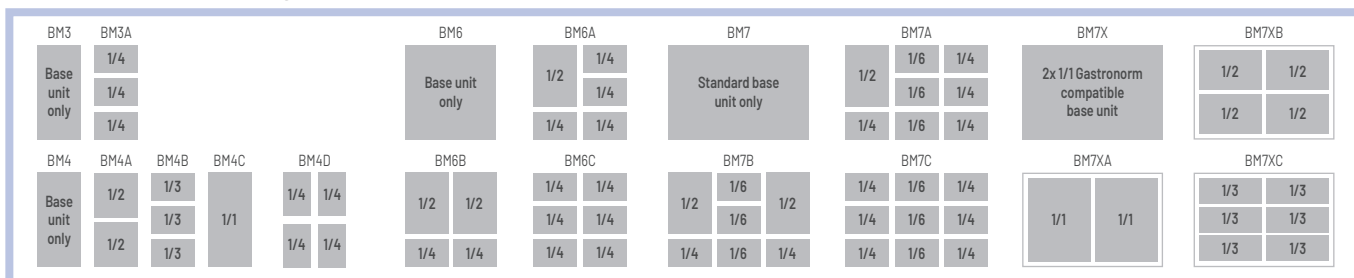
Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM3W	£466	€536	290	300	600	1kW	14
BM3AW	£572	€658	290	300	600	1kW	15

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM4W	£553	€636	290	450	600	1kW	16
BM4AW	£643	€740	290	450	600	1kW	19
BM4BW	£648	€746	290	450	600	1kW	19
BM4CW	£620	€713	290	450	600	1kW	19
BM4DW	£643	€740	290	450	600	1kW	19

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM6W	£605	€696	290	600	600	2kW	19
BM6AW	£744	€856	290	600	600	2kW	24
BM6BW	£721	€830	290	600	600	2kW	24
BM6CW	£771	€887	290	600	600	2kW	24

Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BM7W	£711	€818	290	750	600	2kW	23
BM7AW	£914	€1052	290	750	600	2kW	30
BM7BW	£885	€1018	290	750	600	2kW	29
BM7CW	£953	€1096	290	750	600	2kW	29
BM7XW	£716	€824	290	750	600	2kW	22
BM7XAW	£832	€957	290	750	600	2kW	28
BM7XBW	£860	€989	290	750	600	2kW	28
BM7XCW	£885	€1018	290	750	600	2kW	28

Bains Marie Gastronorm configurations



SILVERLINK 600

All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Work Tops

- Designed to match Silverlink 600 appliances
- Provides useful work space
- Models with drawers provide handy additional storage space



Work tops						
MODEL	PRICE £	PRICE €	H	W	D	WT
WT3	£155	€179	290	300	600	8
WT4	£173	€199	290	450	600	10
WT6	£181	€209	290	600	600	13
WT7	£207	€239	290	750	600	16

Work tops with drawers						
MODEL	PRICE £	PRICE €	H	W	D	WT
WT3D	£289	€333	290	300	600	12
WT4D	£298	€343	290	450	600	14
WT6D	£332	€382	290	600	600	18

Stands

- Designed to support Silverlink 600 electric or gas counter-top units
- Sturdy, robust stainless steel construction with fully welded joints
- Multiple counter-top units may be supported on a single base
- Adjustable legs provide stability on uneven floors
- No dirt traps means quick, easy cleaning
- Stands SLS6V and SLS7V for use with V6 and V7 series ovens



Stands						
MODEL	PRICE £	PRICE €	H	W	D	WT
A SLS3	£310	€357	650-662	300	567	14
A SLS4	£326	€375	650-662	450	567	16
A SLS6	£371	€427	650-662	600	567	16
A SLS7	£438	€504	650-662	750	567	19
A SLS9	£501	€577	650-662	900	567	29

Suitable for use with gas products

Stands for V Ovens						
MODEL	PRICE £	PRICE €	H	W	D	WT
A SLS6V	£378	€435	650-662	600	567	17
A SLS7V	£439	€505	650-662	750	567	19

Pedestals

- Designed to support Silverlink 600 electric or gas counter-top units
- Adjustable shelf provides flexibility
- Adjustable for perfect alignment on uneven floors
- Heated models feature thermostatic control - ideal as plate warmers
- CC, HC and HCL models feature doors which fit left or right handed for flexibility in kitchen planning



Ambient open-top pedestals without doors						
MODEL	PRICE £	PRICE €	H	W	D	WT
A CN3	£282	€325	650-660	300	600	16
A CN4	£293	€337	650-660	450	600	20
A CN6	£336	€387	650-660	600	600	24
A CN7	£378	€435	650-660	750	600	31

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm

Ambient open-top pedestals with doors						
MODEL	PRICE £	PRICE €	H	W	D	WT
A CC3	£355	€409	650-660	300	600	18
A CC4	£366	€421	650-660	450	600	23
A CC6	£406	€467	650-660	600	600	29
A CC7	£468	€539	650-660	750	600	37

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm

Not suitable for use with gas products

Not suitable for use with gas products



2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

Heated open-top pedestals with doors							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
A HC3	£449	€517	650-660	300	600	0.25kW	17
A HC4	£473	€544	650-660	450	600	0.5kW	25
A HC6	£491	€565	650-660	600	600	0.5kW	32
A HC7	£561	€646	650-660	750	600	0.5kW	37

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm

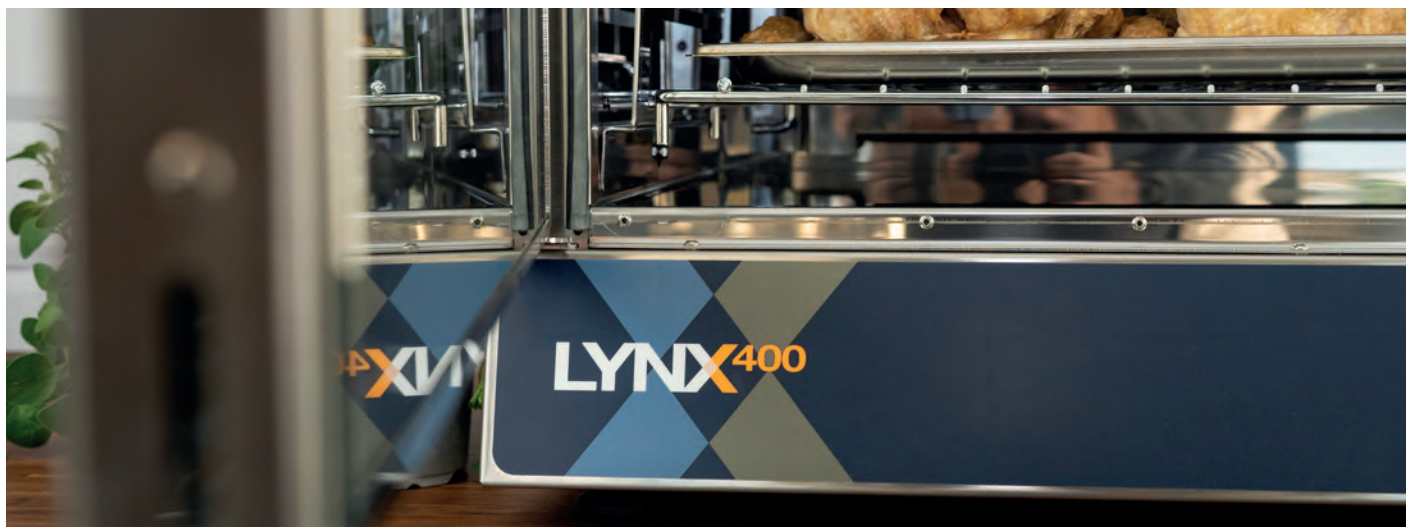
Heated pedestals with legs and doors							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
A HCL3	£496	€571	650-668	300	600	0.25kW	24
A HCL4	£518	€596	650-668	450	600	0.5kW	27
A HCL6	£561	€646	650-668	600	600	0.5kW	34
A HCL7	£596	€686	650-668	750	600	0.75kW	46
A HCL9	£653	€751	650-668	900	600	1kW	53

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm
A PSH9	£65	€75	900mm

LYNX400



Produce perfect plates of food in no time with the Lynx 400 plug in and play series.

The electric Lynx 400 series is designed to be portable. The units are compact, but what they lack in size they more than make up for in quality.

There's no complicated set up process with the Lynx 400 series. They're ready to go immediately, which means you only have to think about the range of delicious dishes you're going to create.

Made in the UK, the series is sturdy and built to last. Whatever the product - fryers, griddles, pasta boilers or pizza ovens - you can rely on them not to let you down.

Ideally suited for...

The products within the Lynx 400 series are highly portable and compact, making them perfect for cafés and pubs as well as event catering.

The Lynx 400 range is full of compact, quality products that are designed to plug in and play.



Cafés

The series is great if you're looking to offer customers light meals and snacks, such as toasted sandwiches and fries.



Pubs

Space saving, the range is perfect for crispy chips, delicious pasta and perfect pizzas, among other great dishes.



Events

If you cater at events, you'll love the portability of the Lynx 400 series. What's more, the products are designed to plug in and play, so there's no set up times to worry about.

Benefits at a glance

- Typically 400mm deep
- Plug in and play
- Portable
- Robust
- Quality - made in the UK
- Easy to clean

LYNX⁴⁰⁰



Convection Ovens

- Compact footprint, starting at 40.5cm wide there is a convection oven for even the smallest of outlets
- Direct placement of gastronorms and trays on racks maximises oven space
- LCOS and LCOT supplied with 2 shelves, LCOXL supplied with 3 shelves
- Powerful fan assisted cooking for uniform cooking and consistent results
- Powerful 2.5kW oven for rapid heat up
- Simple dial controls with 55 minute timer
- Side opening door with double glass viewing panel delivering energy efficiency and safe cool touch door
- 13 Amp plug for easy plug and play operation
- User replaceable inner door glass, light bulb and door seal so maintenance is fuss free
- 2 years on site parts and labour warranty, in the event of an issue we will send an engineer to site, minimising downtime and inconvenience for the end user



LCO Slim (LCOS)

Accommodates 4 x 1/2 gastronorms

- Heat up time 0 - 200°C - 7 mins, 50 secs
- Output from 24 frozen croissants per hour
- Output from 30 demi baguettes per hour

LCO Tall (LCOT)

Accommodates 4 x 2/3 gastronorms

- Heat up time 0 - 200°C - 10 mins, 40 secs
- Output from 32 frozen croissants per hour
- Output from 48 demi baguettes per hour

LCO XL (LCOXL)

Accommodates 4 x 1/1 gastronorms

- Heat up time 0 - 200°C - 15 min, 45 secs
- Output from 48 frozen croissants per hour
- Output from 60 demi baguettes per hour

Convection Ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCOS	£715	€823	520	405	570	2.5kW	34
LCOT	£735	€846	520	495	570	2.5kW	38
LCOXL	£953	€1096	605	670	570	2.5kW	60

MODEL	PRICE £	PRICE €	DESCRIPTION
A SH140	£42	€49	Additional LCOS Shelf
A SH139	£44	€51	Additional LCOT Shelf
A SH141	£50	€58	Additional LCOXL Shelf



- Fan assisted for uniform heat and consistent cooking results
- Double-glazed glass door and internal light for safe, energy-efficient operation
- Two removable chromed rod shelves
- Stainless steel interior for easy cleaning
- User-replaceable inner door glass, light bulb and door seal - avoids costly service calls for routine maintenance

Counter-top convection oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCO	£743	€855	371	555	488	2.5kW	30

2 YEAR UK parts and labour warranty | Export parts warranty on all Lincat products



LYNX400

Pizza Deck Oven

- Compact footprint, only 53cm wide
- Small unit, large capacity, deliver up to 14" pizzas
- Firebrick base to produce high-quality, crisp pizzas with authentic taste
- Make a style statement, available in black, red and stainless steel
- Temperature display gauge for easy monitoring
- Independently controlled top and bottom elements
- 18 minute timer
- Maximum temperature 400°C

- Easy plug and play operation - 13A plug
- Easy clean stainless steel design
- Heat up time 0 - 400°C - 39 minutes
- Cook time 14" pizza - 2 minutes, 30 seconds*
- Output per hour - 24 x 14" pizza*

*Based on a fresh dough pizza. Total cooking time: 2 minutes 50 seconds, with 30 seconds allowed for loading and unloading. Temperature of 350°C.



LDP0/B



LDP0/S



LDP0/R

Pizza deck ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LDP0/S	£828	€953	300	530	558	2.2kW	41
LDP0/B	£828	€953	300	530	558	2.2kW	41
LDP0/R	£828	€953	300	530	558	2.2kW	41

MODEL	PRICE £	PRICE €	DESCRIPTION
A LT01	£44	€51	Loading Tool

Pizza Oven

- Upper and lower elements for effective cooking of pizzas
- Thermostatic control for perfect cooking results
- Mechanical ring timer for precise cooking
- Wire shelf with safety stop
- Powerful - temperature up to 300°C for rapid cooking and crisp bases



Pizza oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPO	£521	€600	184	545	499	1.5kW	23

Griddle

- Compact, low-profile design
- Excellent even heat allows you to use the whole plate
- One piece cast iron griddle plate with integral splashguard
- Fast heat up from cold
- Thermostatic control for accurate repeatable results



Griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LGR	£366	€421	163	315	400	2kW	13
LGR2	£461	€531	163	615	400	3kW	23

Key

H = Height (mm)
 W = Width (mm)
 D = Depth (mm)
 WT = Packed Weight in kg

2 YEAR

UK parts and labour warranty
 Export parts warranty
 on all Lincat products



Contact / Panini Grills

- Enamelled cast iron plates give excellent heat retention and are easy to clean
- Fast heat up from cold
- Thermostatic control for accurate repeatable results
- Compact, low-profile design
- Twin models supplied with two cables and plugs for easy installation



Single contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCG	£531	€611	182	293	400	2.25kW	21

Single ribbed grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRG	£531	€611	182	293	400	2.25kW	22

Twin contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCG2	£928	€1068	182	623	400	4.5kW	41

Twin ribbed grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRG2	£928	€1068	182	623	400	4.5kW	43

Single panini grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPG	£531	€611	182	293	400	2.25kW	23

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS2	£42	€49	

Twin panini grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPG2	£928	€1068	182	623	400	4.5kW	45

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS2	£42	€49	

High Powered Contact / Panini Grills

- Large capacity
- Ideal for front-of-house use
- Seals in juices and flavour for succulent results - and minimal shrinkage
- Cast aluminium plates and mica heating elements for extremely even heat and precise control
- PTFE base non-stick coating for ease of cleaning



Pasta Boiler

- Lift out control panel and element for easy cleaning
- Corrosion-resistant elements for long service life
- High quality grade 304 stainless steel tanks and basket support plate
- Interlock for added safety (the power is cut if the control head is not in place)
- Boil dry protection for prolonged element life
- Supplied with a perforated basket as standard (optional half size inserts available)



Heavy duty contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1	£1079	€1241	276	395	356	3kW	25

Heavy duty panini grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1P	£1079	€1241	276	395	356	3kW	25

Heavy duty ribbed grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1R	£1079	€1241	276	395	356	3kW	25

Sandwich spacer		
MODEL	PRICE £	PRICE €
A SS1	£31	€36

Omelette spacer		
MODEL	PRICE £	PRICE €
A OS1	£38	€44

Pasta boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPB	£476	€548	315	270	417	3kW	10

Accessories for GR7/N and GR7/P

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA158	£45	€52	Half size basket insert (requires two per basket)

2 YEAR UK parts and labour warranty | Export parts warranty on all Lincat products

LYNX⁴⁰⁰

Salamander Grill

- Ideal for grilling a wide variety of food products, including meat
- Powerful and robust tubular sheathed element
- Even heat provides maximum output
- Supplied with a toasting rack and grill pan - with stay-cool handles
- Durable vitreous enamelled fascia for easy cleaning



Salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LGT	£399	€448	322	553	320	3kW	17

Brackets for LGT

MODEL	PRICE £	PRICE €
A BR15	£46	€53

Infra-red Grills

- Rapid heat up - save energy by switching on just when you need to use it
- Durable vitreous enamel fascia for easy cleaning
- Accurate electrical timer for precise cooking control
- Six clip-in, user-changeable quartz infra-red elements give a warm attractive glow (great for front of house situations)
- Model LPC offers variable heat control of lower elements
- Model LSC offers variable heat control of both upper and lower elements



Pizzachef infra-red grill with rod shelf							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPC	£428	€493	325	552	302	3kW	14



Superchef infra-red grill with rod shelf & spillage pan							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LSC	£442	€509	325	552	302	3kW	18

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR15	£46	€53	Wall brackets
C T010	£86	€99	Toasting bags (Pack of 1000)

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR15	£46	€53	Wall brackets
C T010	£86	€99	Toasting bags (Pack of 1000)

Fryers

- Removable control head and elements for easy cleaning
- Thermostatic control with fail-safe top temperature cut-out
- Removable stainless steel tank and batter plate for easy cleaning
- Batter plate, stainless steel lid and nickel plated basket supplied as standard
- Twin tank LDF2 model supplied with two cables and plugs for easy installation



Slimline standby fryer									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT	
LSF	£306	€352	315	184	417	2.5kW	2.5L	8	



Single tank general purpose fryer									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT	
LDF	£317	€365	315	270	417	3kW	4L	13	



Slimline standby fryer									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT	
LDF2	£609	€701	315	540	417	2x3kW	2x4L	18	



Slimline standby fryer									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT	
LFF	£417	€480	315	360	417	3kW	5L	12	

Chip Scuttle

- Holds chips and other cooked products at perfect serving temperature
- Perforated drain plate gives easy access and helps to keep chips crisp
- Easy to clean - removable drain plate and interior
- Adjustable temperature control



Chip Scuttle							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCS	£288	€332	232	285	400	0.25kW	9

Boiling Tops

- Compact, low-profile design
- 180 mm / 7" sealed hotplates for easy cleaning
- Variable heat control
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life



Single plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBR	£217	€250	120	285	400	2kW	7



Single plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBR2	£306	€352	120	565	400	3kW	12

LYNX⁴⁰⁰

Bains Marie (Gastronorm Dishes)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- Supplied with 100mm deep stainless steel 1/4 GN "Super Pan II" containers with lids

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



⚡ Bain marie - 2 x 1/4 GN (dry heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBM	£273	€314	196	285	400	0.25kW	8

⚡ Bain marie - 4 x 1/4 GN (dry heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBM2	£405	€466	196	565	400	0.5kW	15

⚡ Bain marie - 6 x 1/4 GN (dry heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBM3	£473	€544	196	850	400	0.75kW	22

⚡ Bain marie - 2 x 1/4 GN (wet heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBMW	£317	€365	196	285	400	0.25kW	10

⚡ Bain marie - 4 x 1/4 GN (wet heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBM2W	£466	€536	196	565	400	0.5kW	17

⚡ Bain marie - 6 x 1/4 GN (wet heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LBM3W	£572	€658	196	850	400	0.75kW	26

Bains Marie (Round Pots)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- 8 pint (4.5 litres) stainless steel round pots and lids included as standard



⚡ Bain marie - 1 round pot (dry heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRB	£221	€255	240	285	400	0.25kW	8

⚡ Bain marie - 2 round pots (dry heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRB2	£350	€403	240	565	400	0.5kW	14

⚡ Bain marie - 3 round pots (dry heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRB3	£417	€480	240	850	400	0.75kW	21

⚡ Bain marie - 1 round pot (wet heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRBW	£266	€306	240	285	400	0.25kW	9

⚡ Bain marie - 2 round pots (wet heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRB2W	£411	€473	240	565	400	0.5kW	17

⚡ Bain marie - 3 round pots (wet heat)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRB3W	£511	€588	240	850	400	0.75kW	23

CiBO



Do you love to serve your customers great quality food? Us too!

CiBO is an innovative new fast oven, which can produce a wide range of perfectly-cooked food in less than three minutes.

Able to cook, toast and reheat multiple fresh and frozen foods, CiBO's versatility provides a full cooking platform for outlets, enabling you to create and expand menus, deliver food of a consistent high quality and maximise profit.

Ideally suited for...

Suitable for a wide variety of cafés, bars, restaurants and quick-serve outlets, as well as event and mobile catering.



Café & Bar

High-quality snacks and smaller items, such as toasted sandwiches, paninis, pizzas and baked goods, can be delivered with speed throughout the day.



Convenience & Quick Serve

A wide range of snacks and baked goods can be made quickly and easily, with a single space-saving single appliance. Clear icons and an easy-to-use touchscreen can be operated by any staff, regardless of training and skills.



Event & Mobile Catering

Carry out event and mobile catering with ease, compact, ventless and operating from a 13-amp plug - you simply plug in and play.



Restaurant & Hotel

Chefs can broaden their food offering and develop creative, customised menus that deliver consistent quality with CiBO. Ease-of-use also makes CiBO perfect for hotels, especially when it comes to out-of-hours room service.

CiBO uses a patent-pending combination of three different heat sources - convection, grill and a heated base - to deliver fast results. Space-saving and compact, it operates from a 13-amp plug and is ventless.

To find out more about CiBO and see it in action, visit www.cibo-oven.com

Produce a wide range of perfectly-cooked food in less than three minutes.

Benefits at a glance

- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play - on a 3-pin 3kW UK plug
- Ventless cooking - catalyst technology
- Clear icons and an easy-to-use touchscreen
- Replace your panini grill, toaster, convection oven and grill



CiBO MENU

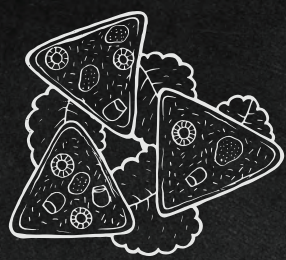
12 Months Profit Opportunity

CLUB
sourdough
SANDWICH
£8,320

BREAKFAST
Bap
£2,964

REUBEN
Panini
£5,850

NACHOS
£8,580



12" PIZZA *Fresh Dough*
£12,532



CROISSANTS
£2,314



To find out more about the profit a CiBO can deliver please visit

cibo-oven.com



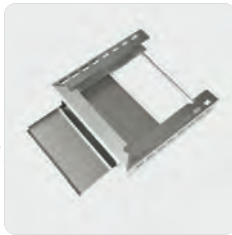
Fast Ovens

2 YEAR UK parts and labour warranty | Export parts warranty on all Lincat products

- Cook, toast and reheat, fresh and frozen foods
- Plug and play – on a 3 pin 3kW UK plug
- Ventless cooking – catalyst technology
- Clear icons and an easy-to-use touchscreen
- Replace your panini grill, toaster, convection oven and grill

CiBO fast ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CiBO/B	£3000	€3450	367	437	616	2.7kW	37.5
CiBO/C	£3000	€3450	367	437	616	2.7kW	37.5
CiBO/M	£3000	€3450	367	437	616	2.7kW	37.5
CiBO/S	£3000	€3450	367	437	616	2.7kW	37.5
CiBO/T	£3000	€3450	367	437	616	2.7kW	37.5
Internal usable dimensions			95	340	355		

MODEL	PRICE £	PRICE €	DESCRIPTION
A CiBO/PL	£87	€101	Plinth
A CiBO/WB	£218	€251	Wall bracket
A CiBO/SK	£82	€95	Stacking kit
A CiBO/BT	£46	€53	Baking tray
A LT01	£44	€51	Paddle
A SH136	£42	€49	Wire rack
C TFS05	£8	€10	Teflon sheet
A CiBO/USB	£20	€23	USB stick
C CiBO/TT	£53	€61	Teflon basket
A CiBO/BRT	£135	€156	Branding tray



Plinth



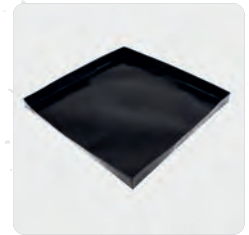
Wall bracket



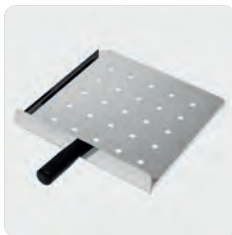
Stacking kit



Baking tray



Teflon basket



Paddle



Wire rack



Teflon sheet



USB stick



Branding tray

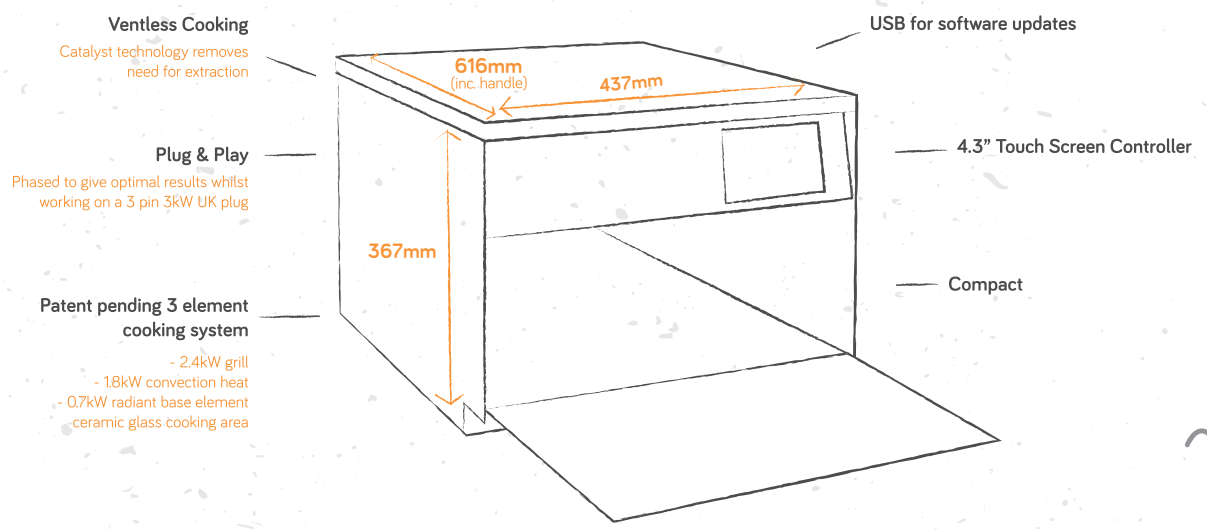
How does it work?



Cibo uses a patent pending combination of three different heat sources – convection, grill and a heated base.

Phased cooking programmes enable each of the three heat sources to switch on and off during the cook cycle to deliver fast results. This produces high-quality, perfectly-cooked food in 2-3 minutes.

Features



Simple to use



2
Year

UK parts & labour warranty

Export parts warranty

Simplicity is at the heart of Cibo.

Simple food icons make it easy to use and overcome any language barriers. Choose a dish, press play and Cibo will do the rest.

Optimising your Cibo

When it comes to creating something new with Cibo, the world is your oyster. Cibo allows you to get creative and push boundaries, and developing your own bespoke menu programmes.

This optimisation makes it easy for staff of all skill levels to use Cibo. They can create perfectly-cooked, high-quality food, time after time.

Many menu items and settings to choose from

Cibo has the space for up to 24 cook programmes, including 11 pre-programmed menu items. Colour icons are the perfect solution for outlets with extensive menus. Operators can group together items

that are cooked in the same way and assign them a specific cook programme and colour – creating a simple system for all staff and skill levels.

Lincat Specialist



Whatever your kitchen needs, you'll find a solution with the Lincat range of specialist, built-for-purpose products.

The Lincat range of products are built for specific applications, so if you have a particular need for your kitchen, you're sure to find the right product for you.

The range includes pizza ovens, convection ovens, toasters and induction hobs, among others. Each product within the range is made with care, delivering great results time after time.

Ideally suited for...

Given the variety of products within the Lincat range, there are a range of establishments that could benefit from their specific functions, including:



Cafés

Are you looking for products to produce sumptuous snacks for your café? The Lincat range includes pizza ovens to recreate the authentic Italian taste.



Bakery

Looking to produce delicious evenly baked breads and cakes. You'll find the the perfect solution with the Lincat convection oven range.



Hotels

The Lincat range offers conveyor toasters capable of making over 300 slices of perfectly crunchy toast, through to food warming drawers to keep your dishes at the optimum temperature.



Events

The Lincat Table Top Induction Hobs feature a lightweight and portable plug in design to offer the ultimate versatility.

Looking for a specific solution for your kitchen? You're sure to find it with the Lincat range of built-for-purpose products.

Benefits at a glance

- Specific functionality
- Designed-for-purpose
- Front and back of house applications



Convection Ovens

- Efficient air circulation, with twin fans for fast and even cooking
- Robust stainless steel construction
- Cook and hold facility
- Accepts 1/1 GN containers for convenient operation
- Water injection facility gives a professional finish to breads and pastries

- Double-glazed door for energy efficiency
- Stackable to make best use of limited space
- Higher powered model ECO9 has larger oven and offers faster heat up and recovery times



Counter-top convection oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
EC08	£2010	€2312	575	787	644	3kW	84
Internal dimensions			430	600	504		

(765mm deep with water supply connected)

Floor stand for model EC08

MODEL	PRICE £	PRICE €	H	W	D
A EC08/F5	£669	€770	930	787	589

Holds 12 x 1/1GN containers

Low level floor stand for use with EC08

MODEL	PRICE £	PRICE €	H	W	D
A EC08/LFS	£511	€588	410	787	589

Holds 4 x 1/1GN containers

Kit for stacking 2 x EC08

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A EC08/SK	£226	€260	EC08 Stacking kit	60

2 YEAR
UK parts and labour warranty
Export parts warranty
on all Lincat products

Counter-top convection oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ECO9	£3200	€3680	652	766	840	7.5kW	101
Internal dimensions			510	480	700		

(845mm deep with water supply connected)

Floor stand for model ECO9

MODEL	PRICE £	PRICE €	H	W	D
A ECO9/F5	£899	€804	930	766	757

Holds 12 x 1/1GN containers

Baking tray compatible floor stand for model ECO9

MODEL	PRICE £	PRICE €	H	W	D
A ECO9/FSBT	£709	€816	930	766	757

Low level floor stand for use with ECO9

MODEL	PRICE £	PRICE €	H	W	D
A ECO9/LFS	£601	€692	410	766	757

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO9

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A ECO9/SK	£250	€288	ECO9 Stacking kit	60

Induction Hobs

- Single and twin cooking zones for high output
- High efficiency - delivers almost twice the cooking power of a similarly rated gas hob
- Functional and attractive profile is perfect for front of house theatre style cooking
- 6mm thick high impact resistant glass ceramic surface to withstand hard knocks

Food Warming Drawers

- Pre-set thermostat keeps food at constant temperature
- Humidity facility keeps contents moist for extended periods
- Full insulation ensures energy efficiency and safe, cool surfaces and controls
- Large removable drawers for ease of cleaning
- Smooth action stainless steel runners



Induction hob								
MODEL	PRICE £	PRICE €	H	W	D	ZONES	POWER	WT
IH3	£1091	€1255	115	400	654	1	2.4kW	15
IH21	£1102	€1268	115	350	654	2	3kW	15
IH42	£1981	€2279	115	600	654	4	2 x 3kW	28

Key
H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

Food warming drawers							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
FWDG	£1771	€2037	480	620	578	1.5kW	63

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

Premium Range Pizza Ovens

- Thermostatic control up to 480°C with temperature display gauge
- Internal illumination and toughened safety glass viewing window
- Double-glazed door construction for energy efficiency
- Firebrick back for crisp, even cooking of pizza base
- 20 minute audible timer
- Separate controls for top and base of oven compartment
- Twin deck models have independent controls for each deck



Single deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
P0425	£1495	€1720	365	886	825	3kW	71
Internal dimensions			160	550	535		
*P0430	£1660	€1909	365	966	925	4.2kW	101
Internal dimensions			160	630	640		
*P0630	£2049	€2357	365	1286	925	7.2kW	134
Internal dimensions			160	950	640		

Stacking kits for single deck pizza ovens

MODEL	PRICE £	PRICE €	DESCRIPTION
A P0425/SK	£171	€197	Stacking kit for P0425
A P0430/SK	£185	€213	Stacking kit for P0430
A P0630/SK	£226	€260	Stacking kit for P0630



Twin deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*P0425-2	£2579	€2966	665	886	825	6kW	114
Internal dimensions			2 x 160	2 x 550	2 x 535		
*P0430-2	£2923	€3362	665	966	925	8.4kW	155
Internal dimensions			2 x 160	2 x 630	2 x 640		
*P0630-2	£3653	€4201	665	1286	925	14.4kW	212
Internal dimensions			2 x 160	2 x 950	2 x 640		

Floor stands for pizza ovens (self assembly)

MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D
A P0425/FS	£414	€477	Floor stand for P0425 and P0425-2	900	886	902
A P0430/FS	£453	€521	Floor stand for P0430 and P0430-2	900	966	1002
A P0630/FS	£523	€602	Floor stand for P0630 and P0630-2	900	1286	1002

Standard Range Pizza Ovens

- Single piece firebrick base for crisp base cooking, perfect for all types of pizza
- Separate heat controls for top and base of the compartment
- Fully insulated doors for energy efficiency and safe operation
- Capacity of 4 x 9" (22cm) or 2 x 12" (30cm) pizzas per deck
- Thermostatic control up to 400°C



Single deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
P049X	£1081	€1244	320	810	720	2.9kW	69
Internal dimensions			130	550	545		
P069X	£1344	€1546	320	1010	720	2.9kW	71
Internal dimensions			175	750	545		

Floor stands for pizza ovens

MODEL	PRICE £	PRICE €	DESCRIPTION	H	H	H
A P0FS	£492	€566	Floor stand for P049X	1150	810	670
A P069X/FS	£614	€707	Floor stand for P069X	1150	1010	670



Twin deck pizza ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*P089X	£1827	€2102	565	810	720	5.7kW	93
Internal dimensions			175	550	540		

Floor stands for pizza ovens

MODEL	PRICE £	PRICE €	DESCRIPTION	H	H	H
A P0FS	£492	€566	Floor stand for P089X	1150	810	670

Lincat Specialist



Wall Benches & Centre Tables

- High quality 304 grade stainless steel work surfaces for hygiene and corrosion resistance
- Quick and simple to assemble
- Undershelves for maximum storage space
- Sound deadening design
- Adjustable feet creating level working surface
- Supplied flat-packed for safe and economic transportation



Centre tables						
MODEL	PRICE £	PRICE €	H	W	D	WT
L6506CT	£344	€396	900	600	650	24
L6509CT	£385	€443	900	900	650	28
L6512CT	£423	€487	900	1200	650	32
L6515CT	£476	€548	900	1500	650	35
L6518CT	£528	€608	900	1800	650	42

Wall benches 600 series						
MODEL	PRICE £	PRICE €	H	W	D	WT
L6009WB	£385	€443	960	900	600	27
L6012WB	£430	€495	960	1200	600	31
L6015WB	£482	€555	960	1500	600	34
L6018WB	£528	€608	960	1800	600	42

Wall benches 650 series						
MODEL	PRICE £	PRICE €	H	W	D	WT
L6506WB	£367	€423	960	600	650	24
L6509WB	£413	€475	960	900	650	28
L6512WB	£447	€515	960	1200	650	32
L6515WB	£500	€575	960	1500	650	35
L6518WB	£557	€641	960	1800	650	42

Sink Units

- Double sink
- Sound deadening pads under bowls and drainer
- Tap location - accepts mixer taps (not supplied)
- 38mm waste outlet, plug, chain and overflow
- 250mm deep bowls



Single sink units						
MODEL	PRICE £	PRICE €	H	W	D	WT
L881 L/H	£964	€1109	900	1000	600	31
L881 R/H	£964	€1109	900	1000	600	31

Double sink units						
MODEL	PRICE £	PRICE €	H	W	D	WT
L884 L/H	£1524	€1753	900	1500	600	42
L884 R/H	£1524	€1753	900	1500	600	42

LH - Left hand drainer
RH - Right hand drainer

Taps			
MODEL	PRICE £	PRICE €	DESCRIPTION
A TA64	£137	€158	Mixer taps

Hand Wash Basin

- Constructed from easy to clean stainless steel
- Tap location - accepts 12mm pillar taps (not supplied)
- Waste outlet, plug, chain and overflow
- 105mm deep bowl



Hand wash basin						
MODEL	PRICE £	PRICE €	H	W	D	WT
HWB1	£172	€198	105	400	350	5

Taps			
MODEL	PRICE £	PRICE €	DESCRIPTION
A TA49	£89	€103	Pillar taps (pair)

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

Wall Cupboards

- Stainless steel construction, durable and easy to clean
- Large capacity and a range of sizes
- Additional shelves available



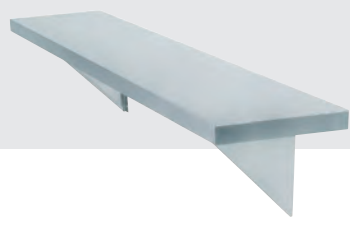
Wall cupboards						
MODEL	PRICE £	PRICE €	H	W	D	WT
WL4	£443	€510	600	450	300	18
WL6	£500	€575	600	600	300	21
WL7	£557	€641	600	750	300	23
WL9	£602	€693	600	900	300	30

Additional shelves for cupboards

MODEL	PRICE £	PRICE €	W	D
A WLS4	£19	€22	450	300
A WLS6	£21	€25	600	300
A WLS7	£21	€25	750	300
A WLS9	£23	€27	900	300

Wall Shelves

- Stainless steel construction, durable and easy to clean



Wall shelves

MODEL	PRICE £	PRICE €	W	D
SSH9	£122	€141	900	300
SSH12	£133	€153	1200	300
SSH15	£141	€163	1500	300
SSH18	£167	€193	1800	300

2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

Slot Toasters

- Unique scissor lifting mechanism helps avoid jamming
- Extra deep toasting slots to accommodate larger slices of bread
- Select fewer slots in periods of low demand for energy efficiency
- High quality components and accurate timer control for reliability
- Removable crumb tray makes cleaning quick and easy



Conveyor Toaster

- High output from compact unit - ideal for breakfast buffets
- Conveyor speed and upper and lower elements are adjustable for versatile control of browning
- Individually controlled elements for one sided toasting of teacakes, burger buns and other products
- Toasts two slices of bread side-by-side to maximise output



⚡ 4 slot toaster							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LT4X	£240	€276	245	392	220	2.3kW	8

⚡ 6 slot toaster							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LT6X	£300	€345	245	482	220	3kW	11

⚡ Conveyor toaster							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CT1	£996	€1146	398	410	668	2.4kW	23

MODEL	PRICE £	PRICE €	DESCRIPTION
A CT1/CC	£21	€25	Lockable cover for control panel



Fume Filtration Units

- Powerful centrifugal fans draw cooking fumes through a three part filtration system
- Cleansed air is expelled at top rear of unit
- Hinged top panel gives easy access for cleaning and filter maintenance
- Overheat protection system cuts power to fans in the event of a cooking appliance fire
- Note: these units are not designed to extract smoke and are unsuitable for use with gas appliances



Fume filtration unit							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
L3	£1689	€1943	560	924	620	0.35kW	41

Suitable for cooking equipment up to 9 kW total consumption

Fume filtration unit							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
L4	£2115	€2433	560	1304	620	0.45kW	54

Suitable for cooking equipment up to 14 kW total consumption

Replacement filter components are available; please contact our spare parts sales desk for prices

2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

PANTHER



The flexible Panther Hot Cupboards keep food in perfect condition.

The Panther range of robust Hot Cupboards includes both static and mobile models, meaning that whether you're looking to transport food, form a servery, or a kitchen pass, you'll find the perfect solution for your needs.

The hygienic cupboards are built for ultimate flexibility. They come in different length options and you can also configure the unit to your exact requirements – by selecting a plain top or bain's marie top as well as adding items such as tray slides, gantries and sneeze screens.

Ideally suited for...

The different sizes available and the ability to modify the hot cupboards means that you're sure to find the right one for your establishment. They might include:



Care homes

The smaller 670 model (670mm wide) is made to fit through narrow doorways, making this model perfect for care homes where plated meals are transported from the kitchen to the residents.



Large restaurants

The larger 800 model (800mm wide) has the capacity to hold and transport high volumes of food. It's perfect for carveries.



Schools

The larger 800 model (800mm wide) is ideal for moving prepared dishes to different locations in the perfect condition. Great for school lunchtimes.



Small pubs and restaurants

The static light duty hot cupboard is designed for establishments where space is at a premium or where budgets are tight.

Hold and transport your meals in the perfect condition with Panther. Perfect food stays perfect.

Benefits at a glance

- 670mm and 800mm deep
- Configurable
- Bains marie or plain top models
- Static or mobile
- Fan assisted hot cupboards
- Static light duty hot cupboards – compact and cost effective
- Robust
- Hygienic

PANTHER



670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.

670 Series Hot Cupboards with Plain Top

- Available as static or mobile versions at no additional cost
- Fully 1/1GN compatible hot cupboard
- Fan assisted hot cupboard gives even heat distribution and lower energy usage
- Supplied with two heavy duty multi-section chrome plated rod shelves
- Four shelf positions
- Accurate digital electronic control of the hot cupboard temperature



Standard plain top models							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
P6P2	£1446	€1663	900	980	670	1.5kW	96
Internal dimensions			432	795	512		
P6P3	£1712	€1969	900	1205	670	1.5kW	104
Internal dimensions			432	1020	512		
P6P4	£1951	€2244	900	1530	670	2.5kW	124
Internal dimensions			432	1345	512		
P6P5	£2177	€2504	900	1855	670	2.5kW	150
Internal dimensions			432	1670	512		

670 Series Hot Cupboards with Bain Marie Top

- Units available to take 2, 3, 4, or 5 x 1/1 GN containers up to 150mm deep, various combinations available
- Thermostatically controlled bain marie top
- Wet or dry heat operation
- Drain tap located inside hot cupboard allows fast and easy draining
- Plus all the benefits of the plain top models



Standard bain marie models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	1/1GN SIZE	WT
P6B2	£1925	€2214	912	980	672	2.6kW	2	101
Internal dimensions			432	795	512			
P6B3	£2215	€2548	912	1205	672	2.8kW	3	111
Internal dimensions			432	1020	512			
*P6B4	£2532	€2912	912	1530	672	4.9kW	4	137
Internal dimensions			432	1345	512			
*P6B5	£2798	€3218	912	1855	672	5.2kW	5	161
Internal dimensions			432	1670	512			

Panther 670 Series hot cupboards are supplied as mobile models with heavy duty castors and one push bar. Please specify legs in lieu of castors and push bar if you require static models at no additional cost.

800 Series Hot Cupboards with Plain Top

- Available as static or mobile versions at no additional cost
- Fully 1/1GN compatible hot cupboard
- Fan assisted hot cupboard gives even heat distribution and lower energy usage
- Supplied with two heavy duty multi-section chrome plated rod shelves
- Four shelf positions
- Accurate digital electronic control of the hot cupboard temperature
- Optional pass through models with removable sliding doors to both sides



Standard plain top models							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
P8P3	£1925	€2214	900	1205	850	1.5kW	133
Internal dimensions			432	1020	512		
P8P4	£2222	€2556	900	1530	850	2.5kW	166
Internal dimensions			432	1345	512		
P8P5	£2486	€2859	900	1855	850	2.5kW	201
Internal dimensions			432	1670	512		
P8P6	£2758	€3172	900	2180	850	2.5kW	213
Internal dimensions			432	1995	512		

Pass-through plain top models							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
P8P3PT	£2314	€2662	900	1205	850	1.5kW	133
Internal dimensions			432	1020	512		
P8P4PT	£2652	€3050	900	1530	850	2.5kW	168
Internal dimensions			432	1345	512		
P8P5PT	£2951	€3394	900	1855	850	2.5kW	201
Internal dimensions			432	1670	512		
P8P6PT	£3254	€3743	900	2180	850	2.5kW	213
Internal dimensions			432	1995	512		

800 Series Hot Cupboards with Bain Marie Top

- Units available to take 3, 4, 5 or 6 x 1/1 GN containers up to 150mm deep, various combinations available
- Thermostatically controlled bain marie top
- Wet or dry heat operation
- Drain tap located inside hot cupboard allows fast and easy draining
- Plus all the benefits of the plain top models



Standard bain marie models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	1/1GN SIZE	WT
P8B3	£2453	€2821	912	1205	850	2.8kW	3	118
Internal dimensions			432	1020	512			
*P8B4	£2831	€3256	912	1530	850	4.9kW	4	135
Internal dimensions			432	1345	512			
*P8B5	£3128	€3598	912	1855	850	5.2kW	5	166
Internal dimensions			432	1670	512			
*P8B6	£3433	€3948	912	2180	850	5.2kW	6	197
Internal dimensions			432	1995	512			

Pass-through bain marie models								
MODEL	PRICE £	PRICE €	H	W	D	POWER	1/1GN SIZE	WT
P8B3PT	£2844	€3271	912	1205	850	2.8kW	3	118
Internal dimensions			432	1020	512			
*P8B4PT	£3263	€3753	912	1530	850	4.9kW	4	135
Internal dimensions			432	1345	512			
*P8B5PT	£3593	€4132	912	1855	850	5.2kW	5	166
Internal dimensions			432	1670	512			
*P8B6PT	£3930	€4520	912	2180	850	5.2kW	6	197
Internal dimensions			432	1995	512			

Panther 800 Series hot cupboards are supplied as mobile models with heavy duty castors and one push bar. Please specify legs in lieu of castors and push bar if you require static models at no additional cost.

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



PANTHER

Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

Overshelves

- Heated (with quartz lamps) or ambient models
- Single, double and triple tiered models
- Panther overshelves are factory fitted options and are not available for separate purchase



Single-tier ambient overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2A1	£486	€559	P6B2/P6P2	325	900	320	N/A	8
A PS3A1	£499	€574	P6B3/P6P3/P8B3/P8P3	325	1125	320	N/A	10
A PS4A1	£513	€590	P6B4/P6P4/P8B4/P8P4	325	1450	320	N/A	12
A PS5A1	£528	€608	P6B5/P6P5/P8B5/P8P5	325	1775	320	N/A	14
A PS6A1	£541	€623	P8B6/P8P6	325	2100	320	N/A	17

Two-tier ambient overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2A2	£779	€896	P6B2/P6P2	615	900	320	N/A	13
A PS3A2	£800	€920	P6B3/P6P3/P8B3/P8P3	615	1125	320	N/A	18
A PS4A2	£819	€942	P6B4/P6P4/P8B4/P8P4	615	1450	320	N/A	22
A PS5A2	£840	€966	P6B5/P6P5/P8B5/P8P5	615	1775	320	N/A	26
A PS6A2	£863	€993	P8B6/P8P6	615	2100	320	N/A	31

Three-tier ambient overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2A3	£1094	€1259	P6B2/P6P2	905	900	320	N/A	19
A PS3A3	£1121	€1290	P6B3/P6P3/P8B3/P8P3	905	1125	320	N/A	25
A PS4A3	£1151	€1324	P6B4/P6P4/P8B4/P8P4	905	1450	320	N/A	32
A PS5A3	£1178	€1355	P6B5/P6P5/P8B5/P8P5	905	1775	320	N/A	39
A PS6A3	£1205	€1386	P8B6/P8P6	905	2100	320	N/A	45

Single-tier heated overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2H1	£819	€942	P6B2/P6P2	325	900	320	0.4kW	10
A PS3H1	£945	€1087	P6B3/P6P3/P8B3/P8P3	325	1125	320	0.6kW	13
A PS4H1	£1071	€1232	P6B4/P6P4/P8B4/P8P4	325	1450	320	0.8kW	17
A PS5H1	£1178	€1355	P6B5/P6P5/P8B5/P8P5	325	1775	320	1kW	20
A PS6H1	£1301	€1497	P8B6/P8P6	325	2100	320	1.2kW	23

Two-tier heated overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2H2	£1393	€1602	P6B2/P6P2	615	900	320	0.8kW	18
A PS3H2	£1616	€1859	P6B3/P6P3/P8B3/P8P3	615	1125	320	1.2kW	24
A PS4H2	£1847	€2125	P6B4/P6P4/P8B4/P8P4	615	1450	320	1.6kW	31
A PS5H2	£2085	€2398	P6B5/P6P5/P8B5/P8P5	615	1775	320	2kW	37
A PS6H2	£2330	€2680	P8B6/P8P6	615	2100	320	2.4kW	44

Three-tier heated overshelves

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PS2H3	£1959	€2253	P6B2/P6P2	905	900	320	1.2kW	23
A PS3H3	£2302	€2648	P6B3/P6P3/P8B3/P8P3	905	1125	320	1.8kW	32
A PS4H3	£2643	€3040	P6B4/P6P4/P8B4/P8P4	905	1450	320	2.4kW	41
A PS5H3	£3007	€3459	P6B5/P6P5/P8B5/P8P5	905	1775	320	3kW	55
A PS6H3	£3368	€3874	P8B6/P8P6	905	2100	320	3.6kW	65

*Overshelves and gantries may also be specified with the equivalent sized pass-through models

Gantries

- Heated (with quartz lamps) or ambient models
- Stylish curved glass sneeze screen
- Panther gantries are factory fitted options and are not available for separate purchase

Ambient Gantries

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PG2A	£605	€696	P6B2/P6P2	520	900	460	N/A	14
A PG3A	£662	€762	P6B3/P6P3/P8B3/P8P3	520	1125	460	N/A	17
A PG4A	£708	€815	P6B4/P6P4/P8B4/P8P4	520	1450	460	N/A	21
A PG5A	£764	€879	P6B5/P6P5/P8B5/P8P5	520	1775	460	N/A	25

Heated Gantries

MODEL	PRICE £	PRICE €	FOR MODELS*	H	W	D	POWER	WT
A PG2H	£807	€929	P6B2/P6P2	520	900	460	0.4kW	14
A PG3H	£877	€1009	P6B3/P6P3/P8B3/P8P3	520	1125	460	0.6kW	17
A PG4H	£945	€1087	P6B4/P6P4/P8B4/P8P4	520	1450	460	0.8kW	21
A PG5H	£1016	€1169	P6B5/P6P5/P8B5/P8P5	520	1775	460	1kW	25

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



2

YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

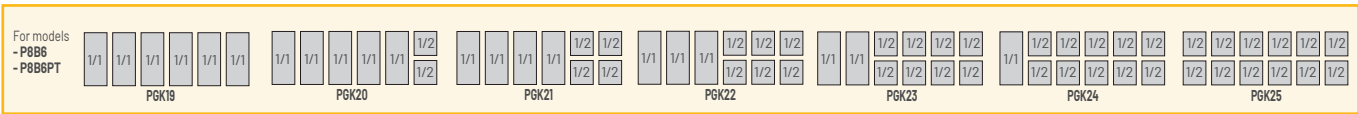
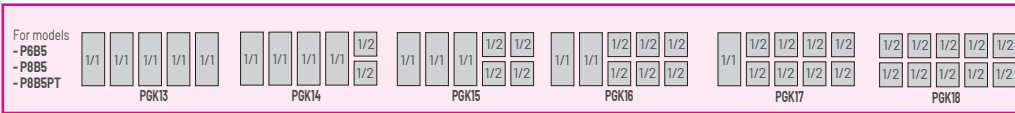
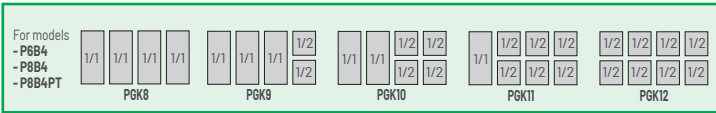
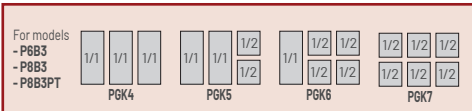
670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.

PANTHER



Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

800 and 670 Series Gastronorm Packs



Gastronorm pack configurations are grouped and colour coded to the corresponding model codes. Choose your preferred gastronorm configuration and order the packs as shown in the schematic.

MODEL	PRICE £	PRICE €	DESCRIPTION	1/1	GN	1/2	GN
A PGK1	£157	€181	GN Pack 1	2	0		
A PGK2	£178	€205	GN Pack 2	1	2		
A PGK3	£199	€229	GN Pack 3	0	4		
A PGK4	£234	€270	GN Pack 4	3	0		
A PGK5	£254	€293	GN Pack 5	2	2		
A PGK6	£274	€316	GN Pack 6	1	4		
A PGK7	£296	€341	GN Pack 7	0	6		
A PGK8	£311	€358	GN Pack 8	4	0		
A PGK9	£331	€381	GN Pack 9	3	2		
A PGK10	£353	€406	GN Pack 10	2	4		
A PGK11	£372	€428	GN Pack 11	1	6		
A PGK12	£394	€454	GN Pack 12	0	8		
A PGK13	£386	€444	GN Pack 13	5	0		
A PGK14	£406	€467	GN Pack 14	4	2		
A PGK15	£428	€493	GN Pack 15	3	4		
A PGK16	£447	€515	GN Pack 16	2	6		
A PGK17	£468	€539	GN Pack 17	1	8		
A PGK18	£490	€564	GN Pack 18	0	10		
A PGK19	£462	€532	GN Pack 19	6	0		
A PGK20	£486	€559	GN Pack 20	5	2		
A PGK21	£507	€584	GN Pack 21	4	4		
A PGK22	£523	€602	GN Pack 22	3	6		
A PGK23	£549	€632	GN Pack 23	2	8		
A PGK24	£569	€655	GN Pack 24	1	10		
A PGK25	£585	€673	GN Pack 25	0	12		

Prices are valid only when purchased with a Panther hot cupboard

All gastronorm containers are 150mm deep

A Accessories and Options

800 and 670 Series Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION	Compatible with 800 Series				Compatible with 670 Series					
				P6B3	P6B4	P6B5	P6B6	P6B2	P6B3	P6B4	P6B5		
A PTS2	£246	€283	Tray slide					*					
A PTS3	£269	€310	Tray slide	*					*				
A PTS4	£289	€333	Tray slide		*					*			
A PTS5	£311	€358	Tray slide			*					*		
A PTS6	£332	€382	Tray slide				*					*	
A PDL	£169	€195	Door locks	*	*	*	*	*	*	*	*	*	*
A PCG	£178	€205	Corner bumpers (set of four)	*	*	*	*	*	*	*	*	*	*
A PPB6	£72	€83	Additional push bar					*	*	*	*	*	*
A PPB8	£88	€102	Additional push bar	*	*	*	*	*	*	*	*	*	*
A CP16	£215	€248	1/1GN carvery pad insert	*	*	*	*	*	*	*	*	*	*
A PHTC	£419	€482	1/1GN ceramic panel insert	*	*	*	*	*	*	*	*	*	*
A PHTG	£419	€482	1/1GN glass panel insert	*	*	*	*	*	*	*	*	*	*

All optional accessories are also available for 800 Series pass-through models with the exception of tray slides



Tray slide



Corner bumpers



Carvery pad



Door lock



Push bar



Ceramic panel



Glass panel

A Accessories and Options

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

2

YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.



PANTHER

Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

SuperPass Series Hot Cupboards

- Fully 1/1 GN compatible hot cupboard, 6 x 1/1 GN in P10SP6PT and 4 x 1/1 GN in the P8SP4PT
- Incorporates a Carter Hoffman Crisp 'N Hold, 2 x 1/1GN bains marie and 2 x water tanks, suitable for boiling vegetables, pasta etc.
- Thermostatically controlled bains marie
- Accurate digital electronic control of water tanks
- Individual drain tap for each water tank at the rear
- Pass through hot cupboard
- Fan assisted hot cupboard for even heat distribution
- Accurate digital electronic control of the hot cupboard temperature
- Three tier heated gantries for pass
- Castors as standard



SuperPass							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*P8SP4PT	£15785	€18153	1908	1880	900	11.62kW	230
Internal dimensions			405	1400	490		



SuperPass							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*P10SP6PT	£19708	€22665	1908	2273	1000	15.52kW	270
Internal dimensions			405	2000	825		

2 YEAR
UK parts and labour warranty | **Export parts warranty**
 on all Lincat products

PANTHER



Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

Light Duty Series Hot Cupboards

- Fully insulated for enhanced energy-efficiency
- Adjustable thermostatic control to meet food safety regulations**
- Compact, space saving design
- Ideal for food holding and for use as a plate warmer
- ** Excludes PLH45/XP - electronic temperature control preset to 85°C to maintain food temperature



NEW!



Hot cupboard								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
PLH36	£693	€797	900	360	600	0.75kW	41	
Internal dimensions			700	315	530			

Hot cupboard								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
PLH45	£726	€835	900	450	600	0.75kW	47	
PLH45/XP	£735	€846	900	450	600	1.5kW	45	
Internal dimensions			700	405	530			



Hot cupboard								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
PLH60	£872	€1003	900	600	600	1.5kW	60	
Internal dimensions			700	555	530			

Hot cupboard								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
PLH90	£1040	€1196	900	900	600	2kW	81	
Internal dimensions			700	855	530			



Quality hot water is on tap 24/7 with the FilterFlow range of water boilers.

Easy to use and cheap to run, the reliable FilterFlow range of water boilers offer high output from a minimal footprint.

Whatever your output requirements, you'll find a boiler to cater to your needs. FilterFlow boilers are connected to the main water supply, meaning there's always a steady supply of piping hot water.

Do your employees have to wait in a queue to make a cup of tea at break times? Do you sometimes struggle to deal with a rush of customers asking for teas and coffees all at once? With FilterFlow, these scenarios cease to be a problem.

Ideally suited for...

FilterFlow boilers can provide solutions for a variety of applications where a steady flow of high quality hot water is a must. Places such as:



Offices and staff rooms

Break times can be busy times in offices. Especially when everyone wants a cup of tea at the same time. The FilterFlow water boilers efficiently provide hot water on tap, making the whole process much quicker.



Cafés

Do you often get that moment when there's a rush of customers descending on your café at the same time, all in the mood for a relaxing cup of tea or coffee? Serve them quickly and efficiently with the FilterFlow water boiler range.

A reliable supply of quality filtered hot water whenever you need it. There's no need to wait with the FilterFlow range.

Benefits at a glance

- High quality boiling water 24/7
- High output from narrow footprint
- Easy to use
- Cheap to run
- Connected to the mains water supply

Find your new water boiler

With our chart, it's easy to identify the right new boiler to match your needs.

FX Counter Top Automatic Fill Water Boilers

MODEL	EB3FX	EB3FX/PB	EB3FX/WAVE	EB3FX/HC/PB	EB3FX/TT	EB3FX/TALL	EB4FX	EB6FX	EB6TFX
PAGE	L91	L91	L90	L92	L91	L92	L91	L91	L91
Feature	The original Lincat boiler with touchscreen control - variable temp. ECO mode, descale sensor, descale programme and on/off timer	Push button operation ideal for front of house applications	Covid secure, fully touch free operation	Where hot and chilled water is required	Twin taps for twin temperature output, for more than one operator at a time	For operators who only have a three pin plug socket but who experience a high influx of customers in bursts, such as garden centres and farm shops who welcome coach and leisure venues and stadia with intermissions	For high volume requirements	For higher volume requirements	For higher volume requirements with more than one operator at a time
Rapid draw off cups	55	55	55	25 HOT & 60 COLD	45	85	55	90	90
Rapid draw off litres	11	11	11	5 HOT & 12 COLD	2 x 4.5	17	11	18	18
Hourly output cups	155	155	155	140 HOT & 60 COLD	125	155	225	300	300
Hourly output litres	31	31	31	28 HOT & 12 COLD	25	31	45	60	60
Outlet	Tap	Push Button	Wave	Push Button	Twin Tap	Tap	Tap	Tap	Twin Tap
Power Supply									
Installation	UK 13A Plug	UK 13A Plug	UK 13A Plug	UK 13A Plug	UK 13A Plug	UK 13A Plug	1 phase	1 phase	1 phase
Total Power kW	3	3	3	3	3	3	4.5	6	6
Dimensions									
H x W x D mm	596 x 250 x 525	596 x 250 x 525	596 x 250 x 525	596 x 250 x 525	596 x 250 x 525	685 x 250 x 525	596 x 250 x 525	685 x 250 x 525	685 x 250 x 525

Wall Mounted Automatic Fill Water Boilers

MODEL	M3F	WMB3F	M5F	WMB5F	WMB5FX/PB	M7F	WMB7F	M10F
PAGE	L94	L93	L94	L93	L93	L94	L93	L94
Feature	A robust, British-engineered quality water boiler for where high performance is required on a three pin plug and at a competitive price.	With a sleek glass finish, these boilers are ideal for front of house, office kitchens or staff rooms.	A robust, British-engineered quality water boiler for where high performance is required on a three pin plug and at a competitive price.	With a sleek glass finish, these boilers are ideal for front of house, office kitchens or staff rooms.	The WMB5FX/PB offers the benefits of the FX's improved performance, greater efficiencies and convenient touch screen operation in a sleek glass wall mounted design.	A robust, British-engineered quality water boiler for where high performance and higher volume output is required on a 3 pin plug and at a competitive price.	With a sleek glass finish, these boilers are ideal for front of house, larger office kitchens or staff rooms.	A robust, British-engineered quality water boiler for where high performance and higher volume output is required on a 3 pin plug and at a competitive price.
Rapid draw off cups	18	18	28	28	28	38	38	50
Rapid draw off litres	3.5	3.5	5.5	5.5	5.5	7.5	7.5	10
Hourly output cups	140	140	140	140	156	140	140	140
Hourly output litres	28	28	28	28	28	28	28	28
Outlet	Tap	Tap	Tap	Tap	Push Button	Tap	Tap	Tap
Power Supply	UK 13A Plug	1 phase	UK 13A Plug	1 phase	1 phase	UK 13A Plug	1 phase	UK 13A Plug
Total Power kW	3	3	3	3	2.5	3	3	3
Dimensions								
H x W x D mm	398 x 300 x 203	413 x 300 x 184	448 x 340 x 203	462 x 340 x 184	464 x 353 x 218	563 x 340 x 203	462 x 340 x 224	580 x 340 x 296

Manual Fill Water Boilers

MODEL	LWB2	LWB4	LWB6
PAGE	L92	L92	L92
Feature	Convenient, portable access to piping hot water without the need for hardwiring or mains plumbing.		
Rapid draw off cups	45	90	135
Capacity litres	9	18	27
Heat up time	30 minutes	33 minutes	35 minutes
Outlet	Tap	Tap	Tap
Power Supply	UK 13A Plug	UK 13A Plug	UK 13A Plug
Total Power kW	3	3	3
Dimensions			
H x W x D mm	380 x 300 x 300	500 x 300 x 300	500 x 365 x 365

NEW!

The 'Zero Contact' Water Boiler Tap Adaptor

A simple low cost solution which will help to protect employees and visitors in the fight against Covid-19. Easily dispense water by pushing back a paddle with the back of a cup, removing all hand contact with the boiler.

- Removes hand contact with boiler – simply push back the paddle with your cup
- Reduces common touch points
- Adapter easily fits over the tap of all models in the EBFX series, and the legacy EB range
- No installation or tools required, simply slip the adaptor over the tap
- Hygienic stainless steel construction – easy to wipe clean
- Fits all Lincat FilterFlow FX Automatic Water Boilers with a tap, plus all legacy EB Automatic Water Boilers

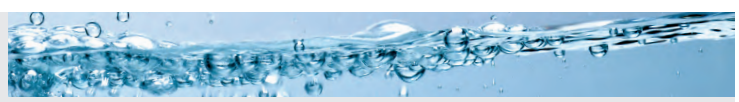


EB Legacy



MODEL	PRICE £	PRICE €	DESCRIPTION
A EBHF01	£82	€95	Hands free water boiler tap adaptor

NEW!



We are all so aware of potential cross infection and avoiding common touch points, such as taps, are a challenge most of us now face on a daily basis. Any building which has a number of people using its facilities needs a safe and reliable source of hot water for drinks.



Automatic Fill 'Wave' Water Boiler

Dispense water with just the wave of your hand. The FilterFlow Automatic Fill Electric Wave Water Boiler with a built in smart sensor enables fully automatic and touch-free operation to avoid cross infection.

- Ideal for front of house and self service
- Narrow 250mm footprint saves valuable counter space without compromising capacity or performance
- Built-in water filtration system improves water quality and reduces scale build-up. High volume, easy change FilterFlow cartridge
- Easily operated from a large, colour touchscreen display. Menu navigation is quick and easy with the temperature and timer simple to adjust
- Eco setting reduces the volume of boiling water by 50% for quieter periods. The intelligent predictive eco setting learns usage patterns and switches between eco and standard mode to deliver the required hot water output in the most economical way
- 7-day timer allows the boiler to be programmed to switch off overnight or at weekends to conserve energy



FilterFlow automatic fill wave water boiler						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
EB3FX/WAVE	£931	€1071	596	250	526	3kW 18
Rapid draw off (hot)				11 litres		55 cups
Output per hour (hot)				31 litres		155 cups

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR55	£65	€75	Wall mounting kit
C DP10	£16	€19	Descaler powder
C FC04	£49	€57	Replacement filter

2 YEAR UK parts and labour warranty | Export parts warranty on all Lincat products



FilterFlow Automatic Water Boilers (Tap Dispense)

- High quality boiling water on tap 24 hours a day
- Built-in water filtration system
- High volume, easy change FilterFlow cartridge
- Large, colour touchscreen display
- Narrow 250mm footprint
- Eco setting reduces the volume of boiling water by 50%
- Intelligent predictive eco setting learns usage patterns and adjusts water volume
- 7-day timer
- Adjustable water temperature from 70°C - 98°C
- Enhanced diagnostics
- Self descale programme to reduce the build-up of scale
- Twin tap version - ideal for the busiest periods



FilterFlow automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
EB3FX	£683	€786	596	250	525	3kW	16
Rapid draw off			11 litres		55 cups		
Output per hour			31 litres		155 cups		

FilterFlow automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*EB4FX	£826	€950	596	250	525	4.5kW	15
Rapid draw off			11 litres		55 cups		
Output per hour			45 litres		155 cups		

FilterFlow automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*EB6FX	£893	€1027	685	250	525	6kW	19
Rapid draw off			18 litres		90 cups		
Output per hour			60 litres		300 cups		

FilterFlow automatic water boiler (twin tap)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*EB6TFX	£965	€1110	685	250	525	6kW	19
Rapid draw off			18 litres		90 cups		
Output per hour			60 litres		300 cups		

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR55	£65	€75	For models EB3FX and EB4FX
A BR56	£71	€82	For models EB6FX and EB6TFX
C FC04	£49	€57	Filter Cartridge
C DP10	£16	€19	Descaler powder

FilterFlow Automatic Water Boiler (Push-Button)

- Convenient push button operation
- Ideal for front of house and self service operations
- Lockable mode prevents water being dispensed without the input of a PIN code - perfect for schools, prisons, care homes and settings with vulnerable individuals
- Plus all the features of the EB3FX

FilterFlow Twin Temperature Automatic Water Boiler (Tap Dispense)

- Tanks can be set to different temperatures - ideal for brewing black teas at 98°C and green teas at 71°C
- High quality boiling water on tap 24 hours a day
- Large colour touchscreen display
- Built-in water filtration system improves water quality and reduces scale build-up
- High volume, easy change FilterFlow cartridge
- Narrow 250mm footprint
- 7-day timer
- Adjustable water temperature - from 70°C - 98°C, ideal for all types of beverage
- Enhanced diagnostics
- Self descale programme to reduce the build-up of scale

FilterFlow large capacity automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
EB3FX/PB	£861	€991	596	250	525	3kW	18
Rapid draw off			11 litres		55 cups		
Output per hour			31 litres		155 cups		

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR55	£65	€75	Wall mounting kit
C FC04	£49	€57	Filter Cartridge
C DP10	£16	€19	Descaler powder



FilterFlow large capacity automatic water boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
EB3FX/TT	£975	€1122	596	250	525	3kW	20
Rapid draw off			2 x 4.5 litres		45 cups		
Output per hour			25 litres		125 cups		

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR55	£65	€75	Wall mounting kit
C FC04	£49	€57	Filter Cartridge
C DP10	£16	€19	Descaler powder





FilterFlow Automatic Water Boiler and Chiller (Push-Button)

- Convenient push button operation, ideal for front of house and self service applications
- Filtered chilled and hot water on tap 24 hours a day
- Space saving and economic – no need for a separate boiler and chiller
- Narrow 250mm footprint saves valuable counter space without compromising capacity or performance
- Built-in water filtration system improves water quality and reduces scale build-up
- High volume, easy change FilterFlow cartridge
- Easily operated from a large, colour touchscreen display. Menu navigation is quick and easy with the temperature and timer simple to adjust
- Enhanced diagnostics identify possible causes. The on screen diagnostic information will enable the engineer to identify the parts needed and repair your water boiler at first visit



FilterFlow automatic water boiler (Hot & Cold)						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
EB3FX/HC/PB	£1790	€2059	596	250	570	3kW 32
Rapid draw off (hot)				5 litres		25 cups
Rapid draw off (cold)				12 litres		60 cups
Output per hour (hot)				28 litres		140 cups
Output per hour (cold)				12 litres		60 cups

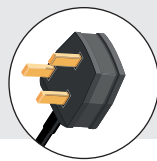
2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

HOT and CHILLED water from one unit

	MODEL	PRICE £	PRICE €	DESCRIPTION
A	BR57	£66	€76	Wall mounting kit
C	FC04	£49	€57	Filter Cartridge
D	DPI0	£16	€19	Descaler powder

FilterFlow Automatic Water High Capacity Boiler (Tap Dispense)

- For high volume requirements, with rapid draw off of 17 litres
- Ideal for operators that experience a high influx of customers in a short space of time, such as sports stadia, leisure venues, garden centres and farm shops that welcome coach trips
- UK 3 pin plug, removing the need for hard wiring, which means operators can simply plug in and switch on
- All the other great features of our popular EB3FX



FilterFlow large capacity automatic water boiler						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
EB3FX/TALL	£850	€978	685	250	525	3kW 18.5
Rapid draw off (hot)				17 litres		85 cups
Output per hour (hot)				31 litres		155 cups

	MODEL	PRICE £	PRICE €	DESCRIPTION
C	FC04	£49	€57	Filter Cartridge
D	DPI0	£16	€19	Descaler powder
S	BR56	£71	€82	Wall Bracket

2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

Manual Fill Water Boilers

- Strong construction in mirror stainless steel
- Easy descaling and cleaning
- Simmerstat controlled
- Boil dry protection
- High quality non drip taps



Manual water boilers							
MODEL	PRICE £	PRICE €	H	W	D	CAPACITY	POWER WT
LWB2	£283	€326	402	300	300	9 litres (2 gallons)	3kW 7
LWB4	£306	€352	522	300	300	18 litres (4 gallons)	3kW 9
LWB6	£322	€371	522	365	365	27 litres (6 gallons)	3kW 13

For output figures, please see page L88


NEW!

Wall mounted, Automatic Water Boilers with tap dispense

Introducing the WMB5F (5 litre) and the WMB7F (7 litre) wall mounted automatic water boilers based on our popular 3 litre WMB3F. With a sleek glass finish available in black or white, these boilers are ideal for front of house, office kitchens or staff rooms.

- Exceptionally compact and perfect for locations with limited space
- High quality boiling water on tap 24 hours a day
- Built-in water filtration system improves water quality and reduces scale build-up
- Dispense temperature can be reduced to 70°C perfect for delicate specialty teas
- High volume, easy change FilterFlow cartridge
- Extra room underneath for larger cups, teapots, jugs and airpots to be filled
- Advanced diagnostics with LCD panel showing boiler status
- Cool-to-touch 6mm thick toughened glass fascia to withstand hard knocks
- Require hard wiring to the mains


WMB3F FilterFlow wall mounted automatic water boiler

MODEL	PRICE £	PRICE €	GLASS	H	W	D	POWER	WT
*WMB3F/B	£655	€754	Black	413	300	185	3kW	11
*WMB3F/W	£655	€754	White	413	300	185	3kW	11
Rapid draw off				3.5 litres		18 cups		
Output per hour				28 litres		140 cups		

WMB5F FilterFlow wall mounted automatic water boiler

MODEL	PRICE £	PRICE €	GLASS	H	W	D	POWER	WT
*WMB5F/B	£706	€812	Black	462	340	184	3kW	11
*WMB5F/W	£706	€812	White	462	340	184	3kW	11
Rapid draw off				5.5 litres		28 cups		
Output per hour				28 litres		140 cups		

WMB7F FilterFlow wall mounted automatic water boiler

MODEL	PRICE £	PRICE €	GLASS	H	W	D	POWER	WT
*WMB7F/B	£758	€872	Black	462	340	224	3kW	12
*WMB7F/W	£758	€872	White	462	340	224	3kW	12
Rapid draw off				7.5 litres		38 cups		
Output per hour				28 litres		140 cups		

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC02	£49	€57	Filter Cartridge
C DP10	£16	€19	Descaler powder
S DR72	£167	€193	Drip tray for WMB3F & WMB5F

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC02	£49	€57	Filter Cartridge
C DP10	£16	€19	Descaler powder
S DR98	£180	€207	Drip tray for WMB7F

Wall Mounted Automatic Boiler with Touch Screen Control and Push Button Dispense

Based on our popular FX Counter Top Automatic Fill Water Boiler series, the WMB5FX/PB offers the benefits of the FX's improved performance, greater efficiencies and convenient touch screen operation in a sleek glass wall mounted design.

- Ideal for self-service and front of house applications
- Easily operated from a large, colour touch-screen display
- High quality boiling water on tap 24 hours a day
- Built-in water filtration system improves water quality and reduces scale build up
- High volume, easy change FilterFlow cartridge
- Adjustable water temperature from 70°- 98°C, ideal for all types of beverage
- Precise electronic temperature control system
- Enhanced multi-level diagnostics
- Easy to clean toughened glass fascia
- Boiler operation can be timed to switch off overnight

NEW!

WMB5FX/PB Wall Mounted Automatic Boiler with Touch Screen Control and Push Button Dispense

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
WMB5FX/PB/B	£995	€1145	464	353	218	2.8kW	14
Rapid draw off				5.5 litres		28 cups	
Output per hour				28 litres		156 cups	

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC04	£49	€57	Filter Cartridge
C DP10	£16	€19	Descaler powder
S DR97	£180	€207	Drip tray

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

BACK BY
POPULAR
DEMAND!



Wall Mounted Automatic Water Boilers

The M3F, M5F, M7F and M10F provide a **robust, quality water boiler** with a range of features at a **competitive price!**

- Available in 3, 5.5, 8 and 10-litre sizes
- Connected to mains water supply to deliver instant, continuous, high-quality boiling water
- Wall mounted, compact design
- Easy installation - UK 3 pin plug and three screws
- Built-in water filtration system, complete with FilterFlow's popular high-volume easy to change cartridge
- Adjustable water temperature from 70°C - 96°C
- Precise electronic temperature control system
- LCD information panel
- Enhanced multi-level diagnostics
- Easy clean stainless steel finish



Automatic fill wall mounted water boilers									
MODEL	PRICE £	PRICE €	H	W	D	RAPID DRAW OFF	OUTPUT PER HOUR	POWER	WT
M3F	£527	€607	398	300	269	3.5L / 18 cups	28L / 140 cups	3kW	12
M5F	£536	€617	448	340	269	5.5L / 28 cups	28L / 140 cups	3kW	13
M7F	£571	€657	563	340	269	8L / 38 cups	28L / 140 cups	3kW	15
M10F	£699	€804	580	340	296	10L / 50 cups	28L / 140 cups	3kW	15

MODEL	PRICE £	PRICE €	DESCRIPTION
C FC04	£49	€57	Filter Cartridge
C DP10	£16	€19	Descaler powder
A DR94	£180	€207	Drip tray - M3F
A DR95	£180	€207	Drip tray - M5F and M7F
A DR96	£180	€207	Drip tray - M10F

2 YEAR UK parts and labour warranty | Export parts warranty
on all Lincat products

SEAL



Tempt customers to spend more with Seal displays and merchandisers.

You can rely on the Seal displays, merchandisers, cabinets and showcases to hold food in optimum conditions – at all times.

The sleek and elegant designs entice customers to spend more as you can tempt them with your already prepared meals and snacks.

Whether you're looking for a front of house or back of house solution, and whatever the type of food, from hot meats, pizzas and pies, to cold sandwiches and yoghurts, you'll find the perfect model for you in the Seal range.

Ideally suited for...

The Seal range is ideal for anyone who needs a method for holding food at the right temperature while tempting customers to spend more at the same time.



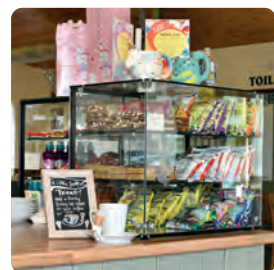
School and college canteens

Keep student meals and snacks in the optimum condition and encourage additional sales.



Hotels

Perfect for showcasing and holding foods during breakfast as well as for other meals.



Sporting venues

Entice customers before, during and after the game with clear and well-designed displays of appetizing food.



Cafés

Keep baked goods and other foods in the perfect condition while tempting your customers to make additional purchases at the checkout.

The Seal range combines the functional - keeping food at the optimum temperature - with an attractive design that can entice customers to make additional purchases.

Benefits at a glance

- Showcase your food and increase sales
- Ambient, refrigerated and heated merchandisers and displays
- Keep food in optimum condition
- Front and back service option
- Reliable
- Sturdy
- Hygienic



GRAB & GO!

GRAB & GO!

GRAB & GO!

GRAB & GO!

Hot Air Displays

HAD40 and HAD50

The perfect way to display hot food and **generate grab & go sales**. The convected hot air system ensures food is not only safe but also kept in prime condition at just the right temperature.

- Maintains the ideal holding temperature of 65°C – 70°C, ideal for all sorts of pre-cooked hot foods, including pizzas, pies and sausage rolls
- Compact 400 and 500mm wide design for where counter space is at a premium
- Food is displayed on four 'easy to remove' tilted shelves within the two compartments
- Hot air curtain at the front minimises heat loss
- Electronic temperature control to within +/-1°C
- Secondary safety limit thermostat
- Stainless steel point of sale holders
- Lighting providing a bright interior with user replaceable light bulb
- Easy clean stainless steel external finish
- Easy clean stainless interior
- Toughened glass sides and front deflectors
- Non-slip feet



Hot air displays							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HAD40	£1910	€2197	845	400	585	2.2kW	49
HAD50	£1944	€2236	845	500	585	2.2kW	57

MODEL	PRICE £	PRICE €	DESCRIPTION
A PSH40	£200	€230	Pizza Shelf insert for HAD40 - set of 4
A PSH50	£200	€230	Pizza Shelf insert for HAD50 - set of 4



SEAL

Upright Heated Merchandisers

- Robust stainless steel construction
- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Humidity feature keeps food in perfect condition
- User-replaceable light bulbs



Upright Heated Merchandisers with Ovens

- Combination model with oven and merchandiser in one convenient counter-top unit
- Chrome-plated rod shelf and removable internal base to oven
- Thermostatically-controlled oven with 50° - 250°C range for accurate, reliable cooking
- Other features as for upright heated merchandisers



Upright heated merchandiser with rotating rack							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
UM50	£1196	€1376	783	562	562	1400W	53
UM50D	£1328	€1528	783	562	562	1400W	51

Upright heated merchandiser with static rack							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
UMS50	£1053	€1211	783	562	562	1400W	54
UMS50D	£1212	€1394	783	562	562	1400W	54

Upright heated merchandiser with rotating rack and built-in oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
UM050	£1717	€1975	925	562	562	2800W	69
UM050D	£1877	€2159	925	562	562	2800W	60

Upright heated merchandiser with static rack and built-in oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
UMS050	£1550	€1783	925	562	562	2800W	68
UMS050D	£1717	€1975	925	562	562	2800W	70

Pie Cabinets

- Stylish, rounded and compact design
- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Robust stainless steel construction
- Three chrome-plated rod shelves in LPW model and four in LPW/LR model
- Additionally, model LPW/LR offers
 - Two 25-watt diffused switchable lights with user-changeable bulbs for enhanced food presentation
 - Humidity feature to keep food in perfect condition for longer, minimising waste



Pie cabinet							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPW	£531	€611	520	710	330	750W	30

Pie cabinet with illumination and humidity feature							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPW/LR	£615	€708	520	710	330	800W	32

2 YEAR UK parts and labour warranty on all Lincat products | Export parts warranty

Key
 H = Height (mm)
 W = Width (mm)
 D = Depth (mm)
 WT = Packed Weight in kg

SEAL



650 Range Curved Front Heated

- Minimum food holding temperature of 72°C
- Precise thermostatic control up to 95°C with digital display
- Humidity feature prevents food drying out
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation

SELF SERVICE
option shown



Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
C6H/75B	£1859	€2138	755	750	650	1520W	89
C6H/75S	£1910	€2197	755	750	650	1520W	87

Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
C6H/100B	£2044	€2351	755	1000	650	2020W	83
C6H/100S	£2103	€2419	755	1000	650	2020W	82

500 Range Heated

- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Daylight-balanced illumination with easy-change light tubes
- Humidity feature prevents food drying out
- Switchable heat control allows use as an ambient display
- Options for back-service or self-service operation



Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
D5H/75B	£1247	€1435	575	750	500	1520W	58
D5H/75S	£1406	€1617	575	750	500	1520W	50

Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
D5H/100B	£1384	€1592	575	1000	500	2020W	62
D5H/100S	£1512	€1739	575	1000	500	2020W	62

350 Range Heated

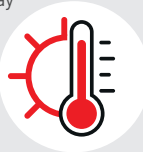
- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Daylight-balanced illumination with easy-change light tubes
- Humidity feature prevents food drying out
- Switchable heat control allows use as an ambient display
- Suitable for back-service applications



Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
D3H/75	£1107	€1274	575	750	350	770W	42

Heated Food Display Showcases

- Minimum food holding temperature of 72°C
- Daylight-balanced illumination with easy-change light tubes
- Precise thermostatic control up to 95°C with digital display
- Humidity feature prevents food drying out
- Supplied with 65mm deep 1/1GN containers
- Optional flat base plate



Heated showcase							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SCH785	£1822	€2096	665	785	750	1550W	70

Heated showcase							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SCH1085	£1966	€2261	665	1085	750	2050W	88

MODEL	PRICE £	PRICE €	DESCRIPTION
A BP785	£80	€92	Base plate for SCH785

MODEL	PRICE £	PRICE €	DESCRIPTION
A BP1085	£98	€113	Base plate for SCH1085

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



SEAL

Heated Displays with Gantries

- Thermostatic control of base heat
- Minimum food holding temperature of 72°C
- Aluminium surface for energy-efficient heat conduction
- Accepts 1/1GN containers
- Overhead gantry with halogen heat lamps
- Toughened glass sneeze screen for hygiene and safety
- Optional bain marie adaptor holds 2/3GN containers



Heated display with gantry (2 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LD2	£627	€722	560	790	538	1500W	25

Heated display with gantry (2 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LD3	£793	€912	560	1130	538	2400W	35

Heated display with gantry (4 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LD4	£931	€1071	560	1470	538	2750W	40

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
A LDBM2	£268	€309	2 x 2/3 GN	LD2

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
A LDBM3	£364	€419	3 x 2/3 GN	LD3

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
A LDBM4	£438	€504	4 x 2/3 GN	LD4

Heated Display Bases

- Thermostatic control
- Minimum food holding temperature of 72°C
- Aluminium surface for energy-efficient heat conduction
- Accepts 1/1GN containers
- Affordable choice where overhead heat and illumination is not required
- Optional bain marie adaptor holds 2/3GN containers



Heated display base (1 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB1	£332	€382	112	380	505	500W	10

Heated display base (3 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB3	£450	€518	112	1094	505	1400W	19

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	SIZE	TO FIT
A HBBM3	£364	€419	3 x 2/3 GN	HB3



Heated display base (2 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB2	£389	€448	112	754	505	1000W	14

Heated display base (4 x 1/1 GN)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HB4	£553	€636	112	1434	505	1750W	24

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	SIZE	TO FIT
A HBBM2	£272	€313	2 x 2/3 GN	HB2

Bain marie adaptor including GN dishes and lids

MODEL	PRICE £	PRICE €	SIZE	TO FIT
A HBBM4	£453	€521	4 x 2/3 GN	HB4

2
YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products



650 Range Curved Front Refrigerated



- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Double-glazed for improved energy efficiency and low running costs
- Options for back-service or self-service operation



Refrigerated merchandiser with side mounted power pack											POWER PACK			
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	H	W	D
C6R/75BU	£3320	€3818	Under	755	750	650	602W	122	270	550	330			
C6R/75SU	£3369	€3875	Under	755	750	650	602W	120	270	550	330			

Refrigerated merchandiser with side mounted power pack											POWER PACK			
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	H	W	D
C6R/100BU	£3238	€3724	Under	755	1000	650	717W	144	270	550	330			
C6R/100SU	£3320	€3818	Under	755	1000	650	717W	110	270	550	330			

Refrigerated merchandiser with under counter power pack											POWER PACK			
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	H	W	D
C6R/125BU	£3652	€4200	Under	755	1250	650	729W	163	270	550	330			
C6R/125SU	£3719	€4277	Under	755	1250	650	729W	160	270	550	330			



Refrigerated merchandiser with side mounted power pack											POWER PACK			
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	H	W	D
C6R/105BL	£3598	€4138	Left	755	1050	650	604W	110	755	300	650			
C6R/105BR	£3542	€4074	Right	755	1050	650	604W	122	755	300	650			
C6R/105SL	£3652	€4200	Left	755	1050	650	604W	107	755	300	650			
C6R/105SR	£3570	€4106	Right	755	1050	650	604W	107	755	300	650			

Refrigerated merchandiser with side mounted power pack											POWER PACK			
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	H	W	D
C6R/130BL	£4040	€4646	Left	755	1300	650	717W	132	755	300	650			
C6R/130BR	£3929	€4519	Right	755	1300	650	717W	134	755	300	650			
C6R/130SL	£4113	€4730	Left	755	1300	650	717W	131	755	300	650			
C6R/130SR	£4002	€4603	Right	755	1300	650	717W	129	755	300	650			



SEAL

650 Range Rectangular Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Double-glazed for extra energy efficiency and low running costs
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation


SELF SERVICE
option shown


Refrigerated merchandiser											POWER PACK			Refrigerated merchandiser											POWER PACK			Refrigerated merchandiser											POWER PACK		
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D						
D6R/75B	£3155	€3629	Top	965	750	650	602W	108	250	750	650	D6R/100B	£3559	€4093	Top	965	1000	650	717W	135	250	1000	650	D6R/125B	£3763	€4328	Top	965	1250	650	729W	154	250	1250	650						
D6R/75S	£3320	€3818	Top	965	750	650	602W	106	250	750	650	D6R/100S	£3741	€4303	Top	965	1000	650	717W	130	250	1000	650	D6R/125S	£4012	€4614	Top	965	1250	650	729W	147	250	1250	650						

500 Range Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Double-glazed front and sides for extra energy efficiency and low running costs
- Options for back-service or self-service operation


SELF SERVICE
option shown


Refrigerated merchandiser								Refrigerated merchandiser									
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT
D5R/100B	£2479	€2851	Right	575	1000	500	602W	87	D5R/125B	£2674	€3076	Right	575	1250	500	621W	90
D5R/100S	£2629	€3024	Right	575	1000	500	602W	84	D5R/125S	£2877	€3309	Right	575	1250	500	621W	96
Power pack				575	250	500			Power pack				575	250	500		

Refrigerated merchandiser											POWER PACK												
MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D	MODEL	PRICE £	PRICE €	POWER UNIT	H	W	D	POWER	WT	H	W	D
D3R/100	£1988	€2287	Right	575	1000	350	393W	86	575	250	350												

Refrigerated Food Display Showcases



- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Daylight-balanced illumination with easy-change light tubes
- Thermostatic temperature control with digital display
- Base-mounted refrigeration for all-round visibility

Refrigerated showcase							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SCR785	£2906	€3342	665	785	750	602W	97

Refrigerated showcase							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SCR1085	£3098	€3563	665	1085	750	621W	117

Product codes with B denote back service option. Those with S denote self service.

Self service and left hand power pack models are manufactured to order; normal delivery times may be extended.

SEAL



Refrigerated Food Display Bars

- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refrigerant ensures optimum performance
- Well base and side refrigeration ensures even cooling throughout bar length
- Fully welded stainless steel construction
- Stylish low profile design holds 100mm deep gastronorm containers



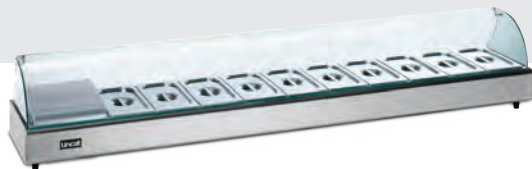
FDB5 - Food Display Bar with optional back service glass



FDB8 - Food Display Bar with optional stainless steel lid



FDB6 - Food Display Bar with optional self service glass



FDB10 - Food Display Bar with optional back service glass



FDB4 - Food Display Bar with optional back service glass

Food display bars (base units)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
FDB4	£1439	€1655	245	1056	377	175W	27
FDB5	£1464	€1684	245	1222	377	175W	28
FDB6	£1484	€1707	245	1399	377	175W	30
FDB8	£1523	€1752	245	1753	377	175W	34
FDB10	£1550	€1783	245	2107	377	175W	39

Stainless steel lids

MODEL	PRICE £	PRICE €	TO FIT
DBL4	£160	€184	FDB4
DBL5	£165	€190	FDB5
DBL6	£178	€205	FDB6
DBL8	£182	€210	FDB8
DBL10	£199	€229	FDB10

Back service curved glass covers

MODEL	PRICE £	PRICE €	TO FIT
BSG4	£318	€366	FDB4
BSG5	£318	€366	FDB5
BSG6	£318	€366	FDB6
BSG8	£409	€471	FDB8
BSG10	£460	€529	FDB10

Self service curved glass covers

MODEL	PRICE £	PRICE €	TO FIT
SSG4	£339	€390	FDB4
SSG5	£339	€390	FDB5
SSG6	£353	€406	FDB6
SSG8	£415	€478	FDB8
SSG10	£477	€549	FDB10

Wall brackets

MODEL	PRICE £	PRICE €	TO FIT
DBWB	£109/pair	€126/pair	FDB

Packs of 100mm deep 1/3 GN containers with stainless steel lids for Food Display Bars

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
SGP1004	£229	€264	FDB4	4
SGP1005	£282	€325	FDB5	5
SGP1006	£332	€382	FDB6	6
SGP1008	£436	€502	FDB8	8
SGP10010	£544	€626	FDB10	10

Packs of 100mm deep 1/3 GN containers with transparent acrylic lids for Food Display Bars

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
SGP1004A	£234	€270	FDB4	4
SGP1005A	£297	€342	FDB5	5
SGP1006A	£343	€395	FDB6	6
SGP1008A	£453	€521	FDB8	8
SGP10010A	£566	€651	FDB10	10

Refrigerated Food Preparation Bars

- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refrigerant ensures optimum performance
- Well base and side refrigeration ensures even cooling throughout bar length
- Robust stainless steel construction
- Large capacity - holds 150mm deep gastronorm containers



FPB5 - Food Preparation Bar with optional back service glass



FPB7 - Food Preparation Bar with optional stainless steel lid

Gastronorm Configurations

Food Preparation Bars



FPB5 (5 x 1/3GN)



FPB7 (7 x 1/3GN)

Food preparation bars (base units)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
FPB5	£1102	€1268	262	1225	377	175W	31
FPB7	£1164	€1339	262	1576	377	175W	35

Packs of 150mm deep 1/3 GN containers with stainless steel lids for Food Preparation Bars

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
SGP1505	£343	€395	FPB5	5
SGP1507	£493	€567	FPB7	7

Stainless steel lids

MODEL	PRICE £	PRICE €	TO FIT
PBL5	£150	€173	FPB5
PBL7	£155	€179	FPB7

Back service square glass covers

MODEL	PRICE £	PRICE €	TO FIT
PBG5	£188	€217	FPB5
PBG7	£199	€229	FPB7

Wall brackets

MODEL	PRICE £	PRICE €	TO FIT
DBWB	£109/pair	€126/pair	FPB

Packs of 150mm deep 1/3 GN containers with transparent acrylic lids for Food Preparation Bars

MODEL	PRICE £	PRICE €	FOR MODEL	PACK QUANTITY
SGP1505A	£365	€420	FPB5	5
SGP1507A	£499	€574	FPB7	7



SEAL

650 Range Curved Front Ambient

- For display of food at ambient temperature
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation

SELF SERVICE
option shown



Ambient Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
C6A/75B	£1438	€1654	755	750	650	20W	59
C6A/75S	£1524	€1753	755	750	650	20W	69

Ambient Heated merchandiser							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
C6A/100B	£1649	€1897	755	1000	650	20W	72
C6A/100S	£1717	€1975	755	1000	650	20W	72

Glass Display Cases

- Toughened safety glass throughout with sturdy 10mm thick base glass and strong stainless steel shelf support brackets for extra rigidity
- 6mm thick removable shelves - safe and easy to clean
- Generous 150mm shelf height for versatile display of food and non-food items
- Non-slip rubber feet for extra safety and security



Glass display cases with open backs							
MODEL	PRICE £	PRICE €	H	W	D	WT	
GC36	£428	€493	490	607	350	25	
GC39	£477	€549	490	907	350	32	
GC46	£469	€540	645	607	350	31	

Glass display cases with rear sliding doors							
MODEL	PRICE £	PRICE €	H	W	D	WT	
GC36D	£471	€542	490	607	350	30	
GC39D	£543	€625	490	907	350	40	
GC46D	£553	€636	645	607	350	38	

Product codes with B denote back service option. Those with S denote self service.

Self service and left hand power pack models are manufactured to order; normal delivery times may be extended.

Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
Lincat	AS4	1-phase	4,500	19.60	230				N/A
Lincat	CO235M	1-phase or 3-phase	4,800	20.5	230	6.9	6.9	6.9	400
Lincat	CO235T	1-phase or 3-phase	4,800	20.5	230	6.9	6.9	6.9	400
Lincat	DF36	1-phase or 3-phase	6,000	26.0	230	13.0	13.0	N/A	400
Lincat	DF39	1-phase or 3-phase	9,000	39.0	230	13.0	13.0	13.0	400
Lincat	DF46	1-phase or 3-phase	6,000	26.0	230	13.0	13.0	N/A	400
Lincat	DF49	1-phase or 3-phase	9,000	39.0	230	13.0	13.0	13.0	400
Lincat	DF612	1-phase or 3-phase	2 x 6,000	2 x 26.0	230	2 x 13.0	2 x 13.0	N/A	400
Lincat	DF618	1-phase or 3-phase	2 x 9,000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400
Lincat	DF66/ST	1-phase or 3-phase	6,000	26.0	230	13.0	13.0	N/A	400
Lincat	EB4FX	1-phase	4,500	20	230				N/A
Lincat	EB6FX	1-phase	6,000	26	230				N/A
Lincat	EB6TFX	1-phase	6,000	26	230				N/A
Lincat	EC66	1-phase or 3-phase	8,000	34.8	230	11.6	11.6	11.6	400
Lincat	ECG9	3-phase	13,300		N/A	23.2	23.2	11.6	400
Lincat	ECG9/WT	3-phase	13,300		N/A	23.2	23.2	11.6	400
Lincat	EC09	1-phase or 3-phase	7,500	32.6	230	6.7	6.7	13.0	400
Lincat	ESLR6C	1-phase or 3-phase	11,000	47.8	230	17.4	15.2	15.2	400
Lincat	ESLR9C	3-phase	16,500		N/A	27.9	27.9	15.9	400
Lincat	ESLR9C/SPH	1-phase	13,000	56.5[1supp.]; 30.4/26.1[2supp.]	230				N/A
Lincat	GS4/E	1-phase	3,700	16.1	230				N/A
Lincat	GS6	1-phase	3,000	13.0	230				N/A
Lincat	GS6/C	1-phase	3,000	13.0	230				N/A
Lincat	GS6/T	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS6/T/E	1-phase or 3-phase	5,600	24.3	230	12.2	12.2	N/A	400
Lincat	GS6/TFR	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS6/TR	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS6/TR/E	1-phase or 3-phase	5,600	24.3	230	12.2	12.2	N/A	400
Lincat	GS65	1-phase	4,500	19.6	230				N/A
Lincat	GS6C/T	1-phase or 3-phase	4,000	17.4	230	8.7	8.7	N/A	400
Lincat	GS7	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	GS7/C	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	GS7/E	1-phase or 3-phase	7,000	30.4	230	10.1	10.1	10.1	400
Lincat	GS7/R	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	GS9	1-phase or 3-phase	8,600	37.4	230	12.1	12.1	13.1	400
Lincat	HT6	1-phase or 3-phase	7,000	30.4	230	8.7	13.0	8.7	400
Lincat	HT7	1-phase or 3-phase	7,000	30.4	230	8.7	13.0	8.7	400
Lincat	J12	1-phase or 3-phase	2 x 6,000	2 x 26.0	230	2 x 13.0	2 x 13.0	N/A	400
Lincat	J18	1-phase or 3-phase	2 x 9,000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400
Lincat	J6	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	J9	1-phase or 3-phase	9,000	39.1	230	13.0	13.0	13.0	400
Lincat	LC106B	3-phase	9000		N/A	13	13	13	400
Lincat	LC106B/SPH	1-phase	9000	39	230				N/A
Lincat	LC106I	3-phase	9000		N/A	13	13	13	400
Lincat	LC106I/SPH	1-phase	9000	39	230				N/A
Lincat	LC110B	3-phase	18000		N/A	26	26	26	400
Lincat	LC110I	3-phase	18000		N/A	26	26	26	400
Lincat	LC120B	3-phase	36000		N/A	52	52	52	400
Lincat	LC120I	3-phase	36000		N/A	52	52	52	400
Lincat	LC206B	3-phase	21000		N/A	31	31	31	400
Lincat	LC206I	3-phase	21000		N/A	31	31	31	400
Lincat	LC210B	3-phase	27000		N/A	39	39	39	400
Lincat	LC210I	3-phase	27000		N/A	39	39	39	400
Lincat	LC220B	3-phase	60000		N/A	87	87	87	400
Lincat	LC220I	3-phase	60000		N/A	87	87	87	400
Lincat	LCH106B	3-phase	9,000 + 2,200	9	230	13.0	13.0	13.0	400
Lincat	LCH106B/SPH	1-phase	9,000 + 2,200	39 + 9	230				N/A
Lincat	LCH106I	3-phase	9,000 + 2,200	9	230	13.0	13.0	13.0	400
Lincat	LCH106I/SPH	1-phase	9,000 + 2,200	39 + 9	230				N/A
Lincat	LCH110B	3-phase	18,000 + 2,200	9	230	26	26	26	400
Lincat	LCH110I	3-phase	18,000 + 2,200	9	230	26	26	26	400
Lincat	LCH206B	3-phase	21,000 + 2,200	9	230	31	31	31	400
Lincat	LCH206I	3-phase	21,000 + 2,200	9	230	31	31	31	400
Lincat	LCH210B	3-phase	27,000 + 2,200	9	230	39	39	39	400
Lincat	LCH210I	3-phase	27,000 + 2,200	9	230	39	39	39	400
Lincat	LCS106I	3-phase	8400		N/A	14	14	14	400
Lincat	LCS106I/SPH	1-phase	8400	39	230				N/A
Lincat	LCS110I	3-phase	12700		N/A	21	21	21	400
Lincat	LCSH106I	3-phase	8,400 + 2,200	9	230	14	14	14	400
Lincat	LCSH106I/SPH	1-phase	8,400 + 2,200	39 + 9	230				N/A
Lincat	LCSH110I	3-phase	12,700 + 2,200	9	230	21	21	21	400
Lincat	OD8006/N	1-phase or 3-phase	4,032	17.5	230	8.7	8.7	N/A	400
Lincat	OD8006/P	1-phase or 3-phase	4,032	17.8	230	8.7	8.7	N/A	400
Lincat	OD8007/N	1-phase or 3-phase	6,060	26.0	230	9.0	9.0	8.7	400
Lincat	OD8007/P	1-phase or 3-phase	6,060	26.0	230	9.0	9.0	8.7	400
Lincat	OE7503	1-phase or 3-phase	9,000	39.1	230	13.0	13.0	13.0	400
Lincat	OE7505	1-phase or 3-phase	9,000	39.1	230	13.0	13.0	13.0	400
Lincat	OE8008	3-phase	21,600		N/A	31.3	31.3	31.3	400
Lincat	OE8010	3-phase	14,400		N/A	17.4	22.6	22.6	400
Lincat	OE8011	3-phase	15,600		N/A	22.6	22.6	22.6	400
Lincat	OE8012	3-phase	10,400		N/A	22.6	22.6	N/A	400
Lincat	OE8013	3-phase	10,600		N/A	15.3	15.3	15.3	400
Lincat	OE8014	3-phase	21,200		N/A	30.7	30.7	30.7	400
Lincat	OE8015	3-phase	15,400		N/A	26.4	20.5	20.5	400
Lincat	OE8016	3-phase	21,600		N/A	31.3	31.3	31.3	400
Lincat	OE8017	3-phase	24,000		N/A	34.8	34.8	34.8	400
Lincat	OE8018	3-phase	10,600		N/A	15.3	15.3	15.3	400
Lincat	OE8019	3-phase	21,200		N/A	30.7	30.7	30.7	400
Lincat	OE8105	3-phase	14,000		N/A	20.3	20.3	20.3	400
Lincat	OE8105/OP	3-phase	14,000		N/A	20.3	20.3	20.3	400
Lincat	OE8105/OP2	3-phase	14,000		N/A	20.3	20.3	20.3	400

Electricity Supply Requirements

(page 2 of 2)

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
Lincat	OE8108	3-phase	22,000		N/A	31.8 [1 cab]; 2 x 15.9 [2 cab]	31.8 [1 cab]; 2 x 15.9 [2 cab]	N/A	400
Lincat	OE8108/OP	3-phase	22,000		N/A	31.8 [1 cab]; 2 x 15.9 [2 cab]	31.8 [1 cab]; 2 x 15.9 [2 cab]	N/A	400
Lincat	OE8112	3-phase	12,000		N/A	17.5	17.5	17.5	400
Lincat	OE8112/OP	3-phase	12,000		N/A	17.5	17.5	17.5	400
Lincat	OE8113	3-phase	24,000		N/A	34.8 [1 cab]; 2 x 17.4 [2 cab]	34.8 [1 cab]; 2 x 17.4 [2 cab]	N/A	400
Lincat	OE8113/OP	3-phase	24,000		N/A	34.8 [1 cab]; 2 x 17.4 [2 cab]	34.8 [1 cab]; 2 x 17.4 [2 cab]	N/A	400
Lincat	OE8113/OP2	3-phase	24,000		N/A	34.8 [1 cab]; 2 x 17.4 [2 cab]	34.8 [1 cab]; 2 x 17.4 [2 cab]	N/A	400
Lincat	OE8114	3-phase	14,000		N/A	20.3	20.3	20.3	400
Lincat	OE8114/OP	3-phase	14,000		N/A	20.3	20.3	20.3	400
Lincat	OE8205	1-phase or 3-phase	8,000	34.8	230	17.4	17.4	N/A	400
Lincat	OE8205/C	1-phase or 3-phase	8,000	34.8	230	17.4	17.4	N/A	400
Lincat	OE8205/R	1-phase or 3-phase	8,000	34.8	230	17.4	17.4	N/A	400
Lincat	OE8206	1-phase or 3-phase	12,000	52.2	230	17.4	17.4	17.4	400
Lincat	OE8206/C	1-phase or 3-phase	12,000	52.2	230	17.4	17.4	17.4	400
Lincat	OE8206/R	1-phase or 3-phase	12,000	52.2	230	17.4	17.4	17.4	400
Lincat	OE8210	3-phase	17,200		N/A	28.0	28.0	18.0	400
Lincat	OE8210/FR	3-phase	17,200		N/A	28.0	28.0	18.0	400
Lincat	OE8210/R	3-phase	17,200		N/A	28.0	28.0	18.0	400
Lincat	OE8211	3-phase	8,600		N/A	14.0	14.0	9.0	400
Lincat	OE8211/R	3-phase	8,600		N/A	14.0	14.0	9.0	400
Lincat	OE8303	1-phase or 3-phase	5,400	23.50	230	11.8	11.8	N/A	400
Lincat	OE8304	1-phase	4,400	19.10	230			N/A	
Lincat	OE8306	1-phase or 3-phase	4,500	19.60	230	6.5	6.5	6.5	400
Lincat	OE8405	3-phase	8,400		N/A	12.2	12.2	12.2	400
Lincat	OE8406	3-phase	12,400		N/A	18.0	9.0	9.0	400
Lincat	OE8413	3-phase	8,400		N/A	11.0	11.0	15.0	400
Lincat	OE8414	3-phase	13,440		N/A	15.0	22.0	22.0	400
Lincat	OE8701	1-phase or 3-phase	6,000	26.1	230	13.0	13.0	N/A	400
Lincat	OE8802	1-phase or 3-phase	12,000	52.2	230	17.4	17.4	17.4	400
Lincat	P10SP6PT	3-phase	16,520		N/A	23.9	23.9	23.9	400
Lincat	P6B4	1-phase	4,950	21.5	230			N/A	
Lincat	P6B5	1-phase	5,200	22.6	230			N/A	
Lincat	P8B4	1-phase	4,900	21.5	230			N/A	
Lincat	P8B4PT	1-phase	4,900	21.5	230			N/A	
Lincat	P8B5	1-phase	5,200	22.6	230			N/A	
Lincat	P8B5PT	1-phase	5,200	22.6	230			N/A	
Lincat	P8B6	1-phase	5,200	22.6	230			N/A	
Lincat	P8B6PT	1-phase	5,200	22.6	230			N/A	
Lincat	P8SP4PT	3-phase	11,620		N/A	17.4	17.4	15.7	400
Lincat	PHDR01/N	1-phase or 3-phase	6,000	26.1	230	8.7	8.7	8.7	8.7
Lincat	PHDR01/P	1-phase or 3-phase	6,000	26.1	230	8.7	8.7	8.7	8.7
Lincat	PHEAS01	1-phase or 3-phase	4,500	19.50	230	6.5	6.5	6.5	400
Lincat	PHER01	3-phase	17,100		N/A	25.0	25.0	25.0	400
Lincat	PHER01/SPH	1-phase	13,000	56.5 [1 supp.]; 30.4/26.1 [2 supp.]	230			N/A	
Lincat	PHER02	1-phase or 3-phase	11,400	49.6	230	17.4	16.1	16.1	400
Lincat	PO425-2	1-phase or 3-phase	6,000	26.0	230	8.7	8.7	8.7	400
Lincat	PO430	1-phase or 3-phase	4,200	18.3	230	6.1	6.1	6.1	400
Lincat	PO430-2	1-phase or 3-phase	8,400	36.6	230	12.2	12.2	12.2	400
Lincat	PO630	1-phase or 3-phase	7,200	31.3	230	10.4	10.4	10.4	400
Lincat	PO630-2	3-phase	14,400		N/A	20.8	20.8	20.8	400
Lincat	PO89X	1-phase or 3-phase	5,700	24.8	230	7.6	9.6	7.6	400
Lincat	V7/4	1-phase	4,000	17.4	230			N/A	
Lincat	WMB3F/B	1-phase	3,000	13	230			N/A	
Lincat	WMB3F/W	1-phase	3,000	13	230			N/A	
RATIONAL	CMPXS	3-phase	5,700		N/A			8.3	
RATIONAL	CMPXS/LH	3-phase	5,700		N/A			8.3	
RATIONAL	CMPXSPP	1-phase	5,700	24.8	230			N/A	
RATIONAL	ICC101E	3-phase	18,900		N/A	32.0	32.0	32.0	400
RATIONAL	ICC101E/LH	3-phase	18,900		N/A	32.0	32.0	32.0	400
RATIONAL	ICC102E	3-phase	37,400		N/A	63.0	63.0	63.0	400
RATIONAL	ICC102E/LH	3-phase	37,400		N/A	63.0	63.0	63.0	400
RATIONAL	ICC201E	3-phase	37,200		N/A	63.0	63.0	63.0	400
RATIONAL	ICC202E	3-phase	67,900		N/A	100.0	100.0	100.0	400
RATIONAL	ICC061E	3-phase	10,800		N/A	16.0	16.0	16.0	400
RATIONAL	ICC061E/LH	3-phase	10,800		N/A	16.0	16.0	16.0	400
RATIONAL	ICC061ESP	1-phase	10,800	50	230			N/A	
RATIONAL	ICC062E	3-phase	22,400		N/A	35.0	35.0	35.0	400
RATIONAL	ICC062E/LH	3-phase	22,400		N/A	35.0	35.0	35.0	400
RATIONAL	ICP101E	3-phase	18,900		N/A	32.0	32.0	32.0	400
RATIONAL	ICP101E/LH	3-phase	18,900		N/A	32.0	32.0	32.0	400
RATIONAL	ICP102E	3-phase	37,400		N/A	63.0	63.0	63.0	400
RATIONAL	ICP102E/LH	3-phase	37,400		N/A	63.0	63.0	63.0	400
RATIONAL	ICP201E	3-phase	37,200		N/A	63.0	63.0	63.0	400
RATIONAL	ICP202E	3-phase	67,900		N/A	100.0	100.0	100.0	400
RATIONAL	ICP061E	3-phase	10,800		N/A	16.0	16.0	16.0	400
RATIONAL	ICP061E/LH	3-phase	10,800		N/A	16.0	16.0	16.0	400
RATIONAL	ICP061ESP	1-phase	10,800	50	230			N/A	
RATIONAL	ICP062E	3-phase	22,400		N/A	35.0	35.0	35.0	400
RATIONAL	ICP062E/LH	3-phase	22,400		N/A	35.0	35.0	35.0	400

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions

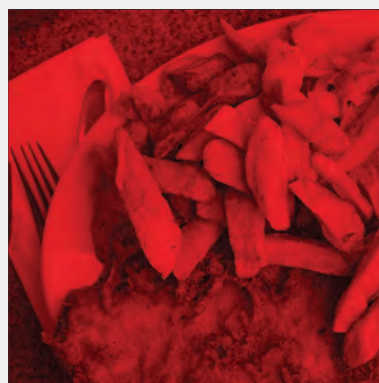
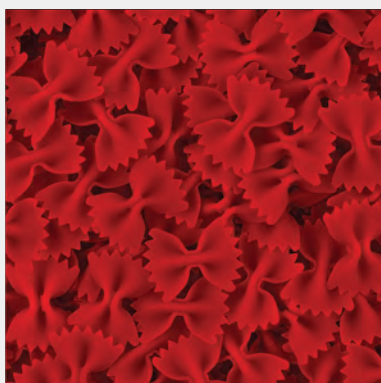
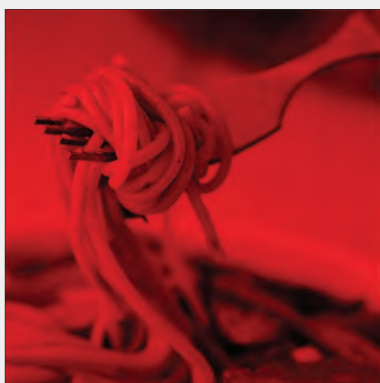
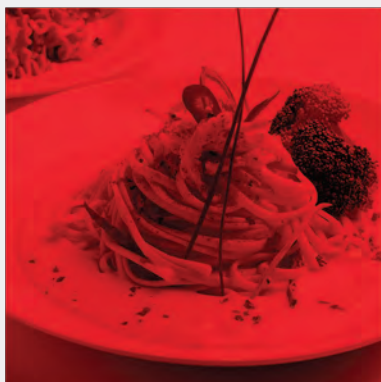




PRODUCT RANGE & PRICE LIST

SPECIALISING IN

- FRYERS
- PASTA COOKERS
- CHIP SCUTTLES
- GRIDDLES



Contents



vision

Producing consistently perfect, great tasting fried food has never been so effortless.

Professional Free Standing and Built In Fryers

Ideally suited for:

- Fine cuisine
- Quick Service Restaurants

Why choose Vision?

- Touchpad operation and highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$

- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size

- Integral gravity filtration extends oil life by up to 75%

- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety

- Optional LiftFri[®] automatic basket lifting system for failsafe frying

Find out more on page

F8



basic+

Superb temperature control for consistently excellent results.

Mid-Range Free Standing and Built In Fryers

Ideally suited for:

- Fine cuisine
- Quick Service Restaurants

Why choose Basic+?

- Highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$
- Integral gravity filtration extends oil life by up to 75%

- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Find out more on page

F14



super+easy

Outstanding value with no compromise in quality or performance.

Budget Free Standing and Built In Fryers

Ideally suited for:

- Restaurants
- Quick Service Restaurants

Why choose Super Easy?

- Mechanical thermostat maintain oil to within $\pm 8^{\circ}\text{C}$ of the temperature selected.
- Low watts density element with a large surface area in contact with the oil

- Available with integral gravity filtration extends oil life by up to 75%

- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Find out more on page

F19



profi+

Professional performance from a compact, sturdy counter top fryer.

Professional Counter Top Fryers

Ideally suited for:

- Fine cuisine
- Restaurants

Why choose Profi+?

- A powerful counter top fryer capable of producing up to 25kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$

- Rear-mounted slot-in lid that also acts as a splashback and basket support

- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page

F26



frita+

Affordable, durable and efficient – it won't let you down.

Mid-range Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Frita+?

- A durable, efficient and well designed fryer that won't let you down

- Mechanical thermostat for maintaining oil temperature to within $\pm 8^{\circ}\text{C}$ of the temperature set

- Enhanced operator safety with front mounted control panel

- Rear-mounted slot-in lid that also acts as a splashback and basket support

- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page

F28



ECO

The Eco range takes up a minimum of space on work surfaces.

Budget Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Eco?

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8°C
- One piece pressed stainless steel tank with rounded corners
- Lift-out control panel for reduced cleaning times
- Weld-free construction adds strength and durability

Find out more on page

F28



silofrit

Crisp, succulent, piping hot fries every time.

Free Standing, Built In and Counter Top Chip Scuttles

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose Silofrit?

- Crisp, delicious, piping hot fries every time
- Fries are kept piping hot and crispy by the infrared lamp above, as well as the drain plate with attached element beneath
- For added convenience the removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Find out more on page

F30



Super*easy pasta

Designed and built to ensure longer life in the harshest of conditions.

Pasta Cooker

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose the Super Easy Pasta Cooker?

- Enables you to cook all types of pasta reliably and consistently with great results
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Superior resistance to punishing salt and starch corrosion with a grade 316 stainless steel single pressed tank and corrosion resistant incoloy heating element

Find out more on page

F31



frifri griddle

Chromed griddle plate for faster heat up times.

Free Standing and Counter Top Griddles

Ideally suited for:

- Restaurants

Why choose a FriFri Griddles?

- Perfect for front of house, theatre style cooking

- A sunken well and plug allow for shallow frying and facilitates cleaning
- Precise thermostatic control up to 275°C delivers consistent results
- Reduced radiation provides a cooler working environment for staff

- High specification, flat bar element, transfers heat efficiently to the griddle plate
- 304 grade stainless steel construction

Find out more on page

F32

All prices are exclusive of VAT.

UK

Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export

Goods are priced ex works, export packaging is included.

Any units which are built to order or include factory fit options are non-returnable.

lincat.co.uk/configurators

frifri Configurator

If you're unsure whether you need a **Super Easy, Basic- or Vision** fryer, the **FriFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business.**

- ☎ UK Tel: 01522 875500
- ☎ Export Tel: +44 1522 503250
- ✉ UK e-mail: sales@lincat.co.uk
- ✉ Export e-mail: export@lincat.co.uk

2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products



Ensure perfectly crisp fried food every time with the high quality FriFri range.



When only the best will do, there's FriFri – a brand that has been consistently offering customers top quality cooking prowess for more than 70 years.

The range includes products with advanced, smart technology that enables a high level of precision cooking and temperature control. Offering high output from a minimal footprint, the FriFri range works wonders even in limited spaces.

The FriFri range comprises of a wide selection of electric fryers, pasta cookers, chip scuttles and griddles – ensuring that there are plenty of options for every business, regardless of its size.

Ideally suited for...

The FriFri range includes a variety of fryers, making it perfect for a range of establishments, such as:



Quick service / high productivity restaurants

FriFri fryers are capable of delivering high quantities of perfectly crisp fries making them ideal for restaurants with busy kitchens.



Fine dining restaurants

The Vision line of fryers offers unparalleled quality and accuracy, allowing for a sophisticated cooking experience.

FriFri has been offering the same high quality to its customers for over 70 years.

Benefits at a glance

- High quality
- Small footprint, high output
- Precise control
- Smart / advanced cooking
- Flexible

Why FriFri Fryers are superior...



Mounted in a robust cast head, hinged elements have two tilt positions for draining and cleaning. Vision and Basic+ models feature vertically coiled element for even greater surface contact with oil.



Maximum productivity from minimum floor space. A fryer that fits in perfectly with your kitchen and your needs.

Success ultimately depends on the quality and consistency of the food you produce. So whether you run a small independent establishment or a much larger operation, it's good to know that FriFri design, technology and reliability is readily available to you.

FriFri fryers come in a range of sizes, offer different power ratings and give you a wide choice of optional features, enabling you to specify a fryer that is perfect for your kitchen.

Manufactured in corrosion-resistant 304 grade stainless steel, the one-piece, pressed construction eliminates the need for welds

or joins, increasing the tank's strength and durability.

The fully rounded profile with radiused corners and the robust hinged element makes cleaning easier and quicker.

FriFri's heating elements have a larger surface area in contact with the oil. Gentle heat distribution across the oil's surface delivers fast recovery and prevents the oil from scorching and ultimately degrading.



Electronic Temperature Control

This, together with highly responsive temperature controls, ensures high product output and extended oil life.



Thermostatic Temperature Control

Vision and Basic+ models incorporate highly responsive digital electronic temperature control able to respond rapidly to any change in oil temperature and maintain it to within +/-1°C of the required setting. Super Easy models with mechanical thermostats maintain oil to within +/-8°C of the temperature selected.

Maintaining oil quality saves money and ensures food quality



Integral filtration extends oil life.



Integral gravity filtration is standard on Basic+ and Vision FriFri fryers. Optional on Super Easy models.



Gravity-fed
Oil Filtration

Efficient oil filtration is essential to prolong oil life and maintain excellent food quality.

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs.

Drainage is through the body of the fryer. The dual filter system removes debris and carbonised particles. A stainless steel bucket collects filtered oil for returning to the tank.

Gravity filtration is optional on Super Easy and standard on Basic+ and Vision fryers.



xFri[®] Pumped
Oil Filtration
Option

xFri[®] integrated oil pump and filtration system

xFri[®] increases efficiency, convenience and safety while extending oil life and saving you money.

The system filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil while it's still hot, mid-service if necessary, and resume frying in under five minutes.

The need to manually return oil to the tank or have any contact with hot oil is eliminated, reducing the risk of spillages and accidents.

Twin pumps on selected models help cater for special dietary needs as shown in the model charts.

Pumped oil filtration is optional on Super Easy, Basic+ and Vision fryers.



Single pump on a twin tank fryer can return oil to both tanks.



The flexible hose ensures easier drainage of waste oil.

The FriFri free standing / built-in electric fryer line up

Model	Vision Professional	Basic + Mid-Range	Super Easy Budget
Free Standing version available	✓	✓	✓
Built-in version available	✓	✓	✓
Temperature control			
Temperature range	30 - 190°C	60 - 190°C	90 - 190°C
Electronic control to within +/-1°C	✓	✓	✗
Mechanical control to within +/-8°C	✗	✗	✓
High limit safety thermostats (number of)	2	2	1
Construction			
Stainless steel grade of pressed tank	304	304	304
Stainless steel grade of body	304	304	430
Baskets and removable batter plate included	✓	✓	✓
Full lid	✓	✓	✓
Stainless steel oil bucket	✓	✓	✓
Oil bucket in a pull out carrier	✓	✓	✗
Working height	850 - 900mm	850 - 900mm	850 - 900mm
Overall height	943 - 993mm	943 - 993mm	943 - 1093mm
Protection against water ingress	IPX5	IPX5	IPX5
Elements			
Vertically coiled ultra low watts density element	✓	✓	✗
Low watts density element	✗	✗	✓
Two tilt positions - draining and cleaning	✓	✓	✓
Controls			
Touchpad control	✓	✗	✗
Rotary Control Knob	✗	✓	✓
Temperature increments	1°C	5°C	10°C
Intelligent programming (number of programmes)	✓ (19)	✗	✗
Adaptive cooking	✓	✗	✗
Standby mode with programmable temperature and time	✓	✗	✗
Standby mode	✗	✓	✗
Fat melt cycle	✓	✓	✗
Filtration			
Gravity filtration	✓	✓	0
xFri ® - integrated oil pump and filtration system	0	0	0
LiftFri ®, the automatic basket lifting system	0	✗	✗

0 - Optional

Essential Features at a glance

Throughout the price list you will see various icons outlining the features of each FriFri model. To the right is an explanation to help you identify each icon.



Electronic Temperature Control



Thermostatic Temperature Control



Touchpad Programmable Controls



Rotary Control Front



Rotary Control Rear



xFri® Pumped Oil Filtration Option



Gravity-fed Oil Filtration



SOLAS Specification Option



LiftFri® Automatic Basket Lift Option



LiftFri[®] Automatic
Basket Lift Option

LiftFri[®]

The automatic basket lifting system for failsafe frying.



Available with FriFri Vision electric fryers, the **LiftFri[®]** automatic basket lifting system maintains the quality and consistency of your fried food output.

Having selected the required cooking programme, the system lowers the basket into the oil only when it has reached the correct temperature. Then, as soon as Vision has completed the selected programme, the basket automatically rises. Cooking stops immediately preventing food from being overcooked.

400mm and 600mm wide models are available with multiple basket lifts increasing flexibility and efficiency enabling two different foods to be cooked simultaneously.

VISION

Producing consistently perfect, great tasting fried food has never been so effortless.

As standard



Electronic Temperature Control



Touchpad Programmable Controls



Gravity-fed Oil Filtration

Optional



xFri[®] Pumped Oil Filtration Option



LiftFri[®] Automatic Basket Lift Option



SOLAS Specification Option



Ideally suited for use in

- Fine cuisine
- Quick service restaurants
- High productivity kitchens

For those who run the busiest professional kitchens and refuse to compromise on quality, Vision is the ultimate choice of electric fryer.

Sophisticated programming is at the heart of the Vision system. 19 pre-set

cooking programmes make it easy to assign menu items which can then be selected from the simple digital display.

Increases productivity

Together with the optional LiftFri[®] automatic basket lifting system, Vision takes care of the entire cooking process, for consistently excellent results.

Maximises output and saves energy

With adaptive cooking technology, Vision automatically adjusts cooking times to suit batch size. So regardless of the quantity of fries loaded by the operator, Vision will adapt the cooking time accordingly, virtually eliminating the risk of human error.



Vision 211



Vision 311



Vision 633



Vision 422 built-in





- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri® automatic basket lifting system for failsafe frying

Vision Single Tank Free Standing Fryers

lincat.co.uk/configurators



If you're unsure which Vision fryer you need, the Frifri configurator will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
7.5-9 L	1	1	990	200	650	51

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
12.5-14.5 L	1	1(2)**	990	300	650	60

411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
17-20.5 L	1	2(1)**	990	400	650	75

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*VF21100/A500	£3728	€4288	7.5kW	18	3	1
*VF21109/A500	£3728	€4288	7.5kW	18	1	1
*VF21101/A500	£3774	€4341	9kW	20	3	1
*VF21110/A500	£3774	€4341	9kW	20	1	1
*VF21102/A500	£3824	€4398	11kW	22	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*VF31100/A500	£4138	€4759	11.4kW	28.5	3	1
*VF31101/A500	£4198	€4828	15kW	32	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*VF41100/B500	£4765	€5480	15kW	36	3	1
*VF41101/B500	£4859	€5588	18kW	40	3	1
*VF41102/B500	£4954	€5698	22kW	44	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OL1	£1236	€1422	Single auto basket lift

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ301093	£95	€110	Small baskets for 311

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OL2	£2470	€2841	Two auto basket lift
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ411048	£126	€145	Large basket for 411

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri® automatic basket lifting system for failsafe frying
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Vision Twin Tank Free Standing Fryers

Vision Triple Tank Free Standing Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
2 x 7.5-9L	2	2	990	400	650	86

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
2 x 12.5-14.5L	2	2 (4)***	990	600	650	111

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
3 x 7.5-9L	3	3	990	600	650	

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*VF42200/G500	£7037	€8093	2x7.5kW	2 x 18	3	2
*VF42209/G500	£7037	€8093	2x7.5kW	2 x 18	1	2
*VF42201/G500	£7134	€8205	2 x 9kW	2 x 20	3	2
*VF42210/G500	£7134	€8205	2 x 9kW	2 x 20	1	2
*VF42202/G500	£7231	€8316	2 x 11kW	2 x 22	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*VF62271/G500	£8071	€9282	2x11.4kW	2x26.5	3	2
*VF62281/G500	£8190	€9419	2 x 15kW	2x26.5	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*VF63390/C500	£11700	€13455	3x7.5kW	3 x 18	3	1
*VF63391/C500	£11700	€13455	3 x 9kW	3 x 20	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OL2	£2470	€2841	Twin auto basket lift
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OL2	£2470	€2841	Twin auto basket lift
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ301093	£95	€110	Small baskets for 622

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP3	£5025	€5781	Triple oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OL2	£2470	€2841	Twin auto basket lift
O* OL3	£3839	€4415	Triple auto basket lift
O* OC200	£130	€150	Two rear castors (fixed)
A OC400	£262	€302	Four castors (fixed at rear)

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri® automatic basket lifting system for failsafe frying

Vision Single Tank Built In Fryers

lincat.co.uk/configurators **friFri Configurator**

If you're unsure which **Vision** fryer you need, the **friFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
7.5-9 L	1	1	537	200	630	42

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
12.5-14.5 L	1	1(2)***	537	300	630	52

411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
17-20.5 L	1	2(1)***	537	400	630	62

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*MB21120/A700	£3653	€4201	7.5kW	18	3	1
*MB21129/A700	£3653	€4201	7.5kW	18	1	1
*MB21121/A700	£3699	€4254	9kW	20	3	1
*MB21130/A700	£3699	€4254	9kW	20	1	1
*MB21122/A700	£3749	€4312	11kW	22	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*MB31120/A700	£4045	€4652	11.4kW	28.5	3	1
*MB31121/A700	£4104	€4720	16kW	32	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*MB41120/B700	£4652	€5350	15kW	36	3	1
*MB41121/B700	£4746	€5458	18kW	40	3	1
*MB41122/B700	£4840	€5566	22kW	44	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OL1	£1236	€1422	Single auto basket lift

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OL1	£1236	€1422	Single auto basket lift
A FZ301093	£95	€110	Small baskets for 311

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OL1	£1236	€1442	Single auto basket lift
O* OL2	£2470	€2841	Twin auto basket lift
A FZ411048	£126	€145	Large basket for 411

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri[®] automatic basket lifting system for failsafe frying
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Vision Twin Tank Built In Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
2 x 7.5-9L	2	2	537	400	630	80

522 Twin tank electric fryer (500mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
1 x 12.5-14.5 + 1 x 7.5-9L	2	2(3)**	537	500	630	81

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
2 x 12.5-14.5L	2	2(4)**	537	600	630	81

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*MB42220/G700	£6904	€7940	2x7.5kW	2 x 18	3	2
*MB42229/G700	£6904	€7940	2x7.5kW	2 x 18	1	2
*MB42221/G700	£7001	€8052	2 x 9kW	2 x 20	3	2
*MB42230/G700	£7001	€8052	2 x 9kW	2 x 20	1	2
*MB42222/G700	£7099	€8164	2 x 11kW	2 x 22	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*MB52255/G700	£7320	€8418	11.4+7.5kW	28.5 + 18	3	2
*MB52256/G700	£7369	€8475	11.4+9kW	28.5 + 20	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*MB62258/G700	£7869	€9050	2 x 11.4kW	2x26.5	3	2
*MB62259/G700	£7987	€9186	2 x 15kW	2x26.5	3	2

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OL2	£2470	€2841	Twin auto basket lift

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OL2	£2470	€2841	Twin auto basket lift
A FZ301093	£95	€110	Small baskets for large tank

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
O* OL1	£1236	€1422	Single auto basket lift
O* OL2	£2470	€2841	Twin auto basket lift
A FZ301093	£95	€110	Small baskets for 622

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements

basic+

As standard



Electronic Temperature Control



Rotary Control Front



Gravity-fed Oil Filtration

Optional



xFrit[®] Pumped Oil Filtration Option



SOLAS Specification Option

Superb temperature control for consistently excellent results.



Ideally suited for use in

- Fine cuisine
- Quick service restaurants

Your reputation depends on consistently producing crisp, succulent, great tasting fried food. That's why precise and consistent temperature control is so important.

Stylish and robust, Basic+ fryers have got what it takes to deal reliably and efficiently with the demands of the busiest kitchens and the most discerning chefs.

A unique vertically coiled ultra low watts density element, and high performance electronic temperature control which maintains oil temperature to within +/- 1°C, combine to reduce oil degradation.

NEW



Basic+ 633



Basic+ 211



- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1 °C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Basic+ Single Tank Free Standing Fryers

lincat.co.uk/configurators

frifri Configurator

If you're unsure which **Basic+** fryer you need, the **Frifri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D		
7.5-9L	1	1	990	200	650	51	

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D		
12.5-14.5L	1	1(2)***	990	300	650	60	

411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D		
17-20.5L	1	2(1)***	990	400	650	75	

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*YF21100/A500	£3166	€3641	7.5kW	18	3	1
*YF21109/A500	£3166	€3641	7.5kW	18	1	1
*YF21101/A500	£3220	€3703	9kW	20	3	1
*YF21110/A500	£3220	€3703	9kW	20	1	1
*YF21102/A500	£3272	€3763	11kW	22	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*YF31100/A500	£3783	€4351	11.4kW	28.5	3	1
*YF31101/A500	£3847	€4425	15kW	32	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*YF41100/B500	£4382	€5040	15kW	36	3	1
*YF41101/B500	£4488	€5162	18kW	40	3	1
*YF41102/B500	£4594	€5284	22kW	44	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ301093	£95	€110	Small baskets for 311

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ411048	£126	€145	Large basket for 411

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1°C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Basic+ Twin Tank Free Standing Fryers

Basic+ Triple Tank Free Standing Fryers

lincat.co.uk/configurators **friFri Configurator**

If you're unsure which **Basic+** fryer you need, the **friFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
2x 7.5-9L	2	2	990	400	650	86

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
2x 12.5-14.5L	2	2(4)**	990	600	650	108

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
3x 7.5-9L	3	3	990	600	650	

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*YF42200/G500	£5391	€6200	2x7.5kW	2 x 18	3	2
*YF42209/G500	£5391	€6200	2x7.5kW	2 x 18	1	2
*YF42201/G500	£5495	€6320	2 x 9kW	2 x 20	3	2
*YF42210/G500	£5495	€6320	2 x 9kW	2 x 20	1	2
*YF42202/G500	£5603	€6444	2 x 11kW	2 x 22	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*YF62271/G500	£6876	€7908	2x11.4kW	2x26.5	3	2
*YF62281/G500	£7003	€8054	2 x 15kW	2x26.5	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*YF63390/C500	£10736	€12347	3x7.5kW	3 x 18	3	1
*YF63391/C500	£9060	€10419	3 x 9kW	3 x 20	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ301093	£95	€110	Small baskets for 622

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP3	£5025	€5781	Triple oil return pump
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed at rear)

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1 °C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Basic+ Single Tank Built In Fryers



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
7.5-9L	1	1	537	200	630	42

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
12.5-14.5L	1	1(2)***	537	300	630	52

411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
17-20.5L	1	2(1)***	537	400	630	62

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SB21120/A700	£3092	€3556	7.5kW	18	3	1
*SB21129/A700	£3092	€3556	7.5kW	18	1	1
*SB21121/A700	£3146	€3618	9kW	20	3	1
*SB21130/A700	£3754	€4318	9kW	20	1	1
*SB21122/A700	£3197	€3677	11kW	22	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SB31120/A700	£3689	€4243	11.4kW	28.5	3	1
*SB31121/A700	£3754	€4318	15kW	32	3	1

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SB41120/B700	£4271	€4912	15kW	36	3	1
*SB41121/B700	£4375	€5032	18kW	40	3	1
*SB41122/B700	£4479	€5151	22kW	44	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
A FZ301093	£95	€110	Small baskets for 311

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
A FZ411048	£126	€145	Large basket for 411

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1°C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Basic+ Twin Tank Built In Fryers

lincat.co.uk/configurators **friFri Configurator**

If you're unsure which **Basic+** fryer you need, the **friFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D		
2 x 7.5-9 L	2	2	537	400	630	80	

522 Twin tank electric fryer (500mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D		
1 x 12.5-14.5 + 1 x 7.5-9 L	2	2 (3)***	537	500	630	81	

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D		
2 x 12.5-14.5 L	2	2 (4)***	537	600	630	81	

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SB42220/G700	£5259	€6048	2x7.5kW	2 x 18	3	2
*SB42229/G700	£5259	€6048	2x7.5kW	2 x 18	1	2
*SB42221/G700	£5363	€6168	2 x 9kW	2 x 20	3	2
*SB42230/G700	£5363	€6168	2 x 9kW	2 x 20	1	2
*SB42222/G700	£5469	€6280	2 x 11kW	2 x 22	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SB52255/G700	£5842	€6719	11.4+7.5kW	28.5 + 18	3	2
*SB52256/G700	£5888	€6772	11.4+9kW	28.5 + 20	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SB62258/G700	£6191	€7120	2x11.4kW	2x26.5	3	2
*SB62259/G700	£6313	€7260	2 x 15kW	2x26.5	3	2

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
A FZ301093	£95	€110	Small baskets for large tank

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
A FZ301093	£95	€110	Small baskets for 622

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Super Easy

Outstanding value with no compromise in quality or performance.

As standard



Thermostatic Temperature Control



Rotary Control Front

Optional



Gravity-fed Oil Filtration



xFri[®] Pumped Oil Filtration Option



Ideally suited for use in

- Restaurants
- Quick service restaurants

When budget is a primary consideration, FriFri's unrivalled credentials, know-how and quality are still well within your reach.

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient performance that delivers consistently excellent fried food.

Quality construction, for example the 304 grade stainless steel pressed pan, and details such as the hinged frying elements will reassure you that Super Easy is anything but a compromise.

If you're looking for that little bit extra in specification, options such as integral or pumped filtration and higher power are also available.



Super Easy 211



Super Easy 633



Super Easy 422 built-in



Super Easy

- Outstanding quality with no compromise in quality or performance
- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Super Easy Single Tank Free Standing Fryers

lincat.co.uk/configurators

friFri Configurator

If you're unsure which **Super Easy** fryer you need, the **friFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D	WT	
7.5-9 L	1	1	990	200	650	41	

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D	WT	
12.5-14.5 L	1	1(2)***	990	300	650	50	

411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D	WT	
17-20.5 L	1	2(1)***	990	400	650	69	

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*651123/A500	£2164	€2489	7.5kW	17	3	1
*651131/A500	£2164	€2489	7.5kW	17	1	1
*651134/A500	£2227	€2562	11kW	20	3	1

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*651132/A500	£2688	€3092	11.4kW	26.5	3	1
*651133/A500	£2731	€3141	15kW	30	3	1

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*651124/B500	£2934	€3375	15kW	34	3	1
*651136/B500	£3116	€3584	22kW	40	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ301093	£95	€110	Small baskets for 311

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OC200	£130	€150	Two rear castors (fixed)
O* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ411048	£126	€145	Large basket for 411

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*650123/A500	£2003	€2304	7.5kW	17	3	1
*650131/A500	£2003	€2304	7.5kW	17	1	1
*650134/A500	£2063	€2373	11kW	20	3	1

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*650132/A500	£2498	€2874	11.4kW	26.5	3	1
*650133/A500	£2543	€2925	15kW	30	3	1

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*650124/B500	£2744	€3156	15kW	34	3	1
*650136/B500	£2927	€3367	22kW	40	3	1

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements

Super Easy

- Outstanding quality with no compromise in quality or performance.
- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Super Easy Twin Tank Free Standing Fryers

Super Easy Triple Tank Free Standing Fryers


NEW

422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D	WT	
2 x 7.5-9L	2	2	990	400	650	66	

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D	WT	
2x12.5-14.5L	2	2(4)**	990	600	650	102	

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)				WT
			H	W	D	WT	
3 x 7.5-9l	3	3	990	600	650	102	

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*651125/B500	£3670	€4221	2x7.5kW	2x17	3	1
*651130/G500	£3670	€4221	2x7.5kW	2x17	1	2
*651137/G500	£3803	€4374	2 x 11kW	2x20	3	2

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*651138/G500	£4138	€4759	2x11.4kW	2x26.5	3	2
*651139/G500	£4217	€4850	2 x 15kW	2x26.5	3	2

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*651143/C500	£5780	€6624	3x7.5kW	3 x 18	3	1
*651142/C500	£5600	€6440	3 x 11kW	3 x 20	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
0* OP1	£1732	€1992	Single oil return pump
0* OP2	£3462	€3982	Twin oil return pump
0* OC200	£130	€150	Two rear castors (fixed)
0* OC400	£262	€302	Four castors (fixed castors at rear)

MODEL	PRICE £	PRICE €	DESCRIPTION
0* OP1	£1732	€1992	Single oil return pump
0* OP2	£3462	€3982	Twin oil return pump
0* OC200	£130	€150	Two rear castors (fixed)
0* OC400	£262	€302	Four castors (fixed castors at rear)
A FZ301093	£95	€110	Small baskets for 622

MODEL	PRICE £	PRICE €	DESCRIPTION
0* OP1	£1732	€1992	Single oil return pump
0* OP3	£5025	€5781	Triple oil return pump
0* OC200	£130	€150	Two rear castors (fixed)
0* OC400	£262	€302	Four castors (fixed at rear)

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*650125/B500	£3348	€3851	2x7.5kW	2x17	3	1
*650130/G500	£3348	€3851	2x7.5kW	2x17	1	2
*650137/G500	£3481	€4004	2 x 11kW	2x20	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*650138/G500	£3826	€4400	2x11.4kW	2x26.5	3	2
*650139/G500	£3911	€4498	2 x 15kW	2x26.5	3	2

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*650143/C500	£5600	€6440	3x7.5kW	3 x 18	3	1
*650142/C500	£5660	€6509	3 x 11kW	3 x 20	3	1

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements

lincat.co.uk

Super Easy

- Outstanding quality with no compromise in quality or performance.
- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Super Easy Single Tank Built In Fryers

lincat.co.uk/configurators

frifri Configurator

If you're unsure which **Super Easy** fryer you need, the **Frifri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
7.5-9 L	1	1	567	200	630	24

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
12.5-14.5 L	1	1(2)**	567	300	630	31

411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			WT
			H	W	D	
17-20.5 L	1	2(1)**	567	400	630	34

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*671123/A700	£1878	€2160	7.5kW	17	3	1
*671131/A700	£1878	€2160	7.5kW	17	1	1
*671134/A700	£2018	€2321	11kW	20	3	1

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*671132/A700	£2422	€2786	11.4kW	26.5	3	1
*671133/A700	£2460	€2829	15kW	30	3	1

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*671124/B700	£2566	€2951	15kW	34	3	1
*671136/B700	£2725	€3134	22kW	40	3	1

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
A FZ301093	£95	€110	Small baskets for 311

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
A FZ411048	£126	€145	Large basket for 411

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*670123/A700	£1716	€1974	7.5kW	17	3	1
*670131/A700	£1716	€1974	7.5kW	17	1	1
*670134/A700	£1856	€2135	11kW	20	3	1

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*670132/A700	£2234	€2570	11.4kW	26.5	3	1
*670133/A700	£2271	€2612	15kW	30	3	1

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*670124/B700	£2379	€2736	15kW	34	3	1
*670136/B700	£2537	€2918	22kW	40	3	1

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Super Easy

- Outstanding quality with no compromise in quality or performance.
- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Super Easy Twin Tank Built In Fryers

NEW


422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS(mm)			WT
			H	W	D	
2 x 7.5-9L	2	2	567	400	630	37

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*671125/B700	£3299	€3794	2x7.5kW	2x17	3	1
*671130/G700	£3299	€3794	2x7.5kW	2x17	1	2
*671137/G700	£3487	€4011	2x11kW	2x20	3	2

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*670125/B700	£2976	€3423	2x7.5kW	2x17	3	1
*670130/G700	£2976	€3423	2x7.5kW	2x17	1	2
*670137/G700	£3165	€3640	2x11kW	2x20	3	2

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS(mm)			WT
			H	W	D	
2x12.5-14.5L	2	2(4)***	567	600	630	77

With Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*671138/G700	£3683	€4236	2x11.4kW	2x26.5	3	2
*671139/G700	£3795	€4365	2x15kW	2x26.5	3	2

MODEL	PRICE £	PRICE €	DESCRIPTION
O* OP1	£1732	€1992	Single oil return pump
O* OP2	£3462	€3982	Twin oil return pump
A FZ301093	£95	€110	Small baskets for 622

Without Gravity Filtration

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*670138/G700	£3405	€3916	2x11.4kW	2x26.5	3	2
*670139/G700	£3520	€4048	2x15kW	2x26.5	3	2

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Accessories



It's all in the detail.



SOLAS specification feature modified feet for secure fastening to the floor



Castors available on all freestanding fryers, except, for safety reasons, 211 models



Marine SOLAS

Vision and Basic+ fryers are available in SOLAS (Safety of Life at Sea) specification.

Jointing Strip

Jointing strip to connect two or more fryers to reduce oil ingress.

Voltage Options

3 Phase free standing and built in fryers listed are 3, 400 volt, 50/60Hz. Other options are available.

Accessories

CODE	PRODUCT RANGE	PRICE £	PRICE €	DESCRIPTION
FZ100831	Vision, Basic+, Super Easy 211, 411, 422	£95	€110	Small basket
FZ211046	Vision, Basic+, Super Easy 211, 422	£48.50	€56	Grid with handles
OF1	Vision, Basic+, Super Easy 211, 422, 522, 633	£168	€194	Gravity filtration
FZ101139	Vision, Basic+, Super Easy 211, 422, 522	£104	€120	Stainless steel filter
FZ101142	Vision, Basic+, Super Easy 211, 422, 522	£19.20	€23	Fine tissue filter support
FZ101158	Vision, Basic+, Super Easy 211, 422, 522	£64	€74	Fine tissue filter
FZ211067	Vision, Basic+, Super Easy	£62.50	€72	Basket support
FZ311067	Vision, Basic+, Super Easy 311	£52	€60	Basket support for two small baskets
OF2	Vision, Basic+, Super Easy 311, 411, 522, 622	£192	€221	Gravity filtration kit
FZ101140	Vision, Basic+, Super Easy 311, 411, 522, 622	£121.30	€140	Stainless steel filter
FZ101143	Vision, Basic+, Super Easy 311, 411, 522, 622	£21.75	€26	Fine tissue filter support
FZ101159	Vision, Basic+, Super Easy 311, 411, 522, 622	£73	€84	Fine tissue filter
FZ301093	Vision, Basic+, Super Easy 311, 622	£95	€110	Small basket
FZ411048	Vision, Basic+, Super Easy 411	£126	€145	Large basket
FZ211133	All Vision, Basic+, Super Easy	£53.15	€62	Jointing strip for connecting two or more fryers to reduce oil ingress
FZ300941	Eco 4	£24	€28	Basket
FZ300942	Eco 6	£27	€32	Basket
FZ300716/S	Frita+ 6, Profi+ 6, 6+6 and 10	£63	€73	Basket
FZ101010/S	Frita+ 8, Profi+ 8	£70	€81	Small basket
FZ300717/S	Frita+ 8, Profi+ 8	£87	€101	Large basket
FZ801138	Profi+ 10	£100.65	€116	Grid with handle
SOF1	Single tank Vision, Basic+ Free-standing	£208	€240	SOLAS option for single tank free-standing
SOF2	Twin tank Vision, Basic+ Free-standing	£338	€388	SOLAS option for twin tank free-standing
SOF3	Triple tank Vision, Basic+ Free-standing	£467	€536	SOLAS option for triple tank free-standing
SOB1	Single tank Vision, Basic+ Built-in	£133	€153	SOLAS option for single tank built-in
SOB2	Twin tank Vision, Basic+ Built-in	£262	€302	SOLAS option for twin tank built-in

lincat.co.uk/configurators

frifri Configurator

If you're unsure whether you need a **Super Easy**, **Basic+** or **Vision** fryer, the **FriFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.

1

Select using the options below to configure your product...

Built In or Free Standing?

Built In


Free Standing

[Continue](#)

Already Configured?

To load a previous configuration, please enter the code you were provided with in the field below.

[Load](#)



Built In Or Free Standing

5

Select using the options below to configure your product...


Lift

1 Basket Lift


2 Basket Lifts

No Basket Lift

[Continue](#)



1 Basket Lift



2 Basket Lifts

2

Select using the options below to configure your product...

Width?

200mm (Single Tank)

300mm (Single Tank)

400mm (Single Tank)

400mm (Twin Tank)

600mm (Twin Tank)

[Continue](#)



Lincat FriFri Widths Basic Vision FreeStand

6

Select using the options below to configure your product...


Baskets

2 Baskets

3 Baskets

4 Baskets

[Continue](#)



2 Baskets

3 Baskets

4 Baskets

3

Select using the options below to configure your product...

Power?

2 x 11.4kW

2 x 15kW

[Continue](#)



Power

7

Select using the options below to configure your product...


Legs/Castors

4 Legs (Fitted as Standard)


00200 - 2 Castors (Fixed at Rear) - 2 Legs (at Front)

00400 - 4 Castors (2 Fixed at Rear - 2 Swivel at Front)

[Continue](#)



00200 - 2 Castors (Fixed at Rear) - 2 Legs (at Front)



4

Select using the options below to configure your product...


Oil Pump

1 Oil Pump


2 Oil Pumps

No Oil Pump

[Continue](#)



1 Oil Pump



8

Summary: You have successfully configured your product.


Your Configured FriFri Vision 822 Electric Free-standing Twin Tank Fryer - 2 Baskets - W 600 mm - 2 x 15.0 kW.

Next Steps...

[Email the Summary](#) [Send to Email](#) [Print Page](#)

Alternative you can print this page: [Print Page](#)

[Add to Basket](#) [Add to Cart](#)



Profi+

As standard



Electronic Temperature Control



Rotary Control Front

Professional performance from a compact, sturdy counter top fryer.



Limited space needn't limit your frying capability. Profi+ is a truly professional fryer. Profi+ offers the same output and features as the Basic+ range. Precise electronic temperature control, for example, maintains oil temperature to within +/-1°C of the selected setting.

The control panel is front-mounted – much safer than having to reach over the fryer. Other features include a lid that cleverly slots in at the rear of the fryer. This provides safer storage as well as a convenient splashback and basket support. A front drain valve facilitates safe, easy drainage of used oil.

Ideally suited for use in

- Fine cuisine – Superb temperature control for consistently excellent results
- Restaurants – Consistently produce crisp, succulent, great tasting fried food

Benefits at a glance

- Counter top
- Powerful
- Highly responsive electronic control
- Enhanced operator safety
- Safe and easy to use front draining valve
- Durable



Profi+ 6



Profi+ 10



Profi+ 8+8

- A powerful counter top fryer capable of producing up to 25 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1°C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Profi+ Single Tank Counter Top Electric Fryers


Profi + 6 Single Tank Counter Top Fryer

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
							H	W	D		
*650946	£1311	€1508	4.6kW	14	5-7L	1	455	270	475	15	

Profi + 8 Single Tank Counter Top Fryer

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
							H	W	D		
*650947	£1436	€1652	6.9kW	22	8-9.5l	1	455	360	475	16	
*650957	£1436	€1652	6.9kW	22	8-9.5l	2	455	360	475	17	

Profi + 10 Single Tank Counter Top Fryer

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
							H	W	D		
*651068	£1922	€2211	6.9kW	20	12-15l	2	455	540	475	23	
*650948	£1922	€2211	9.2kW	25	12-15l	2	455	540	475	23	

Profi+ Twin Tank Counter Top Electric Fryers

- A powerful counter top fryer capable of producing 44 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1°C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times


Profi + 6 + 6 Twin Tank Counter Top Fryer

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
							H	W	D		
*650950	£2521	€2900	2x4.6kW	2x14	2x5-7L	2	455	540	475	25	

Profi + 8 + 8 Twin Tank Counter Top Fryer

MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
							H	W	D		
*650952	£2691	€3095	2x6.9kW	2x22	2x8-9.5L	2	455	720	475	30	
*650963	£2691	€3095	2x6.9kW	2x22	2x8-9.5L	4	455	720	475	30	

** 7mm Frozen Fries

All Profi+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please contact your distributor to discuss.

* Please refer to pages F33 to F34 for electricity supply requirements

As standard (Frita+)



Electronic Temperature Control



Rotary Control Front

As standard (Eco)



Electronic Temperature Control



Rotary Control Rear

frita+ & eco

Affordable, durable and efficient – they won't let you down



Frita+ fryers share many of the design details of the Profi+ range. These include a safe, easy-to-use front valve for draining off used oil and the rear-mounted slot-in lid that also acts as a splashback and basket support. Operator safety is further enhanced by the front-mounted control panel

All Eco and Frita+ models incorporate a mechanical thermostat for maintaining oil to within +/-8°C of the temperature selected.

Ideally suited for use in

- Cafes – effortlessly produce fries to support your menu offering
- Pubs – ideal for cooking highly flavoured menu items
- Restaurants – cater for special dietary needs with this standalone fryer

Benefits at a glance

- Durable
- Efficient
- Well designed fryers
- Mechanical thermostat



Frita+ 6



Eco 6+6



- A durable, efficient and well designed fryer that won't let you down
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Frita+ Single Tank Counter Top Electric Fryers



Frita + 6 Single Tank Counter Top Fryer										
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
							H	W	D	
*652000	£860	€989	4.6kW	10.5	5-7l	1	455	270	475	14



Frita + 8 Single Tank Counter Top Fryer										
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
							H	W	D	
*652001	£988	€1137	6.9kW	16.5	8-9.5l	2	455	360	475	16
*652004	£988	€1137	6.9kW	16.5	8-9.5l	1	455	360	475	16

All Frita+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please contact your distributor to discuss.

Eco Single Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



Eco 4 Single Tank Counter Top Fryer										
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
							H	W	D	
*650102	£298	€343	2.3kW	5.4	3-4l	1	295	203	375	5
*650101	†£302	€348	3.2kW	6	3-4l	1	295	203	375	5



Eco 6 Single Tank Counter Top Fryer										
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
							H	W	D	
*650105	†£346	€398	3.2kW	7	4-5l	1	295	254	375	6

Eco Twin Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



Eco 4 + 4 Twin Tank Counter Top Fryer										
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
							H	W	D	
*650104	£573	€659	2x2.3kW	2x5.4	2x3-4L	2	295	384	375	10
*650103	†£577	€664	2x3.2kW	2x6	3x3-4L	2	295	384	375	10



Eco 6 + 6 Twin Tank Counter Top Fryer										
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
							H	W	D	
*650106	†£669	€770	2x3.2kW	2x7	2x4-5l	2	295	486	375	11

** 7mm Frozen Fries

All Eco models are single phase, 230 volt. † Not available in the UK.

* Please refer to pages F33 to F34 for electricity supply requirements



Silofrit

Crisp, succulent, piping hot fries every time.



Silofrit chip scuttles ensure fries remain hot and crispy for longer - a real bonus during busy periods.

Silofrit offers counter top, free standing and built in models, all manufactured in durable 304 grade stainless steel. Fries are kept piping hot and crispy by the infra-red lamp above and by a drain plate and element* located beneath.

For added convenience the removable gastronorm/container and drain plate can be cleaned in the dishwasher.

*Excludes built-in model

Ideally suited for use in

- Quick Service Restaurant - providing a continuous supply of hot and crispy fries during busy periods
- Restaurants - great tasting, crisp, succulent, piping hot fries on demand

Benefits at a glance

- Free standing, counter top and built in models available
- Crisp, delicious, piping hot fries every time
- Removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Silofrit Chip Scuttles



Silofrit Free Standing Chip Scuttle							
MODEL	PRICE £	PRICE €	POWER	DIMENSIONS (mm)			WT
				H	W	D	
601210	£2359	€2713	1kW	1155	400	620	46

Silofrit Counter Top Chip Scuttle							
MODEL	PRICE £	PRICE €	POWER	DIMENSIONS (mm)			WT
				H	W	D	
650722	£1428	€1643	1kW	540	400	620	21

Silofrit Built In Chip Scuttle							
MODEL	PRICE £	PRICE €	POWER	DIMENSIONS (mm)			WT
				H	W	D	
651105	£1404	€1615	0.65kW	455	400	630	12

Super*easy pasta

As standard



Thermostatic Temperature Control



Rotary Control Front

Optional



SOLAS Specification Option

Designed and built to ensure longer life in the harshest of conditions.



Experienced chefs and independent kitchens really appreciate the quality, performance and outstanding value of the Super Easy 311 pasta cooker.

With built in and free standing models available, the tank pressed from a single piece of superior grade 316 stainless steel and incoloy heating element provide superior resistance to punishing salt and starch corrosion at high temperatures.

Pasta cookers listed are 3 phase, 400 volt, however we can customise the voltage to suit your requirements.

High outputs of pasta enable you to keep pace with demand, even during peak periods

Ideally suited for use in

- Quick Service Restaurants – smaller baskets enable smaller portions to be cooked in constant rotation
- Restaurants – serve perfect pasta each and every time

Benefits at a glance

- Free standing and built in models available
- Designed and built to ensure longer life in the harshest of conditions
- Enables you to cook all types of pasta reliably and consistently with great results

- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Optional smaller baskets enable smaller portions to be cooked in constant rotation maximising output and efficiency
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Starch removal keeps water fresh for longer to ensure perfect results
- Two tilt position elements to aid draining and cleaning

Super Easy Pasta Cookers



Super Easy Pasta 311 Free Standing Pasta Cooker								
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	DIMENSIONS (mm)			WT
					H	W	D	
*680131/A500	£2964	€3409	7.5kW	14	990	300	650	70

** Fresh Penne Pasta

Super Easy Pasta 311 Built In Pasta Cooker								
MODEL	PRICE £	PRICE €	POWER	OUTPUT /HR (kg)**	DIMENSIONS (mm)			WT
					H	W	D	
*690132/A700	£2912	€3349	7.5kW	14	875	300	630	42

** Fresh Penne Pasta

MODEL	PRICE £	PRICE €	DESCRIPTION
A DVC015ZR10	£111	€128	Single portion pasta basket
A DVC014ZR10	£199	€229	Basket for 311 pasta cookers
A FB2	£724	€833	Basket with 6 single portion baskets for 311 pasta cookers

* Please refer to pages F33 to F34 for electricity supply requirements



frifri griddle

Designed for performance and efficiency.



Chefs really appreciate the faster heat-up time of this chrome griddle and the comfortable working environment it provides. Attractively styled and robustly constructed from 304 grade stainless steel, the FriFri griddle is perfect for front-of-house, theatre-style cooking.

The chromed griddle plate provide faster heat-up times and reduced heat radiation over a standard griddle, delivering lower energy costs. The high-specification flat bar element transfers heat efficiently to the griddle plate and its lower power density ensures a longer life. Precise thermostatic control up to 275°C delivers consistent results and economical operation.

For added convenience, a sunken well and plug allow for shallow frying and facilitate cleaning, whilst a splash back is provided to prevent oil splashing onto neighbouring surfaces.

Ideally suited for use in

- Restaurants – add theatre front of house to impress customers

Benefits at a glance

- Free standing and counter top models available
- Chromed griddle plate for faster heat up times

- Perfect for front of house, theatre style cooking
- Reduced radiation provides a cooler working environment for staff
- A sunken well and plug allow for shallow frying and facilitates cleaning
- Precise thermostatic control up to 275°C delivers consistent results
- High specification, flat bar element, transfers heat efficiently to the griddle plate
- 304 grade stainless steel construction

Counter Top Electric Chrome Griddles



Counter Top Electric Chrome Griddle								
MODEL	PRICE £	PRICE €	POWER	COOKING AREA (W x D)	DIMENSIONS (mm)			WT
					H	W	D	
*700000	£2332	€2682	4.3kW	333 x 560	387	400	648	60
*700002	£3936	€4527	2x4.3kW	733 x 560	387	800	648	101

Free Standing Electric Chrome Griddles



Free Standing Electric Chrome Griddle								
MODEL	PRICE £	PRICE €	POWER	COOKING AREA (W x D)	DIMENSIONS (mm)			WT
					H	W	D	
*700001	£2599	€2989	4.3kW	333 x 560	992	400	648	83
*700003	£4299	€4944	2x4.3kW	733 x 560	992	800	648	133

Electricity Supply Requirements

(page 1 of 2)

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
FriFri	650101	EU 2 Pin Plug	3,200	13.9	230	N/A			
FriFri	650103	2 x EU 2 Pin Plug	2 x 3,200	2 x 13.9	230	N/A			
FriFri	650105	EU 2 Pin Plug	3,200	13.9	230	N/A			
FriFri	650106	2 x EU 2 Pin Plug	2 x 3,200	2 x 13.9	230	N/A			
FriFri	650946	3-phase	4,600	N/A	6.7	6.7	6.7	400	
FriFri	650947	3-phase	6,900	N/A	10.0	10.0	10.0	400	
FriFri	650948	3-phase	9,200	N/A	13.3	13.3	13.3	400	
FriFri	650950	3-phase	2 x 4,600	N/A	2 x 6.7	2 x 6.7	2 x 6.7	400	
FriFri	650952	3-phase	2 x 6,900	N/A	2 x 10.0	2 x 10.0	2 x 10.0	400	
FriFri	650957	3-phase	6,900	N/A	10.0	10.0	10.0	400	
FriFri	650963	3-phase	2 x 6,900	N/A	2 x 10.0	2 x 10.0	2 x 10.0	400	
FriFri	651068	3-phase	6,900	N/A	10.0	10.0	10.0	400	
FriFri	652000	3-phase	4,600	N/A	6.7	6.7	6.7	400	
FriFri	652001	3-phase	6,900	N/A	10.0	10.0	10.0	400	
FriFri	652004	3-phase	6,900	N/A	10.0	10.0	10.0	400	
FriFri	700000	3-phase	4,300	N/A	6.2	6.2	6.2	400	
FriFri	700001	3-phase	4,300	N/A	6.2	6.2	6.2	400	
FriFri	700002	3-phase	8,600	N/A	12.5	12.5	12.5	400	
FriFri	700003	3-phase	8,600	N/A	12.5	12.5	12.5	400	
FriFri	650123/A500	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	650124/B500	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	650125/B500	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	650130/G500	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	650131/A500	1-phase	7500	32.6	230	N/A			
FriFri	650132/A500	3-phase	11,400	N/A	16.5	16.5	16.5	400	
FriFri	650133/A500	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	650134/A500	3-phase	11,000	N/A	15.9	15.9	15.9	400	
FriFri	650136/B500	3-phase	22,000	N/A	31.9	31.9	31.9	400	
FriFri	650137/G500	3-phase	2 x 11,000	N/A	2 x 15.9	2 x 15.9	2 x 15.9	400	
FriFri	650138/G500	3-phase	2 x 11,400	N/A	2 x 16.5	2 x 16.5	2 x 16.5	400	
FriFri	650139/G500	3-phase	2 x 15,000	N/A	2 x 21.7	2 x 21.7	2 x 21.7	400	
FriFri	651123/A500	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	651124/B500	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	651125/B500	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	651130/G500	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	651131/A500	1-phase	7500	32.6	230	N/A			
FriFri	651132/A500	3-phase	11,400	N/A	16.5	16.5	16.5	400	
FriFri	651133/A500	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	651134/A500	3-phase	11,000	N/A	15.9	15.9	15.9	400	
FriFri	651136/B500	3-phase	22,000	N/A	31.9	31.9	31.9	400	
FriFri	651137/G500	3-phase	2 x 11,000	N/A	2 x 15.9	2 x 15.9	2 x 15.9	400	
FriFri	651138/G500	3-phase	2 x 11,400	N/A	2 x 16.5	2 x 16.5	2 x 16.5	400	
FriFri	651139/G500	3-phase	2 x 15,000	N/A	2 x 21.7	2 x 21.7	2 x 21.7	400	
FriFri	651142/C500	3-phase	33,000	N/A	47.8	47.8	47.8	400	
FriFri	651143/C500	3-phase	22,500	N/A	32.6	32.6	32.6	400	
FriFri	670123/A700	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	670124/B700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	670125/B700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	670130/G700	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	670131/A700	1-phase	7500	32.6	230	N/A			
FriFri	670132/A700	3-phase	11,400	N/A	16.5	16.5	16.5	400	
FriFri	670133/A700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	670134/A700	3-phase	11,000	N/A	15.9	15.9	15.9	400	
FriFri	670136/B700	3-phase	22,000	N/A	31.9	31.9	31.9	400	
FriFri	670137/G700	3-phase	2 x 11,000	N/A	2 x 15.9	2 x 15.9	2 x 15.9	400	
FriFri	671123/A700	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	671124/B700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	671125/B700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	671130/G700	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	671131/A700	1-phase	7500	32.6	230	N/A			
FriFri	671132/A700	3-phase	11,400	N/A	16.5	16.5	16.5	400	
FriFri	671133/A700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	671134/A700	3-phase	11,000	N/A	15.9	15.9	15.9	400	
FriFri	671136/B700	3-phase	22,000	N/A	31.9	31.9	31.9	400	
FriFri	671137/G700	3-phase	2 x 11,000	N/A	2 x 15.9	2 x 15.9	2 x 15.9	400	
FriFri	680131/A500	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	690132/A700	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	MB21120/A700	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	MB21121/A700	3-phase	9,000	N/A	13.0	13.0	13.0	400	
FriFri	MB21122/A700	3-phase	11,000	N/A	15.9	15.9	15.9	400	
FriFri	MB21129/A700	1-phase	7500	32.6	230	N/A			
FriFri	MB21130/A700	1-phase	9000	39.1	230	N/A			
FriFri	MB31120/A700	3-phase	11,400	N/A	16.5	16.5	16.5	400	
FriFri	MB31121/A700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	MB41120/B700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	MB41121/B700	3-phase	18,000	N/A	26.1	26.1	26.1	400	
FriFri	MB41122/B700	3-phase	22,000	N/A	31.9	31.9	31.9	400	
FriFri	MB41220/B700	3-phase	15,000	N/A	21.7	21.7	21.7	400	
FriFri	MB41221/B700	3-phase	18,000	N/A	26.1	26.1	26.1	400	
FriFri	MB41222/B700	3-phase	22,000	N/A	31.9	31.9	31.9	400	
FriFri	MB42220/G700	3-phase	2 x 7,500	N/A	2 x 10.9	2 x 10.9	2 x 10.9	400	
FriFri	MB42221/G700	3-phase	2 x 9,000	N/A	2 x 13.0	2 x 13.0	2 x 13.0	400	
FriFri	MB42222/G700	3-phase	2 x 11,000	N/A	2 x 15.9	2 x 15.9	2 x 15.9	400	
FriFri	MB42229/G700	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	MB42230/G700	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	MB52255/G700	3-phase	11,400; 7,500	N/A	16.5 + 10.9	16.5 + 10.9	16.5 + 10.9	400	
FriFri	MB52256/G700	3-phase	11,400; 9,000	N/A	16.5 + 13.0	16.5 + 13.0	16.5 + 13.0	400	
FriFri	MB62258/G700	3-phase	2 x 11,400	N/A	2 x 16.5	2 x 16.5	2 x 16.5	400	
FriFri	MB62259/G700	3-phase	2 x 15,000	N/A	2 x 21.7	2 x 21.7	2 x 21.7	400	
FriFri	SB21120/A700	3-phase	7,500	N/A	10.9	10.9	10.9	400	
FriFri	SB21121/A700	3-phase	9,000	N/A	13.0	13.0	13.0	400	
FriFri	SB21122/A700	3-phase	11,000	N/A	15.9	15.9	15.9	400	

Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
FriFri	SB21129/A700	1-phase	7500	32.6	230	N/A			
FriFri	SB21130/A700	1-phase	9000	39.1	230	N/A			
FriFri	SB31120/A700	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SB31121/A700	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SB41120/B700	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SB41121/B700	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	SB41122/B700	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SB42220/G700	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	SB42221/G700	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	SB42222/G700	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SB42229/G700	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	SB42230/G700	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	SB52255/G700	3-phase	11,400; 7,500	N/A		16.5 + 10.9	16.5 + 10.9	16.5 + 10.9	400
FriFri	SB52256/G700	3-phase	11,400; 9,000	N/A		16.5 + 13.0	16.5 + 13.0	16.5 + 13.0	400
FriFri	SB62258/G700	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SB62259/G700	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	VF21100/A500	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	VF21101/A500	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	VF21102/A500	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	VF21109/A500	1-phase	7500	32.6	230	N/A			
FriFri	VF21110/A500	1-phase	9000	39.1	230	N/A			
FriFri	VF31100/A500	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	VF31101/A500	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	VF41100/B500	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	VF41101/B500	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	VF41102/B500	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	VF41200/B500	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	VF41201/B500	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	VF41202/B500	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	VF42200/G500	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	VF42201/G500	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	VF42202/G500	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	VF42209/G500	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	VF42210/G500	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	VF62271/G500	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	VF62281/G500	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	VF63390/C500	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	VF63391/C500	3-phase	27,000	N/A		39.1	39.1	39.1	400
FriFri	YF21100/A500	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	YF21101/A500	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	YF21102/A500	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	YF21109/A500	1-phase	7500	32.6	230	N/A			
FriFri	YF21110/A500	1-phase	9000	39.1	230	N/A			
FriFri	YF31100/A500	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	YF31101/A500	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	YF41100/B500	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	YF41101/B500	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	YF41102/B500	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	YF42200/G500	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	YF42201/G500	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	YF42202/G500	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	YF42209/G500	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	YF42210/G500	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	YF62271/G500	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	YF62281/G500	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	YF63390/C500	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	YF63391/C500	3-phase	27,000	N/A		39.1	39.1	39.1	400

All weights stated are packed weights.

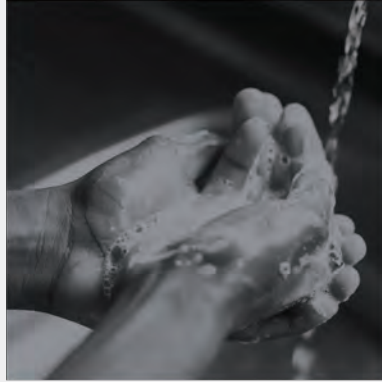
Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safety Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions

PRODUCT RANGE & PRICE LIST

SPECIALISING IN

- BAR SYSTEMS
- VEGETABLE PREPARATION
- WASTE MANAGEMENT
- CLEANING AND RINSING



Contents



Bar Systems and Refrigeration

Under Bar Systems, Bottle Coolers and Glass Frosters

Ideally suited for:

Bars, restaurants, hotels, cafes and coffee shops: Speed up service and generate customer satisfaction with great-tasting drinks.

Why choose IMC Under Bar Systems, Bottle Coolers and Glass Frosters?

- Great tasting drinks
- Quick and easy access
- Energy efficient models
- Choice of exterior colours and door options
- Available in a variety of sizes to suit the scale of your operation
- Maximise serving speed and efficiency
- Bartender's wide range of modules and accessories are available to meet all your needs

Find out more on page

i3



Vegetable Preparation

Peelers and Chippers

Ideally suited for:

Fish and chip shops, pubs, restaurants and fast food outlets, prepare a high volume of vegetables at speed with IMC's vegetable preparation solutions.

Why choose IMC Vegetable Preparation Equipment?

- Easy to load
- Easy to maintain
- Easy to clean
- Robustly engineered
- Provides minimal waste
- Peel and prepare vegetables at speed
- Increase the efficiency of your kitchen
- Simple and safe to operate

Find out more on page

i57



Waste Management

Food Waste Disposers and Waste Compactors

Ideally suited for:

Pubs & bars, nursing homes, hospitals and factories. Create a cleaner, safer working environment and save time and money, by investing in efficient waste management equipment.

Why choose IMC Waste Management Equipment

- Compact and efficient
- Remove waste quickly
- Safe and easy operation
- Reduces costs, saves time

Find out more on page

i71



Cleaning and Rinsing

Pan Scrubbers and Mobile Cleansing Stations

Ideally suited for:

Restaurants and cafes, outdoor catering, cost sector: meet stringent hygiene standards and save valuable staff time, with effective cleaning and rinsing solutions.

Why choose IMC Cleaning and Rinsing Equipment?

- Effective removal of food debris
- Saves time and increases efficiency
- Safe and easy to use
- Ideal for organisations looking to extend hand washing facilities
- Helps meet health and safety, and hygiene standards

Find out more on page

i95

All prices are exclusive of VAT.

UK

Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export

Goods are priced ex works, export packaging is included.

Any units which are built to order or include factory fit options are non-returnable.

☎ UK Tel: 01522 875500

☎ Export Tel: +44 1522 503250

✉ UK e-mail: sales@lincat.co.uk

✉ Export e-mail: export@lincat.co.uk



2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all IMC products



Bar Systems & Refrigeration

Under Bar Systems • Bottle coolers • Glass Frosters



Our comprehensive range of commercial under bar and refrigeration equipment is designed to meet the needs of every restaurant, bar and café regardless of shape, size or budget.

The bar-workstation concept is unique to IMC and epitomised in Bartender, our under bar system. From draught pumps to cocktail ingredients, glasses to cash till, everything is ergonomically positioned to minimise movement of bar staff and maximise serving speed and efficiency.

With precise temperature control and rapid chill, our energy-efficient bottle coolers are the perfect showcase for drinks. Across three ranges - Ventus, Mistral and BM - all models allow easy access

for quick service and are available in a range of stylish designs and space-saving sizes.

With rapid chill, our energy-efficient range of glass frosters helps bars to deliver high-quality drinks every time. With three ranges to choose from - Ventus, Mistral and Frostar - each froster provides easy access for quick service and is available in a range of sleek designs, with varying capacities.

Ideally suited for...



Bars

Speed up service and generate customer satisfaction with efficient service and great tasting drinks.



Restaurants

Enhance your customers' dining experience by serving high-quality drinks alongside delicious food.



Hotels

Attract customers in your hotel's bar with great service, stylish bottle coolers and glass frosters. Show your drinks in their best light in a well-designed unit that enhances your offer.



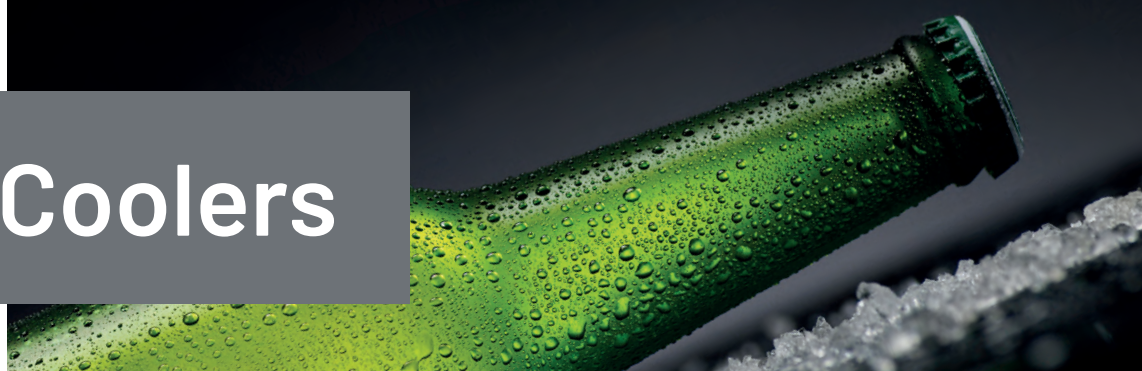
Cafes and coffee shops

Encourage customers to spend by tempting them with well-presented drinks. Highlight your offer and ensure great tasting beverages with a Mistral bottle cooler.

Benefits at a glance

- Maximise serving speed and efficiency
- Bartender's wide range of modules and accessories are available to meet all your needs
- Energy efficient coolers with rapid chill for quick service
- Bottle coolers and frosters available in a choice of exterior colours and door options

Bottle Coolers



	Ventus						Mistral						BM		BM Bartender	
	V60	V60 (FULL FRONT)	V90	V90 (FULL FRONT)	V135	V135 (FULL FRONT)	M60	M60 (HIGH AMBIENT)	M90	M90 (HIGH AMBIENT)	M135	TC60	BM70	BM100	BM70	BM100
PAGE	i20 - i23	i24 - i26	i27 - i30	i31 - i33	i34 - i35	i36 - i37	i44	i45	i46	i48	i49	i50	i54	i54	i54	i54
DIMENSIONS																
HEIGHT (mm)	900/850/800	900/850/800	900/850/800	900/850/800	900/800	900/800	900/850/800	900	900/850/800	900	900/800	1850	875	875	950	950
WIDTH (mm)	600	600	900	900	1350	1350	600	600	900	900	1350	600	700	1000	700	1000
DEPTH (mm)	500/450	500	500/450	500	500	500	500	500	500	500	500	500	560	560	560	560
ACCESS																
SIDE LOADING	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	-	-	-	-
TOP LOADING	-	-	-	-	-	-	-	-	-	-	-	-	✓	✓	✓	✓
BOTTLE CAPACITY																
800mm HIGH	78	78	117	117	185	185	78	-	117	-	185	-	-	-	-	-
850mm HIGH	78	78	117	117	-	-	78	-	117	-	-	-	-	-	-	-
900mm HIGH (SIDE OPENING)	120	120	195	195	310	310	120	-	195	-	310	-	-	-	-	-
900mm HIGH (SLIDING DOOR)	-	-	-	-	-	-	-	-	204	-	-	-	-	-	-	-
450mm DEPTH	96	-	156	-	-	-	-	-	-	-	-	-	-	-	-	-
HIGH AMBIENT	-	-	-	-	-	-	135	136	204	204	-	-	-	-	-	-
1850mm HIGH	-	-	-	-	-	-	-	-	-	-	-	272	-	-	-	-
BM/BM BARTENDER	-	-	-	-	-	-	-	-	-	-	-	-	140	210	140	210
DOOR/S																
NUMBER OF DOORS	1	1	2	2	3	3	1	1	2	3	3	1	2	2	2	2
DOOR OPENING	Front	Front	Front	Front	Front Left, Right	Front Left, Right	Front	Front	Front	Front	Front Left, Right	Front Right, reversible	Top	Top	Top	Top
DOOR HINGING	Right, reversible	Right, reversible	Left	Left, Right	Left, Right, Right	Left, Right, Right	Right	Right	Left, Right	Left, Right	Left, Right, Right	Right, reversible	-	-	-	-
SLIDING DOOR MODEL	-	-	-	-	-	-	-	-	✓	-	-	-	-	-	-	-
DOOR FINISH																
STAINLESS STEEL	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
BLACK PAINTED	✓	✓	✓	✓	✓	✓	✓	-	✓	-	✓	✓	-	-	-	-
GLAZED DOOR OPTION	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
SOLID DOOR OPTION	✓	✓	✓	✓	✓	✓	-	✓	-	✓	-	✓	✓	✓	✓	✓
ACCEPTS CUSTOMERS OWN DOOR PANEL	✓	✓	✓	✓	✓	✓	-	-	-	-	-	✓	-	-	-	-
INTERNAL FEATURES																
NUMBER OF SHELVES	2	2	2	2	2	2	2	2	2	2	2	5	2	2	2	2
NUMBER OF SHELF POSITIONS	29	29	29	29	29	29	29	29	29	29	29	95	2	2	2	2
WINE SHELF AVAILABLE	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	-	-	-	-
ADJUSTABLE OPERATING TEMPERATURE	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C	2°C - 6°C
INTERNAL LIGHTING	LED	LED	LED	LED	LED	LED	LED	LED	LED	LED	LED	LED	0	0	0	0
LOCK	✓	-	✓	-	✓	-	✓	✓	✓	✓	✓	✓*	✓	✓	✓	✓
OTHER FEATURES																
BARTENDER COMPATIBLE	-	-	-	-	-	-	-	-	-	-	-	-	-	-	✓	✓
REFRIGERANT TYPE	R290/R134a	R290/R134a	R290/R134a	R290/R134a	R290/R134a	R290/R134a	R290/R134a	R134a	R290/R134a	R134a	R290/R134a	R134a	R134a	R134a	R134a	R134a

*Only on F77/510 Models

2 YEAR

UK parts and labour warranty

Export parts warranty

on all IMC products

Glass Frosters



	Ventus		Mistral	Frostar	
	VR60	VR60 (FULL FRONT)	MR60	FR60	FR90
PAGE	i38	i40	i51	i56	i56
DIMENSIONS					
HEIGHT (mm)	900/800	900/800	900	900	900
WIDTH (mm)	600	600	600	600	900
DEPTH (mm)	500	500	500	620	620
ACCESS					
SIDE LOADING	✓	✓	✓	-	-
TOP LOADING	-	-	-	✓	✓
GLASS CAPACITY (STANDARD PINT GLASS)					
800mm HIGH	50	50	-	-	-
900mm HIGH (SIDE OPENING DOORS)	50	50	50	-	-
900mm HIGH (TOP OPENING DOORS)	-	-	-	75	120
DOOR/S					
NUMBER OF DOORS	1	1	1	1	1
DOOR OPENING	Front	Front	Front	Top	Top
DOOR HINGING	Right, reversible	Right, reversible	Right	-	-
DOOR FINISH					
STAINLESS STEEL	✓	✓	✓	✓	✓
BLACK PAINTED	✓	✓	✓	✓	✓
GLAZED DOOR OPTION	✓	✓	✓	-	-
SOLID DOOR OPTION	✓	✓	-	-	-
ACCEPTS CUSTOMERS OWN DOOR PANEL	✓	✓	-	-	-
NUMBER OF SHELVES					
NUMBER OF SHELVES	2	2	2	3	4
NUMBER OF SHELF POSITIONS	29	29	29	2	2
WINE SHELF AVAILABLE	✓	✓	✓	-	-
OPERATING TEMPERATURE	-10°C Constant	-10°C Constant	-10°C Constant	-17°C Constant	-17°C Constant
INTERNAL LIGHTING	LED	LED	LED	Fluorescent	Fluorescent
LOCK					
LOCK	✓	✓	✓	✓	✓
REFRIGERANT TYPE					
REFRIGERANT TYPE	R404a	R404a	R452a	R452a	R452a

2 YEAR UK parts and labour warranty | Export parts warranty
on all IMC products

Contents



Bartender

Ergonomically equip bar staff to serve drinks in the most efficient way

Under Bar System

Ideally suited for:

Bars, restaurants and hotels. Speed up service and generate customer satisfaction with efficient service.

Why choose Bartender?

- Configured to maximise staff productivity and efficiency
- Boosts sales and improves profits
- Easy to clean and robust stainless steel construction
- A wide range of work stations, modules and accessories are available to meet all your needs
- Ensures your bar area conforms to Food Safety Regulations

Find out more on page

i7



Ventus

The bespoke nature of Ventus makes it the ideal choice for a wide range of operations.

Bottle Coolers and Glass Frosters

Ideally suited for:

Clubs, hotels, cafes and coffee shops serve ice cold drinks with visual appeal with Ventus.

Why choose Ventus?

- Precise temperature control ensures drinks are kept at the optimum serving temperature
- Variety of space-saving sizes available, we're sure to have a solution perfect for any available space.
- Over 150 options available including lighting options, door finishes, handle options and gas types ensures we have a design to complement every bar setting.
- Economical running with the Dynamic Air Distribution System, and EcoSmart controller

Find out more on page

i17



Mistral

With a choice of sizes and exterior finishes, there's a Mistral to suit any bar operation.

Bottle Coolers and Glass Frosters

Ideally suited for:

Bars, restaurants, clubs, hotels, cafes and coffee shops

Why choose Mistral?

- Precise temperature control and rapid chill ensures drinks are kept at the optimum serving temperature
- Perfect showcase for drinks - available in a range of designs and space-saving sizes
- Energy efficient temperature

Find out more on page

i43



bm

BOTTLE COOLERS

Serve perfectly-chilled drinks at speed with BM's top-loading bottle coolers.

Top-loading Bottle Coolers

Ideally suited for:

Bars, restaurants and clubs

Why choose BM?

- Top-loading design with sliding cover, ensures fast and easy access to ice cold drinks
- Rapid chill for quick service
- Precise temperature control
- Energy efficient
- UK 3 pin plug
- Stylish exterior design for underbar systems

Find out more on page

i53



Frostar

Serve perfectly-presented, great-tasting drinks with speed with Frostar glass frosters

Top-loading Glass Frosters

Ideally suited for:

Bars, restaurants and clubs

Why choose Frostar?

- Top-loading with sliding cover for quick and easy access
- Chills and frosts glasses to add visual appeal to drinks
- Rapid cooling to -17°C
- Precise temperature control
- Stylish exterior design
- Large capacity

Find out more on page

i55

Bartender



It may be invisible to customers but they'll see the difference in faster service, less harassed staff and an all-round better atmosphere.

Bartender provides an exciting opportunity to develop a dynamic, versatile and exciting under bar system. Configured to maximise staff productivity and efficiency – and therefore turnover of customers – Bartender boosts sales and improves profits.

The bar-workstation concept is unique to IMC and epitomised in Bartender. From draught pumps to cocktail ingredients, glasses to cash till, everything is ergonomically positioned to minimise movement of bar staff and maximise serving speed and efficiency.

Stainless steel is not only the most stylish solution available for an under bar system. It's also the most practical. Easy to clean and maintain, it can take the knocks in the busiest bars and stay looking pristine.

Central to the successful use of Bartender is the IMC concept of creating compact self-contained workstations. Each area then has everything required by individual bar staff, so they are instantly more efficient and productive. Keep this philosophy in mind when planning a Bartender bar, as it will help you reduce staff costs and boost sales.

Ideally suited for...



Bars

Speed up service and generate customer satisfaction with efficient service.



Restaurants

Enhance your customers' dining experience by serving high-quality drinks alongside delicious food.



Hotels

Attract customers in your hotel's bar with cocktails and great service!

Benefits at a glance

- Configured to maximise staff productivity and efficiency
- Boosts sales and improves profits
- A wide range of work stations, modules and accessories are available to meet all your needs
- Easy to clean and robust stainless steel construction
- Ensures your bar area conforms to Food Safety Regulations



Bartender

Endless possibilities in bar design

The Bartender section within this brochure is designed to provide an introduction to the choice of bar modules, options and accessories we offer. Whether your requirement for a bar is large or small our team of experienced in house designers are here to help develop the perfect bar solution for you.

Bar - Work Stations

IMC offer a complementary range of six bar-workstations that will create an immediate performance impact in any bar area. These stations will blend seamlessly with other Bartender units.



Cocktail Station

Single piece worktop design incorporating a blender station, waste unit, ice chest and shelf unit.

MODEL	PRICE £	PRICE €	WIDTH
BZ70/200	£4506	€5182	2000

Cocktail Waste Station

MODEL	PRICE £	PRICE €	WIDTH
BZ76/060	£2614	€3007	600

2
YEAR

UK parts and labour warranty

Export parts warranty

on all IMC products



Condiment Prep Station

With integrated dishwasher safe cutting board, this unit is ideal for the preparation of all types of fruit and garnishes.

MODEL	PRICE £	PRICE €	WIDTH
BZ74/040	£937	€1078	400
BZ74/060	£1123	€1292	600



General Work Station

Single piece worktop incorporating an ice chest, waste unit, perforated worktop with shelves and a sink

MODEL	PRICE £	PRICE €	WIDTH
BZ71/200	£4486	€5159	2000



Bridging Station

Single piece worktop design incorporating a perforated worktop with shelves, bridging section and shelf

MODEL	PRICE £	PRICE €	WIDTH
BZ72/200	£2613	€3005	2000



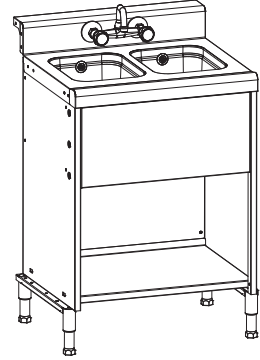
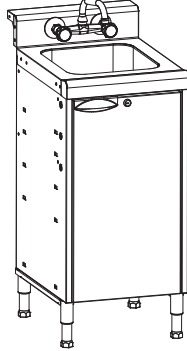
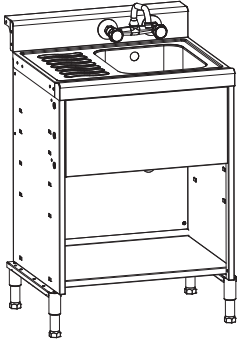
Coffee Prep Station

Worktop with under mounted knock out drawer and base shelf

MODEL	PRICE £	PRICE €	WIDTH
BZ40/040	£1206	€1387	400

Bartender

Sinks



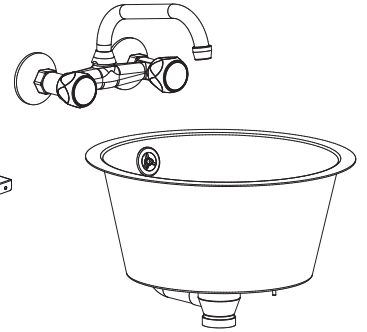
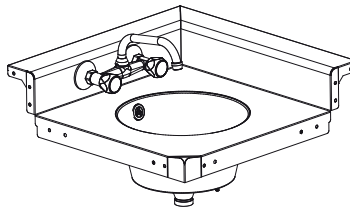
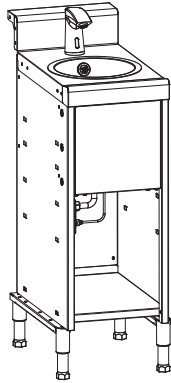
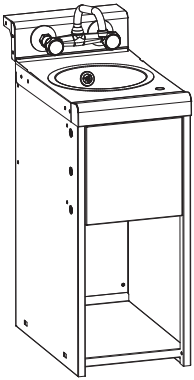
Single Sink			
MODEL	PRICE £	PRICE €	WIDTH
BZ51/030	£916	€1054	300
BZ51/040	£916	€1054	400
BZ51/060	£955	€1099	600
BZ51/080	£988	€1137	800
BZ51/100	£1027	€1182	1000

Single Sink with door option			
MODEL	PRICE £	PRICE €	WIDTH
BZ55/040	£972	€1118	400
BZ55/060	£1027	€1182	600

Double Sink			
MODEL	PRICE £	PRICE €	WIDTH
BZ52/060	£1085	€1248	600
BZ52/080	£1117	€1285	800
BZ52/100	£1153	€1326	1000

BZ51/040 has no drainer, other sizes have left hand drainer. All have mixer tap and 1 1/4" waste trap. Optional door. Soap dispense also available

BZ52/060, BZ52/080 have no drainer. BZ52/100 has left hand drainer. One mixer tap set and a 1 1/4" waste trap supplied.



Hand wash unit with mixer tap			
MODEL	PRICE £	PRICE €	WIDTH
BZ50/031	£916	€1054	300
BZ50/041	£950	€1093	400

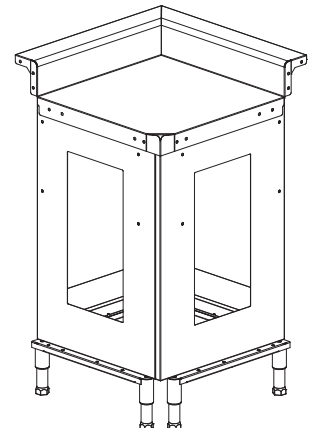
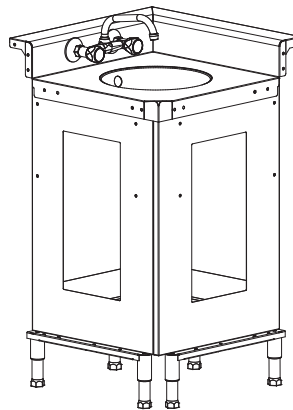
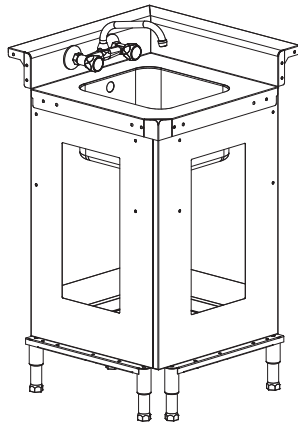
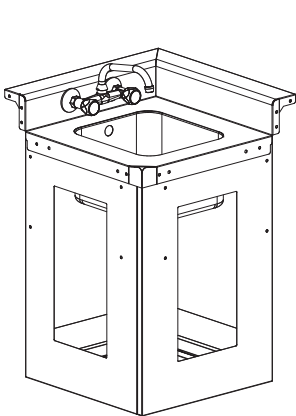
Hand wash unit with sensor tap			
MODEL	PRICE £	PRICE €	WIDTH
BZ50/032	£1313	€1510	300
BZ50/042	£1352	€1555	400

Corner top - hand wash basin				
MODEL	PRICE £	PRICE €	WIDTH	DEPTH
BZ17/051	£661	€761	560	560

As BZ17/050 but fitted with BB63/001 wash hand basin. Soap dispense also available

Hand wash basin			
MODEL	PRICE £	PRICE €	WIDTH
BB63/001	£299	€344	305

Can be inset into worktops, plain bridges or custom made infills. Supplied with mixer tap set and 1 1/4" waste trap.



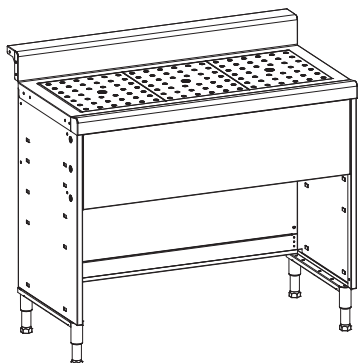
Corner - square sink		
MODEL	PRICE £	PRICE €
BZ09/036	£661	€761

Freestanding corner - square sink		
MODEL	PRICE £	PRICE €
BZ09/037	£720	€828

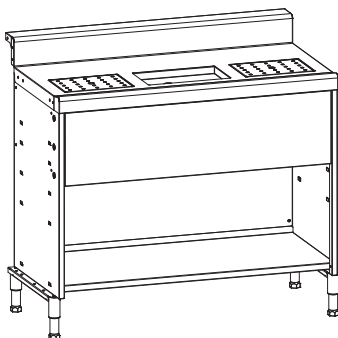
Corner - hand wash basin		
MODEL	PRICE £	PRICE €
BZ09/038	£865	€995

Freestanding corner - plain top		
MODEL	PRICE £	PRICE €
BZ09/039	£750	€863

Worktops

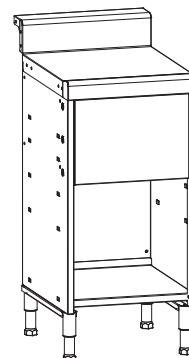


Perforated Worktop			
MODEL	PRICE £	PRICE €	WIDTH
BZ69/040	£963	€1108	400
BZ69/060	£1027	€1182	600
BZ69/080	£1091	€1255	800
BZ69/100	£1153	€1326	1000



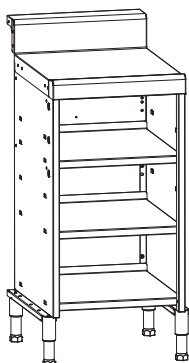
Perforated Worktop - reinforced top			
MODEL	PRICE £	PRICE €	WIDTH
BZ69/040/BF	£1053	€1211	400
BZ69/060/BF	£1117	€1285	600
BZ69/080/BF	£1179	€1356	800
BZ69/100/BF	£1242	€1429	1000

For mounting of beer fonts



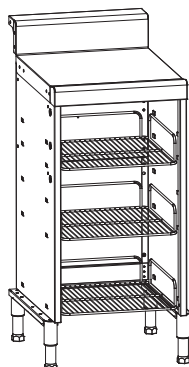
Worktop Unit			
MODEL	PRICE £	PRICE €	WIDTH
BZ50/040	£646	€743	400
BZ50/060	£683	€786	600
BZ50/080	£718	€826	800
BZ50/100	£755	€869	1000

Use instead of BZ15 shelf unit where speed rail, bartender shelf or towel rail is required



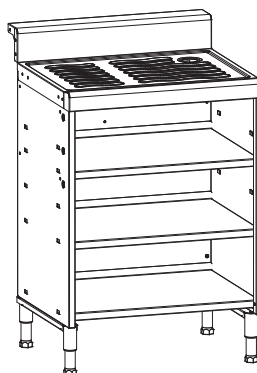
Shelf Unit - stainless steel shelves			
MODEL	PRICE £	PRICE €	WIDTH
BZ15/030	£842	€969	300
BZ15/040	£852	€980	400
BZ15/050	£879	€1011	500
BZ15/060	£898	€1033	600
BZ15/080	£941	€1083	800
BZ15/100	£988	€1137	1000

Capacity of up to 200 pint (60cl) glasses per metre.



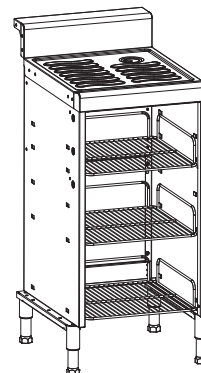
Shelf Unit - wire shelves			
MODEL	PRICE £	PRICE €	WIDTH
BZ37/040	£852	€980	400
BZ37/050	£879	€1011	500
BZ37/060	£898	€1033	600
BZ37/080	£941	€1083	800
BZ37/100	£988	€1137	1000

Capacity of up to 200 pint (60cl) glasses per metre.



Shelf Drainer - stainless steel shelves			
MODEL	PRICE £	PRICE €	WIDTH
BZ25/040	£916	€1054	400
BZ25/060	£963	€1108	600
BZ25/080	£1007	€1159	800
BZ25/100	£1053	€1211	1000

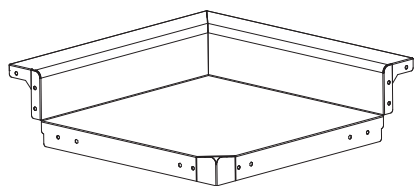
As BZ15, but with a pressed drainer top. Supplied with 1 1/4" waste trap



Shelf Drainer - wire shelves			
MODEL	PRICE £	PRICE €	WIDTH
BZ38/040	£916	€1054	400
BZ38/060	£963	€1108	600
BZ38/080	£1007	€1159	800
BZ38/100	£1053	€1211	1000

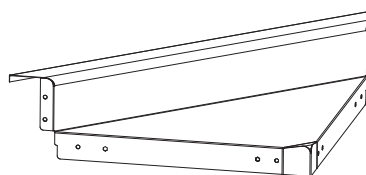
As BZ37, but with a pressed drainer top. Supplied with 1 1/4" waste trap

Corner Shelf



Corner Top - 90 angle splash back				
MODEL	PRICE £	PRICE €	WIDTH	DEPTH
BZ17/050	£366	€421	560	560

To link two runs of Bartender at the worktop level.



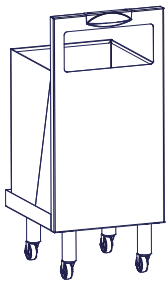
Corner Top - 45 angle splash back				
MODEL	PRICE £	PRICE €	WIDTH	DEPTH
BZ17/052	£339	€390	560	560

To link two runs of Bartender at the worktop level.

Bartender



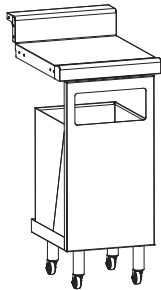
Waste Units



Bottle Bin with trolley and bin

MODEL	PRICE £	PRICE €	WIDTH
BB01/040	£295	€340	400
BB01/060	£314	€362	600

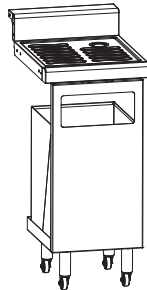
Wheeled bottle skip, with stainless steel front panel.



Bottle Bin with trolley, bin and plain bridge

MODEL	PRICE £	PRICE €	WIDTH
BZ35/040	£624	€718	400
BZ35/060	£661	€761	600

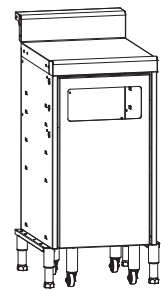
Wheeled bottle skip, with stainless steel front panel.



Bottle Bin with trolley, bin and drainer bridge

MODEL	PRICE £	PRICE €	WIDTH
BZ36/040	£688	€792	400
BZ36/060	£724	€833	600

Wheeled bottle skip, with stainless steel front panel.

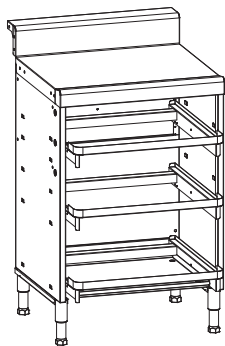


Waste Unit

MODEL	PRICE £	PRICE €	WIDTH
BZ60/040	£784	€902	400

Wheeled waste unit supplied with bin.

Basket Racks

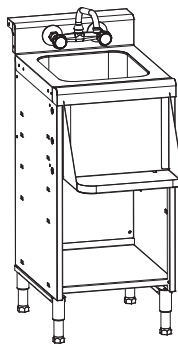


Basket Rack with telescopic slides

MODEL	PRICE £	PRICE €	WIDTH
BZ23/045	£982	€1130	For 450mm wide baskets
BZ23/050	£982	€1130	For 500mm wide baskets
BZ23/055	£982	€1130	For 550mm wide baskets

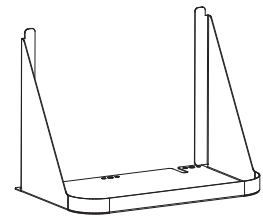
Holds three 400, 450 or 500mm wide glasswasher baskets.

Blender Stations



Blender Station

MODEL	PRICE £	PRICE €	WIDTH
BZ62/040	£1060	€1219	400

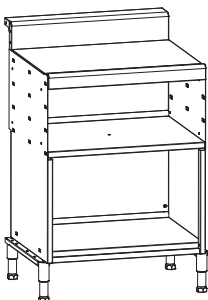


Blender Shelf

MODEL	PRICE £	PRICE €	WIDTH	DEPTH
BB51/040	£138	€159	400	210
BB51/060	£147	€170	600	210
BB51/043	£138	€159	400	230
BB51/063	£147	€170	600	230

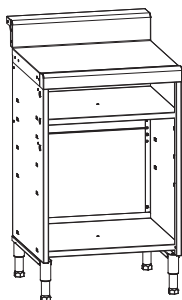
Use on sinks, ice chest, corner units or worktops

Till Units



Till Unit - adjustable height

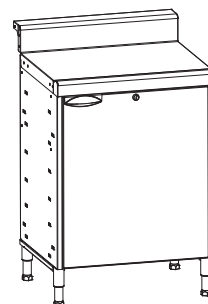
MODEL	PRICE £	PRICE €	WIDTH
BZ67/060	£765	€880	600



Till Unit

MODEL	PRICE £	PRICE €	WIDTH
BZ67/055	£765	€880	520

Storage Cupboards

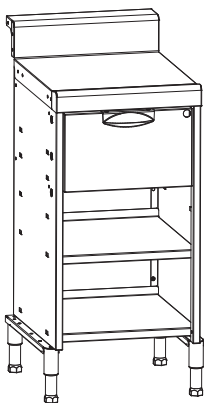


Storage Cupboard

MODEL	PRICE £	PRICE €	WIDTH
BZ61/040	£963	€1108	400
BZ61/060	£1027	€1182	600
BZ61/080	£1091	€1255	800
BZ61/100	£1153	€1326	1000

One or two door lockable cupboard with three internal shelves and worktop.

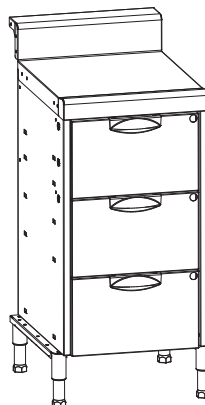
Drawer Units



Single Drawer Unit

MODEL	PRICE £	PRICE €	WIDTH
BZ66/040	£972	€1118	400
BZ66/060	£997	€1147	600

All drawers lockable individually.

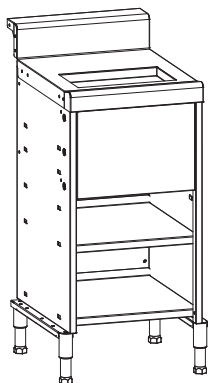


Three Drawer Unit

MODEL	PRICE £	PRICE €	WIDTH
BZ64/040	£1206	€1387	400
BZ64/060	£1269	€1460	600

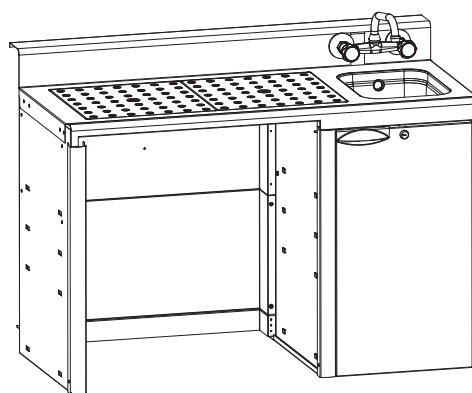
All drawers lockable individually.

Glass Refresher, Washing



Glass Refresh Station

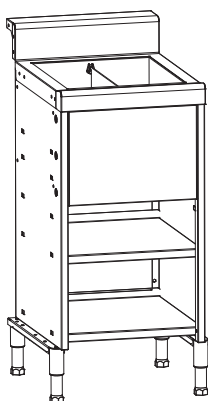
MODEL	PRICE £	PRICE €	WIDTH
BZ50/043	£845	€972	400



Glass Washer Station

MODEL	PRICE £	PRICE €	WIDTH
BZ63/110	£1350	€1553	1100

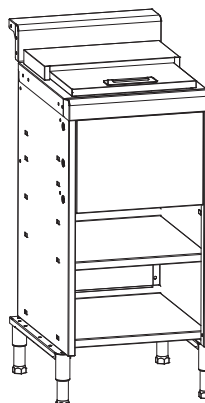
Ice Chests



Ice Chest

MODEL	PRICE £	PRICE €	WIDTH
BZ53/040	£1056	€1215	400
BZ53/060	£1166	€1341	600
BZ53/080	£1305	€1501	800
BZ53/100	£1443	€1660	1000

Supplied complete with removable dividers, drain trays and 1 1/4 waste trap



Ice Chest with covers

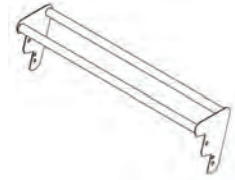
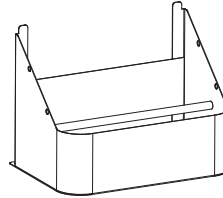
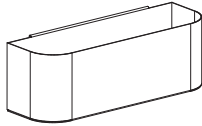
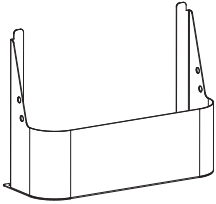
MODEL	PRICE £	PRICE €	WIDTH
BZ54/040	£1195	€1375	400
BZ54/060	£1323	€1522	600
BZ54/080	£1443	€1660	800
BZ54/100	£1600	€1840	1000

As with BZ53, but with two piece sliding covers

Bartender



Speed Rails



Speed Rail			
MODEL	PRICE £	PRICE €	WIDTH
BB52/040	£143	€165	400
BB52/060	£155	€179	600
BB52/080	£162	€187	800
BB52/100	£171	€197	1000

Used on ice chests, sinks and worktop

Add-on Speed Rail			
MODEL	PRICE £	PRICE €	WIDTH
BB57/040	£161	€186	400
BB57/060	£170	€196	600
BB57/080	£180	€207	800
BB57/100	£189	€218	1000

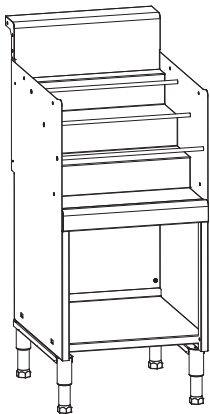
Attached to front of BB52 to double capacity.

Double Speed Rail			
MODEL	PRICE £	PRICE €	WIDTH
BB69/040	£297	€342	400
BB69/060	£318	€366	600
BB69/080	£336	€387	800
BB69/100	£352	€405	1000

Speed Rail Lock			
MODEL	PRICE £	PRICE €	WIDTH
BB68/040	£69	€80	400
BB68/060	£75	€87	600
BB68/080	£79	€91	800
BB68/100	£86	€99	1000

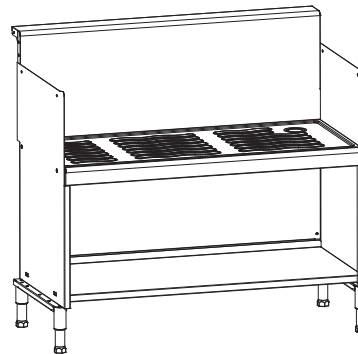
Used on single and double speed rails

Tiered Spirit Rack



Tiered Spirit Rack			
MODEL	PRICE £	PRICE €	WIDTH
BZ75/040	£812	€934	400
BZ75/060	£897	€1032	600
BZ75/080	£1007	€1159	800

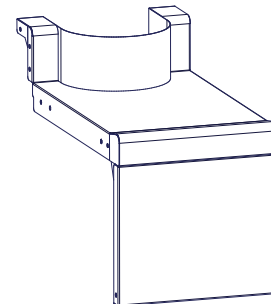
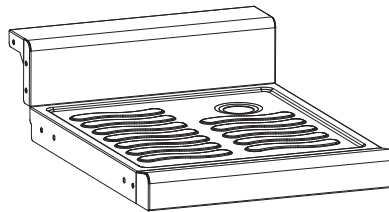
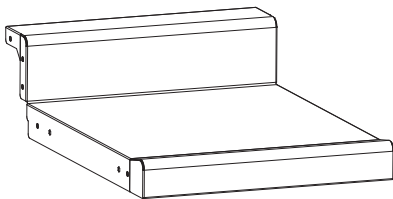
Beer Station



Beer Station			
MODEL	PRICE £	PRICE €	WIDTH
BZ34/060	£1092	€1256	600
BZ34/080	£1129	€1299	800
BZ34/100	£1159	€1333	1000

Drainer is 600mm above floor, to accommodate low level beer pumps. Supplied with 1 1/4" waste trap.

Bridges and Infills



Plain Bridge			
MODEL	PRICE £	PRICE €	WIDTH
BZ09/040	£328	€378	400
BZ09/050	£348	€401	500
BZ09/060	£348	€401	600
BZ09/080	£366	€421	800
BZ09/100	£383	€441	1000

Drainer Bridge			
MODEL	PRICE £	PRICE €	WIDTH
BZ08/040	£393	€452	400
BZ08/060	£412	€474	600
BZ08/080	£429	€494	800
BZ08/100	£447	€515	1000

Python Bridge			
MODEL	PRICE £	PRICE €	WIDTH
BZ73/030	£336	€387	300

Bartender

Trims and Décor



Single Trim

MODEL	PRICE £	PRICE €
BB71/001	£19	€22

To be attached to the end unit in a run of Bartender



Double Trim

MODEL	PRICE £	PRICE €
BB71/002	£28	€33

To join two adjacent Bartender units in a straight run



Corner Trim

MODEL	PRICE £	PRICE €
BB71/003	£46	€53

To join two adjacent Bartender units at an angle.

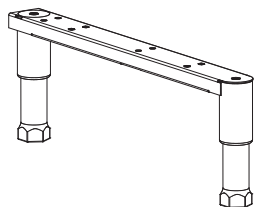


Décor Panel

MODEL	PRICE £	PRICE €
BB56/001	£68	€79

Polished stainless steel decor panels provide a clean finish at the end of a run.

Bar Supports



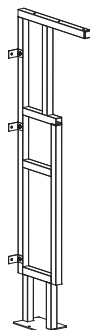
Leg Frame

MODEL	PRICE £	PRICE €	HEIGHT
BB02/208	£54	€63	150mm high

Units are supplied with one leg frame only, as adjacent units share one frame between them.

Extra frames may be required:

- at the end of each straight run of Bartender
- where a bridge is introduced into a run



Painted Steel Bar Support

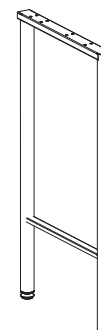
MODEL	PRICE £	PRICE €	HEIGHT
BB70/001	£64	€74	1060mm high



Single Pole Leg

MODEL	PRICE £	PRICE €	HEIGHT
BB02/211	£63	€73	adjustable
BB02/212	£54	€63	100
BB02/213	£54	€63	150

Supports infill or bridging section at end of run

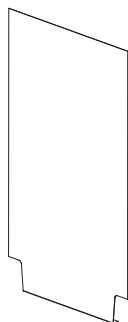


Speed Rail Lock

MODEL	PRICE £	PRICE €
BB02/210	£102	€118

Supports infill or bridging section at end of run

End Panel

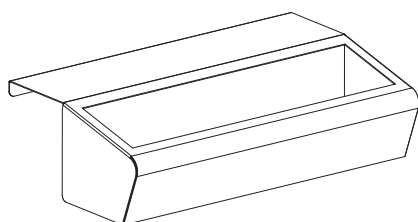


End Panel

MODEL	PRICE £	PRICE €
BB56/003	£88	€102

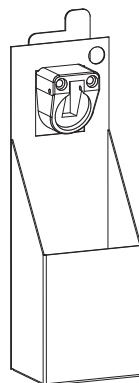
To be attached to the end unit in a run of Bartender

Accessories



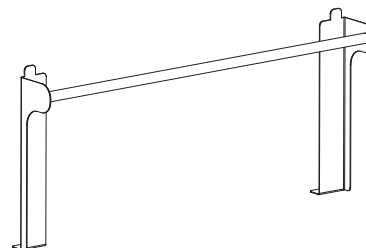
Condiment Set				
MODEL	PRICE £	PRICE €	WIDTH	WIDTH
BB53/035	£147	€170	2 x 1/9 x 65mm GN containers	350
BB53/052	£167	€193	3 x 1/9 x 65mm GN containers	525

Hangs on splashback



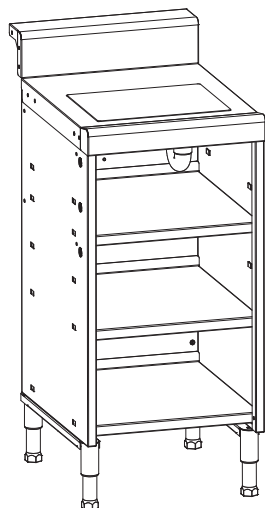
Bottle Opener		
MODEL	PRICE £	PRICE €
BB55/001	£61	€71

Can be fitted to ice chests, sinks or worktops.
Includes catcher

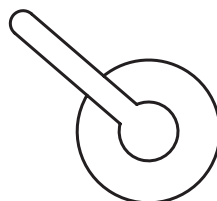


Towel Rail			
MODEL	PRICE £	PRICE €	WIDTH
BB50/040	£70	€81	400
BB50/060	£77	€89	600
BB50/080	£83	€96	800
BB50/100	£86	€99	1000

Used on sinks, hand wash units, corner units,
worktops and ice chests.



Cutting Board			
MODEL	PRICE £	PRICE €	WIDTH
BZ74/040	£937	€1078	400
BZ74/060	£1123	€1292	600



Soap Dispenser		
MODEL	PRICE £	PRICE €
BB64/001	£48	€56

Pre-fitted on request For inserting into hand wash unit.

Ventus



With a wide range of options available, Ventus bottle coolers and glass frosters can be tailored to suit any bar environment.

Showcase drinks elegantly, while ensuring they are kept at the optimum serving temperature. We offer a wide variety of bottle coolers and glass frosters, with over 150 options to choose from, to ensure we have a design that complements every bar setting.

Each model has a Dynamic Air Distribution System, and EcoSmart controller, ensuring the most economical running. With a variety of space-saving sizes available, we're sure to have a solution perfect for any available space.

Ideally suited for...



Bars

Keep drinks at the perfect serving temperature to speed up service and generate customer satisfaction with ice cold drinks.



Clubs

Serve ice cold drinks with visual appeal with Ventus. With easy access, large storage capacities and rapid chill, keep the drinks flowing through your busiest periods.



Hotels

Attract customers in your hotel's bar with an elegant bottle cooler or glass froster. Show your drinks in their best light in a well-designed unit that enhances your offer.



Cafes and coffee shops

Encourage customers to spend by tempting them with well-presented drinks. Showcase your offer and ensure great-tasting beverages with a Ventus unit.

With over 150 options available, tailor your Ventus bottle cooler to fit any setting.

Benefits at a glance

- Over 150 options to choose from
- Energy efficient EcoSmart controller
- Quick and easy access
- Variety of sizes to suit the space you have available
- Choice of exterior colours

Ventus Options

Ventus bottle coolers and glass frosters can be tailored to suit any bar environment.

Ventus V60								Ventus V90								Ventus V135			
V60 Standard - 900mm High	V60 Reduced Height - 850mm High	V60 Reduced Height - 800mm High	V60 Reduced Depth - 450mm Deep	V60 Full Front - 900mm High	V60 Full Front Reduced Height - 850mm High	V60 Full Front Reduced Height - 800mm High		V90 Standard - 900mm High	V90 Reduced Height - 850mm High	V90 Reduced Height - 800mm High	V90 Reduced Depth - 450mm Deep	V90 Full Front - 900mm High	V90 Full Front Reduced Height - 850mm High	V90 Full Front Reduced Height - 800mm High	V135 Standard - 900mm High	V135 Reduced Height - 800mm High	V135 Full Front - 900mm High	V135 Full Front Reduced Height - 800mm High	

LIGHTING

WHITE LED	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
BLUE LED	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
GREEN LED	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
RED LED	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

COLOUR

STAINLESS STEEL	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
BLACK	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●

PLUG

UK 3 PIN PLUG	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
EU 2 PIN PLUG	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

DOOR TYPE

GLASS DOOR (STANDARD HANDLE ONLY)	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
SOLID DOOR (STANDARD HANDLE ONLY)	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
FIXING POINT GLASS DOOR (ADD HANDLE)	○	○	○	○	N/A	N/A	N/A	○	○	○	○	N/A	N/A	N/A	○	○	N/A	N/A
FIXING POINT SOLID DOOR (ADD HANDLE)	○	○	○	○	N/A	N/A	N/A	○	○	○	○	N/A	N/A	N/A	○	○	N/A	N/A
FRAMELESS DOOR (STANDARD HANDLE ONLY)	○	N/A	N/A	○	N/A	N/A	N/A	○	N/A	N/A	○	N/A	N/A	N/A	○	N/A	N/A	N/A
WOODEN CLADDING KIT (FOR FIXING POINT DOOR)	○	○	○	○	N/A	N/A	N/A	○	○	○	○	N/A	N/A	N/A	○	○	N/A	N/A
WOODEN CLADDDED DOOR FRAME	N/A	N/A	N/A	N/A	○	○	○	N/A	N/A	N/A	N/A	○	○	○	N/A	N/A	○	○

DOOR HINGING

RIGHT HINGED	●	●	●	●	●	●	●	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
LEFT HINGED	○	○	○	○	○	○	○	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

HANDLE TYPE

STANDARD HANDLE	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
LONG HORIZONTAL HANDLE (FOR FIXING POINT DOOR)	○	○	○	○	N/A	N/A	N/A	○	○	○	○	N/A	N/A	N/A	N/A	N/A	N/A	N/A
LONG VERTICAL HANDLE (FOR FIXING POINT DOOR)	○	○	○	○	N/A	N/A	N/A	○	○	○	○	N/A	N/A	N/A	○	○	N/A	N/A
SHORT HORIZONTAL HANDLE (FOR FIXING POINT DOOR)	○	○	○	○	N/A	N/A	N/A	○	○	○	○	N/A	N/A	N/A	○	○	N/A	N/A
SHORT VERTICAL HANDLE (FOR FIXING POINT DOOR)	○	○	○	○	N/A	N/A	N/A	○	○	○	○	N/A	N/A	N/A	○	○	N/A	N/A

SHELVING

CHROME WIRE SHELVING	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
PERFORATED SHELVING	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
WINE SHELVING	○	○	○	N/A	○	○	○	○	○	○	N/A	○	○	○	○	○	○	○

- Fitted as standard
- Available as an option
- N/A Not available for this model





Ventus

Ventus Options

With over 150 options available, tailor your Ventus bottle cooler or glass froster to your requirements.

Door Styles



Standard



Solid



Fixing point



Frameless

Handle Options



Standard



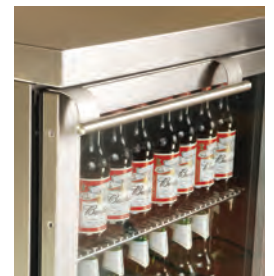
Vertical short



Vertical long



Horizontal short



Horizontal long

Lighting Options



Standard White LED



Red LED

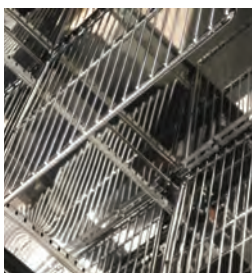


Blue LED



Green LED

Shelving Type



Standard chrome wire



Chrome wine shelf



Perforated shelf

Ventus V60



Ventus V60 Standard - 900mm High

- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 120 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Single double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V60 Standard - 900mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/150	£1552	€1785	Glass Door Stainless Steel	Right	900	600	500	393W	R290	120 Bottles	65
F76/150/B	£1552	€1785	Glass Door Black Painted	Right	900	600	500	393W	R290	120 Bottles	65
F76/100	£1500	€1725	Glass Door Stainless Steel	Right	900	600	500	388W	R134a	120 Bottles	65
F76/100/B	£1500	€1725	Glass Door Black Painted	Right	900	600	500	388W	R134a	120 Bottles	65

V60 Standard 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
0* VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS430	£27	€32	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS432	£27	€32	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS406	£23	€27	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
0* VS507	£23	€27	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
0* VS454	£23	€27	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
0* VS455	£23	€27	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
0* VS471	£105	€121	Frameless Glass Door - Change from Standard to Frameless Glass Door
0* VS470	£105	€121	Left Hinged Frameless Glass Door - Change from Standard to Left Hinged Frameless Glass Door
0* VS475	£23	€27	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS491	£23	€27	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS568	£23	€27	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS488	£23	€27	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS478	£23	€27	Left Hinged Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS452	£23	€27	Left Hinged Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS569	£23	€27	Left Hinged Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS640	£23	€27	Left Hinged Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS404	£20	€23	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
0* VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/100	£50	€58	Chrome Wine Shelf
A A12/091/Z1	£46	€53	Chrome Wire Shelf
A S76/048	£32	€37	Perforated Shelf

Export only

Ventus V60

Ventus V60 Reduced Height - 850mm High

- Reduced 850mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 78 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Single double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V60 Reduced Height - 850mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/151	£1552	€1785	Glass Door Stainless Steel	Right	850	600	500	393W	R290	78 Bottles	64
F76/151/B	£1552	€1785	Glass Door Black Painted	Right	850	600	500	393W	R290	78 Bottles	64
F76/101	£1500	€1725	Glass Door Stainless Steel	Right	850	600	500	388W	R134a	78 Bottles	64
F76/101/B	£1500	€1725	Glass Door Black Painted	Right	850	600	500	388W	R134a	78 Bottles	64

V60 Standard 850mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION	
Lighting Type				
0*	VS854	£91	£105	Blue LED Light Strip - Change from Standard White to Blue LED
0*	VS853	£91	£105	Green LED Light Strip - Change from Standard White to Green LED
0*	VS852	£91	£105	Red LED Light Strip - Change from Standard White to Red LED
Door Type				
0*	VS431	£27	£32	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0*	VS433	£27	£32	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0*	VS407	£23	£27	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
0*	VS508	£23	£27	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
0*	VS545	£23	£27	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
0*	VS627	£23	£27	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
0*	VS476	£23	£27	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0*	VS492	£23	£27	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0*	VS506	£23	£27	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0*	VS799	£23	£27	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0*	VS479	£23	£27	Left Hinged Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0*	VS1002	£23	£27	Left Hinged Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0*	VS505	£23	£27	Left Hinged Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0*	VS547	£23	£27	Left Hinged Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0*	VS404	£20	£23	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type				
0*	VS447HOR	£29	£34	Long Horizontal Handle - for Fixing Point Door
0*	VS447VER	£29	£34	Long Vertical Handle - for Fixing Point Door
0*	VS446HOR	£15	£18	Short Horizontal Handle - for Fixing Point Door
0*	VS446VER	£15	£18	Short Vertical Handle - for Fixing Point Door
Shelving Type				
0*	VS399	£122	£141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0*	VS359	£29	£34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type				
0*	VS401	£0	£0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed				
0*	VS1017	£75	£87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION	
A	A12/100	£50	€58	Chrome Wine Shelf
A	A12/091/Z1	£46	€53	Chrome Wire Shelf
A	S76/048	£32	€37	Perforated Shelf

Ventus V60



Ventus V60 Reduced Height - 800mm High

- Reduced 800mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 78 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Single double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V60 Reduced Height - 800mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/152	£1552	€1785	Glass Door Stainless Steel	Right	800	600	500	393W	R290	78 Bottles	62
F76/152/B	£1552	€1785	Glass Door Black Painted	Right	800	600	500	393W	R290	78 Bottles	62
^B F76/102	£1500	€1725	Glass Door Stainless Steel	Right	800	600	500	388W	R134a	78 Bottles	62
^B F76/102/B	£1500	€1725	Glass Door Black Painted	Right	800	600	500	388W	R134a	78 Bottles	62

V60 Standard 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{O*} VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
^{O*} VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
^{O*} VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{O*} VS409	£27	€32	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
^{O*} VS414	£27	€32	Solid Door - Black Painted - Change from Standard Glass to Solid Door
^{O*} VS408	£23	€27	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
^{O*} VS509	£23	€27	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
^{O*} VS618	£23	€27	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
^{O*} VS652	£23	€27	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
^{O*} VS477	£23	€27	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS493	£23	€27	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS504	£23	€27	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS657	£23	€27	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS480	£23	€27	Left Hinged Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS683	£23	€27	Left Hinged Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS503	£23	€27	Left Hinged Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS653	£23	€27	Left Hinged Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{O*} VS404	£20	€23	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
^{O*} VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
^{O*} VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
^{O*} VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
^{O*} VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
^{O*} VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
^{O*} VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
^{O*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{O*} VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

^{O*} Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/100	£50	€58	Chrome Wine Shelf
^A A12/091/Z1	£46	€53	Chrome Wire Shelf
^A S76/048	£32	€37	Perforated Shelf

^B Export only

Ventus V60 Reduced Depth - 450mm Deep

- Reduced 450mm depth
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 96 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Single double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V60 Reduced Depth - 450mm Deep											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/153	£1552	€1785	Glass Door Stainless Steel	Right	900	600	450	393W	R290	96 Bottles	64
F76/153/B	£1552	€1785	Glass Door Black Painted	Right	900	600	450	393W	R290	96 Bottles	64
^e F76/103	£1500	€1725	Glass Door Stainless Steel	Right	900	600	450	388W	R134a	96 Bottles	64
^e F76/103/B	£1500	€1725	Glass Door Black Painted	Right	900	600	450	388W	R134a	96 Bottles	64

V60 Standard 850mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{0*} VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
^{0*} VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
^{0*} VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{0*} VS430	£27	€32	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
^{0*} VS432	£27	€32	Solid Door - Black Painted - Change from Standard Glass to Solid Door
^{0*} VS406	£23	€27	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
^{0*} VS507	£23	€27	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
^{0*} VS454	£23	€27	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
^{0*} VS455	£23	€27	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
^{0*} VS471	£105	€121	Frameless Glass Door - Change from Standard to Frameless Glass Door
^{0*} VS470	£105	€121	Left Hinged Frameless Glass Door - Change from Standard to Left Hinged Frameless Glass Door
^{0*} VS475	£23	€27	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS491	£23	€27	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS568	£23	€27	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS488	£23	€27	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS478	£23	€27	Left Hinged Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS452	£23	€27	Left Hinged Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS569	£23	€27	Left Hinged Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS640	£23	€27	Left Hinged Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS404	£20	€23	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
^{0*} VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
^{0*} VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
^{0*} VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
^{0*} VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
^{0*} VS402	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
Plug Type			
^{0*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{0*} VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

^{0*} Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
^A S76/098	£54	€73	Chrome Wire Shelf
^A S76/123	£31.20	€36	Perforated Shelf

^e Export only

Ventus V60



Ventus V60 Full Front - 900mm High

- Full front door for seamless integration
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 120 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Double-glazed door for enhanced insulation
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V60 Full Front - 900mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/170	£1552	€1785	Glass Door Stainless Steel	Right	900	600	500	393W	R290	120 Bottles	65
F76/170/B	£1552	€1785	Glass Door Black Painted	Right	900	600	500	393W	R290	120 Bottles	65
F76/120	£1500	€1725	Glass Door Stainless Steel	Right	900	600	500	393W	R134a	120 Bottles	65
F76/120/B	£1500	€1725	Glass Door Black Painted	Right	900	600	500	393W	R134a	120 Bottles	65

V60 Full Front Glass 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
0* VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS726	£27	€32	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
0* VS738	£27	€32	Solid Door - Black Painted - Change from Full Front Glass to Full Front Solid Door
0* VS709	£27	€32	Left Hinged Glass Door - Stainless Steel - Change from Right Hinged to Left Hinged Glass Door
0* VS712	£27	€32	Left Hinged Glass Door - Black Painted - Change from Right Hinged to Left Hinged Glass Door
0* VS729	£27	€32	Left Hinged Solid Door - Stainless Steel - Change from Right Hinged to Left Hinged Solid Door
0* VS741	£27	€32	Left Hinged Solid Door - Black Painted - Change from Right Hinged to Left Hinged Solid Door
0* VS1009	£20	€23	Full Front Cladded Door - Stainless Steel - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
0* VS1026	£25	€29	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
0* VS708	£60	€69	Left Hand Hinge Kit for Full Front Cladded Doors - Add to Full Front Cladded Models to Convert to Left Hand Hinge
Shelving Type			
0* VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/100	£50	€58	Chrome Wine Shelf
A A12/091/Z1	£46	€53	Chrome Wire Shelf
A S76/048	£32	€37	Perforated Shelf

2

UK parts
and labour
warranty

Export
parts
warranty

on all IMC products

Ventus V60

Ventus V60 Full Front - 850mm High

- Full front door for seamless integration
- Reduced 850mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 78 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Double-glazed door for enhanced insulation
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V60 Full Front - 850mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/171	£1552	€1785	Glass Door Stainless Steel	Right	850	600	500	393W	R290	78 Bottles	64
F76/171/B	£1552	€1785	Glass Door Black Painted	Right	850	600	500	393W	R290	78 Bottles	64
^e F76/121	£1500	€1725	Glass Door Stainless Steel	Right	850	600	500	393W	R134a	78 Bottles	64
^e F76/121/B	£1500	€1725	Glass Door Black Painted	Right	850	600	500	393W	R134a	78 Bottles	64

V60 Full Front Glass 850mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{0*} VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
^{0*} VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
^{0*} VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{0*} VS727	£27	€32	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
^{0*} VS739	£27	€32	Solid Door - V60 Full Front - Change from Full Front Glass to Full Front Solid Door
^{0*} VS710	£27	€32	Left Hinged Glass Door - Stainless Steel - Change from Right Hinged to Left Hinged Glass Door
^{0*} VS713	£27	€32	Left Hinged Glass Door - Black Painted - Change from Right Hinged to Left Hinged Glass Door
^{0*} VS730	£27	€32	Left Hinged Solid Door - Stainless Steel - Change from Right Hinged to Left Hinged Solid Door
^{0*} VS742	£27	€32	Left Hinged Solid Door - Black Painted - Change from Right Hinged to Left Hinged Solid Door
^{0*} VS1010	£20	€23	Full Front Cladded Door - Stainless Steel - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
^{0*} VS1027	£25	€29	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
^{0*} VS708	£60	€69	Left Hand Hinge Kit for Full Front Cladded Doors - Add to Full Front Cladded Models to Convert to Left Hand Hinge
Shelving Type			
^{0*} VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
^{0*} VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
^{0*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{0*} VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

^{0*} Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/100	£50	€58	Chrome Wine Shelf
^A A12/091/Z1	£46	€53	Chrome Wire Shelf
^A S76/048	£32	€37	Perforated Shelf

2 YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all IMC products

imc
fresh thinking

lincat.co.uk

2021

Ventus V60



Ventus V60 Full Front - 800mm High

- Full front door for seamless integration
- Reduced 800mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 78 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Double-glazed door for enhanced insulation
- UK 3 pin plug allows users to simply plug in and switch on



V60 Full Front Glass 800mm High Factory Fit Options											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/172	£1552	€1785	Glass Door Stainless Steel	Right	800	600	500	393W	R290	78 Bottles	62
F76/172/B	£1552	€1785	Glass Door Black Painted	Right	800	600	500	393W	R290	78 Bottles	62
F76/122	£1500	€1725	Glass Door Stainless Steel	Right	800	600	500	393W	R134a	78 Bottles	62
F76/122/B	£1500	€1725	Glass Door Black Painted	Right	800	600	500	393W	R134a	78 Bottles	62

V60 Full Front Glass 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
0* VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS728	£27	€32	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
0* VS740	£27	€32	Solid Door - Black Painted - Change from Full Front Glass to Full Front Solid Door
0* VS711	£27	€32	Left Hinged Glass Door - Stainless Steel - Change from Right Hinged to Left Hinged Glass Door
0* VS714	£27	€32	Left Hinged Glass Door - Black Painted - Change from Right Hinged to Left Hinged Glass Door
0* VS731	£27	€32	Left Hinged Solid Door - Stainless Steel - Change from Right Hinged to Left Hinged Solid Door
0* VS743	£27	€32	Left Hinged Solid Door - Black Painted - Change from Right Hinged to Left Hinged Solid Door
0* VS1011	£20	€23	Full Front Cladded Door - Stainless Steel - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
0* VS1028	£25	€29	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
0* VS708	£60	€69	Left Hand Hinge Kit for Full Front Cladded Doors - Add to Full Front Cladded Models to Convert to Left Hand Hinge
Shelving Type			
0* VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/100	£50	€58	Chrome Wine Shelf
A A12/091/Z1	£46	€53	Chrome Wire Shelf
A S76/048	£32	€37	Perforated Shelf

2 YEAR UK parts and labour warranty | Export parts warranty
on all IMC products

Ventus V90

Ventus V90 Standard - 900mm High

- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 195 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Twin double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V90 Standard - 900mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/250	£2345	€2697	Glass Door Stainless Steel	Left, Right	900	900	500	410W	R290	195 Bottles	86
F76/250/B	£2345	€2697	Glass Door Black Painted	Left, Right	900	900	500	410W	R290	195 Bottles	86
F76/200	£1995	€2295	Glass Door Stainless Steel	Left, Right	900	900	500	402W	R134a	195 Bottles	86
F76/200/B	£1995	€2295	Glass Door Black Painted	Left, Right	900	900	500	402W	R134a	195 Bottles	86

V90 Standard 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS857	£157	€181	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS856	£157	€181	Green LED Light Strip - Change from Standard White to Green LED
0* VS855	£157	€181	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS428	£46	€53	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS419	£46	€53	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS469	£189	€218	Frameless Glass Door - Change from Standard to Frameless Glass Door
0* VS472	£39	€45	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS494	£39	€45	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS416	£39	€45	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS489	£39	€45	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS405	£39	€45	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
0* VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS400	£159	€183	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS360	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/101	£55	€64	Chrome Wine Shelf
A A12/092/Z1	£52	€60	Chrome Wire Shelf
A S76/047	£23	€27	Perforated Shelf

2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all IMC products

Ventus V90

Ventus V90 Reduced Height - 850mm High

- Reduced 850mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 117 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Twin double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V90 Reduced Height - 850mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/251	£2345	€2697	Glass Door Stainless Steel	Left; Right	850	900	500	410W	R290	117 Bottles	85
F76/251/B	£2345	€2697	Glass Door Black Painted	Left; Right	850	900	500	410W	R290	117 Bottles	85
^e F76/201	£1995	€2295	Glass Door Stainless Steel	Left; Right	850	900	500	402W	R134a	117 Bottles	85
^e F76/201/B	£1995	€2295	Glass Door Black Painted	Left; Right	850	900	500	402W	R134a	117 Bottles	85

V90 Reduced Height 850mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{0*} VS857	£157	€181	Blue LED Light Strip - Change from Standard White to Blue LED
^{0*} VS856	£157	€181	Green LED Light Strip - Change from Standard White to Green LED
^{0*} VS855	£157	€181	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{0*} VS429	£46	€53	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
^{0*} VS422	£46	€53	Solid Door - Black Painted - Change from Standard Glass to Solid Door
^{0*} VS473	£36	€42	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS495	£36	€42	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS417	£36	€42	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS1003	£36	€42	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS405	£39	€45	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
^{0*} VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
^{0*} VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
^{0*} VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
^{0*} VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
^{0*} VS400	£159	€183	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
^{0*} VS360	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
^{0*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{0*} VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

^{0*} Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/101	£55	€64	Chrome Wine Shelf
^A A12/092/Z1	£52	€60	Chrome Wire Shelf
^A S76/047	£23	€27	Perforated Shelf

2 YEAR
UK parts and labour warranty
Export parts warranty
on all IMC products

^e Export only

Ventus V90

Ventus V90 Reduced Height - 800mm High

- Reduced 800mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 117 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Twin double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V90 Reduced Height - 800mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/252	£2345	€2697	Glass Door Stainless Steel	Left; Right	800	900	500	410W	R290	117 Bottles	82
F76/252/B	£2345	€2697	Glass Door Black Painted	Left; Right	800	900	500	410W	R290	117 Bottles	82
^e F76/202	£1995	€2295	Glass Door Stainless Steel	Left; Right	800	900	500	402W	R134a	117 Bottles	82
^e F76/202/B	£1995	€2295	Glass Door Black Painted	Left; Right	800	900	500	402W	R134a	117 Bottles	82

V90 Reduced Height 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{0*} VS857	£157	€181	Blue LED Light Strip - Change from Standard White to Blue LED
^{0*} VS856	£157	€181	Green LED Light Strip - Change from Standard White to Green LED
^{0*} VS855	£157	€181	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{0*} VS410	£46	€53	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
^{0*} VS425	£46	€53	Solid Door - Black Painted - Change from Standard Glass to Solid Door
^{0*} VS474	£34	€40	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS496	£34	€40	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS418	£34	€40	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS1004	£34	€40	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS405	£39	€45	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
^{0*} VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
^{0*} VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
^{0*} VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
^{0*} VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
^{0*} VS400	£159	€183	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
^{0*} VS360	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
^{0*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{0*} VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/101	£55	€64	Chrome Wine Shelf
^A A12/092/Z1	£52	€60	Chrome Wire Shelf
^A S76/047	£23	€27	Perforated Shelf

2 YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all IMC products

Ventus V90



Ventus V90 Reduced Depth - 450mm Deep

- Reduced 450mm depth
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 156 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Twin double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V90 Reduced Depth - 450mm Deep											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/253	£2345	€2697	Glass Door Stainless Steel	Left; Right	900	900	450	410W	R290	156 Bottles	84
F76/253/B	£2345	€2697	Glass Door Black Painted	Left; Right	900	900	450	410W	R290	156 Bottles	84
F76/203	£1995	€2295	Glass Door Stainless Steel	Left; Right	900	900	450	402W	R134a	156 Bottles	84
F76/203/B	£1995	€2295	Glass Door Black Painted	Left; Right	900	900	450	402W	R134a	156 Bottles	84

V90 Reduced Depth 450mm Deep Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS857	£157	€181	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS856	£157	€181	Green LED Light Strip - Change from Standard White to Green LED
0* VS855	£157	€181	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS428	£46	€53	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS419	£46	€53	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS469	£189	€218	Frameless Glass Door - Change from Standard to Frameless Glass Door
0* VS472	£39	€45	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS494	£39	€45	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS416	£39	€45	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS489	£39	€45	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS405	£39	€45	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
0* VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS403	£159	€183	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S76/097	£64	€74	Chrome Wire Shelf
A S76/124	£48.55	€56	Perforated Shelf

2 YEAR
UK parts and labour warranty
Export parts warranty
on all IMC products

Export only

Ventus V90

Ventus V90 Full Front - 900mm High

- Full front door for seamless integration
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 195 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Double-glazed doors for enhanced insulation
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V90 Full Front - 900mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/270	£2345	€2697	Glass Door Stainless Steel	Left; Right	900	900	500	393W	R290	195 Bottles	86
F76/270/B	£2345	€2697	Glass Door Black Painted	Left; Right	900	900	500	393W	R290	195 Bottles	86
^e F76/220	£1995	€2295	Glass Door Stainless Steel	Right	900	900	500	388W	R134a	120 Bottles	86
^e F76/220/B	£1995	€2295	Glass Door Black Painted	Right	900	900	500	388W	R134a	120 Bottles	86

V90 Full Front Glass 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION	
Lighting Type				
0*	VS857	£157	€181	Blue LED Light Strip - Change from Standard White to Blue LED
0*	VS856	£157	€181	Green LED Light Strip - Change from Standard White to Green LED
0*	VS855	£157	€181	Red LED Light Strip - Change from Standard White to Red LED
Door Type				
0*	VS732	£46	€53	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
0*	VS744	£46	€53	Solid Door - Black Painted - Change from Full Front Glass to Full Front Solid Door
0*	VS1012	£39	€45	Full Front Cladded Door - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
0*	VS1029	£49	€57	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
Shelving Type				
0*	VS400	£159	€183	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0*	VS360	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type				
0*	VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed				
0*	VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION	
A	A12/101	£55	€64	Chrome Wine Shelf
A	A12/092/Z1	£52	€60	Chrome Wire Shelf
A	S76/047	£23	€27	Perforated Shelf

2 YEAR

UK parts and labour warranty | Export parts warranty
on all IMC products

Ventus V90

Ventus V90 Full Front - 850mm High

- Full front door for seamless integration
- Reduced 850mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 117 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Double-glazed doors for enhanced insulation
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V90 Full Front - 850mm High												
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT	
F76/271	£2345	€2697	Glass Door Stainless Steel	Left; Right	850	900	500	393W	R290	117 Bottles	85	
F76/271/B	£2345	€2697	Glass Door Black Painted	Left; Right	850	900	500	393W	R290	117 Bottles	85	
^e F76/221	£1995	€2295	Glass Door Stainless Steel	Right	850	900	500	388W	R134a	120 Bottles	85	
^e F76/221/B	£1995	€2295	Glass Door Black Painted	Right	850	900	500	388W	R134a	120 Bottles	85	

V90 Full Front Glass 850mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{0*} VS857	£157	€181	Blue LED Light Strip - Change from Standard White to Blue LED
^{0*} VS856	£157	€181	Green LED Light Strip - Change from Standard White to Green LED
^{0*} VS855	£157	€181	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{0*} VS733	£46	€53	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
^{0*} VS745	£46	€53	Solid Door - Black Painted - Change from Full Front Glass to Full Front Solid Door
^{0*} VS1013	£39	€45	Full Front Cladded Door - Stainless Steel - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
^{0*} VS1030	£49	€57	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
Shelving Type			
^{0*} VS400	£159	€183	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
^{0*} VS360	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
^{0*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{0*} VS107	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

^{0*} Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/101	£55	€64	Chrome Wine Shelf
^A A12/092/Z1	£52	€60	Chrome Wire Shelf
^A S76/047	£23	€27	Perforated Shelf

2 YEAR

UK parts and labour warranty | **Export parts warranty**
on all IMC products

Ventus V90

Ventus V90 Full Front - 800mm High

- Full front door for seamless integration
- Reduced 800mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 117 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Double-glazed doors for enhanced insulation
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V90 Full Front - 800mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/272	£2345	€2697	Glass Door Stainless Steel	Left; Right	800	900	500	393W	R290	117 Bottles	81
F76/272/B	£2345	€2697	Glass Door Black Painted	Left; Right	800	900	500	393W	R290	117 Bottles	81
F76/222	1995	2295	Glass Door Stainless Steel	Right	800	900	500	388W	R134a	120 Bottles	81
F76/222/B	1995	2295	Glass Door Black Painted	Right	800	900	500	388W	R134a	120 Bottles	81

V90 Full Front Glass 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION	
Lighting Type				
0*	VS857	£157	€181	Blue LED Light Strip - Change from Standard White to Blue LED
0*	VS856	£157	€181	Green LED Light Strip - Change from Standard White to Green LED
0*	VS855	£157	€181	Red LED Light Strip - Change from Standard White to Red LED
Door Type				
0*	VS734	£46	€53	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
0*	VS746	£46	€53	Solid Door - Black Painted - Change from Full Front Glass to Full Front Solid Door
0*	VS1014	£39	€45	Full Front Cladded Door - Stainless Steel - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
0*	VS1031	£49	€57	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
Shelving Type				
0*	VS400	£159	€183	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0*	VS360	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type				
0*	VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed				
0*	VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION	
A	A12/101	£55	€64	Chrome Wine Shelf
A	A12/092/Z1	£52	€60	Chrome Wire Shelf
A	S76/047	£23	€27	Perforated Shelf

2

YEAR

UK parts and labour warranty | Export parts warranty
on all IMC products

Ventus V135



Ventus V135 Standard - 900mm High

- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 310 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Three double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V135 Standard - 900mm High												
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT	
F76/350	£3621	€4165	Glass Door Stainless Steel	Left; Right; Right	900	1350	500	664W	R290	310 Bottles	133	
F76/350/B	£3621	€4165	Glass Door Black Painted	Left; Right; Right	900	1350	500	664W	R290	310 Bottles	133	
F76/300	£3081	€3544	Glass Door Stainless Steel	Left; Right; Right	900	1350	500	720W	R134a	310 Bottles	129	
F76/300/B	£3081	€3544	Glass Door Black Painted	Left; Right; Right	900	1350	500	720W	R134a	310 Bottles	129	

V135 Standard 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS860	£171	€197	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS859	£171	€197	Green LED Light Strip - Change from Standard White to Green LED
0* VS858	£171	€197	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS537	£71	€82	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS1007	£71	€82	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS579	£294	€339	Frameless Glass Door - Change from Standard to Frameless Glass Door
0* VS581	£60	€69	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS1000	£60	€69	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS910	£60	€69	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS1005	£60	€69	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS582	£60	€69	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS587	£196	€226	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS439	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/102	£75	€87	Chrome Wine Shelf
A A12/099	£71	€82	Chrome Wire Shelf
A S76/153	£148.85	€172	Perforated Shelf

2 YEAR
UK parts and labour warranty
Export parts warranty
on all IMC products

Ventus V135

Ventus V135 Reduced Height - 800mm

- Reduced 800mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 195 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Three double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V135 Reduced Height - 800mm											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/352	£3621	€4165	Glass Door Stainless Steel	Left; Right; Right	800	1350	500	664W	R290	185 Bottles	128
F76/352/B	£3621	€4165	Glass Door Black Painted	Left; Right; Right	800	1350	500	664W	R290	185 Bottles	128
^e F76/302	£3081	€3544	Glass Door Stainless Steel	Left; Right; Right	800	1350	500	720W	R134a	185 Bottles	127
^e F76/302/B	£3081	€3544	Glass Door Black Painted	Left; Right; Right	800	1350	500	720W	R134a	185 Bottles	127

V135 Standard 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{0*} VS860	£171	€197	Blue LED Light Strip - Change from Standard White to Blue LED
^{0*} VS859	£171	€197	Green LED Light Strip - Change from Standard White to Green LED
^{0*} VS858	£171	€197	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{0*} VS538	£71	€82	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
^{0*} VS868	£71	€82	Solid Door - Black Painted - Change from Standard Glass to Solid Door
^{0*} VS912	£60	€69	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS1001	£60	€69	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS692	£60	€69	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS1006	£60	€69	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
^{0*} VS582	£60	€69	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
^{0*} VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
^{0*} VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
^{0*} VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
^{0*} VS587	£196	€226	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
^{0*} VS439	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
^{0*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{0*} VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

^{0*} Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/102	£75	€87	Chrome Wine Shelf
A A12/099	£71	€82	Chrome Wire Shelf
A S76/153	£148.85	€172	Perforated Shelf

2 YEAR

UK parts and labour warranty
Export parts warranty
on all IMC products

imc
fresh thinking

lincat.co.uk

2021

Ventus V135



Ventus V135 Full Front - 900mm High

- Full front door for seamless integration
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 310 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Three double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V135 Full Front - 900mm High												
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT	
F76/370	£3621	€4165	Glass Door Stainless Steel	Left; Right; Right	900	1350	500	664W	R290	310 Bottles	133	
F76/370/B	£3621	€4165	Glass Door Black Painted	Left; Right; Right	900	1350	500	664W	R290	310 Bottles	133	
F76/320	£3081	€3544	Glass Door Stainless Steel	Right	900	1350	500	720W	R134a	120 Bottles	129	
F76/320/B	£3081	€3544	Glass Door Black Painted	Right	900	1350	500	720W	R134a	120 Bottles	129	

V135 Full Front Glass 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS860	£171	€197	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS859	£171	€197	Green LED Light Strip - Change from Standard White to Green LED
0* VS858	£171	€197	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS735	£71	€82	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
0* VS747	£71	€82	Solid Door - Black Painted - Change from Full Front Glass to Full Front Solid Door
0* VS1015	£60	€69	Full Front Cladded Door - Stainless Steel - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
0* VS1032	£75	€87	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
Shelving Type			
0* VS587	£196	€226	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS439	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

0* Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/102	£75	€87	Chrome Wine Shelf
A A12/099	£71	€82	Chrome Wire Shelf
A S76/153	£148.85	€172	Perforated Shelf

2 YEAR UK parts and labour warranty | Export parts warranty
on all IMC products

Export only

Ventus V135

Ventus V135 Full Front - 800mm High

- Reduced 800mm height
- Wide range of options available to customise your bottle cooler, ensure a perfect fit in any bar
- Elegant, flexible storage for up to 195 bottles
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Electronic temperature control keeps drinks at the perfect serving temperature
- Energy efficient EcoSmart controller - at the touch of a button, put the bottle cooler into its most economical state until next required
- Sleek stainless steel interior and LED lighting to enhance display
- Three double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Ventus V135 Full Front - 800mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F76/372	£3621	€4165	Glass Door Stainless Steel	Left; Right; Right	800	1350	500	664W	R290	185 Bottles	128
F76/372/B	£3621	€4165	Glass Door Black Painted	Left; Right; Right	800	1350	500	664W	R290	185 Bottles	128
^e F76/322	£3081	€3544	Glass Door Stainless Steel	Right	800	1350	500	720W	R134a	120 Bottles	127
^e F76/322/B	£3081	€3544	Glass Door Black Painted	Right	800	1350	500	720W	R134a	120 Bottles	127

V135 Full Front Glass 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
^{0*} VS860	£171	€197	Blue LED Light Strip - Change from Standard White to Blue LED
^{0*} VS859	£171	€197	Green LED Light Strip - Change from Standard White to Green LED
^{0*} VS858	£171	€197	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
^{0*} VS737	£71	€82	Solid Door - Stainless Steel - Change from Full Front Glass to Full Front Solid Door
^{0*} VS749	£71	€82	Solid Door - Black Painted - Change from Full Front Glass to Full Front Solid Door
^{0*} VS1016	£60	€69	Full Front Cladded Door - Stainless Steel - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
^{0*} VS1033	£75	€87	Full Front Cladded Door - Black Painted - Change from Glass Door to Own Cladding - Customer Supplied Wood Panel
Shelving Type			
^{0*} VS587	£196	€226	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
^{0*} VS439	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
^{0*} VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
^{0*} VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

^{0*} Factory fitted option please request at point of ordering

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/102	£75	€87	Chrome Wine Shelf
^A A12/099	£71	€82	Chrome Wire Shelf
^A S76/153	£148.85	€172	Perforated Shelf

2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all IMC products

Ventus VR60



Ventus VR60 Glass Froster - 900mm High

- Wide range of options available to customise your glass froster, ensure a perfect fit in any bar
- Chills and frosts glasses, to enhance the taste and appearance of drinks
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Rapid chill to -10°C to keep drinks colder for longer
- Energy efficient EcoSmart controller - at the touch of a button, put the glass froster into its most economical state until next required
- Efficient design means up to 50 pint glasses can be chilled at the same time
- Front loading design ensures fast and easy access to ice cold glasses
- Stylish stainless steel exterior to suit any commercial bar setting
- UK 3 pin plug - simply plug in and switch on



Ventus VR60 Glass Froster - 900mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	CAPACITY	WT	
F49/600	£2297	€2642	Glass Door Stainless Steel	Right	900	600	500	667W	50 x standard pint glasses	65	
F49/600/B	£2297	€2642	Glass Door Black Painted	Right	900	600	500	667W	50 x standard pint glasses	65	

VR60 Standard 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
0* VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS644	£27	€32	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS794	£27	€32	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS642	£23	€27	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
0* VS1008	£23	€27	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
0* VS846	£23	€27	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
0* VS796	£23	€27	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
0* VS471	£105	€121	Frameless Glass Door - Change from Standard to Frameless Glass Door
0* VS470	£105	€121	Left Hinged Frameless Glass Door - Change from Standard to Left Hinged Frameless Glass Door
0* VS475	£23	€27	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS491	£23	€27	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS568	£23	€27	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS488	£23	€27	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS478	£23	€27	Left Hinged Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS452	£23	€27	Left Hinged Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS569	£23	€27	Left Hinged Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS640	£23	€27	Left Hinged Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS404	£20	€23	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
0* VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

0* Factory fitted option please request at point of ordering

Ventus VR60 Glass Froster - 800mm High

- Reduced 800mm height
- Wide range of options available to customise your glass froster, ensure a perfect fit in any bar
- Chills and frosts glasses, to enhance the taste and appearance of drinks
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Rapid chill to -10°C to keep drinks colder for longer
- Energy efficient EcoSmart controller - at the touch of a button, put the glass froster into its most economical state until next required
- Efficient design means up to 50 pint glasses can be chilled at the same time
- Front loading design ensures fast and easy access to ice cold glasses
- Stylish stainless steel exterior to suit any commercial bar setting
- UK 3 pin plug - simply plug in and switch on



Ventus VR60 Glass Froster - 800mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	CAPACITY	WT	
F49/602	£2297	€2642	Glass Door Stainless Steel	Right	800	600	500	667W	50 x standard pint glasses	85	
F49/602/B	£2297	€2642	Glass Door Black Painted	Right	800	600	500	667W	50 x standard pint glasses	85	

VR60 Standard 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
0* VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS645	£27	€32	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS795	£27	€32	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS643	£23	€27	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
0* VS838	£23	€27	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
0* VS847	£23	€27	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
0* VS797	£23	€27	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
0* VS477	£23	€27	Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS493	£23	€27	Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS504	£23	€27	Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS657	£23	€27	Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS480	£23	€27	Left Hinged Fixing Point Glass Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS683	£23	€27	Left Hinged Fixing Point Glass Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS503	£23	€27	Left Hinged Fixing Point Solid Door - Stainless Steel - For Alternative Handle or Cladding - Add Required Handle
0* VS653	£23	€27	Left Hinged Fixing Point Solid Door - Black Painted - For Alternative Handle or Cladding - Add Required Handle
0* VS404	£20	€23	Wooden Cladding Kit - Add to Fixing Point Door to Clad with Own Wood - Right or Left Hinged
Handle Type			
0* VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

0* Factory fitted option please request at point of ordering

Ventus VR60



Ventus VR60 Full Front Glass Froster - 900mm High

- Full front door for seamless integration
- Wide range of options available to customise your glass froster, ensure a perfect fit in any bar
- Chills and frosts glasses, to enhance the taste and appearance of drinks
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Rapid chill to -10°C to keep drinks colder for longer
- Energy efficient EcoSmart controller - at the touch of a button, put the glass froster into its most economical state until next required
- Efficient design means up to 50 pint glasses can be chilled at the same time
- Front loading design ensures fast and easy access to ice cold glasses
- Stylish stainless steel exterior to suit any commercial bar setting
- UK 3 pin plug - simply plug in and switch on



Ventus VR60 Full Front Glass Froster - 900mm High										
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	CAPACITY	WT
F49/620	£2297	€2642	Glass Door Stainless Steel	Right	900	600	500	667W	50 x standard pint glasses	65
F49/620/B	£2297	€2642	Glass Door Black Painted	Right	900	600	500	667W	50 x standard pint glasses	65

VR60 Full Front 900mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
0* VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS804	£41	€48	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS805	£17	€20	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS918	£28	€33	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
0* VS1019	£28	€33	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
0* VS833	£34	€40	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
0* VS1021	£43	€50	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
0* VS771	£28	€33	Door for Wood Cladding - Stainless Steel - Change from Standard to Frame for Wood Cladding
0* VS772	£28	€33	Door for Wood Cladding - Black Painted - Change from Standard to Frame for Wood Cladding
0* VS777	£25	€29	Left Hinged Door for Wood Cladding - Stainless Steel - Change from Standard to Left Hinged Frame for Wood Cladding
0* VS778	£25	€29	Left Hinged Door for Wood Cladding - Black Painted - Change from Standard to Left Hinged Frame for Wood Cladding
Handle Type			
0* VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freighting)

0* Factory fitted option please request at point of ordering

2 YEAR UK parts and labour warranty | **Export parts warranty**
on all IMC products

Ventus VR60 Full Front Glass Froster - 800mm High

- Full front door for seamless integration
- Reduced 800mm height
- Wide range of options available to customise your glass froster, ensure a perfect fit in any bar
- Chills and frosts glasses, to enhance the taste and appearance of drinks
- Dynamic Air Distribution System coupled with efficient compressors and improved insulation ensures superior cooling times
- Rapid chill to -10°C to keep drinks colder for longer
- Energy efficient EcoSmart controller - at the touch of a button, put the glass froster into its most economical state until next required
- Efficient design means up to 50 pint glasses can be chilled at the same time
- Front loading design ensures fast and easy access to ice cold glasses
- Stylish stainless steel exterior to suit any commercial bar setting
- UK 3 pin plug - simply plug in and switch on



Ventus VR60 Full Front Glass Froster - 800mm High											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	CAPACITY		WT
F49/622	£2297	€2642	Glass Door Stainless Steel	Right	800	600	500	687W	50 x standard pint glasses		65
F49/622/B	£2297	€2642	Glass Door Black Painted	Right	800	600	500	687W	50 x standard pint glasses		65

VR60 Full Front 800mm High Factory Fit Options

MODEL	PRICE £	PRICE €	DESCRIPTION
Lighting Type			
0* VS854	£91	€105	Blue LED Light Strip - Change from Standard White to Blue LED
0* VS853	£91	€105	Green LED Light Strip - Change from Standard White to Green LED
0* VS852	£91	€105	Red LED Light Strip - Change from Standard White to Red LED
Door Type			
0* VS808	£24	€28	Solid Door - Stainless Steel - Change from Standard Glass to Solid Door
0* VS1018	£29	€34	Solid Door - Black Painted - Change from Standard Glass to Solid Door
0* VS917	£28	€33	Left Hinged Glass Door - Stainless Steel - Change from Standard Glass to Left Hinged Glass Door
0* VS1020	£28	€33	Left Hinged Glass Door - Black Painted - Change from Standard Glass to Left Hinged Glass Door
0* VS1022	£43	€50	Left Hinged Solid Door - Stainless Steel - Change from Standard Solid to Left Hinged Solid Door
0* VS1023	£43	€50	Left Hinged Solid Door - Black Painted - Change from Standard Solid to Left Hinged Solid Door
0* VS768	£28	€33	Door for Wood Cladding - Stainless Steel - Change from Standard to Frame for Wood Cladding
0* VS769	£28	€33	Door for Wood Cladding - Black Painted - Change from Standard to Frame for Wood Cladding
0* VS774	£25	€29	Left Hinged Door for Wood Cladding - Stainless Steel - Change from Standard to Left Hinged Frame for Wood Cladding
0* VS775	£25	€29	Left Hinged Door for Wood Cladding - Black Painted - Change from Standard to Left Hinged Frame for Wood Cladding
Handle Type			
0* VS447HOR	£29	€34	Long Horizontal Handle - for Fixing Point Door
0* VS447VER	£29	€34	Long Vertical Handle - for Fixing Point Door
0* VS446HOR	£15	€18	Short Horizontal Handle - for Fixing Point Door
0* VS446VER	£15	€18	Short Vertical Handle - for Fixing Point Door
Shelving Type			
0* VS399	£122	€141	Perforated Shelving - Change from Standard Wire Shelves to Perforated Shelves
0* VS359	£29	€34	Wine Shelving - Change from Standard Wire Shelves to Wine Shelves
Plug Type			
0* VS401	£0	€0	EU 2-Pin Plug - Change from UK to EU Plug
De-gassed			
0* VS1017	£75	€87	De-gassed Unit (Only Required to Make Suitable for Air Freight)

0* Factory fitted option please request at point of ordering



Mistral



Whether it's keeping beverages at perfect serving temperature or frosting glasses to enhance the appearance of drinks, we have an array of solutions.

We offer a wide variety of bottle coolers to suit any bar setting. With precise temperature control and rapid chill, our energy-efficient bottle coolers are the perfect showcase for drinks. Mistral models allow easy access for quick service and are available in a range of stylish designs and space-saving sizes.

With rapid chill, our energy-efficient range of glass frosters helps bars to deliver high-quality drinks every time. Mistral provides easy access for quick service and is available in a range of sleek designs, with varying capacities.

Ideally suited for...



Bars

Speed up service and generate customer satisfaction with great-tasting drinks.



Restaurants

Enhance your customers' dining experience by serving high-quality drinks alongside delicious food. Make sure they are perfectly-presented and taste great with Mistral.



Hotels

Attract customers in your hotel's bar with a stylish bottle cooler or glass froster. Show your drinks in their best light in a well-designed unit that enhances your offer.



Cafes and coffee shops

Encourage customers to spend by tempting them with well-presented drinks. Highlight your offer and ensure great-tasting beverages with a Mistral unit.

Deliver ice cold drinks with visual appeal with Mistral bottle coolers and glass frosters.

Benefits at a glance

- Chills bottles and frosts glasses to add visual appeal to drinks
- Precise temperature control
- Stylish exterior design
- Large capacity

Mistral M60



Mistral M60 Standard - 900mm High

- Stylish, flexible storage for up to 120 bottles
- Electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Single double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral M60 Standard - 900mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/150	£1491	€1715	Glass Door Stainless Steel	Right	900	600	500	225W	R290a	120 Bottles	65
F77/150/B	£1400	€1610	Glass Door Black Painted	Right	900	600	500	225W	R290a	120 Bottles	65
^e F77/120	£1462	€1682	Glass Door Stainless Steel	Right	900	600	500	398W	R134a	120 Bottles	65
^e F77/120/B	£1462	€1682	Glass Door Black Painted	Right	900	600	500	398W	R134a	120 Bottles	65

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/100	£50	€58	Chrome Wine Shelf
^A A12/091/Z1	£46	€53	Chrome Wire Shelf

Mistral M60 Reduced Height - 850mm High

- Reduced 850mm height
- Stylish, flexible storage for up to 78 bottles
- Electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Single double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral M60 Reduced Height - 850mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/151	£1491	€1715	Glass Door Stainless Steel	Right	850	600	500	225W	R290a	78 Bottles	58
F77/151/B	£1400	€1610	Glass Door Black Painted	Right	850	600	500	225W	R290a	78 Bottles	58

MODEL	PRICE £	PRICE €	DESCRIPTION
^A A12/100	£50	€58	Chrome Wine Shelf
^A A12/091/Z1	£46	€53	Chrome Wire Shelf

^e Export only



Mistral M60

Mistral M60 Reduced Height - 800mm High

- Reduced 800mm height
- Stylish, flexible storage for up to 78 bottles
- Electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Single double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral M60 Standard - 900mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/152	£1491	€1715	Glass Door Stainless Steel	Right	800	600	500	225W	R290a	120 Bottles	57
F77/152/B	£1400	€1610	Glass Door Black Painted	Right	800	600	500	225W	R290a	120 Bottles	57

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/100	£50	€58	Chrome Wine Shelf
A A12/091/Z1	£46	€53	Chrome Wire Shelf

Mistral M60 - High Ambient

- Stylish storage of up to 135 bottles in ambient conditions of up to 43°C
- Electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Single double-glazed or solid lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral M60 - High Ambient											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
e F77/114/SS	£2102	€2418	Glass Door Stainless Steel	Right	900	600	500	219W	R134a	135 Bottles	64.5
e F77/115/SS	£2102	€2418	Solid Door Stainless Steel	Right	900	600	500	219W	R134a	135 Bottles	64.5

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/100	£50	€58	Chrome Wine Shelf
A A12/091/Z1	£46	€53	Chrome Wire Shelf

Mistral M90



Mistral M90 Standard - 900mm High

- Stylish, flexible storage for up to 195 bottles
- Electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral M90 Standard - 900mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/250	£2064	€2374	Glass Door Stainless Steel	Left, Right	900	900	500	232W	R290a	195 Bottles	80
F77/250/B	£1837	€2113	Glass Door Black Painted	Left, Right	900	900	500	232W	R290a	195 Bottles	80
F77/220	£1756	€2020	Glass Door Stainless Steel	Left, Right	900	900	500	412W	R134a	195 Bottles	80
F77/220/B	£1756	€2020	Glass Door Black Painted	Left, Right	900	900	500	412W	R134a	195 Bottles	80

MODEL	PRICE £	PRICE €	DESCRIPTION
A12/101	£55	€64	Chrome Wine Shelf
A12/092/Z1	£52	€60	Chrome Wire Shelf

Mistral M90 - With Sliding Doors

- Stylish, flexible storage for up to 204 bottles
- Electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Sliding, lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral M90 - With sliding doors											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/700/SS	£2166	€2491	Glass Door Stainless Steel	Sliding	900	900	520	460W	R290a	204 Bottles	86
F77/700/BS	£1958	€2252	Glass Door Black Painted	Sliding	900	900	520	460W	R290a	204 Bottles	86

MODEL	PRICE £	PRICE €	DESCRIPTION
A12/101	£55	€64	Chrome Wine Shelf
A12/092/Z1	£52	€60	Chrome Wire Shelf

Export only



Mistral M90

Mistral M90 Reduced Height - 850mm High

- Reduced 850mm height
- Stylish, flexible storage for up to 117 bottles
- Precise electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Mistral M90 Reduced Height - 850mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/251	£2064	€2374	Glass Door Stainless Steel	Left, Right	850	900	500	232W	R290a	117 Bottles	77
F77/251/B	£1837	€2113	Glass Door Black Painted	Left, Right	850	900	500	232W	R290a	117 Bottles	77

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/101	£55	€64	Chrome Wine Shelf
A A12/092/Z1	£52	€60	Chrome Wire Shelf

Mistral M90 Reduced Height - 800mm High

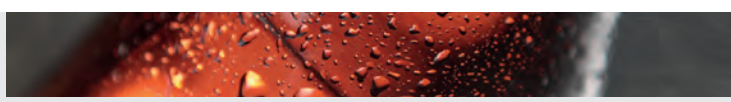
- Reduced 800mm height
- Stylish, flexible storage for up to 117 bottles
- Precise electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on.



Mistral M90 Reduced Height - 800mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
e F77/252	£2064	€2374	Glass Door Stainless Steel	Left, Right	800	900	500	232W	R290a	117 Bottles	74
e F77/252/B	£1837	€2113	Glass Door Black Painted	Left, Right	800	900	500	232W	R290a	117 Bottles	74

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/101	£55	€64	Chrome Wine Shelf
A A12/092/Z1	£52	€60	Chrome Wire Shelf

Mistral M90



Mistral M90 - High Ambient

- Stylish storage of up to 204 bottles in ambient conditions of up to 43°C
- Precise electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning
- Ambient temperatures to 43°C



Mistral M90 - High ambient											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
e F71/232/SS	£3642	€4189	Glass Door Stainless Steel	Left, Right	900	900	500	354W	R134a	204 Bottles	85.5
e F71/233/SS	£3642	€4189	Glass Door Black Painted	Left, Right	900	900	500	354W	R134a	204 Bottles	85.5

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/101	£55	€64	Chrome Wine Shelf
A A12/092/Z1	£52	€60	Chrome Wire Shelf

Mistral M135

Mistral M135 Standard - 900mm High

- Stylish, flexible storage for up to 310 bottles
- Precise electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral M135 Standard - 900mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/350	£3086	€3549	Glass Door Stainless Steel	Left & 2 x Right	900	1350	500	357W	R290a	310 Bottles	119.5
F77/350/B	£2821	€3245	Glass Door Black Painted	Left & 2 x Right	900	1350	500	357W	R290a	310 Bottles	119.5
F77/300	£2625	€3019	Glass Door Stainless Steel	Left & 2 x Right	900	1350	500	720W	R134a	310 Bottles	119.5
F77/300/B	£2625	€3019	Glass Door Black Painted	Left & 2 x Right	900	1350	500	720W	R134a	310 Bottles	119.5

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/102	£75	€87	Chrome Wine Shelf
A A12/099	£71	€82	Chrome Wire Shelf

Mistral M135 Reduced Height - 800mm High

- Reduced 800mm height
- Stylish, flexible storage for up to 185 bottles
- Precise electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Double-glazed lockable doors for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on



Mistral M135 Reduced Height - 800mm high											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/352	£3086	€3549	Glass Door Stainless Steel	Left & 2 x Right	800	1350	500	357W	R290a	185 Bottles	122
F77/352/B	£2821	€3245	Glass Door Black Painted	Left & 2 x Right	800	1350	500	357W	R290a	185 Bottles	122

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/102	£75	€87	Chrome Wine Shelf
A A12/099	£71	€82	Chrome Wire Shelf

Mistral TC60



Mistral TC60 - Full front glass

- Tall, space-saving storage for up to 272 bottles
- Reversible door
- Precise electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior to enhance display
- Double-glazed doors
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral TC60 - Full front glass											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/560	£2129	€2449	Glass Door Stainless Steel	Right	1850	600	500	759W	R134a	272 Bottles	101
F77/560/B	£1958	€2252	Glass Door Black Painted	Right	1850	600	500	759W	R134a	272 Bottles	101

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/041/Z2	£32	€37	Chrome Wine Shelf
A A12/082	£42	€49	Chrome Wire Shelf

Mistral TC60 - Full front glass with lockable door

- Tall, space-saving storage for up to 272 bottles
- Electronic temperature controller and auto defrost for perfectly-chilled drinks
- Energy-efficient forced air cooling for rapid temperature pull down
- Sleek stainless steel interior and LED lighting to enhance display
- Double-glazed lockable door for enhanced security
- UK 3 pin plug allows users to simply plug in and switch on
- Easy to remove and replace magnetic gaskets to facilitate cleaning



Mistral TC60 - Full front glass											
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	WT
F77/510	£2185	€2513	Glass Door Stainless Steel	Right	1850	600	500	759W	R134a	272 Bottles	98
F77/510/B	£1958	€2252	Glass Door Black Painted	Right	1850	600	500	759W	R134a	272 Bottles	98

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/041/Z2	£32	€37	Chrome Wine Shelf
A A12/082	£42	€49	Chrome Wire Shelf

Export only

Mistral MR60

Mistral MR60 Glass Froster

- Chills and frosts glasses, to enhance the taste and appearance of drinks.
- Rapid chill to -10°C to keep drinks colder for longer.
- Efficient design means up to 50 pint glasses can be chilled at the same time.
- Front loading design ensures fast and easy access to ice cold glasses
- Stylish stainless steel exterior to suit any commercial bar setting
- UK 3 pin plug - simply plug in and switch on



Mistral MR60 Glass Froster										
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	CAPACITY	WT
F49/650	£2595	€2985	Glass Door Stainless Steel	Right	900	600	500	667W	50 standard sized pint glasses	65
F49/650/B	£2419	€2782	Glass Door Black Painted	Right	900	600	500	667W	50 standard sized pint glasses	65

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/091/Z1	£46	€53	Chrome wire shelf



bm

BOTTLE COOLERS



With innovative design and reliable performance, BM bottle coolers are ideal for busy bars.

Featuring a top-loading door, BM bottle coolers are designed for underbar use. They allow bartenders quick access to drinks - providing a perfect storage solution at busy times, when service and stocking are paramount.

Available in two width variations, the BM range perfectly integrates with our Bartender® range of modular underbar systems. Energy-efficient, rapid cooling technology keeps drinks at the ideal serving temperature, whilst innovative shelving makes restocking swift and service quicker.

Ideally suited for...



Bars

Speed up service and generate customer satisfaction with great-tasting drinks. BM bottle coolers can help you deliver.



Restaurants

Enhance your customers' dining experience by serving high-quality drinks alongside delicious food. Keep your beverages at perfect temperature with BM.



Clubs

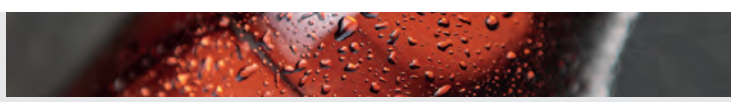
Need to serve a high volume of customers at the same time? With easy access and large storage capacities, BM can help you meet high demand through your busiest periods.

Serve perfectly-chilled drinks at speed with BM's top-loading bottle coolers.

Benefits at a glance

- Top-loading design for easy access
- Rapid chill for quick service
- Precise temperature control
- Energy efficient
- UK 3 pin plug
- Stylish exterior design for underbar systems

bm BM70 & BM100



BM70 Top Loading Bottle Cooler

- Top loading design, with sliding cover, ensures fast and easy access to ice cold drinks.
- Rapid cooling so drinks can be served quickly.
- Stylish, vertical storage for 140 bottles.
- Interior lighting and shelving for enhanced display and storage.
- Stylish exterior to suit any commercial bar setting.
- UK 3 pin plug allows users to simply plug in and switch on.



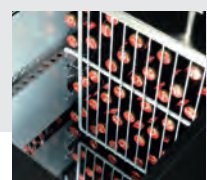
Standard BM



Bartender



Bottle Basket



Divider Pack

BM70 Top Loading Bottle Cooler										
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR OPENING	H	W	D	POWER	CAPACITY	WT
F73/070/SS	£2025	€2329	BM with stainless steel lid	Top (sliding)	875	700	560	345W	140 Bottles	80
F73/071/SS	£2141	€2463	BM with glass lid	Top (sliding)	875	700	560	345W	140 Bottles	80
F73/072/SS	£2057	€2366	BM Bartender with stainless steel lid	Top (sliding)	950	700	560	345W	140 Bottles	80.5
F73/073/SS	£2170	€2496	BM Bartender with glass lid	Top (sliding)	950	700	560	345W	140 Bottles	80.5

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/089	£58	€67	Bottle Basket (each) - 4 required
A S73/004	£70	€81	Bottle opener and catcher
A S73/010	£68	€79	Divider pack
O* VS326	£202	€233	Speed Rail
O* VS321A	£127	€147	Internal light

O* Factory fitted option please request at point of ordering

BM100 Top Loading Bottle Cooler

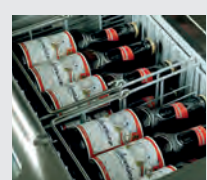
- Top loading design, with sliding cover, ensures fast and easy access to ice cold drinks
- Rapid cooling so drinks can be served quickly
- Stylish, vertical storage for 210 bottles
- Shelving for enhanced display and storage
- Stylish exterior to suit any commercial bar setting
- UK 3 pin plug allows users to simply plug in and switch on



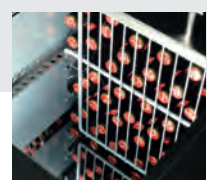
Standard BM



Bartender



Bottle Basket



Divider Pack

BM100 Top Loading Bottle Cooler										
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR OPENING	H	W	D	POWER	CAPACITY	WT
F73/100/SS	£2600	€2990	BM with stainless steel lid	Top (sliding)	875	1000	560	368W	210 Bottles	94.5
F73/101/SS	£2728	€3138	BM with glass lid	Top (sliding)	875	1000	560	368W	210 Bottles	94.5
F73/102/SS	£2631	€3026	BM Bartender with stainless steel lid	Top (sliding)	950	1000	560	368W	210 Bottles	95
F73/103/SS	£2763	€3178	BM Bartender with glass lid	Top (sliding)	950	1000	560	368W	210 Bottles	95

MODEL	PRICE £	PRICE €	DESCRIPTION
A A12/089	£58	€67	Bottle Basket (each) - 4 required
A S73/004	£70	€81	Bottle opener and catcher
A S73/110	£102	€118	Divider pack
O* VS327	£258	€297	Speed Rail
O* VS321B	£127	€147	Internal light

O* Factory fitted option please request at point of ordering

Frostar



Enhance the taste and appearance of drinks with Frostar glass frosters.

Nothing beats a cocktail or beer served in an ice cold, frosted glass. Frostar frosters ensure rapid cooling and frosting of all type of glasses.

The perfect partner for any busy bar setting, Frostar frosters chill glasses to -17°C to keep drinks colder for longer, removing the need for ice, which

dilutes taste. This makes them the ideal choice for cocktails, beers and champagne. With a top-loading design, they enable staff to deliver high-quality, ice cold beverages quickly and efficiently.

Ideally suited for...



Bars

Want to keep customers coming back? Serve drinks that look fantastic and taste great. Frostar frosters deliver ice cold glasses that enhance visual appeal and keep beverages colder for longer.



Restaurants

Complement a strong food menu with sensational cocktails and ice cold beers. Make sure they are perfectly-presented and taste great with Frostar.



Clubs

Serve ice cold drinks with visual appeal with Frostar. With easy access, large storage capacities and rapid chill, keep the drinks flowing through your busiest periods.

Serve perfectly-presented, great-tasting drinks with speed with Frostar glass frosters.

Benefits at a glance

- Chills and frosts glasses to add visual appeal to drinks
- Rapid cooling to -17°C
- Precise temperature control
- Stylish exterior design
- Large capacity
- Quick and easy access to glasses

Frostar FR60 & FR90



Frostar FR60 Top Loading Glass Froster

- Chills and frosts glasses, to enhance the taste and appearance of drinks
- Rapid chill to -17°C to keep drinks colder for longer
- Efficient design means up to 75 glasses can be chilled at the same time
- Top loading with sliding cover for quick and easy access
- Stylish stainless steel exterior to suit any commercial bar setting
- UK 3 pin plug - simply plug in and switch on



Frostar FR60 Top Loading Glass Froster										
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	CAPACITY	WT
F49/400/SS	£2595	€2985	Stainless Steel Exterior	Top (Sliding)	900	600	620	623W	75 standard sized pint glasses	63.5
F49/400/BS	£2379	€2736	Black Exterior	Top (Sliding)	900	600	620	623W	75 standard sized pint glasses	63.5

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA52/060	£176	€203	Spread Rail
A S49/017	£75	€87	Bottle opener and cap catcher

Frostar FR90 Top Loading Glass Froster

- Chills and frosts glasses, to enhance the taste and appearance of drinks
- Rapid chill to -17°C to keep drinks colder for longer
- Efficient design means up to 120 glasses can be chilled at the same time
- Top loading with sliding cover for quick and easy access
- Stylish exterior to suit any commercial bar setting
- UK 3 pin plug - simply plug in and switch on.



Frostar FR90 Top Loading Glass Froster										
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	CAPACITY	WT
F49/300/SS	£3270	€3761	Stainless Steel Exterior	Top (Sliding)	900	900	620	667W	120 standard sized pint glasses	81
F49/300/BS	£2840	€3266	Black Exterior	Top (Sliding)	900	900	620	667W	120 standard sized pint glasses	81

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA52/090	£195	€225	Spread Rail
A S49/017	£75	€87	Bottle opener and cap catcher



Vegetable Preparation

• Peelers • Chippers



Prepare a high volume of vegetables at speed with IMC's vegetable preparation solutions.

From peeling potatoes to washing shellfish and creating chips, we have a variety of vegetable preparation equipment to make life easier and speed up service.

Our range spans peelers and chippers, all of which have a compact, flexible design to suit kitchens of any size.

Ideally suited for...



Fish and chip shops

Fast service is crucial in fish and chip shops. IMC veg prep equipment delivers quick turnaround times on your potato peeling and chipping.



Pubs and restaurants

In busy kitchens, make food preparation quick and easy allowing you to focus your efforts on cooking and serving.



Fast food outlets

Take the stress out of busy periods with a high-volume, high-speed veg prep equipment to help you deliver food, fast.

Benefits at a glance

- Prepare vegetables at speed
- Simple and safe to operate
- Easy to clean
- Easy to maintain
- Robust construction
- Variety of sizes and outputs to suit the scale of your operation

Multifunctional Peelers

	V03.5	V07	SP12	SP25	MF5	MF10	MF15	MF5L	MF10L	MF15L
PAGE	i60	i60	i62	i62	i64	i65	i66	i64	i65	i66
CAPACITY KG	3.5	7	12	25	5	10	15	5	10	15
OUTPUT KG PER HOUR	62.9	90	220	513.1	111	296	399	134	323	501
MOUNTING	Drainer or worktop	Drainer or worktop	Floor mounted	Floor mounted	Counter top	Floor standing	Floor standing	Counter top	Floor standing	Floor standing

PRODUCT USES

	Potatoes only	Potatoes only	Potatoes only	Potatoes only	✓	✓	✓	✓	✓	✓
PEELING POTATOES AND ROOT VEGETABLES	Potatoes only	Potatoes only	Potatoes only	Potatoes only	✓	✓	✓	✓	✓	✓
FINE FINISHING OF VEGETABLES	-	-	-	-	with optional knife plate	with optional knife plate	with optional knife plate	-	-	-
WASHING OF VEGETABLES	-	-	-	-	with optional vegetable washing plate	with optional vegetable washing plate	with optional vegetable washing plate	-	-	-
ONION/SHALLOT PEELING	-	-	-	-	with optional onion peeling plate	with optional onion peeling plate	with optional onion peeling plate	-	-	-
WASHING OF MUSSELS	-	-	-	-	with optional mussel washing plate	with optional mussel washing plate	with optional mussel washing plate	-	-	-
SPIN SALADS	-	-	-	-	with optional salad spinning basket	with optional salad spinning basket	with optional salad spinning basket	-	-	-

TIMER	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
PHASES AVAILABLE	Single or three	Single or three	Single or three	Single or three	Single	Single or three	Single or three	Single	Single or three	Single or three

Potato Chippers

	PC2	CS-C1
PAGE	i68	i69
HOPPER CAPACITY KG	12	12
OUTPUT KG PER MINUTE	25	25
MOUNTING	Drainer, worktop or optional stand	Drainer, worktop or optional stand
KNIFE BLOCK SIZES AVAILABLE	12mm, 14mm, 14mm x 14mm, 21mm x 17mm	12mm, 14mm, 14mm x 14mm, 21mm x 17mm
BUCKET SHELF ACCESSORY AVAILABLE	-	✓
POTATO TANK ACCESSORY AVAILABLE	-	✓
PHASES AVAILABLE	Single	Single

2
YEAR

UK parts and labour warranty

Export parts warranty

on all IMC products

VQ PEELER



In busy kitchens, staff need to be able to prepare potatoes quickly and efficiently. Save time and effort with a VQ peeler.

VQ peelers are compact and powerful, making them ideal for small to medium-sized kitchens where space is at a premium, but performance cannot be compromised.

Two sizes are available, which have the capacity to process vegetables in either 3.5kg or 7kg batches. The 3.5kg unit can process 62.9kg of potatoes per hour and the 7kg capacity unit - 90kg. VQ bench-top peelers have a small footprint and quiet running motor, enabling them to be used in the smallest of

kitchens. A heavy-duty belt and pulley system makes the peeler easy and safe to use.

Want to peel potatoes with speed? VQ peelers will produce high volumes from a small footprint.

Ideally suited for...



Fish and chip shops

Reduce customer waiting times by investing in speedy preparation equipment behind the scenes. A VQ peeler produces high volumes from a small footprint.



Pubs and restaurants

In busy kitchens, make food preparation quick and easy with a VQ peeler. Focus your efforts on cooking and serving.



Fast food outlets

Serve food quickly by preparing potatoes ahead with a high output VQ peeler.

Benefits at a glance

- Able to peel potatoes at speed
- Small footprint
- Simple and safe to operate
- Easy to clean
- Robust construction



VQ 3.5 Potato Peeler

- Able to peel 62.9kg of vegetables per hour, in 3.5kg batches
- Small footprint and quiet operation, ideal for smaller kitchens
- Compact design for countertops and sink drainers
- Heavy-duty belt and pulley for simple and safe operation
- Self-draining cylinder with smooth profile for easy cleaning
- Long-lasting, rust-proof cast aluminium plate for effective peeling
- WRAS-approved Class A air-break and brass spray nozzle to prevent water escape

VQ 7 Potato Peeler

- Able to peel 90kg of vegetables per hour, in 7kg batches
- Small footprint and quiet operation, ideal for smaller kitchens
- Compact design for countertops and sink drainers
- Heavy-duty belt and pulley for simple and safe operation
- Self-draining cylinder with smooth profile for easy cleaning
- Long-lasting, rust-proof cast aluminium plate for effective peeling
- Class A air-break and brass spray nozzle to prevent water escape



⚡ VQ 3.5 Potato Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F72/200	£1655	€1904	VQ 3.5	1	425	653	367	0.18kW	3.5kg	63kg per hour	30.5

⚡ VQ 7 Potato Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F72/210	£2013	€2315	VQ 7	1	500	653	367	0.18kW	7kg	90kg per hour	31.5

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A E72/011	£98	€113	Sink Skip - Stainless steel, for use with bench mounted machines
A S72/220	£475	€547	Trolley - 890mm high
A S72/221	£386	€444	Pedestal - Lifts potato discharge height in steps to 750, 800, 850, 900 & 950mm
A S72/023	£291	€335	Waste Ejector - 2" BSP
A A29/003	£16	€19	Lid Retaining Strap - For marine use



E72/011



S72/220



S72/221

* Please refer to page i107 for electricity supply requirements

SP PEELER



SP peelers are amongst the fastest potato peelers on the market, helping you deliver through the busiest periods.

SP peelers make fresh potatoes as quick and easy to use as pre-prepared products. Their compact design ensures that even the 25kg model takes up a minimum amount of floor space. They are also safe and simple to use, and minimise staff labour.

Not only are these peelers the easiest and quickest to clean, they're also built to last, with exceptional durability and outstanding reliability. With a choice of pedestal heights, capacities and outputs, there's an SP Peeler to suit your working

environment. The thickly-gritted, non-rusting cast aluminium peeler plate is robust and offers a long service life. The hygienic brushed stainless steel finish is easy to wash, whilst the lid and peeling plate are quick and easy to remove for cleaning.

For high-speed peeling and high output, invest in a space-saving SP peeler.

Ideally suited for...



Fish and chip shops

Take the stress away from peak periods with an SP peeler - prepare high volumes of potatoes for chipping.



Pubs and restaurants

Keep up with demand at busy times with an SP peeler. Peel large quantities of potatoes in super quick time.



Fast food outlets

Where speed is crucial, accelerate your food preparation process with an SP potato peeler.

Benefits at a glance

- Able to peel high volumes of potatoes, fast
- Compact footprint
- Safe and simple to operate
- Long-lasting, robust construction
- Easy to maintain



SP12 Potato Peelers

- Able to peel 12kg of potatoes in 2 minutes - up to 220kg per hour
- Low pedestal version, the perfect height to empty into a sink
- Upright design with small footprint, ideal for medium and large operations
- Lubricated, heavy-duty gearbox makes peeling operation smooth and reliable
- Dual position waste outlets and smooth cylinder base for quick, easy cleaning
- Long-lasting, rust-proof plate and reversible liners for effective peeling
- WRAS-approved Class A air-break and brass spray nozzle to prevent water escape



Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S58/568	£414	€477	Integral Filter Basket
A S58/570	£221	€255	Waste Ejector (2" BSP)
A S58/569	£407	€469	Interceptor Tank (2" BSP)
A A29/003	£16	€19	Lid Retaining Strap



SP12H Potato Peelers

- Able to peel 12kg of potatoes in 2 minutes - up to 220kg per hour
- High pedestal version, the perfect height to empty into a mobile chip hopper
- Upright design with small footprint, ideal for medium and large operations.
- Lubricated, heavy-duty gearbox makes peeling operation smooth and reliable
- Dual position waste outlets and smooth cylinder base for quick, easy cleaning
- Long-lasting, rust-proof plate and reversible liners for effective peeling
- WRAS-approved Class A air-break and brass spray nozzle to prevent water escape



SP12 Potato Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F58/900	£3534	€4065	SP12 Low Pedestal	1	1109	530	624	370W	12kg	220kg per hour	58.5
*F58/901	£3416	€3929	SP12 Low Pedestal	3	1109	530	624	370W	12kg	220kg per hour	58.5

SP12H Potato Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F58/902	£3597	€4137	SP12H High Pedestal	1	1388	530	624	370W	12kg	220kg per hour	60.5
*F58/903	£3481	€4004	SP12H High Pedestal	3	1388	530	624	370W	12kg	220kg per hour	60.5

SP25 Potato Peelers

- 2 minutes to peel a 25 kilo bag - up to 513kg per hour
- Low pedestal version, the perfect height to empty into a sink
- Upright design with small footprint, ideal for medium and large operations
- Lubricated, heavy-duty gearbox makes peeling operation smooth and reliable
- Dual position waste outlets and smooth cylinder base for quick, easy cleaning
- Long-lasting, rust-proof plate and reversible liners for effective peeling
- Class A air-break and brass spray nozzle to prevent water escape

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S58/568	£414	€477	Integral Filter Basket
A S58/570	£221	€255	Waste Ejector (2" BSP)
A S58/569	£407	€469	Interceptor Tank (2" BSP)
A A29/003	£16	€19	Lid Retaining Strap



SP25H Potato Peelers

- 2 minutes to peel a 25 kilo bag - up to 513kg per hour
- High pedestal version, the perfect height to empty into a mobile chip hopper
- Upright design with small footprint, ideal for medium and large operations
- Lubricated, heavy-duty gearbox makes peeling operation smooth and reliable
- Dual position waste outlets and smooth cylinder base for quick, easy cleaning
- Long-lasting, rust-proof plate and reversible liners for effective peeling
- Class A air-break and brass spray nozzle to prevent water escape



SP25 Potato Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F58/910	£4355	€5009	SP25 Low Pedestal	1	1057	602	727	750W	25kg	513kg per hour	78
*F58/911	£4205	€4836	SP25 Low Pedestal	3	1057	602	727	750W	25kg	513kg per hour	78

SP25H Potato Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F58/912	£4417	€5080	SP25H High Pedestal	1	1357	603	728	750W	25kg	513kg per hour	80.5
*F58/913	£4267	€4908	SP25H High Pedestal	3	1357	603	728	750W	25kg	513kg per hour	80.5

* Please refer to page i107 for electricity supply requirements

MF

MULTI-FUNCTIONAL
PEELER



Versatile and available in a range of sizes, MF peelers produce perfectly-prepared vegetables.

Offering a great deal more than just vegetable peeling, our MF models are essential all-rounders for any commercial kitchen. Designed to peel a full load of potatoes or other vegetables in little more than a minute, these versatile, highly-efficient units free up time for other preparation tasks.

The MF Range is available with a wide range of plates, each designed to perform a different function.

Practical features include a viewing panel to monitor progress, an interlocking lid for safe operation and an adjustable timer for repeatable, consistent results. In addition to the standard long-life peeling plate, options include a knife plate to give a smoother look to potatoes and carrots, whilst onions and shallots have their own special plate and liners. There's a washing plate for use with summer vegetables, as well as a plate for cleaning mussels and a salad spinning basket.

Ideally suited for...



Fish and chip shops

Want to save time on food preparation so you can serve more customers? A multi-functional MF peeler is the perfect partner for your kitchen.



Pubs and restaurants

Keep customers happy with high-quality food and great service. Speed up food preparation time with an MF peeler.



Fast food outlets

Satisfy customers with speedy service. Accelerate your food preparation process with an MF peeler.

Multi-functional and efficient, the MF range saves operators valuable time.

Benefits at a glance

- Versatile
- Cost effective
- Energy efficient
- Safe and simple to operate
- Easily adjustable timer
- Easy to maintain
- Built to last



MF5 Multifunctional Peeler

- Able to peel up to 111kg of vegetables per hour - in 5kg batches
- Versatile - can be used to peel and wash veg and mussels, and spin salad.
- Interlocking lid ensures safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life

MF5L Multifunctional Peeler

- Able to peel up to 134kg of vegetables per hour - in 5kg batches
- With carborundum liner to reduce peeling time even further
- Interlocking lid ensures safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life



MF5 Multifunctional Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
*F59/500	£2355	€2709	MF5	1	634	366	519	0.25KW	5kg	111kg per hour	32

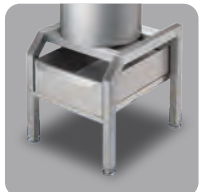
MF5L Multifunctional Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
*F59/500/L	£2382	€2740	MF5L with Carborundum Liner	1	634	366	519	0.25KW	5kg	134kg per hour	33.5

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S59/163	£179	€206	Additional Carborundum Peeling Plate
A S59/167	£264	€304	Knife Peeling Plate
A S59/172	£322	€371	Vegetable Washing Plate
A S59/165	£162	€187	Onion Peeling Plate
A S59/174	£212	€244	Mussel Washing Plate
A S59/169	£247	€285	Salad Spinning Basket
A S59/245	£681	€784	Stand and Filter Basket

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S59/163	£179	€206	Additional Carborundum Peeling Plate
A S59/245	£681	€784	Stand and Filter Basket



S59/245

* Please refer to page i107 for electricity supply requirements



MF10 Multifunctional Peeler

- Able to peel up to 296kg of vegetables per hour - in 10kg batches
- Versatile - can be used to peel and wash veg and mussels, and spin salad
- Interlocking lid ensures safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life



MF10L Multifunctional Peeler

- Able to peel up to 323kg of vegetables per hour - in 10kg batches
- With carborundum liner to reduce peeling times even further
- Interlocking lid ensures safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life



MF10 Multifunctional Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
*F59/510	£3722	€4281	MF10	1	1105	481	633	370W	10kg	296kg per hour	59
*F59/511	£3587	€4126	MF10	3	1105	481	633	370W	10kg	296kg per hour	59

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S59/164	£228	€263	Additional Carborundum Peeling Plate
A S59/170	£270	€311	MF10 Salad Spinning Basket
A S59/168	£399	€459	Knife Peeling Plate
A S59/173	£373	€429	Vegetable Washing Plate
A S59/175	£262	€302	Mussel Washing Plate
A S59/166	£210	€242	Onion Peeling Plate
A E72/011	£98	€113	Potato Peeler Sink Skip
A S58/062	£28	€33	Potato Peeler Inlet Hose Kit

MF10L Multifunctional Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
*F59/510/L	£3749	€4312	MF10L with Carborundum Liner	1	1105	481	633	370W	10kg	323kg per hour	60.5
*F59/511/L	£3616	€4159	MF10L with Carborundum Liner	3	1105	481	633	370W	10kg	323kg per hour	60.5

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S59/164	£228	€263	Additional Carborundum Peeling Plate
A E72/011	£98	€113	Potato Peeler Sink Skip
A S58/062	£28	€33	Potato Peeler Inlet Hose Kit



MF15 Multifunctional Peeler

- Able to peel up to 399kg of vegetables per hour - in 15kg batches
- Versatile - can be used to peel and wash veg and mussels, and spin salad
- Interlocking lid ensures safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life



MF15L Multifunctional Peeler

- Able to peel up to 501kg of vegetables per hour - in 15kg batches
- With carborundum liner to reduce peeling times even further
- Interlocking lid ensures safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life



MF15 Multifunctional Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
*F59/520	£4205	€4836	MF15	1	1177	481	635	730W	15kg	399kg per hour	69.1
*F59/521	£4071	€4682	MF15	3	1177	481	635	600W	15kg	399kg per hour	69.1

MF15L Multifunctional Peeler											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
*F59/520/L	£4232	€4867	MF15L with Carborundum Liner	1	1177	481	635	730W	15kg	510kg per hour	62.5
*F59/521/L	£4098	€4713	MF15L with Carborundum Liner	3	1177	481	635	600W	15kg	510kg per hour	62.5

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S59/164	£228	€263	Additional Carborundum Peeling Plate
A S59/171	£287	€331	MF15 Salad Spinning Basket
A S59/168	£399	€459	Knife Peeling Plate
A S59/173	£373	€429	Vegetable Washing Plate
A S59/175	£262	€302	Mussel Washing Plate
A S59/166	£210	€242	Onion Peeling Plate
A E72/011	£98	€113	Potato Peeler Sink Skip
A S58/062	£27	€32	Potato Peeler Inlet Hose Kit

Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S59/164	£228	€263	Additional Carborundum Peeling Plate
A E72/011	£98	€113	Potato Peeler Sink Skip
A S58/062	£27	€32	Potato Peeler Inlet Hose Kit



* Please refer to page i107 for electricity supply requirements



IMChip

Potato Chippers



Produce 25kg of chips per minute with the CS-C1 or PC2 chipper.

These flexible units can be mounted on a drainer, worktop or stand, making it the ideal solution for kitchens of any size. Screw-down, rigid knife blocks in four different sizes, provide the perfect cut every time, with minimal waste.

To cut chips to the perfect size and shape, IMChip chippers are supplied with a knife block in a size of your choice: 12mm, 14mm, 17mm by 14mm, or 21mm by 17mm. Its extra large hopper, with safety interlock makes for quick and easy loading, meaning potatoes can be loaded quickly and easily, so that kitchens can keep up with demand at busy times.

Ideally suited for...



Fish and chip shops

Take busy periods in your stride with an IMChip chipper, which can produce 25kg of perfectly chipped potatoes a minute.



Pubs and restaurants

Enhance the main event by serving perfectly-cut chips on the side. The IMChip chippers produce high volume, fast, to speed up serving times.



Fast food outlets

Service speed is crucial in a fast food restaurant. Shorten waiting times with an IMChip chipper, which can produce 25kg of chips in just one minute.

Need to produce a high volume of chips quickly? The IMChip chippers deliver 25kg a minute, saving kitchens valuable time.

Benefits at a glance

- High output - 25kg per minute
- Compact design
- Provides minimal waste
- Safe to operate
- Robustly engineered
- Easy to clean
- Easy to load



PC2 Potato Chipper

- Able to produce 25kg of chips per minute
- Compact design, with flexible mounting options, to suit kitchens of any size
- Large-capacity 12kg hopper allows quick and easy loading
- One-piece knife block design for quick and safe cutting, with minimal waste
- Supplied with knife block - 12mm, 14mm, 17mm, or 21mm sizes available
- Engineered using heavy-gauge stainless steel, for longevity and easy cleaning
- UK 3 pin plug allows users to simply plug in and switch on
- Please specify a knife block option at point of ordering chipper



PC2 Potato Chipper											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F61/220	£3438	€3954	PC2 Potato Chipper	1	550	370	603	340W	15kg	25kg per minute	46.5

Knife block options

Please specify at point of ordering chipper

MODEL	PRICE £	PRICE €	DESCRIPTION
0* S61/111	£300	€345	Scalloped knife block 8mm
0* S61/135	£300	€345	Knife block 12mm x 12mm
0* S61/114	£300	€345	Knife block 14mm x 14mm
0* S61/115	£300	€345	Knife block 17 x 14mm
0* S61/182	£300	€345	Knife block 21 x 17mm

Spares and Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
A S61/140	£260	€299	Chipper Stand
S S61/132	£79.60	€92	Replacement blades for 8mm scalloped knife block (1 blade)
S S61/134	£90.30	€104	Replacement blades for 12mm x 12mm knife block (6 blades)
S S61/129	£93.45	€108	Replacement blades for 14mm x 14mm knife block (5 blades)
S S61/128	£93.45	€108	Replacement blades for 17mm x 14mm knife block (4 blades)
S S61/183	£93.45	€108	Replacement blades for 21mm x 17mm knife block (4 blades)



Knife Block



Chipper Stand

CS-C1 Potato Chipper

- Able to produce 25kg of chips per minute
- Compact design, with flexible mounting options, to suit kitchens of any size
- Screw-down, rigid knife block provides perfect cut every time with little waste
- Knife block - 12mm, 14mm, 17mm, or 21mm sizes available
- Extra large hopper, with safety interlock, allows quick and easy loading
- Safe, single blade design for quick removal and replacement
- Engineered using heavy-gauge stainless steel, for longevity and easy cleaning
- UK 3 pin plug allows users to simply plug in and switch on
- Please specify a knife block option at point of ordering chippers



CS-C1 Potato Chipper											
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	POWER	CAPACITY	OUTPUT	WT
F61/301	£3230	€3715	CS-C1 Potato Chipper	1	550	400	692	340W	15kg	25kg per minute	46.5

Knife block options

Please specify at point of ordering chipper

MODEL	PRICE £	PRICE €	DESCRIPTION
0* S61/145	£197	€227	Knife block 12mm x 12mm
0* S61/151	£197	€227	Knife block 14mm x 14mm
0* S61/144	£197	€227	Knife block 17 x 14mm
0* S61/184	£197	€227	Knife block 21 x 17mm

Spares and Accessories

MODEL	PRICE £	PRICE €	DESCRIPTION
S S61/134	£90.30	€104	Replacement blades for 12mm x 12mm knife block (6 blades)
S S61/129	£93.45	€108	Replacement blades for 14mm x 14mm knife block (5 blades)
S S61/128	£93.45	€108	Replacement blades for 17mm x 14mm knife block (4 blades)
S S61/183	£93.45	€108	Replacement blades for 21mm x 17mm knife block (4 blades)
A S61/142	£171	€197	Bucket (solid)
A S61/143	£171	€197	Bucket (perforated)
A S61/141	£109	€126	Bucket shelf
A S61/140	£260	€299	Chipper Stand
A S61/171	£1467	€1688	Potato tank with eyeing tray - Low (approx 10 bags)
A S61/205	£1652	€1900	Mobile Potato tank with eyeing tray - Low (approx 10 bags)
A S61/170	£1467	€1688	Potato tank with eyeing tray (approx 10 bags)
A S61/204	£1652	€1900	Mobile Potato tank with eyeing tray (approx 10 bags)
A S61/167	£1546	€1778	Potato tank with eyeing tray (approx 12 bags)
A S61/203	£1727	€1987	Mobile Potato tank with eyeing tray (approx 12 bags)
A S61/169	£1748	€2011	Potato tank with eyeing tray (approx 14 bags)
A S61/202	£1803	€2074	Mobile Potato tank with eyeing tray (approx 14 bags)
A S61/166	£1683	€1936	Potato tank with eyeing tray (approx 18 bags)
A S61/201	£1865	€2145	Mobile Potato tank with eyeing tray (approx 18 bags)



Knife Block



Bucket Shelf



Chipper Stand



Potato Tank with eyeing tray





Waste Management

• Food Waste Disposers • Waste Compactors



Create a cleaner, safer working environment and save time and money, by investing in efficient waste management equipment.

From leftovers on a plate, to high volumes of packaging, we have a wide variety of solutions to handle both food and dry waste. Our range of equipment spans waste disposers and compactors, to suit operations large and small.

Waste disposers provide a fast and efficient way to process food waste,

to create a cleaner, safer working environment and save on waste handling time.

Waste compactors cut waste volumes, which saves valuable handling time and reduces collection costs. They help organisations improve recycling rates and save on storage space.

Ideally suited for...



Pubs & Bars

Make the management of waste quick and easy - saving valuable staff time that can be spent serving customers.



Nursing homes

Meet the best hygiene practices.



Hospitals

Handle high volumes of waste quickly, efficiently and cost-effectively.



Factories

Boost your recycling efforts and become greener by compacting your waste.

Make the management of waste quick and easy and saving valuable staff time.

Benefits at a glance

- Compact and efficient
- Remove waste quickly
- Safe and easy operation
- Reduces costs, saves time

Contents



WASTE STATION

Food Waste Management

Reducing the volume of food waste by up to 80% and the mass by up to 60%

Ideally suited for:

Restaurants, hospitals, care homes, schools, make the management of waste quick and easy.

Why choose WasteStation?

- Waste removal savings - reduce waste collection costs by up to 80%
- Reduce your carbon footprint - Lower frequency of vehicles collecting your waste
- Storage Savings - by reducing on site waste storage facility requirements
- Labour Savings - reduce staff time processing and managing waste
- Energy Savings - low operating costs and minimal use of kitchen floor space.
- Maximise Kitchen Hygiene
- Increases quality of dry recycling due to less contamination from food

Find out more on page

i73



Vulture

Compact Food Waste Disposers

Create a clean, safe working environment and save time and money

Ideally suited for:

Vulture food waste disposers provide a fast and efficient way to process food waste, making it perfect for a range of applications, such as pubs, restaurants, nursing homes and hospitals.

Why choose Vulture?

- Compact and efficient
- Remove waste quickly
- Safe and easy operation
- Reduces costs, saves time

Find out more on page

i81



MINI COMPACTOR

Waste Compactors

Save on waste collection costs, handling time and storage space

Ideally suited for:

Mini Compactors are perfect for a wide range of operations, from small hotels and restaurants, to schools, hospitals, shops, factories and ships. They can handle recyclable plastics and food packaging, drinks cans, food tins, paper and card.

Why choose Mini Compactor?

- One compact, stylish unit
- Cut your waste volumes by up to 80%
- Cut your waste collection costs
- Encourages and promotes recycling
- Saves time handling waste
- Designed to compress all dry waste, including cardboard, tins, plastic and paper
- Unique compaction method
- Quiet operation
- Energy efficient
- Suitable for front of house applications

Find out more on page

i91



IP COMPACTOR

Waste Compactors

Cut waste volumes by up to 80%

Ideally suited for:

Whether you are a small hotel, restaurant, large school, hospital, shop, factory or ship, handle high volumes of dry waste quickly, efficiently and cost-effectively with an IP compactor.

Why choose IP Compactor?

- Cut your waste volumes by up to 80%
- Cut your waste collection costs
- Designed to compress all dry waste, including cardboard, tins, plastic and paper
- Tough, reliable and simple to use
- Quiet, safe and energy efficient
- Avoid heavy lifting, models with trolley or bin to wheel to disposal point
- Minimise the area needed for waste storage

Find out more on page

i93

2 YEAR

UK parts and labour warranty
on all IMC products

Export parts warranty

All prices are exclusive of VAT.

UK
Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export
Goods are priced ex works, export packaging is included.

UK Tel: 01522 875500

Export Tel: +44 1522 503250

UK e-mail: sales@lincat.co.uk

Export e-mail: export@lincat.co.uk



WASTE STATION



Food waste typically represents around 40% of total commercial catering waste. It is difficult and costly to process and dispose of this efficiently.

Of this 40%, approximately 77% is liquid. WasteStation grinds the food waste into fine particles, which are fed directly into a built-in dewatering system, or for where space in the kitchen is limited, a remote dewatering system. Through centrifugal action, excess liquid is forced out.

The resulting solid fraction of the food waste is collected in small, easily managed, lidded bins, ready for onward processing.

Ideally suited for...



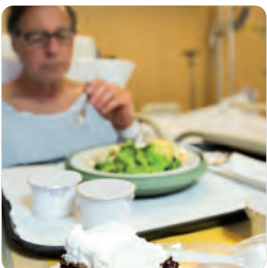
Restaurants

Make the management of waste quick and easy - saving valuable staff time that can be spent serving customers.



Care homes

Meet the best hygiene practices



Hospitals

Waste Station can handle high volumes of waste quickly, efficiently and cost-effectively.



Schools

With the WasteStation and WasteStation compact, we have a waste solution whatever the size of your school.

WasteStation reduces the volume of food waste by up to 80% and the mass by up to 60%

Benefits at a glance

- Waste removal savings - reduce waste collection costs by up to 80%
- Reduce your carbon footprint - Lower frequency of vehicles collecting your waste
- Storage Savings - by reducing on site waste storage facility requirements
- Labour Savings - reduce staff time processing and managing waste
- Energy Savings - low operating costs and minimal use of kitchen floor space.
- Maximise Kitchen Hygiene
- Increases quality of dry recycling due to less contamination from food



Food Waste Management



WasteStation

Page i76

Reliable and efficient, the WasteStation allows staff to quickly reduce the volume of food waste, making it ideal for a wide range of applications including hotels, restaurants, hospitals, canteens, and prisons processing up to 1450 covers per hour.

The macerator and dewaterer reduce the waste volume by up to 80%, reducing on site storage as well as waste collection costs.

WasteStation Compact

Page i76

Compact and space saving the WasteStation Compact offers establishments of up to 400 covers the same benefits as the WasteStation for plate food waste, all within a 40% smaller footprint. Single or 3 phase version available.

Ideal for small to medium size hotels, restaurants, nursing homes and schools.



WasteStation CR

Page i78

The WasteStation CR offers all the benefits of the WasteStation processing up to 1450 covers per hour, but with a remote dewaterer which offers the convenience of a reduced kitchen footprint and remote dewatering.

By pumping the waste up to 55 metres away from the kitchen area, through the dewaterer and directly into collection bins huge labour savings are made, while at the same time creating a cleaner working environment.



WasteStation AF

Page i79

The WasteStation AF (Auto Feed) offers all the benefits of the WasteStation CR plus bulk loading with its large hopper able to process up to 200 litres of food waste at a time.

The AF allows more than the single bucket feed of the WasteStation and WasteStation CR. The bulk loading and remote dewatering feature of the AF ensures maximum efficiency in busy kitchens.



WastePro II

Page i80

The flexibility of WastePro II provides a cost effective system for commercial and institutional kitchens. Connected to a suitable existing IMC or alternative brand waste disposer in either a standalone or trough configuration WastePro II removes excess liquid from macerated food waste through centrifugal action, reducing the volume of waste by up to 80%.

Food Waste Disposers

	WasteStation Compact	WasteStation	WasteStation CR	WasteStation AF	WastePro II
PAGE	i76	i76	i78	i79	i80
PRODUCT CODE	F79/240 (1ph) F79/250 (3ph)	F79/010 (3ph)	F79/030 (3ph)	F79/060 (3ph)	F78/020 (Right hand discharge) F78/030 (Left hand discharge)
COVERS	400	1450	1450	1450	1850
WASTE PER HOUR (KG)	100	700	700	700	900
LOADING	Bucket Feed	Bucket Feed	Bucket Feed	Bucket Load	N/A
HOPPER CAPACITY (LITRES)	N/A	N/A	N/A	200	N/A
MACERATOR	In unit	In unit	In unit	In unit	N/A
DEWATERER	Within unit	Within unit	Remote Dewatering Unit and Collection Bin (F78/060 required)	Remote Dewatering Unit and Collection Bin (F78/061 required)	In unit
PUMPING DISTANCE (METRES)	N/A	N/A	55	55	55
SOFT WASTE (PLATE WASTE, VEG PEELINGS, MEAT AND FISH SCRAPS)	✓	✓	✓	✓	N/A
MEDIUM WASTE (SMALL PORK BONE AND CHICKEN BONES, VEGETABLES AND FRUIT)	X	✓	✓	✓	N/A
TOUGH WASTE (ALL RED MEAT BONES, CAULIFLOWER STALKS AND FISH SKINS)	X	✓	✓	✓	N/A

2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all IMC products

WASTE STATION

WasteStation and WasteStation Compact

Food waste typically represents around 40% of total commercial catering waste. Of this 40%, approximately 77% is liquid. WasteStation grinds the food waste into fine particles, these particles feed directly into the built-in dewatering system. Through centrifugal action, the WasteStation forces out the excess liquid from the macerated waste.

This "grey water" is fed directly to drain, the resulting solid fraction of the food waste is collected in small, easily managed, lidded bins, ready for onward processing.



WasteStation and WasteStation Compact										
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	WASTE PER HR	COVERS PER HR	WT
*F79/240	£12,100	€13,915	WasteStation Compact	1	1044	600	700	200 kg	400	156
*F79/250	£12,100	€13,915	WasteStation Compact	3	1044	600	700	200 kg	400	156
*F79/010	£19,200	€22,080	WasteStation	3	1000	900	700	700 kg	1450	280
*F79/100	£22,636	€26,032	WasteStation without air break	3	1000	900	700	700 kg	1450	280

2 YEAR UK parts and labour warranty | Export parts warranty
on all IMC products

Accessories, Spares and Options for WasteStation

MODEL	PRICE £	PRICE €	DESCRIPTION
A K12/357	£50	€58	Caddy
S A13/125	£21	€25	Scraper
Q VS605	£394	€454	Silver Saver Baffle

Accessories, Spares and Options for WasteStation Compact

MODEL	PRICE £	PRICE €	DESCRIPTION
A K12/469	£50	€58	Caddy
S A13/159	£21	€25	Scraper



Features and Benefits

A Solution for your Business

- WasteStation Compact for organisations producing up to 200 kg waste per hour, 400 covers and WasteStation for organisations producing up to 700 kg waste per hour, 1450 covers.
- Single and three phase versions available on WasteStation Compact.

Transport Savings

- Reduce waste collection costs by up to 80% by reducing the food waste volume and weight requiring collection.

Storage Savings

- By reducing the waste volume, on site waste storage facility requirements are also reduced.

Labour Savings

- Reduce staff time processing and managing waste, Fast and efficient disposal of food waste per hour - no loading schedule, process waste as and when you need to
- Self-cleaning operation - WasteStation can undertake a thorough clean ensuring the whole system is free of food and grease, vastly reducing the labour time required to operate the machine.
- Self-emptying - This eliminates the need for staff to empty the auger assembly reducing labour times required to operate the machine. Intelligent electronic sensor, detects when the bin is full.
- Visual control panel - Kitchens are a noisy environment, WasteStation incorporates a simple LED display to allow monitoring of the state of the equipment during operation.

Energy Savings

- Compact design and short processing times ensure low operating costs and minimal use of kitchen floor space.

Maximise Kitchen Hygiene

- Self-rinse system - Following each operation the machine undertakes a quick rinse cycle preventing any build-up of food.
- Fully enclosed system - Prevents food entering the unit, keeping the machine clean and free of waste and reducing operational noise.

Ideally suited for

There is a WasteStation to suit the scale of your operation from WasteStation Compact for organisations producing up to 200 kg waste per hour, 400 covers to the larger WasteStation for organisations producing up to 700 kg waste per hour, 1450 covers.

- Hotels
- Restaurants
- Supermarkets
- Schools
- Hospitals
- Canteens
- Refectories
- Prisons and barracks



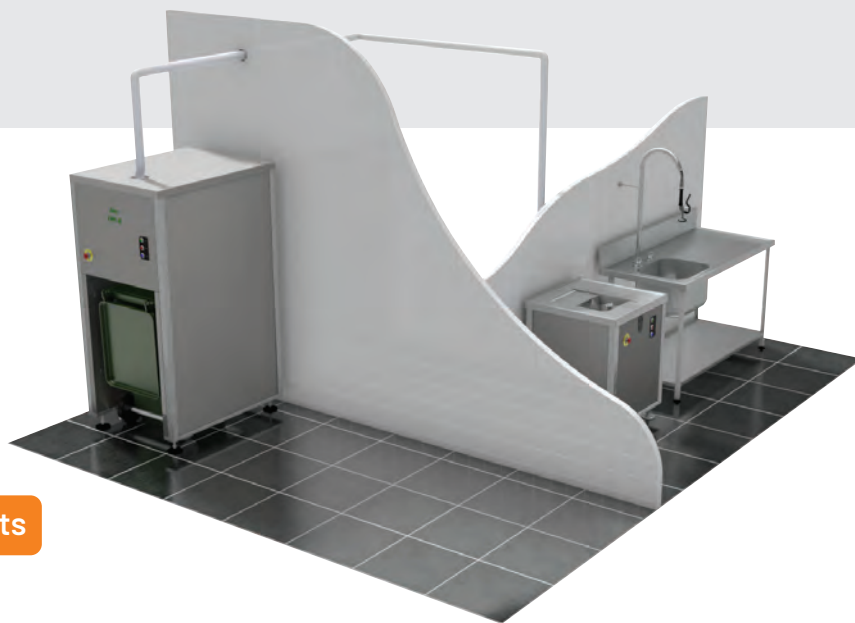
WASTE STATION



WasteStation CR

The WasteStation CR (compact remote) offers all the benefits of the WasteStation processing up to 1450 covers per hour, but with a remote dewaterer which offers the convenience of a reduced footprint with the remote dewater located outside of the kitchen.

The WasteStation CR combines an inlet station for maceration, pumping system and remote dewatering system for where distance, labour or space restrictions are an issue. By pumping the waste up to 55 metres away from the kitchen area, through the dewaterer and directly into collection bins huge labour savings are made, while at the same time creating a cleaner working environment.



Features and Benefits

Compact Design

- The small footprint of the inlet station ensures minimal use of kitchen space.

Ultimate Convenience

- By locating the remote dewatering unit away from the kitchen area waste does not have to be transported manually from the kitchen.
- Waste is fed directly into 240 litre collection bins, saving staff time transferring waste from smaller bins.

Maximise Kitchen Hygiene

- Waste is pumped away from the kitchen area creating a cleaner kitchen environment.

Ideally suited for

- Kitchens with limited or restricted space
- Where the bin store is located away from the kitchen
- Basement kitchens allowing waste to be pumped up to street level

WasteStation CR										
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	WASTE PER HR	COVERS PER HR	WT
*F79/030	£13,950	€16,043	WasteStation CR Inlet Station	3	900	700	700	700 kg	1450	175
*F78/060	£16,000	€18,400	Remote De-watering Unit and Collection Bin	3	1876	839	1055	700 kg	1450	210

* Please refer to page i107 for electricity supply requirements



WasteStation AF

The WasteStation AF (Auto Feed) offers all the benefits of the WasteStation CR plus bulk loading with its large hopper able to store up to 200 litres of food waste ready for processing.

The AF builds on the compact inlet station and allows more than the single bucket feed of the WasteStation and WasteStation CR. Food is emptied into the collection chamber and auger fed into the maceration chamber.

This ensure maximum efficiency in busy kitchens.

As with the WasteStation CR the AF is perfect for where space restrictions are an issue. The waste can be pumped up to 55 metres away from the kitchen area, through the dewaterer and directly into collection bins delivering huge labour savings, while at the same time creating a cleaner working environment.



Features and Benefits

Greater utilisation of staff

- Many buckets can be processed in a short time.

Ultimate Convenience

- Bulk loading
- By locating the remote dewatering unit away from the kitchen area waste does not have to be transported manually from the kitchen.
- Waste is fed directly into 240 litre collection bins, saving staff time transferring waste from smaller bins.

Maximise kitchen hygiene

- Waste is pumped away from the kitchen area creating a cleaner kitchen environment.

Ideally suited for

- Bulk loading, many buckets can be processed in a short time
- Where the bin store is located away from the kitchen
- Basement kitchens allowing waste to be pumped up to street level

WasteStation AF										
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	WASTE PER HR	COVERS PER HR	WT
*F79/060	£21,432	€24,647	WasteStation AF Inlet Station	3	1318	1300	1043	700 kg	1450	280
*F78/061	£16,000	€18,400	Remote De-watering Unit and Collection Bin	3	1876	839	1055	700 kg	1450	210

* Please refer to page i107 for electricity supply requirements



WastePro II

Connected to a suitable existing IMC or alternative brand waster disposer in either a standalone or trough configuration WastePro II removes excess liquid from macerated food waste through centrifugal action, reducing the volume of waste by up to 80%.

WastePro II is ideal in instances where food waste can no longer be disposed of via mains drainage, either due to technical restrictions or legal regulations. The grey water is dispensed direct to drain whilst the solid waste is captured in a lidded bin for subsequent onward processing. The flexibility of WastePro II provides a cost effective system for commercial and institutional kitchens.



Features and Benefits

No need to replace existing waste disposer

- Simply connect to existing waster disposer in either a standalone or trough configuration
- Minimal disruption to kitchen

Ensures compliance with technical and legal restrictions

- Where food waste cannot be disposed of via mains drainage

Ideally suited for

- Kitchens with an existing waste disposer
- Where food waste cannot be disposed of via mains drainage either due to technical restrictions or legal regulations
- Cost-effective system for almost all commercial and institutional organisations



WasteStation CR

MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	H	W	D	WASTE PER HR	COVERS PER HR	WT
*F78/020	£10,900	€12,535	WastePro II Right hand discharge	3	980	450	825	900 kg	1950	130
*F78/030	£10,900	€12,535	WastePro II Left hand discharge	3	980	450	825	900 kg	1950	130

* Please refer to page i107 for electricity supply requirements



Create a cleaner, safer working environment and save time and money, by investing in efficient waste disposal equipment.

Compact and space saving, 500 series waste disposers are suitable for soft waste - plate waste, vegetables and peelings, meat and fish scraps, and small bones - perfect for small to medium-sized kitchens.

With a compact design, 700 series waste disposers offer an excellent solution for the disposal of medium waste - small pork and chicken bones, vegetables and fruit.

800 series, 04 and 04X series food waste disposers offer quick and easy removal of high quantities of tough food waste, including red meat bones, cauliflower stalks and fish skins.

Ideally suited for...

Vulture food waste disposers provide a fast and efficient way to process food waste, making it perfect for a range of applications, such as:



Pubs & bars

Make the management of waste quick and easy - saving valuable staff time that can be spent serving customers.



Nursing homes

Meet the best hygiene practices



Hospitals

Handle high volumes of waste quickly, efficiently and cost-effectively.

Waste disposers provide a fast and efficient way to process food waste, to create a cleaner, safer working environment and save on waste handling time.

Benefits at a glance

- Compact and efficient
- Remove waste quickly
- Safe and easy operation
- Reduces costs, saves time



Food Waste Disposers



500 Series

Page i82

Fast and efficient, 500 series waste disposers enable small to medium-sized kitchens to remove waste quickly and simply, making them ideal for fast food outlets, cafes and nursing homes.

Compact and space saving, 500 series waste disposers offer excellent throughput and performance, with low operating costs, and a high degree of operator safety. They are suitable for soft waste - plate waste, vegetables and peelings, meat and fish scraps, and small bones.

700 Series

Page i83

700 series food waste disposers allow small to medium-sized kitchens to remove waste quickly and efficiently, making them perfect for hotels, restaurants, schools and hospitals.

With a compact design, 700 series waste disposers offer an excellent solution for the disposal of medium waste - small pork and chicken bones, vegetables and fruit. A range of mounting options can be specified to suit each outlet, making the unit quick and easy to load, saving staff time.



800 Series

Page i84

Fast and powerful, 800 series food waste disposers provide the perfect solution for large catering operations, such as larger hotels, hospitals, universities and prisons, plus food preparation companies.

800 series food waste disposers offer excellent throughput and reliable performance with low operating costs. They allow the quick and easy removal of high quantities of tough food waste, including red meat bones, cauliflower stalks and fish skins. A range of mounting options can be specified to suit each outlet, making the unit quick and easy to load, saving staff time and labour.





04 & 04X Series

Page i85

Reliable, efficient, safe and easy to operate, 04 and 04X waste disposers allow large operators to process heavy-duty food waste, quickly and efficiently.

Designed for use in large hotels and restaurants, hospitals, prisons, universities and by food preparation companies, 04 series waste disposers can handle medium to tough waste including fish skins, cauliflower stalks and larger meat bones. A range of mounting and hopper rim options can be specified to suit each outlet, making the unit quick and easy to load, saving time and energy.



Food Waste Disposers

	523	525	526	723	725	726	904	904X	825	826	825DS	1204	1204X	1604	1604X
PAGE	i82	i82	i82	i83	i83	i83	i85	i86	i84	i84	i84	i85	i86	i85	i86
COVERS PER SITTING	200	400	400	400	850	850	1000	1000	1350	1350	1350	1450	1450	1850	1850
WASTE PER HOUR KG	100	200	200	250	400	400	500	500	600	600	600	700	700	900	900
MOUNTING	Undersink	In tabling	Free standing	Undersink	In tabling	Free standing	Floor mounted, can be mounted in	Floor mounted, can be mounted in	In tabling	Free standing	Free standing	Floor mounted, can be mounted in	Floor mounted, can be mounted in	Floor mounted, can be mounted in	Floor mounted, can be mounted in
SOFT WASTE (PLATE WASTE, VEG, PEELINGS, MEAT AND FISH SCRAPS)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
MEDIUM WASTE (SMALL PORK AND CHICKEN BONES, VEGETABLES AND FRUIT)	-	-	-	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
TOUGH WASTE (ALL RED MEAT BONES, CAULIFLOWER STALKS, FISH SKINS)	-	-	-	-	-	-	-	-	✓	✓	✓	✓	✓	✓	✓
PHASES AVAILABLE	Single or three	Single or three	Single or three	Single or three	Single or three	Single or three	Single or three	Single or three	Three	Three	Three	Three	Three	Three	Three

Food Waste Disposers (Troughs)

	904 SINGLE TROUGH	904 DOUBLE TROUGH	1204 SINGLE TROUGH	1204 DOUBLE TROUGH	1604 SINGLE TROUGH	1604 DOUBLE TROUGH
PAGE	i87	i88	i87	i88	i87	i88
COVERS PER SITTING	1000	1000	1450	1450	1850	1850
WASTE PER HOUR KG	500	500	700	700	900	900
MOUNTING	Connected to customers scraping trough	Connected to customers scraping trough	Connected to customers scraping trough	Connected to customers scraping trough	Connected to customers scraping trough	Connected to customers scraping trough
SOFT WASTE (PLATE WASTE, VEG, PEELINGS, MEAT AND FISH SCRAPS)	✓	✓	✓	✓	✓	✓
MEDIUM WASTE (SMALL PORK AND CHICKEN BONES, VEGETABLES AND FRUIT)	✓	✓	✓	✓	✓	✓
TOUGH WASTE (ALL RED MEAT BONES, CAULIFLOWER STALKS, FISH SKINS)	-	-	✓	✓	✓	✓
PHASES AVAILABLE	Single or three	Single or three	Three	Three	Three	Three

2 YEAR

UK parts and labour warranty

Export parts warranty

on all IMC products

Vulture 500 Series



523 Food Waste Disposers

- Fast and efficient disposal of up to 100 kg/hour
- Handles up to 200 covers per sitting - ideal for small to medium-size kitchens
- Under sink mounted
- For soft waste (plate waste, vegetables and peelings, meat and fish scraps)
- Manually reversible motor to extend operational life
- Rubber housing minimises noise
- Single phase models supplied with a RCD unit



Single Phase model

Three Phase model

523 Food Waste Disposers															
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	SINK OPENING	POWER	WASTE PER HR	COVERS PER HR	WT
* F52/301	£1571	€1807	523	1	-	No	Undersink	420	240	219	90*	0.55kW	100kg	200	17
* F52/321	£1571	€1807	523	3	4	No	Undersink	420	240	219	90*	0.55kW	100kg	200	17

525 Food Waste Disposers

- Fast and efficient disposal of up to 200 kg/hour
- Handles up to 400 covers per sitting - ideal for small to medium-size kitchens
- Compact design allows hopper to be table-mounted, for quick and easy loading
- For soft waste (plate waste, vegetables and peelings, meat and fish scraps)
- Manually reversible motor to extend operational life
- Rubber housing minimises noise
- Available with a class A airbreak kit, recommended for when connecting to a mains water supply
- Single phase models supplied with a RCD unit



With Airbreak



Single Phase model

525 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F52/500	£2490	€2864	525	1	-	No	In tabling	630	330	355	0.55kW	200kg	400	22
* F52/510	£3100	€3565	525	1	-	Yes	In tabling	760	330	355	0.55kW	200kg	400	22
* F52/520	£2490	€2864	525	3	4	No	In tabling	630	330	355	0.55kW	200kg	400	22
* F52/530	£2914	€3352	525	3	4	Yes	In tabling	760	330	355	0.55kW	200kg	400	22

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS354	£249	€287	Water flow control

526 Food Waste Disposers

- Fast and efficient disposal of up to 200 kg/hour
- Handles up to 400 covers per sitting - ideal for small to medium-size kitchens
- Free Standing
- For soft waste (plate waste, vegetables and peelings, meat and fish scraps)
- Manually reversible motor to extend operational life
- Rubber housing minimises noise
- Available with a class A airbreak kit, recommended for when connecting to a mains water supply
- Single phase models supplied with a RCD unit



With Airbreak



526 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F52/602	£2919	€3357	526	1	-	No	Free standing	865	400	600	0.55kW	200kg	400	39
* F52/612	£3618	€4161	526	1	-	Yes	Free standing	994	400	600	0.55kW	200kg	400	39
* F52/622	£2919	€3357	526	3	4	No	Free standing	865	400	600	0.55kW	200kg	400	39
* F52/632	£3415	€3928	526	3	4	Yes	Free standing	994	400	600	0.55kW	200kg	400	39

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS351	£249	€287	Water flow control
0* E35/056	£94	€109	Side panel

0* Factory fitted option please request at point of ordering

* Please refer to page i107 for electricity supply requirements



723 Food Waste Disposers

- Fast and efficient disposal of up to 250 kg/hour
- Handles up to 400 covers per sitting - ideal for medium-size kitchens
- Under Sink mounted
- For medium waste (small pork and chicken bones, vegetables and fruit)
- Manually reversible motor to extend operational life



723 Food Waste Disposers															
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	SINK OPENING	POWER	WASTE PER HR	COVERS PER HR	WT
* F60/305	£3093	€3557	723	1	-	No	Undersink	573	218	304	90*	1.1kW	200kg	400	33
* F60/310	£2886	€3319	723	3	4	No	Undersink	573	218	304	90*	1.1kW	200kg	400	33

725 Food Waste Disposers

- Fast and efficient disposal of up to 400kg of food waste per hour
- Handles up to 850 covers per sitting - ideal for medium-size kitchens
- For medium waste (small pork and chicken bones, vegetables and fruit)
- Compact design allows hopper to be table-mounted, for quick and easy loading
- Manually reversible motor to extend operational life
- Available with a class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak

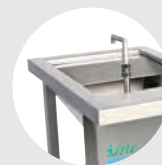


725 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F60/100	£3734	€4295	725	1	-	No	In tabling	733	340	472	1.1kW	400kg	850	48
* F60/500	£4370	€5026	725	1	-	Yes	In tabling	853	340	472	1.1kW	400kg	850	48
* F60/121	£3528	€4058	725	3	4	No	In tabling	733	340	472	1.1kW	400kg	850	48
* F60/444	£4128	€4748	725	3	4	Yes	In tabling	853	340	472	1.1kW	400kg	850	48
* F60/120	£3528	€4058	725	3	5	No	In tabling	733	340	472	1.1kW	400kg	850	48
* F60/515	£4128	€4748	725	3	5	Yes	In tabling	853	340	472	1.1kW	400kg	850	48

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS355	£238	€274	Water Flow Control
0* VS167	£210	€242	Magnetic Cutlery Saver

726 Food Waste Disposers

- Fast and efficient disposal of up to 400kg of food waste per hour
- Handles up to 850 covers per sitting - ideal for medium-size kitchens
- For medium waste (small pork and chicken bones, vegetables and fruit)
- Free Standing
- Manually reversible motor to extend operational life
- Available with a class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



726 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F60/200	£4189	€4818	726	1	-	No	Free standing	850	400	600	1.1kW	400kg	850	55
* F60/555	£4902	€5638	726	1	-	Yes	Free standing	969	400	600	1.1kW	400kg	850	55
* F60/221	£3980	€4577	726	3	4	No	Free standing	850	400	600	1.1kW	400kg	850	55
* F60/404	£4657	€5356	726	3	4	Yes	Free standing	969	400	600	1.1kW	400kg	850	55
* F60/220	£3980	€4577	726	3	5	No	Free standing	850	400	600	1.1kW	400kg	850	55
* F60/505	£4657	€5356	726	3	5	Yes	Free standing	969	400	600	1.1kW	400kg	850	55

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS352	£238	€274	Water Flow Control
0* E60/010	£92	€106	Side Panel
0* VS167	£210	€242	Magnetic Cutlery Saver

0* Factory fitted option please request at point of ordering

* Please refer to page i107 for electricity supply requirements

Vulture 800 Series



825 Food Waste Disposers

- Fast and efficient disposal of up to 600kg of food waste per hour
- Handles up to 1350 covers per sitting - ideal for large size kitchens
- Under sink mounted
- Efficient disposal of tough waste (red meat bones, cauliflower stalks and fish skins)
- Manually reversible motor to extend operational life
- Available with a class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



825 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F68/121	£6637	€7633	825	3	4	No	In tabling	783	360	530	2.2kW	600kg	1350	59
* F68/324	£6734	€7745	825	3	4	Yes	In tabling	919	360	530	2.2kW	600kg	1350	59
* F68/120	£6637	€7633	825	3	5	No	In tabling	783	360	530	2.2kW	600kg	1350	59
* F68/325	£6734	€7745	825	3	5	Yes	In tabling	919	360	530	2.2kW	600kg	1350	59

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS357	£238	€274	Water Flow Control
0* VS167	£210	€242	Magnetic Cutlery Saver

826 Food Waste Disposers

- Fast and efficient disposal of up to 600kg of food waste per hour
- Handles up to 1350 covers per sitting - ideal for large size kitchens
- Efficient disposal of tough waste (red meat bones, cauliflower stalks and fish skins)
- Free Standing
- Manually reversible motor to extend operational life
- Available with a class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



826 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F68/221	£7306	€8402	826	3	4	No	Free standing	850	430	600	2.2kW	600kg	1350	73
* F68/326	£7403	€8514	826	3	4	Yes	Free standing	980	430	600	2.2kW	600kg	1350	73
* F68/220	£7306	€8402	826	3	5	No	Free standing	850	430	600	2.2kW	600kg	1350	73
* F68/327	£7403	€8514	826	3	5	Yes	Free standing	980	430	600	2.2kW	600kg	1350	73

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS358	£238	€274	Water Flow Control
0* E68/013	£92	€106	Side Panel
0* VS167	£210	€242	Magnetic Cutlery Saver
0* VS258	£234	€270	Remote Control Box

825 Dump Station Food Waste Disposers

- Fast and efficient disposal of up to 600kg of food waste per hour
- Handles up to 1350 covers per sitting - ideal for large size kitchens
- Efficient disposal of tough waste (red meat bones, cauliflower stalks and fish skins)
- Large self-contained feed table and a retractable pre-rinse spray, to help rinse pots and clean the waste disposer
- Manually reversible motor to extend operational life
- Available with a class A airbreak kit, recommended for when connecting to a mains water supply



825 Dump Station Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F68/321	£8199	€9429	825 Dump Station	3	4	No	Free standing	1700	600	700	2.2kW	600kg	1350	84
* F68/322	£8295	€9540	825 Dump Station	3	4	Yes	Free standing	1700	600	700	2.2kW	600kg	1350	84
* F68/320	£8199	€9429	825 Dump Station	3	5	No	Free standing	1700	600	700	2.2kW	600kg	1350	84
* F68/323	£8295	€9540	825 Dump Station	3	5	Yes	Free standing	1700	600	700	2.2kW	600kg	1350	84

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS357	£238	€273	Water Flow Control
0* E68/014	£92	€106	Side Panel
0* VS167	£210	€242	Magnetic Cutlery Saver
0* VS258	£234	€270	Remote Control Box

0* Factory fitted option please request at point of ordering

* Please refer to page i107 for electricity supply requirements

904 Food Waste Disposers

- Fast and efficient disposal of up to 500kg of food waste per hour
- Handles up to 1000 covers per sitting - ideal for medium-large size kitchens
- Efficient disposal of medium waste (small pork and chicken bones, vegetables and fruit)
- Floor mounted†
- Manually reversible motor for extended operational life
- Available with a with class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



904 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/100	£6928	€7968	904	1	-	No	Floor mounted†	800-905	438	564	1.1kW	500kg	1000	60
* F54/730	£7027	€8082	904	1	-	Yes	Floor mounted†	942-1047	438	564	1.1kW	500kg	1000	60
* F54/120	£6676	€7678	904	3	4	No	Floor mounted†	800-905	438	564	1.1kW	500kg	1000	60
* F54/731	£6776	€7793	904	3	4	Yes	Floor mounted†	942-1047	438	564	1.1kW	500kg	1000	60

†Can be welded into tabling with optional hopper rim accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A E30/095	£150	€173	Hopper rim
0* VS353	£242	€279	Water flow control
0* VS167	£210	€242	Magnetic cutlery saver
0* S55/016	£239	€275	Remote button box

1204 Food Waste Disposers

- Fast and efficient disposal of up to 600kg of food waste per hour
- Handles up to 1450 covers per sitting - ideal for large size kitchens
- Efficient disposal of tough waste (red meat bones, cauliflower stalks and fish skins)
- Floor mounted†
- Manually reversible motor for extended operational life
- Available with a with class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



1204 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/220	£8886	€10219	1204	3	4	No	Floor mounted†	850-900	514	740	2.2kW	700kg	1450	84
* F54/724	£8885	€10333	1204	3	4	Yes	Floor mounted†	1014-1064	514	740	2.2kW	700kg	1450	84

†Can be welded into tabling with optional hopper rim accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A E30/096	£163	€188	Hopper rim
0* VS356	£242	€279	Water flow control
0* VS279	£429	€494	Magnetic cutlery saver
0* S55/016	£239	€275	Remote button box

1604 Food Waste Disposers

- Fast and efficient disposal of up to 900kg of food waste per hour
- Handles up to 1850 covers per sitting - ideal for large size kitchens
- Efficient disposal of tough waste (red meat bones, cauliflower stalks and fish skins)
- Floor mounted†
- Manually reversible motor for extended operational life
- Available with a with class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



1604 Food Waste Disposers														
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/320	£9810	€11282	1604	3	4	No	Floor mounted†	850-900	514	740	4kW	900kg	1850	93
* F54/727	£9910	€11397	1604	3	4	Yes	Floor mounted†	1014-1064	514	740	4kW	900kg	1850	93

†Can be welded into tabling with optional hopper rim accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A E30/096	£163	€188	Hopper rim
0* VS356	£242	€279	Water flow control
0* VS279	£429	€494	Magnetic cutlery saver
0* S55/016	£239	€275	Remote button box

0* Factory fitted option please request at point of ordering

* Please refer to page i107 for electricity supply requirements

Vulture 04X Series



904X Food Waste Disposers

- Fast and efficient disposal of up to 500kg of food waste per hour
- Handles up to 1000 covers per sitting - ideal for medium-large size kitchens
- Efficient disposal of medium waste (small pork and chicken bones, vegetables and fruit)
- Floor mounted†
- Manually reversible motor for extended operational life
- Low-load cut-outs ensure energy and water efficiency
- Available with a with class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



904X Food Waste Disposers

MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/500	£7395	€8505	904X	1	-	No	Floor mounted†	800-905	438	564	1.1kW	500kg	1000	60
* F54/732	£7494	€8619	904X	1	-	Yes	Floor mounted†	942-1047	438	564	1.1kW	500kg	1000	60
* F54/520	£7133	€8203	904X	3	4	No	Floor mounted†	800-905	438	564	1.1kW	500kg	1000	60
* F54/733	£7232	€8317	904X	3	4	Yes	Floor mounted†	942-1047	438	564	1.1kW	500kg	1000	60
* F54/521	£7133	€8203	904X	3	5	No	Floor mounted†	800-905	438	564	1.1kW	500kg	1000	60
* F54/734	£7232	€8317	904X	3	5	Yes	Floor mounted†	942-1047	438	564	1.1kW	500kg	1000	60

†Can be welded into tabling with optional hopper rim accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A E30/095	£150	€173	Hopper rim
0* VS167	£210	€242	Magnetic Cutlery Saver
0* S54/026	£239	€275	Remote button box

1204X Food Waste Disposers

- Fast and efficient disposal of up to 600kg of food waste per hour
- Handles up to 1450 covers per sitting - ideal for large size kitchens
- Efficient disposal of tough waste (red meat bones, cauliflower stalks and fish skins)
- Floor mounted†
- Manually reversible motor for extended operational life
- Low-load cut-outs ensure energy and water efficiency
- Available with a with class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



1204X Food Waste Disposers

MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/621	£9355	€10759	1204X	3	4	No	Floor mounted†	850-900	514	740	2.2kW	700kg	1450	84
* F54/725	£9454	€10873	1204X	3	4	Yes	Floor mounted†	1014-1064	514	740	2.2kW	700kg	1450	84
* F54/620	£9355	€10759	1204X	3	5	No	Floor mounted†	850-900	514	740	2.2kW	700kg	1450	84
* F54/726	£9454	€10873	1204X	3	5	Yes	Floor mounted†	1014-1064	514	740	2.2kW	700kg	1450	84

†Can be welded into tabling with optional hopper rim accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A E30/096	£163	€188	Hopper rim
0* VS356	£242	€279	Water flow control
0* VS279	£429	€494	Magnetic cutlery saver
0* S54/026	£239	€275	Remote button box

1604X Food Waste Disposers

- Fast and efficient disposal of up to 900kg of food waste per hour
- Handles up to 1850 covers per sitting - ideal for large size kitchens
- Efficient disposal of tough waste (red meat bones, cauliflower stalks and fish skins)
- Floor mounted†
- Manually reversible motor for extended operational life
- Low-load cut-outs ensure energy and water efficiency
- Available with a with class A airbreak kit, recommended for when connecting to a mains water supply



With Airbreak



1604X Food Waste Disposers

MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	AIR BREAK	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/721	£10281	€11824	1604X	3	4	No	Floor mounted†	850-900	514	740	4kW	900kg	1850	93
* F54/728	£10381	€11939	1604X	3	4	Yes	Floor mounted†	1014-1064	514	740	4kW	900kg	1850	93
* F54/720	£10281	€11824	1604X	3	5	No	Floor mounted†	850-900	514	740	4kW	900kg	1850	93
* F54/729	£10381	€11939	1604X	3	5	Yes	Floor mounted†	1014-1064	514	740	4kW	900kg	1850	93

†Can be welded into tabling with optional hopper rim accessory

MODEL	PRICE £	PRICE €	DESCRIPTION
A E30/096	£163	€188	Hopper rim
0* VS356	£242	€279	Water flow control
0* VS279	£429	€494	Magnetic cutlery saver
0* S54/026	£239	€275	Remote button box

0* Factory fitted option please request at point of ordering

* Please refer to page i107 for electricity supply requirements

Vulture 04 Series Troughs

904 Series Single Trough Food Waste Disposers

- Fast and efficient disposal of up to 500kg of food waste per hour
- Handles up to 1000 covers per sitting - ideal for large kitchens
- For medium waste (small pork and chicken bones, vegetables and fruit)
- For integration into troughing system
- With single trough - ideal for high-volume operations
- Manually reversible motor to extend operational life

904 Series Single Trough Food Waste Disposers													
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/101	£7156	€8230	904 Single Trough	1	-	Floor mounted	800-905	551	302	1.1kW	500kg	1000	63
* F54/121	£6904	€7940	904 Single Trough	3	4	Floor mounted	800-905	551	302	1.1kW	500kg	1000	63
F54/066	£5487	€6311	904 Bolt on Kit (does not include the fabrication above the cutter head)	3	4	-	972-926	275	315	1.1kW	500kg	1000	59

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS167	£210	€242	Magnetic Cutlery Saver

1204 Series Single Trough Food Waste Disposers

- Fast and efficient disposal of up to 700kg of food waste per hour
- Handles up to 1450 covers per sitting - ideal for large kitchens
- For tough waste (red meat bones, cauliflower stalks and fish skins)
- For integration into troughing system
- With single trough - ideal for high-volume operations
- Manually reversible motor to extend operational life
- Suitable for large kitchens with three-phase, four-wire power supply

1204 Series Single Trough Food Waste Disposers													
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/221	£9115	€10483	1204 Single Trough	3	4	Floor mounted	850-900	574	349	2.2kW	700kg	1450	78
F54/067	£8570	€9856	1204 Bolt on Kit (does not include the fabrication above the cutter head)	3	4	-	570-616	322	360	2.2kW	700kg	1450	86

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS279	£429	€494	Magnetic Cutlery Saver

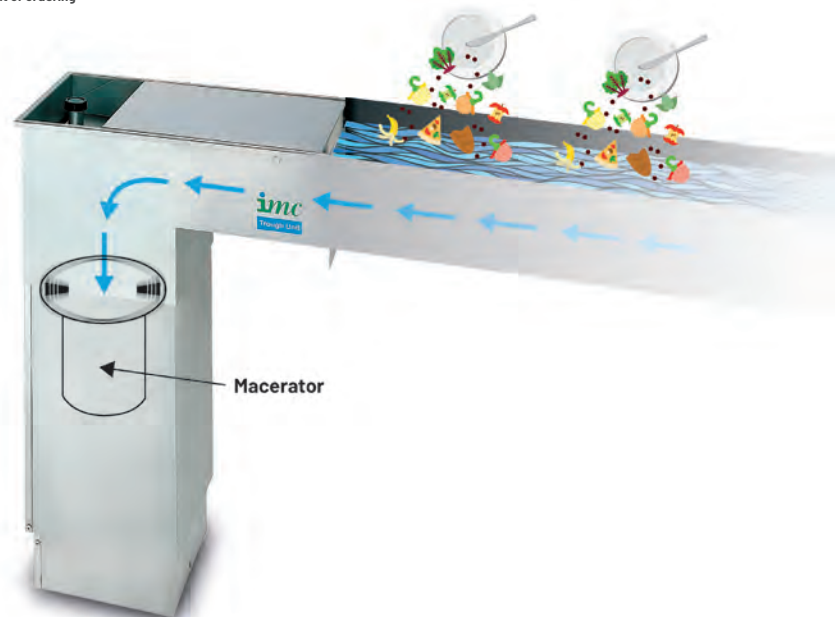
1604 Series Single Trough Food Waste Disposers

- Fast and efficient disposal of up to 900kg of food waste per hour
- Handles up to 1850 covers per sitting - ideal for large kitchens
- For tough waste (red meat bones, cauliflower stalks and fish skins)
- For integration into troughing system
- With single trough - ideal for high-volume operations
- Manually reversible motor to extend operational life
- Suitable for large kitchens with three-phase, four-wire power supply

1604 Series Single Trough Food Waste Disposers													
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/321	£10049	€11557	1604	3	4	Floor mounted	850-900	574	349	4kW	900kg	1850	89
F54/068	£7011	€8063	1604 Bolt on Kit (does not include the fabrication above the cutter head)	3	4	-	570-616	322	360	4kW	900kg	1850	90

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS279	£429	€494	Magnetic Cutlery Saver

0* Factory fitted option please request at point of ordering



* Please refer to page i107 for electricity supply requirements

Vulture 04 Series Troughs



904 Double Trough Food Waste Disposers

- Fast and efficient disposal of up to 500kg of food waste per hour
- Handles up to 1000 covers per sitting - ideal for large kitchens
- For medium waste (small pork and chicken bones, vegetables and fruit)
- For integration into troughing system
- With double trough - ideal for high-volume operations
- Manually reversible motor to extend operational life

904 Double Trough Food Waste Disposers													
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/102	£7395	€8505	904 Double Trough	1	-	Floor mounted	800-905	800	302	1.1kW	500kg	1000	69
* F54/122	£7133	€8203	904 Double Trough	3	4	Floor mounted	800-905	800	302	1.1kW	500kg	1000	69

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS167	£210	€242	Magnetic Cutlery Saver (requires 2)

1204 Double Trough Food Waste Disposers

- Fast and efficient disposal of up to 700kg of food waste per hour
- Handles up to 1450 covers per sitting - ideal for large kitchens
- For tough waste (red meat bones, cauliflower stalks and fish skins)
- For integration into troughing system
- With double trough - ideal for high-volume operations
- Manually reversible motor to extend operational life
- Suitable for large kitchens with three-phase, four-wire power supply

1204 Double Trough Food Waste Disposers													
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/222	£9355	€10759	1204 Double Trough	3	4	Floor mounted	850-900	800	349	2.2kW	700kg	1450	86

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS279	£429	€494	Magnetic Cutlery Saver (requires 2)

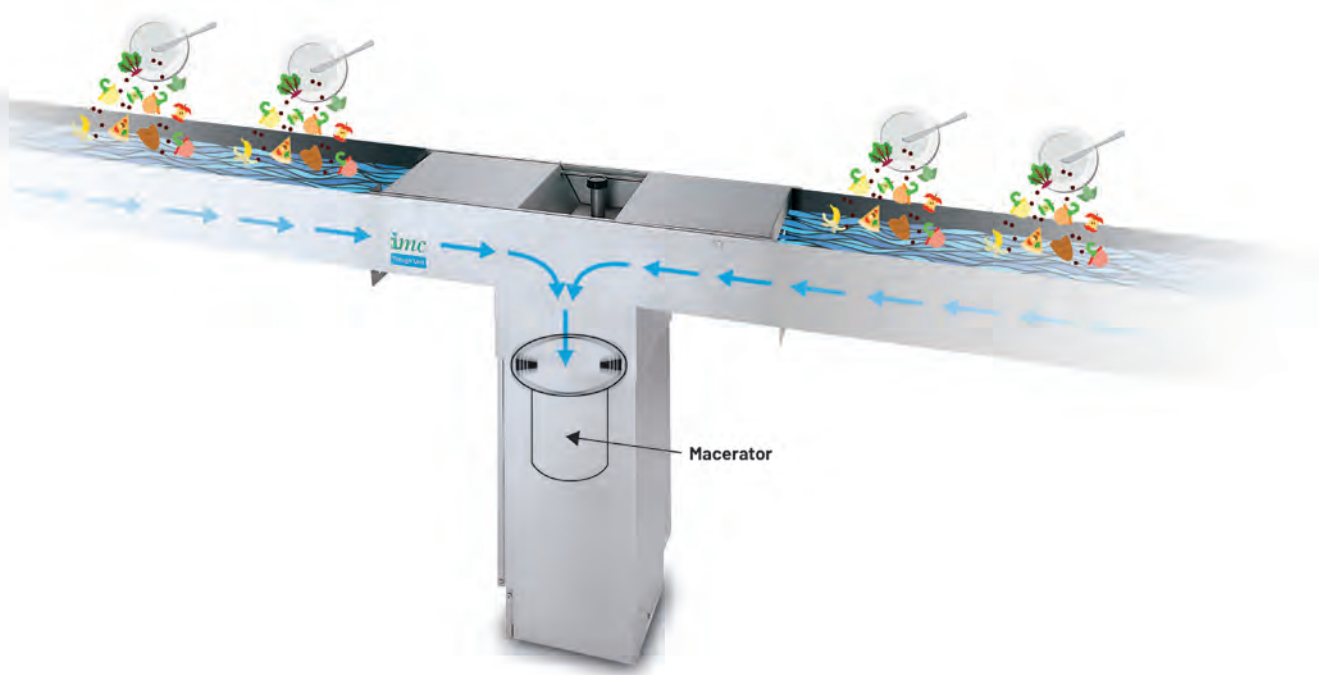
1604 Series Double Trough Food Waste Disposers

- Fast and efficient disposal of up to 700kg of food waste per hour
- Handles up to 1450 covers per sitting - ideal for large kitchens
- For tough waste (red meat bones, cauliflower stalks and fish skins)
- For integration into troughing system
- With double trough - ideal for high-volume operations
- Manually reversible motor to extend operational life
- Suitable for large kitchens with three-phase, four-wire power supply

1604 Double Trough Food Waste Disposers													
MODEL	PRICE £	PRICE €	DESCRIPTION	PHASE	WIRE	MOUNTING	H	W	D	POWER	WASTE PER HR	COVERS PER HR	WT
* F54/322	£10281	€11824	1604 Double Trough	3	4	Floor mounted	850-900	800	349	4kW	900kg	1850	97

MODEL	PRICE £	PRICE €	DESCRIPTION
0* VS279	£429	€494	Magnetic Cutlery Saver (requires 2)

0* Factory fitted option please request at point of ordering



* Please refer to page i107 for electricity supply requirements

MINI COMPACTOR



Save on waste collection costs, handling time and storage space with a Mini Compactor.

With a space-saving, compact design, our Mini Compactor range encourages recycling by providing a single, convenient unit to segregate and remove waste.

IMC's Mini Compactors are perfect for a wide range of operations, from small hotels and restaurants, to schools, hospitals, shops, factories and ships. They can handle recyclable plastics and food packaging, drinks cans, food tins, paper and card.

Mini Compactors help operations save on waste management time and cut collection costs. Payback is less than three months on direct savings and seven months on saved collection charges.

With a compact design, the unit can be integrated seamlessly under any counter. Its 6000Nm linear motor ensures energy efficiency and quiet operation.

To make the best use of space, the Mini Compactor's unique compaction mechanisms allow storage of real world quantities of cans, tins, card, plastics and other packaging waste. The 'Hypercrush' compaction operation provides the permanent compression of plastics and card.

Ideally suited for...

Manage your recyclable plastics and food packaging waste with one compact unit. Mini Compactors are suitable for:



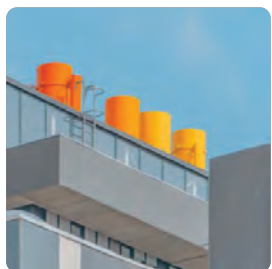
Hotels and restaurants

Save valuable staff time and cut collection costs with a powerful waste compactor. Mini Compactors can help streamline your waste management processes.



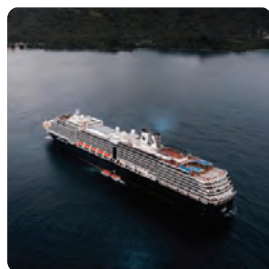
Hospitals

Handle high volumes of waste quickly, efficiently and cost-effectively with a waste compactor.



Factories

Boost your recycling efforts and become greener by compacting your waste. A Mini Compactor can help deliver cost savings and reduce staff labour.



Ships

Need to handle high volumes of waste from on-board retail and leisure outlets, and passengers? Let the Mini Compactor solve the problem - whilst saving you time and money.

Improve your waste management process with a Mini Compactor.

Benefits at a glance

- One compact, stylish unit
- Encourages recycling
- Reduces costs, saves time
- Unique compaction method
- Quiet operation
- Energy efficient



M300 Mini Waste Compactor

- Great for small hotels, restaurants, schools
- One compact unit for both recyclable plastics and food packaging
- Saves on waste handling and collection costs with payback in less than 3 months
- Compaction mechanisms allow storage of cans, tins, card, plastics and packaging
- Stylish design and space-saving size with option to integrate undercounter
- Designed to encourage recycling, by offering one-stop segregation of waste
- 6000Nm linear motor ensures energy efficiency and quiet operation
- Hypercrush' compaction provides permanent compression of plastics and card
- UK 3 pin plug allows users to simply plug in and switch on



M300 Mini Waste Compactor												
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	STORAGE CAPACITY	EQUIVALENT UNCRUSHED	COMPACTION RATIO	CAN CRUSH	WT
F90/010	£1735	€1996	M300	805-885	300	580	180W	39L	156L	4:1	NO	48.5

MODEL	PRICE £	PRICE €	DESCRIPTION
S K08/228	£24	€28	Bags (12 pack)

M400 Mini Waste Compactor

- Great for small hotels, restaurants, schools
- One compact unit for both recyclable plastics and food packaging
- Saves on waste handling and collection costs with payback in less than 3 months
- Compaction mechanisms allow storage of cans, tins, card, plastics and packaging
- Stylish design and space-saving size with option to integrate undercounter
- Designed to encourage recycling, by offering one-stop segregation of waste
- 6000Nm linear motor ensures energy efficiency and quiet operation
- Hypercrush' compaction provides permanent compression of plastics and card
- UK 3 pin plug allows users to simply plug in and switch on



M400 Mini Waste Compactor												
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	STORAGE CAPACITY	EQUIVALENT UNCRUSHED	COMPACTION RATIO	CAN CRUSH	WT
F90/020	£1879	€2161	M400	805-885	400	580	180W	55L	219L	4:1	NO	53

MODEL	PRICE £	PRICE €	DESCRIPTION
S K08/229	£24	€28	Bags (12 pack)

IP COMPACTOR



Cut waste volumes by up to 80% with an IP Compactor.

Designed to compress all dry waste, including cardboard, tins, plastic and paper, our range of IP Compactors are tough, reliable and simple to use.

The IP waste compactor range has been developed to meet the needs of almost every application, from small hotels and restaurants to large schools, hospitals, shops, factories and ships. IP Compactors will give you a fast return on your investment, help you to improve hygiene standards and minimise the area needed for waste storage.

Manufactured from stainless steel, they are quick and easy to clean. Each incorporates proven electro-hydraulic technology to ensure that waste is compacted in seconds. Quiet, safe and energy efficient, IP Compactors operate from a standard 13 amp plug.

Our units are compact, easy to use and mounted on heavy duty casters or deck feet, so they can be located wherever waste is produced. Waste is fed via a loading chute into an integral trolley, lined with a tough, sealable plastic bag. In the case of the larger model, it is fed directly into standard 240-litre wheeled bins.

Ideally suited for...

Compress all dry waste in one compact unit. IP Compactors are suitable for:



Hotels and restaurants

Save valuable staff time and cut collection costs with a powerful waste compactor. IP Compactors can help streamline your waste management processes.



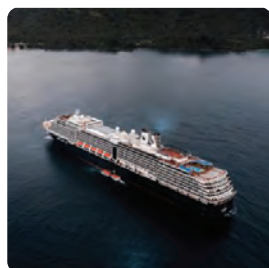
Hospitals

Handle high volumes of waste quickly, efficiently and cost-effectively with a waste compactor.



Factories

Boost your recycling efforts and become greener by compacting your waste. IP Compactors can help deliver cost savings and reduce staff labour.



Ships

Need to handle high volumes of waste from on-board retail and leisure outlets, and passengers? Let our IP Compactor solve the problem - whilst saving you time and money.

Boost your recycling efforts with a an IP Compactor.

Benefits at a glance

- Cut your waste volumes by up to 80%
- Designed to compress all dry waste, including cardboard, tins, plastic and paper
- Tough, reliable and simple to use
- Quiet, safe and energy efficient
- Avoid heavy lifting, models with trolley or bin to wheel to disposal point
- Minimise the area needed for waste storage



IP400 Waste Compactor

- Small to large applications
- Cuts waste volumes by up to 80% and lowers waste handling and collection costs
- Compresses all dry waste - cardboard, tins, plastic and paper
- Powerful electro-hydraulic technology enables waste to be compacted in seconds
- Compact, easy-to-move unit can be conveniently located where waste is produced
- Manufactured from stainless steel making it tough, reliable and easy to clean
- UK 3 pin plug allows users to simply plug in and switch on



IP500 Waste Compactor

- Small to large applications
- Cuts waste volumes by up to 80% and lowers waste handling and collection costs
- Compresses all dry waste - cardboard, tins, plastic and paper
- Powerful electro-hydraulic technology enables waste to be compacted in seconds
- Compact, easy-to-move unit can be conveniently located where waste is produced
- Manufactured from stainless steel making it tough, reliable and easy to clean
- UK 3 pin plug allows users to simply plug in and switch on



IP400 Waste Compactor											
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	STORAGE CAPACITY	EQUIVALENT UNCRUSHED	COMPACTION RATIO	WT
F56/400	£10989	€12638	IP400	1645	580	566	750W	55L	275L	5:1	242.5

MODEL	PRICE £	PRICE €	DESCRIPTION
C S56/059	£198	€228	Bags and ties (100 pack)
A S56/060	£2379	€2736	Lift-a Pak - Allows compacted bags to be easily lifted into storage skip
A S56/049	£1288	€1482	Additional trolley

IP500 Waste Compactor											
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	STORAGE CAPACITY	EQUIVALENT UNCRUSHED	COMPACTION RATIO	WT
F56/500	£12183	€14011	IP500	1740	678	675	750W	110L	550L	5:1	326

MODEL	PRICE £	PRICE €	DESCRIPTION
C S56/055	£198	€228	Bags and ties (100 pack)
A S56/060	£2379	€2736	Lift-a Pak - Allows compacted bags to be easily lifted into storage skip
A S56/054	£1413	€1625	Additional trolley

IP600 Waste Compactor

- Small to large applications
- Cuts waste volumes by up to 80% and lowers waste handling and collection costs
- Compresses all dry waste - cardboard, tins, plastic and paper
- Powerful electro-hydraulic technology enables waste to be compacted in seconds
- Compact, easy-to-move unit can be conveniently located where waste is produced
- Manufactured from stainless steel making it tough, reliable and easy to clean
- UK 3 pin plug allows users to simply plug in and switch on



IP700 Waste Compactor

- Small to large applications
- Cuts waste volumes by up to 80% and lowers waste handling and collection costs
- Compacts waste directly into a wheelie bin
- Compresses all dry waste - cardboard, tins, plastic and paper
- Powerful electro-hydraulic technology enables waste to be compacted in seconds
- Compact, easy-to-move unit can be conveniently located where waste is produced
- Manufactured from stainless steel making it tough, reliable and easy to clean
- UK 3 pin plug allows users to simply plug in and switch on



IP600 Waste Compactor											
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	STORAGE CAPACITY	EQUIVALENT UNCRUSHED	COMPACTION RATIO	WT
F56/600	£13741	€15803	IP600	1930	840	858	750W	210L	1050L	5:1	457

MODEL	PRICE £	PRICE €	DESCRIPTION
S S56/052	£198	€228	Bags and ties (100 pack)
A S56/060	£2379	€2736	Lift-a Pak - Allows compacted bags to be easily lifted into storage skip
A S56/051	£1436	€1652	Additional trolley

IP700 Waste Compactor											
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	STORAGE CAPACITY	EQUIVALENT UNCRUSHED	COMPACTION RATIO	WT
F56/700	£13552	€15585	IP700	1930	840	858	750W	240L	1200L	5:1	345



Lift-a Pak S56/060

60Hz models available, please see lincat.co.uk for details



Cleaning & Rinsing

- UV-C Box • Mobile Hand Wash Stations • Mobile Hand Sanitising Stations
- Power Brush • Compact Hose Reels



Help keep your organisation Covid-19 secure with our range of hand washing and sanitising solutions.

Give your customers' confidence that your products have a reduced risk of viral and bacterial contamination with the IMClean Confidence Box, utilising the effects of UV-C bacteria and viruses are killed on exposed surfaces in just 30 seconds.

The IMClean range of Mobile Hand Wash Stations are ideal for any organisation who need to add to their existing hand wash facilities, but don't have a water and a power supply available for where it needs to be located.

The IMClean Mobile Hand Sanitising Stations which dispense sanitising gel are ideal for high-traffic areas such as entrances to supermarkets, restaurants, pubs, coffee shops, doctors and dental surgeries, receptions, offices and many other venues.

Behind the scenes the IMClean range helps organisations meet stringent hygiene standards and save valuable time with effective cleaning and rinsing solutions.

Benefits at a glance

- Ideal for organisations who need to increase their hand cleaning facilities
- No water or power supply required for the where the unit is to be located
- Reduced height versions available for children
- Give customers confidence
- Helps meet healthy and safety, and hygiene standards
- Safe and easy to use

Help keep your organisation Covid-19 secure

Ideally suited for...



Supermarkets and shops

Ideal for high traffic areas such as entrances to supermarkets and shops, the IMClean Mobile Hand Sanitising Station can provide reassurance to your customers and help you maintain hygiene standards.



Nurseries and schools

The IMClean Junior Mobile Reduced Height Hand Wash Station is more than just a sink. With its splashback, soap dispenser and paper towel holder it is a fully mobile, all-in-one compact solution which can be located anywhere - whether that be in the middle of the playground or in the entrance to the nursery or school.



Doctors and dental surgeries

With a stream of patients passing through the surgery doors every day, help keep germs at bay and keep your clinic Covid-19 secure with an IMClean Mobile Hand Sanitising Station.



Cost Sector

Whether you're a school, hospital or university kitchen, speed up the cleaning of pans and cookware with Pot Boy. It is ideal for removing tough debris, saving on staff wash-up time.

Contents



Confidence Box
Reduces viral and bacterial contamination
Counter top UVC Box

Ideally suited for:
 Hospitality, retail, electronic, health and beauty, and opticians.

Why choose the Confidence Box?

- Boost customer confidence
- Quick and easy to use – 30 second cycle
- Pass through design

- The process doesn't involve liquids, it doesn't damage the goods in any way, meaning it can be used for any product, ranging from food and drink, to electronics, clothing, spectacles and prescriptions.

Find out more on page **i97**



Mobile Hand Wash Stations
Provide extra hand wash facilities without the need for plumbed services

Ideally suited for:
 Organisations looking to extend their existing hand wash facilities.

Why choose a mobile hand wash station?

- Provide extra hand washing facilities
- No location restrictions, just fill with water and you are ready to go

- Tap dispense via foot action, ensures hygienic operation, with no need for hand contact
- Reduced height version available for nurseries and schools

Find out more on page **i100**



Mobile Hand Sanitising Stations
Help keep people healthy when they're outside the home.

Ideally suited for:
 Areas with high footfall including entrances to supermarkets, restaurants, doctors, offices and many other venues.

Why choose a mobile hand sanitising station?

- Increase customer confidence
- No location restrictions, just fill with sanitiser and you are ready to go
- Reduced height version available for children

- Tap dispense via foot action, ensures hygienic operation, with no need for hand contact
- Large capacity, reduces how frequently the sanitiser gel requires refilling

Find out more on page **i104**



Pot Boy Power Brush
Remove burnt deposits from pans and cookware

Ideally suited for:
 Restaurants and canteens, looking to meet stringent hygiene standards and save valuable staff time, with an effective cleaning solution.

Why choose a Pot Boy power brush?

- Effective removal of debris
- Saves time and increases efficiency
- Safe and easy to use

Find out more on page **i105**



NEW!

Soak Tank
Remove stubborn carbon, fat and grease deposits from cookware

Ideally suited for:
 Any establishment looking to meet stringent hygiene standards and save valuable staff time, with an effective cleaning solution.

Why choose a soak tank?

- Effective removal of debris
- Improve the effectiveness and efficiency of subsequent dishwasher cleaning

- Safely holds and transports a high volume of liquids and trays
- Compact footprint for busy kitchens
- Saves time and increases efficiency

Find out more on page **i105**



Reel Kleen Hose Reels
Space-saving hose reels

Ideally suited for:
 Any establishment looking to meet stringent hygiene standards and save valuable staff time, with an effective cleaning solution.

Why choose a Reel Kleen hose reel?

- Space saving
- Mount to the ceiling, floor or wall
- Allows kitchen wash-up areas to be quickly and hygienically hosed down

Find out more on page **i106**

F63/900 The Confidence Box

Utilising the effects of UV-C, the Confidence Box gives your customers' confidence that your products have a reduced risk of viral and bacterial contamination. UV-C kills bacteria and viruses on exposed surfaces in just 30 seconds.

And because the process doesn't involve liquids, it doesn't damage the goods in any way, meaning it can be used for any product, ranging from food and drink, to electronics, clothing, spectacles and prescriptions.



BOOST CUSTOMER CONFIDENCE

REDUCES VIRAL AND BACTERIAL CONTAMINATION

30 SECOND CYCLE

4 UVC LAMPS, LOCATED IN THE BASE, SIDES AND TOP

PASS THROUGH DESIGN

13 AMP PLUG

At the end of the cycle the lights in the cabinet go green and audible feedback is given, perfect for busy working environments

Top, side and base UV-C lamps - maximised exposure to the surfaces of objects placed inside

There is no need for your customer to touch the unit, reducing the spread of bacteria and viruses

Customer reassurance that no-one has touched their purchase since it was placed in the Confidence Box

Pass through design, the server simply loads the goods into the back of the unit and switches it on

30 second cycle time, quick and easy to use

Tinted acrylic door blocks UV-C light from passing through

Grade 304 stainless steel, Aluminium and acrylic construction



Staying safely behind the unit, the server lifts the front door, and the customer reaches in to retrieve their goods

Safety interlock doors, the UV lamps will only switch on when the doors are closed

Large 490 x 380 cavity, the Confidence Box can accommodate a wide array of products including electronic items which you can't get wet

Great for:



Hospitality



Retail



Electronic



Health and beauty



Opticians

Confidence Box							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
F63/900	£2499	€2874	375	575	450	160W	23

2 YEAR UK parts and labour warranty | Export parts warranty
on all IMC products

The IMClean

Mobile Hand Cleansing Station Product Line Up

We offer a range of Mobile Hand Cleansing Stations to suit any application



IMC Mobile Hand Wash Station F63/501

IMC Mobile Hand Wash Station F63/502

IMC Mobile Hand Wash Station F63/503

IMC Mobile Hand Wash Station F63/700

PAGE NUMBER	i100	i101	i102	i103
WATER TEMPERATURE	Heated up to 42°C	Heated up to 42°C	Ambient	Ambient
OPERATION	Infra Red	Foot Pump	Foot Pump	Foot Pump
OVERALL POWER	3kW	3kW No power supply, use to dispense ambient temperature water.	No power required!	No power required!
WATER TANK CAPACITY	10 Litres	20 Litres Dispenses up to 100ml per foot press, delivering 200 dispenses from one tank.	20 Litres Dispenses up to 100ml per foot press, delivering 200 dispenses from one tank.	20 Litres Dispenses up to 100ml per foot press, delivering 200 dispenses from one tank.
DIMENSIONS H x W x D	1250mm x 450mm x 543mm	1220mm x 520mm x 543mm	1220mm x 520mm x 543mm	1003mm x 520mm x 592mm (700mm to counter top)
REFILL / EMPTYING	Rear Access. Fixed tank fill using funnel. Easy to remove waste container.	Top fill. Front access easy to remove waste container.	Front Access. Easy to remove fresh water and waste containers.	Front Access. Easy to remove fresh water and waste containers.
NEW WEIGHT	41 kg	44 kg	36 kg	33 kg
LIST PRICE	£1197 / £1377	£1025 / £1179	£672 / £773	£672 / £773



The NHS says that washing your hands is a key part of preventing the spread of coronavirus (COVID-19). This can put pressure on existing hand washing facilities.



NO POWER SUPPLY REQUIRED

NO POWER SUPPLY REQUIRED DESIGNED FOR CHILDREN



IMC Mobile Hand Sanitising Station F63/250

IMC Mobile Hand Sanitising Station F63/251

PAGE NUMBER	i104	i104
OPERATION	Foot Pump	Foot Pump
OVERALL POWER	No power required!	No power required!
SANITISING GEL CAPACITY	5 Litres	5 Litres
DIMENSIONS H x W x D	1294mm x 250mm x 369mm	1074mm x 250mm x 369mm (700mm to counter top)
REFILL / EMPTYING	Back Access. Space for 2 x 5 litre containers of sanitising liquid.	Back Access. Space for 2 x 5 litre containers of sanitising liquid.
NEW WEIGHT	16 kg	16 kg
LIST PRICE	£466 / €536	£466 / €536

1 YEAR
UK parts and labour warranty
Export parts warranty





F63/501 Infrared operated mobile hand wash station

The original mobile hand wash station infra-red foot operation and warm running water.



HEATED



INFRARED OPERATION



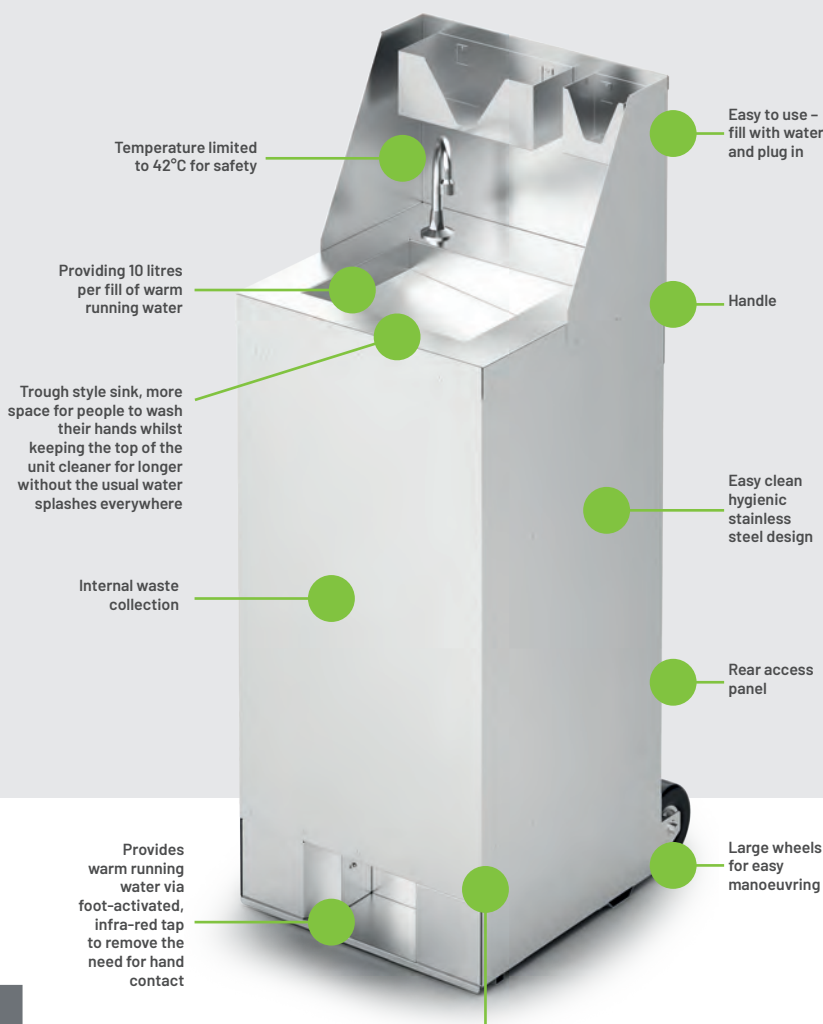
CAPACITY



POWER SUPPLY REQUIRED



NO PLUMBED SERVICES REQUIRED



Standalone and can be placed where needed and totally independent of plumbing with it holding a 10-litre supply of water and separate waste collection



IMC Bin ring attachment S63/222 Supplied with 5 bags. Easily attaches to Wash Station with 2 screws (supplied).

IMC Bin bags (roll of 20) S63/223

1 YEAR
UK parts and labour warranty
Export parts warranty

Infrared operated mobile hand wash station										
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	CAPACITY	WT	
F63/501	£1197	€1377	Mobile Hand Wash Station including Splashback, Soap and Paper Towel Holder	1250	450	545	3.0kW	10L	41	
F63/500	£1135	€1306	Mobile Hand Wash Station	1136	450	543	3.0kW	10L	37	

MODEL	PRICE £	PRICE €	DESCRIPTION
A S63/222	£84	€97	Bin Bag Holder - inc. 5 Bin Bags
C S63/223	£16	€19	Bin Bags to fit S63/222 Holder x 20



F63/502 Foot pump operated mobile hand wash station

A feature rich mobile hand wash station with enhanced water control, a trough sink, warm running water and a top filled, 20 litre large capacity tank all at a great price.



HEATED

(Can be used as ambient dispense if no power source is available)



FOOT PUMP OPERATION



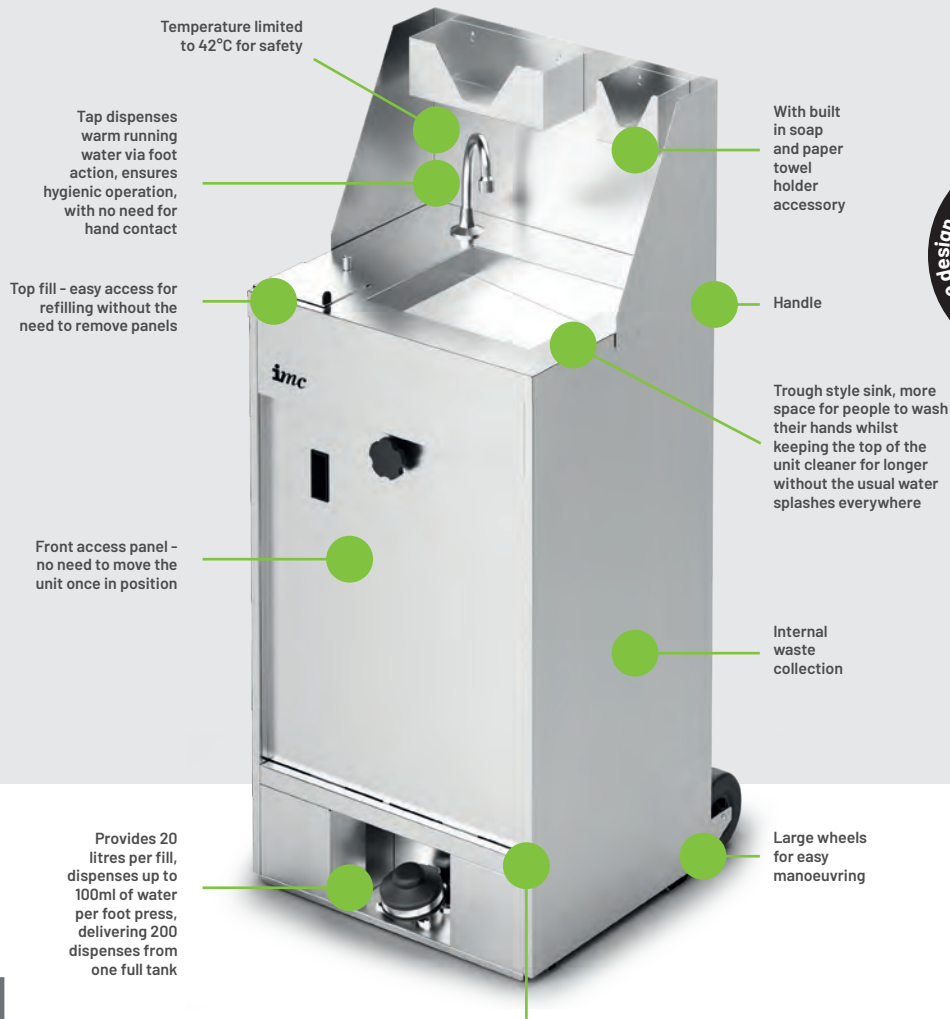
CAPACITY



POWER SUPPLY REQUIRED (Optional)



NO PLUMBED SERVICES REQUIRED



Standalone and can be placed where needed and totally independent of plumbing with it holding a 20-litre supply of water and separate waste collection

IMC Bin ring attachment S63/222
Supplied with 5 bags. Easily attaches to Wash Station with 2 screws (supplied).

IMC Bin bags (roll of 20) S63/223

Foot pump operated mobile hand wash										
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	CAPACITY	WT	
F63/502	£1025	€1179	Mobile Hand Wash Station including Splashback, Soap and Paper Towel Holder	1220	515	543	3.0kW	20L	44	

MODEL	PRICE £	PRICE €	DESCRIPTION
C S63/222	£84	€97	Bin Bag Holder - inc. 5 Bin Bags
S S63/223	£16	€19	Bin Bags to fit S63/222 Holder x20

1 YEAR

UK parts and labour warranty

Export parts warranty



F63/503 Foot pump operated ambient mobile hand wash station

There is no restriction as to where you can locate the F63/503 which requires no mains water, power supply or mains drainage. Just fill with water and you are ready to go.



Standalone and can be placed where needed and totally independent of plumbing and electricity with it holding a 20-litre supply of water and separate waste collection

IMC Bin ring attachment S63/222
Supplied with 5 bags. Easily attaches to Wash Station with 2 screws (supplied).

IMC Bin bags (roll of 20) S63/223

1 YEAR
warranty

UK parts and labour warranty

Export parts warranty

Foot pump operated ambient mobile hand wash station								
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	CAPACITY	WT
F63/503	£672	€773	Mobile Hand Wash Station without Heater - including Splashback, Soap & Paper Towel Holder	1220	514	543	20L	36

MODEL	PRICE £	PRICE €	DESCRIPTION
A S63/222	£84	€97	Bin Bag Holder - inc. 5 Bin Bags
C S63/223	£16	€19	Bin Bags to fit S63/222 Holder x 20

F63/700 Foot pump operated reduced height ambient Junior hand wash station

The Junior is designed for schools who need additional reduced height hand wash facilities.



AMBIENT



DESIGNED FOR CHILDREN



FOOT PUMP OPERATION



CAPACITY



NO POWER SUPPLY REQUIRED



NO PLUMBED SERVICES REQUIRED



Tap dispenses water via foot action, ensures hygienic operation, with no need for hand contact, and allows control of the volume of water

Ambient water temperature, so no need for electrical supply to heat

Front access panel - no need to move the unit once in position

Provides 20 litres per fill, dispenses up to 100ml per foot press, delivering 200 dispenses from one full tank



With built in soap and paper towel holder accessory

700 mm height to bowl for easy reach

Trough style sink, more space for people to wash their hands whilst keeping the top of the unit cleaner for longer without the usual water splashes everywhere

Internal waste collection

Easy clean design

Large wheels for easy manoeuvring



IMC Bin ring attachment S63/222
Supplied with 5 bags. Easily attaches to Wash Station with 2 screws (supplied).

IMC Bin bags (roll of 20) S63/223

Standalone and can be placed where needed and totally independent of plumbing and electricity with it holding a 20-litre supply of water and separate waste collection

Foot pump operated reduced height ambient Junior hand wash station								
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	CAPACITY	WT
F63/700	£672	€773	Junior Reduced Height Mobile Hand Wash Station without Heater - including Splashback, Soap & Paper Towel Holder	1003 (700) to bowl	520	592	20L	33

MODEL	PRICE £	PRICE €	DESCRIPTION
A S63/222	£84	€97	Bin Bag Holder - inc. 5 Bin Bags
C S63/223	£16	€19	Bin Bags to fit S63/222 Holder x20

1 YEAR

UK parts and labour warranty

Export parts warranty



Hand Sanitising Stations



The IMClean mobile high capacity hand sanitising stations helps keep people healthy when they're outside the home. Ideal for entrances to supermarkets, restaurants, doctors, offices and many other venues.



**F63/250
Mobile Hand
Sanitising Station**

**F63/251
Junior Mobile Hand
Sanitising Station**

Tap dispenses gel via foot action, ensuring hygienic operation, with no need for hand contact

A4 clip frame - easily customise with your message or logos

5 litre capacity*

Designed with handles to be quick and easy to move

Large capacity reduces how frequently the sanitiser gel requires refilling, freeing up staff to concentrate on other jobs

Constructed from sturdy and hygienic stainless steel, making it easy to wipe clean

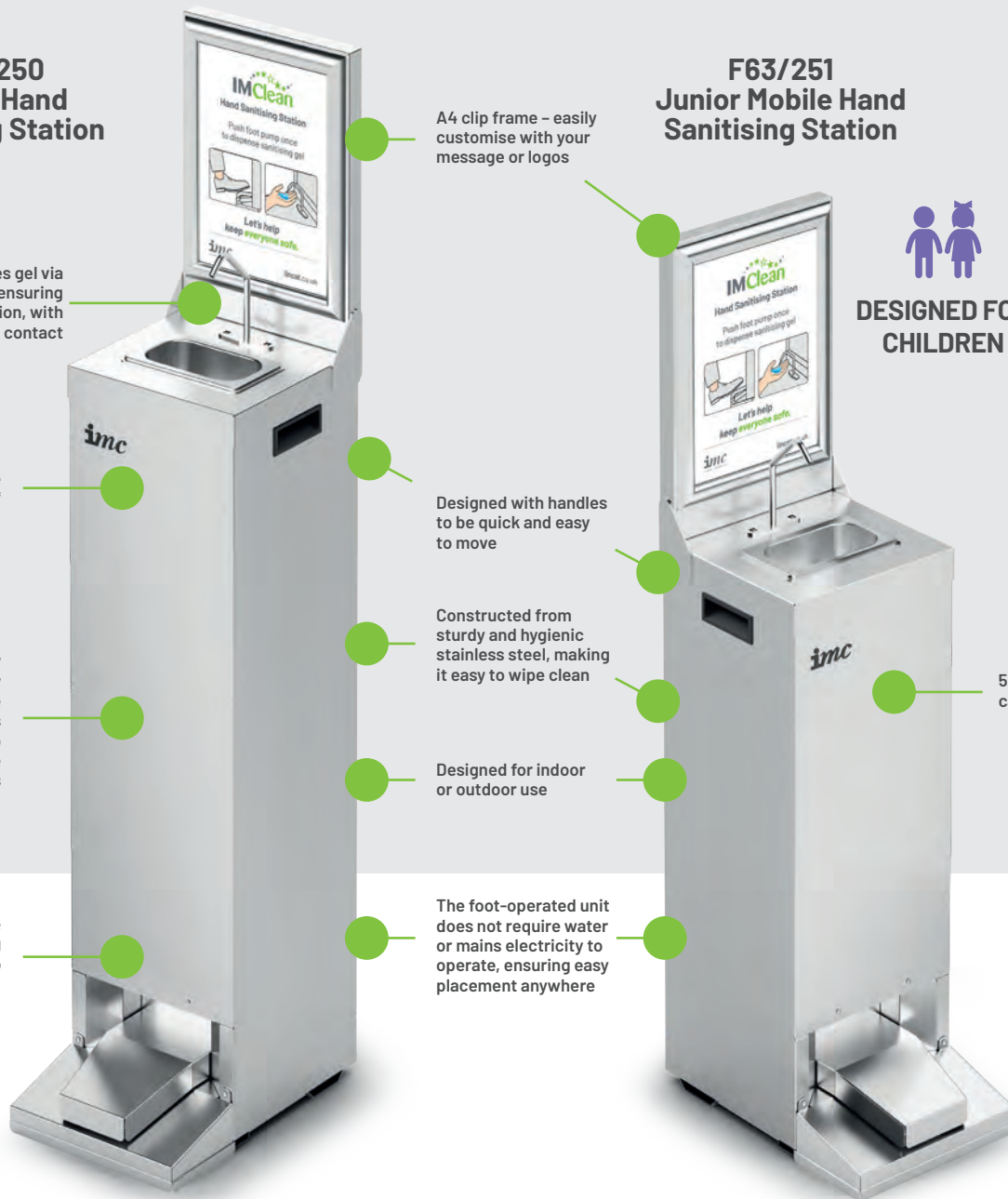

**DESIGNED FOR
CHILDREN**

Designed for indoor or outdoor use

5 litre capacity*

For security, the station has a tethering point enabling you to secure the unit and sanitising gel

The foot-operated unit does not require water or mains electricity to operate, ensuring easy placement anywhere



Mobile Hand Sanitising Stations									
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	CAPACITY	WT	
F63/250	£466	€536	Mobile Hand Sanitising Station	1294	250	369	5L	16	
F63/251	£466	€536	Junior Mobile Hand Sanitising Station	1074 (700 to bowl)	250	369	5L	16	

*Not supplied with sanitising gel

Pot Boy Power Brush

- Effectively removes burnt deposits from pans and cookware
- Compact design allows the Pot Boy to be mounted over sink units
- Can be moved by a trolley (optional) to fixed equipment, for cleaning in-situ
- Efficient, foot-operated pneumatic switch enables quick and easy operation
- Unique hydraulic system means brush is driven by a fluid circuit, for safety
- Tough, long-lasting nylon brush head
- Available with wall-mounting plate, to save space



S64/090 Trolley

U07/012 Nylon
Brush Head

S64/103 Magikut Pads

Pot Boy Power Brush												
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	POWER	MOTOR (BHP)	HEAD SPEED	REACH OF HOSE	HOSE LENGTH	WT
F64/100	£5610	€6452	Pot Boy	265	625	245	370W	0.5	360rpm	2m	2m	25

MODEL	PRICE £	PRICE €	DESCRIPTION
S S64/090	£538	€619	Trolley
C S64/103	£275	€317	Magikut pads (5)
C U07/012	£152	€175	Nylon brush head

Soak Tank

- Remove stubborn carbon, fat and grease deposits from cookware and other kitchen utensils
- Improve the effectiveness and efficiency of subsequent dishwasher cleaning
- Safely holds and transports a high volume of liquid and trays
- Compact footprint for busy kitchens
- Accommodates four trays/baskets up to 675mm x 740mm x 95mm
- Lid with two oil and grease resistant handles for safe usage
- Wide drain valve for easy evacuation of the waste water
- Safety latch on drain valve to protect from accidental evacuation of the waste water
- Tank trolley with braked castors - easy to manoeuvre and lock in position
- Enclosed tray - for storing PPE required for handling undiluted chemicals (goggles and gauntlets)
- Fully welded grade 304 stainless steel construction - provides superior resistance to corrosion from water

Soak Tank								
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	CAPACITY	WT
F64/200	£1330	€1530	Soak Tank	858	360	868	140L	40

NEW!





Reel Kleen 15 Hose Reel

- Space-saving hose reel, that can be mounted on the wall, ceiling, or floor
- Allows kitchen wash-up areas to be quickly and hygienically hosed down
- Reinforced, retractable 4.5-metre hose reduces trip risk in your kitchen
- Built in multi-bracket for wall, floor or ceiling mounting
- Water temperature up to 82°C

Reel Kleen 15 Hose Reel									
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	REACH OF HOSE	HOSE LENGTH	WT
U05/013	£1701	€1957	Reel Kleen 15	250	250	100	4.5m	4.5m	7.5



Reel Kleen 35 Hose Reel

- Space-saving hose reel, that can be mounted on the wall, ceiling, or floor
- Allows kitchen wash-up areas to be quickly and hygienically hosed down
- Reinforced, retractable 10-metre hose reduces trip risk in your kitchen
- Built in multi-bracket for wall, floor or ceiling mounting
- Water temperature up to 82°C

Reel Kleen 35 Hose Reel									
MODEL	PRICE £	PRICE €	DESCRIPTION	H	W	D	REACH OF HOSE	HOSE LENGTH	WT
U05/012	£1977	€2274	Reel Kleen 35	560	560	120	10m	10m	16



Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
IMC	F52/301	1-phase	550	5.2	230			N/A	
IMC	F52/321	3-phase [4 wire]	550		N/A	1.7	1.7	1.7	400
IMC	F52/500	1-phase	550	5.2	230			N/A	
IMC	F52/510	1-phase	550	5.2	230			N/A	
IMC	F52/520	3-phase [4 wire]	550		N/A	1.7	1.7	1.7	400
IMC	F52/530	3-phase [4 wire]	550		N/A	1.7	1.7	1.7	400
IMC	F52/602	1-phase	550	5.2	230			N/A	
IMC	F52/612	1-phase	550	5.2	230			N/A	
IMC	F52/622	3-phase [4 wire]	550		N/A	1.7	1.7	1.7	400
IMC	F52/632	3-phase [4 wire]	550		N/A	1.7	1.7	1.7	400
IMC	F54/100	1-phase	1,100	7.4	230			N/A	
IMC	F54/101	1-phase	1,100	7.4	230			N/A	
IMC	F54/102	1-phase	1,100	7.4	230			N/A	
IMC	F54/120	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F54/121	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F54/122	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F54/220	3-phase [4 wire]	2,200		N/A	4.8	4.8	4.8	400
IMC	F54/221	3-phase [4 wire]	2,200		N/A	5.1	5.1	5.1	400
IMC	F54/222	3-phase [4 wire]	2,200		N/A	5.1	5.1	5.1	400
IMC	F54/320	3-phase [4 wire]	4,000		N/A	9.4	9.4	9.4	400
IMC	F54/321	3-phase [4 wire]	4,000		N/A	8.7	8.7	8.7	400
IMC	F54/322	3-phase [4 wire]	4,000		N/A	8.7	8.7	8.7	400
IMC	F54/500	1-phase	1,100	7.4	230			N/A	
IMC	F54/520	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F54/521	3-phase [5 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F54/620	3-phase [5 wire]	2,200		N/A	5.1	5.1	5.1	400
IMC	F54/621	3-phase [4 wire]	2,200		N/A	5.1	5.1	5.1	400
IMC	F54/720	3-phase [5 wire]	4,000		N/A	8.7	8.7	8.7	400
IMC	F54/721	3-phase [4 wire]	4,000		N/A	8.7	8.7	8.7	400
IMC	F54/724	3-phase [4 wire]	2,200		N/A	4.8	4.8	4.8	400
IMC	F54/725	3-phase [4 wire]	2,200		N/A	5.1	5.1	5.1	400
IMC	F54/726	3-phase [5 wire]	2,200		N/A	5.1	5.1	5.1	400
IMC	F54/727	3-phase [4 wire]	4,000		N/A	9.4	9.4	9.4	400
IMC	F54/728	3-phase [4 wire]	4,000		N/A	8.7	8.7	8.7	400
IMC	F54/729	3-phase [5 wire]	4,000		N/A	8.7	8.7	8.7	400
IMC	F54/730	1-phase	1,100	7.4	230			N/A	
IMC	F54/731	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F54/732	1-phase	1,100		N/A	2.8	2.8	2.8	400
IMC	F54/733	3-phase [4 wire]	1,100		N/A	7.4	7.4	7.4	400
IMC	F54/734	3-phase [5 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F56/401	EU 2 Pin Plug	750	5	230			N/A	
IMC	F56/501	EU 2 Pin Plug	750	5	230			N/A	
IMC	F56/601	EU 2 Pin Plug	750	5	230			N/A	
IMC	F56/701	EU 2 Pin Plug	750	5	230			N/A	
IMC	F58/901	3-phase	370		N/A	1.1	1.1	1.1	400
IMC	F58/903	3-phase	370		N/A	1.1	1.1	1.1	400
IMC	F58/911	3-phase	750		N/A	2.1	2.1	2.1	400
IMC	F58/913	3-phase	750		N/A	2.1	2.1	2.1	400
IMC	F59/440	3-phase	1,100		N/A	1.1	1.1	1.1	400
IMC	F59/500	1-phase	250	1.6	230			N/A	
IMC	F59/500/L	1-phase	250	1.6	230			N/A	
IMC	F59/510	1-phase	370	3.6	230			N/A	
IMC	F59/510/L	1-phase	370	3.6	230			N/A	
IMC	F59/511	3-phase	370		N/A	1.2	1.2	1.2	400
IMC	F59/511/L	3-phase	370		N/A	1.2	1.2	1.2	400
IMC	F59/520	1-phase	370	3.6	230			N/A	
IMC	F59/520/L	1-phase	370	3.6	230			N/A	
IMC	F59/521	3-phase	370		N/A	3.6	3.6	3.6	400
IMC	F59/521/L	3-phase	370		N/A	3.6	3.6	3.6	400
IMC	F60/100	1-phase	1,100	7.4	230			N/A	
IMC	F60/120	3-phase [5 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/121	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/200	1-phase	1,100	7.4	230			N/A	
IMC	F60/220	3-phase [5 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/221	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/305	1-phase	1,100	7.4	230			N/A	
IMC	F60/310	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/404	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/444	3-phase [4 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/500	1-phase	1,100	7.4	230			N/A	
IMC	F60/505	3-phase [5 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/515	3-phase [5 wire]	1,100		N/A	2.8	2.8	2.8	400
IMC	F60/555	1-phase	1,100	7.4	230			N/A	
IMC	F68/120	3-phase [5 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/121	3-phase [4 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/220	3-phase [5 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/221	3-phase [4 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/320	3-phase [5 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/321	3-phase [4 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/322	3-phase [4 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/323	3-phase [5 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/324	3-phase [4 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/325	3-phase [5 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/326	3-phase [4 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F68/327	3-phase [5 wire]	2,200		N/A	5.3	5.3	5.3	400
IMC	F78/020	3-phase [4 wire]	1,950		N/A	5.5	5.5	5.5	400
IMC	F78/030	3-phase [4 wire]	1,950		N/A	5.5	5.5	5.5	400
IMC	F78/060	3-phase	1,150		N/A			3	400
IMC	F78/061	3-phase	1,100		N/A	5.5	5.5	5.5	400
IMC	F79/010	3-phase	4,100		N/A	8.62	8.62	8.62	380-415
IMC	F79/030	3-phase	3,050		N/A	9.32	9.32	9.32	400
IMC	F79/060	3-phase	4,630		N/A	12.43	12.43	12.43	400
IMC	F79/100	3-phase	4,100		N/A	8.62	8.62	8.62	380-415
IMC	F79/240	1-phase	2,400	10	240			N/A	
IMC	F79/250	3-phase	2,400		N/A	N/A	7.55	7.55	400

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions



PRODUCT RANGE & PRICE LIST

SPECIALISING IN

- VENTILATION
- RECIRCULATION





Contents



Create a clean and fresh working environment
Ventilation

Ideally suited for:

Fast food outlets, smaller pubs and restaurants and cafes, ensure that your staff are focused only on delivering the very best quality food by keeping the air clean and clear.

Why choose SmartVent?

- Easy to install
- Efficiently remove kitchen smoke and odours
- Provides a safer and more comfortable place for staff to work in
- A real alternative to expensive bespoke kitchen ventilation
- Great for tight installation deadlines
- Gas and electric compatible
- Modular in design and robustly constructed

Find out more on page **B3**



Providing a safer, more comfortable and productive working environment
Recirculation

Ideally suited for:

Restricted buildings, concession areas, temporary catering, pubs, snack bars and coffee shops where venting to the atmosphere is impossible or costly.

Why choose Refresh?

- Quick and easy to install
- Filtration process removes grease, fine particles, smoke and odours
- Provides a safer, more comfortable and productive working environment
- For use with electrical appliances
- Constructed from polished stainless steel for long term durability and easier cleaning

Find out more on page **B5**

All prices are exclusive of VAT.

2 YEAR UK parts and labour warranty on all IMC products | Export parts warranty

UK
Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export
Goods are priced ex works, export packaging is included.

- ☎ UK Tel: 01522 875500
- ☎ Export Tel: +44 1522 503250
- ✉ UK e-mail: sales@lincat.co.uk
- ✉ Export e-mail: export@lincat.co.uk





SmartVent creates a clean and fresh working environment

The SmartVent Canopy Extraction System is designed to efficiently remove kitchen smoke and odours, making your kitchen a safer and more comfortable place for staff to work in.

A real alternative to expensive bespoke kitchen ventilation, the system is modular in design and robustly constructed. Facing challenging

installation deadlines? The SmartVent Canopy Extraction System can help with that.

The cost-effective system is flexible, with four different length options, it's easy to install, and it's compatible with both gas and electric cooking equipment.

Ideally suited for...

The SmartVent Canopy Extraction System is perfect for the cost conscious buyer working to tight deadlines. It suits a variety of venues, including the following:



Fast food outlets

Are your staff working flat out to deliver quality fast food around the clock? Keep them cool and safe while they work.



Smaller pubs and restaurants

Ensure that your staff are focused only on delivering the very best quality food by keeping the air clean and clear.



Cafes

Perfect for removing smoke and odours to make for a more comfortable experience for your staff as well as your customers.

Efficiently remove kitchen smoke and odours, making your kitchen safer and more comfortable for staff to work in.

Benefits at a glance

- Flexible
- Efficient
- Easy to install
- Cost-effective
- Great for tight installation deadlines
- Gas and electric compatible



SmartVent Canopy Extraction Ventilation System

- Canopy extraction system suitable for use with gas and electric cooking equipment up to 900 series
- Choice of fan position (please see box at bottom of page)
- Variable fan speed enables selection of the required level of ventilation to suit kitchen output throughout the day
- Reduces energy consumption by using lower fan speeds during quieter periods
- Bright energy-efficient LED lighting provided as standard
- Supplied with a wall mounted variable fan speed controller
- Simple to install



1200mm long SmartVent							
MODEL	PRICE £	PRICE €	L	W	D	POWER	WT
SV1212	£2374	€2731	1200	1200	748	0.12kW	85



1600mm long SmartVent							
MODEL	PRICE £	PRICE €	L	W	D	POWER	WT
SV1216	£2579	€2966	1200	1600	740	0.12kW	105



2000mm long SmartVent							
MODEL	PRICE £	PRICE €	L	W	D	POWER	WT
SV1220	£3022	€3476	1200	2000	740	0.12kW	126



2400mm long SmartVent							
MODEL	PRICE £	PRICE €	L	W	D	POWER	WT
SV1224	£3320	€3818	1200	2400	740	0.12kW	147

Please note that ductwork and gas interlocks are not included. Please contact our sales desk for advise on suppliers.

<p>When placing an order please specify your preferred fan position by adding one of the following codes to the end of the SmartVent model number.</p>	LH - Left fan horizontally mounted	CH - Central fan horizontally mounted	RH - Right fan horizontally mounted
	LV - Left fan vertically mounted	CV - Central fan vertically mounted	RV - Right fan vertically mounted

Example: SV1216RH = 1600mm long canopy with fan positioned to the right and exiting horizontally.
Please refer to the SmartVent brochure for further details.

Britannia

kitchen ventilation

Refresh
Recirculation Unit



For kitchens that require ventless cooking, the Refresh range of self-contained kitchen ventilation and air recirculation systems are the ideal solution.

Incorporating the Ultima range, free-standing Refresh units are available in a range of sizes and can be installed quickly and easily, with minimal disruption to service. They are equipped with an extract and supply canopy, along with a services tower that houses a powerful, efficient fan unit. Air is drawn out through the canopy, before passing through five filtration stages to remove grease, fine particles, smoke and odours.

The grease and smoke is filtered from the airstream, before passing through a carbon filter set to reduce odours. Filtered air is then reintroduced into the kitchen.

Constructed using durable stainless steel, Refresh units come with a pre-programmed fan control system, filter life monitoring and cook-line equipment interlock interface. The unit is manufactured to the ISO 9001-2015 quality standard.

Ideally suited for...

Struggling with venting to the atmosphere? Solve the problem with Refresh ventilation and recirculation units. They are ideal for a wide range of locations, including:



Restricted buildings

From high-rise buildings to basements, and properties with listed status and planning restrictions, Refresh is the ideal solution. Where venting to the atmosphere is impossible, difficult or costly, it provides a safer, more comfortable working environment.



Concession areas

Concession areas in airports and transport concourses can be difficult locations to vent to the atmosphere. Refresh units require no venting and filter air, providing a better kitchen space for staff



Pubs, snack bars and coffee shops

Ventless cooking is ideal for smaller pubs, snack bars and coffee shops, where ventilation to the atmosphere is difficult or costly. Refresh units are quick and easy to install, and provide a safer, more comfortable working space.

Make your kitchen safer, cleaner and more comfortable with a Refresh ventilation unit.

Benefits at a glance

- No venting required
- For use with electrical appliances
- Accommodate multiple pieces of equipment
- Quick and easy to install
- Multi-stage filtration
- Filter monitor and fan control systems
- Manufactured to ISO 9001-2015
- Durable construction
- Cook-line can be interlocked to the unit



Refresh Recirculation Units

- Highly efficient four stage sequential filtration process removes grease, fine particulate, smoke and odour
- Ideal for use where venting to the atmosphere is impractical
- Suitable for use with electric cooking equipment only
- Free standing in design, their flexibility can increase output in existing kitchens or allow the set up of a cooking station in previously unsuitable areas of a building



Refresh Mini Recirculation Unit									
MODEL	PRICE £	PRICE €	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT
*Y10030	£6125	€7044	Refresh Mini	500	2222	555	734	190W	131

MODEL	PRICE £	PRICE €	DESCRIPTION
S SE100/109	£70	€81	Baffle filter
S SE100/103	£74	€86	Carbon filter
S SE100/100	£19	€22	G4 filter set
S SE100/106	£318	€366	HEPA filter

Refresh Midi Recirculation Unit									
MODEL	PRICE £	PRICE €	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT
*Y10020	£7882	€9065	Refresh Midi	1000	2222	1050	734	190W	183.5

MODEL	PRICE £	PRICE €	DESCRIPTION
S SE100/110	£139	€160	Baffle filter
S SE100/104	£146	€168	Carbon filter
S SE100/101	£35	€41	G4 filter set
S SE100/107	£634	€730	HEPA filter

Refresh Maxi Recirculation Unit									
MODEL	PRICE £	PRICE €	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT
*Y10010	£11170	€12846	Refresh Maxi	1500	2222	1551	734	380W	246

MODEL	PRICE £	PRICE €	DESCRIPTION
S SE100/111	£206	€237	Baffle filter
S SE100/105	£218	€251	Carbon filter
S SE100/102	£53	€61	G4 filter set
S SE100/108	£949	€1092	HEPA filter

Please note: Range ovens and fryers are for illustrative purposes and not included

* Please refer to page B8 for electricity supply requirements

Ultima Recirculation Units

- Designed to deliver ventless cooking
- A self-contained recirculation system that needs no direct ductwork connection to the atmosphere
- For use with low to medium-duty electric appliances forming cooklines up to 3600mm wide
- Ideal where venting to the atmosphere is restricted or costly
- Provides a safer, more comfortable and productive working environment
- Quick and easy to install with the tower situated to the right or left of the cookline
- Comprises an extract and return air canopy, along with a services tower that houses a powerful, efficient fan
- Air is drawn from the canopy, before passing through five filtration stages to remove grease, fine particles, smoke and odours. The filtered air then returns to the kitchen via the canopy
- Pre-programmed fan control system and filter life monitoring with safety cut-off
- Manufactured to the ISO 9001-2015 quality standard



Ultima Recirculation Unit									
MODEL	PRICE	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT	
* Y200101	POA	Ultima 1 Left Hand	1800	2385	2775	1380	3.5kW	660	
* Y200102	POA	Ultima 2 Left Hand	2100	2385	3075	1380	3.5kW	680	
* Y200103	POA	Ultima 3 Left Hand	2400	2385	3375	1380	3.5kW	695	
* Y200104	POA	Ultima 4 Left Hand	2700	2385	3675	1380	3.5kW	710	
* Y200105	POA	Ultima 5 Left Hand	3000	2385	3975	1380	3.5kW	730	
* Y200106	POA	Ultima 6 Left Hand	3300	2385	4275	1380	3.5kW	745	
* Y200107	POA	Ultima 7 Left Hand	3600	2385	4575	1380	3.5kW	760	
* Y200108	POA	Ultima 1 Right Hand	1800	2385	2775	1380	3.5kW	660	
* Y200109	POA	Ultima 2 Right Hand	2100	2385	3075	1380	3.5kW	680	
* Y200110	POA	Ultima 3 Right Hand	2400	2385	3375	1380	3.5kW	695	
* Y200111	POA	Ultima 4 Right Hand	2700	2385	3675	1380	3.5kW	710	
* Y200112	POA	Ultima 5 Right Hand	3000	2385	3975	1380	3.5kW	730	
* Y200113	POA	Ultima 6 Right Hand	3300	2385	4275	1380	3.5kW	745	
* Y200114	POA	Ultima 7 Right Hand	3600	2385	4575	1380	3.5kW	760	

MODEL	PRICE £	PRICE €	DESCRIPTION
A SE100/115	£1561	€1796	Carbon filter set - Ultima 1 / 2 / 3
A SE100/119	£2341	€2693	Carbon filter set - Ultima 4 / 5 / 6 / 7
A SE100/113	£149	€172	F6 filter set - Ultima 1 / 2 / 3
A SE100/117	£238	€274	F6 filter set - Ultima 4 / 5 / 6 / 7
A SE100/112	£42	€49	G4 filter set - Ultima 1 / 2 / 3
A SE100/116	£108	€125	G4 filter set - Ultima 4 / 5 / 6 / 7
A SE100/114	£215	€248	H10 filter set - Ultima 1 / 2 / 3
A SE100/118	£333	€383	H10 filter set - Ultima 4 / 5 / 6 / 7

* Please refer to page B8 for electricity supply requirements

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions

Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
Britannia	Y10010	16A Commando Plug	3,500	1.65	220	-	-	-	-
Britannia	Y10020	16A Commando Plug	3,500	0.68	220	-	-	-	-
Britannia	Y10030	16A Commando Plug	3,500	0.68	220	-	-	-	-
Britannia	Y200101	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200102	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200103	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200104	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200105	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200106	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200107	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200108	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200109	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200110	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200111	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200112	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200113	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200114	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions

Sale Terms & Conditions

Standard Terms & Conditions of Sale

1. DEFINITIONS and GENERAL

1. The Company – Lincat Limited, Whisby Road, Lincoln LN6 3QZ
2. The Buyer – the person, firm or company contracting with the Company.
3. The Contract – any contract between the Company and the Buyer for the sale and purchase of goods upon these terms and conditions.
4. All orders are accepted subject to these Conditions of Sale which shall apply to the exclusion of any terms or conditions put forward by or on behalf of the Buyer.
5. No variation, waiver or addition to these conditions, whether written or oral, shall have effect unless agreed in writing by the Company.

2. DESCRIPTION

1. Although every effort has been made to ensure that the illustration, price, description, measurement and specification of goods in our catalogues, brochures and on the website are correct such information is published for the sole purpose of giving an approximate idea of the goods represented by or described in them. They will not form part of the Contract and this is not a sale by sample. Where any such details are important the Buyer should themselves verify the information before placing an order.
2. The Company reserves the right to modify or vary the design, specification or finish of any of our products without notice.

3. ORDERS

1. The Buyer shall be responsible to the Company for ensuring the accuracy of any order.
2. No order which has been accepted by the Company may be cancelled except on terms that the Buyer shall indemnify the Company against all loss (including loss of profit), costs (including the cost of all material and labour used) damages, charges and expenses incurred by the Company as a result of cancellation.
3. The Buyer is responsible for controlling its users' access to place orders on www.lincat.co.uk and revoking such access when necessary. By allowing a user access to the website the customer is responsible for orders placed.
4. Order acknowledgements will be sent to the email address nominated by the Buyer. The Buyer is responsible for ensuring that the correct email address is provided and maintained.

4. PRICE OF GOODS

1. The price of the goods shall be the price listed in the Company's published price list current at the date of despatch of the order less agreed discount.
2. The price of the goods is exclusive of Value Added Tax, which will be charged at the applicable rate at the date of invoice.
3. The price of the goods includes the cost of carriage by the Company's standard three day service to mainland England, Scotland (excluding Highlands) and Wales. Deliveries to other destinations will be charged separately where the Company undertakes delivery of the goods.
4. In the event of any increase in the cost to the Company of supplying the goods caused by any reason whatsoever the Company may on giving notice to the Buyer at any time before delivery adjust the price.
5. In the event that the price of goods is incorrectly displayed on the website, the Company shall not be obliged to honour this.

5. TERMS OF PAYMENT

1. The Buyer shall pay the price of the Goods without any deduction within 30 days of the end of the month in which the goods are invoiced. Time for payment will be of the essence. No payment will be deemed to have been received until the Company has received clear funds. All sums payable under the Contract will become due immediately upon termination of the Contract. The Company reserves the right to claim settlement of any outstanding amounts due before this date if there is any change in the financial circumstances of the Buyer.
2. In the event that any payment due to the Company is withheld or delayed the Company reserves the right:
 1. to suspend any further deliveries to the Buyer
 2. charge interest at 2.5% pa above the base lending rate from time to time of the Royal Bank of Scotland Plc on the amount outstanding from the date when payment becomes due until the date of payment
 3. to recover from the Buyer on a full indemnity basis together with interest thereon all costs incurred by it in obtaining payment including solicitor's fees and costs associated with so doing.

6. DELIVERY

1. The Company will use reasonable endeavours to deliver the goods within the time agreed when the Buyer places an order and, if no time is agreed, then within a reasonable time, but the time of delivery will not be of the essence. If, despite those endeavours, the Company is unable for any reason to fulfil any delivery or performance on the specified date, the Company will be deemed not to be in breach of the Contract, nor (for the avoidance of doubt) will the Company have any liability to the Buyer for direct, indirect or consequential loss (all three of which terms includes, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused (including as a result of negligence) by any delay or failure in delivery except as set out in this condition.
2. Any costs incurred due to inadequate site access shall be charged to the Buyer.
3. If the Buyer fails to take delivery of the goods the Company shall be entitled to invoice and be paid for the goods as though they had been duly delivered. The Company may arrange storage of the goods until actual delivery and charge the Buyer for the reasonable costs of storage.
4. It is the Buyer's responsibility to inspect the goods at the time of delivery. The Company accepts no responsibility for alleged non-delivery, shortfall of goods,

damage on delivery or other discrepancy unless notification in writing is received within 24 hours from the date of delivery. In the absence of such notification the Buyer shall be deemed to have accepted the goods.

7. RETURNS

1. Goods despatched to the Buyer and subsequently accepted for cancellation by the Company will be subject to an abortive delivery charge, as well as any cancellation charge deemed necessary by the Company.
2. The Company at its absolute discretion may agree to the return of goods by the Buyer within 28 days of delivery, provided that the goods are returned at the Buyer's expense, in the same condition and in the original packaging.
3. Any goods agreed by the Company as acceptable for return for any reason (excluding faulty goods) will be subject to a restocking charge of 25% of the net invoiced price, together with the reimbursement of any expense incurred by the Company as a consequence of the return of said goods to the Company's stock.

8. RISK AND PROPERTY

1. Risk of damage to or loss of the goods shall pass to the Buyer at the time of delivery or, if the Buyer wrongfully fails to take delivery of the goods, the time when the Company has tendered delivery of the goods.
2. Notwithstanding delivery and the passing of risk in the goods the property in the goods shall not pass to the Buyer until the full price of the goods and goods which are subject to any other contract between the Buyer and the Company is received in full in cash or cleared funds.
3. Until such time as the property in the goods passes to the Buyer they shall be held by the Buyer in a fiduciary capacity and stored by the Buyer at its premises in such a manner that they are clearly identifiable as the goods of the Company and shall be kept separate from any other goods whether or not supplied by the Company. Until that time the Buyer shall be entitled to sell the goods in the ordinary course of its business but shall account to the Company for the proceeds of sale.
4. Until such time as the property in the goods passes to the Buyer the Company shall be entitled at any time to require the Buyer to deliver up the goods to the Company and if the Buyer fails to do so forthwith to enter upon any premises of the Buyer or any third party where the goods are stored and repossess the goods. The Buyer hereby grants an irrevocable licence to the Company for this purpose.

9. WARRANTY, EXCLUSION OF LIABILITY AND INDEMNITY

1. Warranty
 1. In respect of goods (excluding spare parts and consumable items such as door seals, filters, bulbs, glass and LTX toaster elements) which are proved to the reasonable satisfaction of the Company to be damaged or defective due to defects in material or workmanship, the Company will, free of charge, within a period of 24 months (12 months for IMC Mobile Hand Wash Stations and Sanitising Stations) from the date of resale of such goods by The Buyer, either (at the Company's option):
 1. repair such goods; or
 2. replace such goods; or
 3. refund the purchase price of the goods.
 2. The obligation in condition 9.1.1 above will not apply where:
 1. the goods have been improperly altered in any way whatsoever, or have been subject to misuse or unauthorised repair;
 2. the goods have been improperly installed or connected;
 3. any maintenance requirements relating to the goods have not been complied with.
 4. the goods are gas powered and have been installed into a mobile catering outlet such as, but not limited to, a catering trailer, in which case the Company's obligation is limited to the free-of-charge supply of spare parts.
 3. Any goods which have been replaced will belong to the Company. Any repaired or replacement goods will be liable to repair, replacement or refund under the terms specified in condition 9.1.1 for the unexpired portion of the 24 month period from the original date of resale of the repaired or replaced goods.
2. Exclusion of liability
 1. In the event of any breach of the Company's express obligations under Conditions 6.1, 9.1.1 and 9.1.3 above the remedies of the Buyer will be limited to damages.
 2. The Company does not exclude its liability (if any) to the Buyer:
 1. for breach of the Company's obligations arising under section 12 Sale of Goods Act 1979 or section 2 Sale and Supply of Goods and Services Act 1982
 2. for personal injury or death resulting from the Company's negligence
 3. under section 2(3) Consumer Protection Act 1987
 4. for any matter which it would be illegal for the Company to exclude (or to attempt to exclude) its liability, or
 5. for fraud.
 3. Except as provided in Conditions 6.1 and 9.1.1 to 9.2.2 the Company will be under no liability to the Buyer whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) for any injury, death, damage or direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused arising out of or in connection with:
 1. any of the goods, or the manufacture or sale or supply, or failure or delay in supply, of the goods by the Company or on the part of the Company's employees, agents or sub-contractors
 2. any breach by the Company of any of the express or implied terms of the Contract
 3. any use made or resale by the Buyer of any of the goods, or of any product incorporating any of the goods; or

4. any statement made or not made, or advice given or not given, by or on behalf of the Company
5. or otherwise under the Contract
4. Except as set out in conditions 6.1 and 9.1.1 to 9.2.2 the Company hereby excludes to the fullest extent permissible in law, all conditions, warranties and stipulations, express (other than those set out in the Contract) or implied, statutory, customary or otherwise which, but for such exclusion, would or might subsist in favour of the Buyer.
5. Each of the Company's employees, agents and sub-contractors may rely upon and enforce the exclusions and restrictions of liability in conditions 6.1 and 9.2.1 to 9.2.3 in that person's own name and for that person's own benefit, as if the words "its employees, agents and sub contractors" followed the word Company wherever it appears in those conditions save each reference in condition 9.2.3.1
6. The Buyer acknowledges that the above provisions of this Condition 9 are reasonable and reflected in the price which would be higher without those provisions, and the Buyer will accept such risk and/or insure accordingly.
7. Subject to condition 9.2.2 the Company's aggregate liability under the Contract whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) and howsoever arising to the Buyer will be limited to the price of the goods.

10. FORCE MAJEURE

1. The Company shall not be liable in respect of any breach of contract due to any cause beyond its reasonable control including Act of God, inclement weather, flood, lightning or fire, industrial action or lockouts, actions of government departments, war, riot or terrorism, or the action of any party for whom the Company is not directly responsible.

11. SEVERABILITY

1. If any condition or part of the Contract is found by any court, tribunal, administrative body or authority of competent jurisdiction to be illegal, invalid or unenforceable then that provision will, to the extent required, be severed from the Contract and will be ineffective without, as far as is possible, modifying any other provision or part of the Contract and this will not affect any other provisions of the Contract which will remain in full force and effect.

12. ENTIRE AGREEMENT

1. The Contract contains all the terms which the Company and the Buyer have agreed in relation to the goods and supersedes any prior written or oral agreements, representations or understandings between the parties relating to such goods. The Buyer acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract.

13. LAW AND JURISDICTION

1. The Contract shall be governed and construed in all respects in accordance with the Laws of England and shall be subject only to the jurisdiction of the English Courts.

Clarified warranty conditions

1. General

Installation – Equipment should be installed by a qualified person and located as per the instructions. Supplied services (Gas, Electricity and Water) should meet the specification supplied with the equipment and conform to current regulations. Gas pressure must meet the specification in the installation manual.

Maintenance - Users are required to regularly clean equipment and ensure servicing is carried out when required. Gas equipment should be serviced at least annually.

Modifications – any modification to the equipment will invalidate the warranty.

User damage – any damage to the equipment that affects its usage will invalidate the warranty. This includes use of incorrect cleaning agents.

2. Access

Service engineer visits are made between 8:30 a.m. and 5:00 p.m. on weekdays. It is the customer's responsibility to ensure that the service engineer can access the equipment to effect repairs. Waiting time and abortive calls will be charged to the customer.

3. General exclusions

Gas

Gas products are supplied for either LPG or Natural Gas use and must be connected to the correct gas. All installations must conform to current gas regulations. Gas supplies must attain the minimum pressure levels as indicated in the instructions at all times. If a regulator is supplied with the unit then it must have been fitted correctly and set to the required pressure.

Electric (excluding equipment supplied with BS 1363 plugs)

All products must be connected to supplies with the correct voltage and phasing by a qualified electrician and comply with current regulations.

Water – all except filter flow

Any issue identified as a result of the water supply, e.g. water pressure or water hardness is not covered by the warranty. De-scaling is chargeable to the customer. Filter systems must be capable of maintaining correct levels of treated water, and users must ensure filters are changed regularly.

Specific general exclusions

- Damage to control knobs and buttons due to misuse.
- Discolouration of components due to heat.
- Resolving drainage problems where drainage does not meet requirements.
- Lubrication of moving parts.
- Corrosion caused by the use of chemical cleaners.
- Replacement of components due to internal contamination as a result of spillage or accumulation of grease/food debris due to a lack of cleaning.
- Cabinet, drawer and door seals are considered consumable items and will not be replaced under warranty.
- Light bulbs and lens covers are considered consumable items and will not be replaced under warranty.
- Enamel coated components if impacted sufficiently will crack or chip, such damage is not covered by the terms of this warranty.
- Rectification where non-Lincat specified parts have been used.
- Where user error is established.

4. Additional exclusions by type

Gas general

- Poor combustion caused by lack of cleaning.
- Failure of components directly linked to poor cleaning and/or maintenance.
- Cleaning of burners jets.
- Cleaning/adjustment of pilots and thermocouples.
- Correction of gas pressure to the appliance.
- Lubrication of gas valves.
- Renewing of gas supply fittings external to the appliance.

Electrical general

- Resetting of safety devices including fuses where no other fault exists.
- Renewing of supply cable ends.

Filter Flow

- Failure to replace the filter with a Lincat supplied item.
- Descaling of the unit.
- Damage to the elements resulting from mechanical descaling e.g. using a scraper.

Fryers

- Cleaning and un-blocking of fryer filter systems due to customer misuse.
- Replacement of components damaged by cooking oils due to a lack of cleaning and care when replacing oil.
- Damage to thermostats.

Steamers

- Damage resulting from lack of water flow to the unit.

Induction

- Chipped or damaged glass not reported at time of delivery.
- Damage due to blocked or missing air filters.

Chargrills and salamanders with Ceramic burners

- Impact damage caused by the user.

Chargrill Radiant covers

- Radiant covers are considered consumable items and may corrode if not regularly cleaned due to prolonged contact with salt and fats and will not be replaced under warranty.
- Damage to heaters due to failure to replace radiant covers is not covered by the warranty.

Heated and chilled food displays

- Chipped or damaged glass not reported at time of delivery.
- Damage to components resulting from restricted airflow to inlets and outlet.
- Damage to components resulting from accumulation of airborne particles.
- Condensation on cold surfaces if units are installed in environments beyond specification.

5. Replacement units additional conditions

Lincat may choose to replace a unit that requires repair.

Lincat reserve the right to send an engineer to attempt a repair before a replacement is offered.

If no fault is found Lincat reserves the right to charge for the replacement. Acceptance of delivery of a new unit is acceptance of this condition by the customer.

Any goods which have been replaced will belong to the Company. Any repaired or replacement goods will be covered for the unexpired portion of the original warranty.

The Lincat Edge

Here at Lincat we have values which run through our company and that are incredibly important to all of us. These values are reflected in the decisions that we make and guide everything that we do.

01 We're focused on you

- Our passion is delivering what our customers want and need in order for them create fabulous food and to succeed.

05 We're never satisfied

- We always strive to do things better. We know we're not perfect, but we work with the mantra of learning and improving every day. We don't take your business for granted.

02 We're driven by delivering quality

- At Lincat our focus is on delivering only the best quality products. It's a mantra that goes into all of the work that we do at our state of the art manufacturing facility in our home town of Lincoln.

06 We're innovative

- 10% of our employees - from chefs to engineers - are focused on creating innovative equipment to make your life easier.

03 We're foodies at heart

- Food is a passion for us. That's why we strive to provide the very best equipment for you to achieve excellent results and deliver delicious dishes time after time.

06 We find solutions

- Whether you bake, grill, boil or fry on a small scale for a cafe, or cook on a huge scale at a hospital, we're confident that we can find a solution for you.

04 We're reliable

- We're extremely confident in the quality and durability of our products. They won't let you down and neither will we.

08 We're agile

- We're flexible and can move quickly to help you. If you need something, we will find a way to help.

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

 Gas
 Electric
 Accessories
 Spare Parts
 Factory Fit Options

lincat

imc
fresh thinking

frifri

Britannia
kitchen ventilation



Lincat Limited, Whisby Road, Lincoln. LN6 3QZ. United Kingdom.

☎ UK Tel: 01522 875500 ☎ Export Tel: +44 1522 503250 ✉ UK e-mail: sales@lincat.co.uk ✉ Export e-mail: export@lincat.co.uk

A member company of  **THE MIDDLEBY CORPORATION**