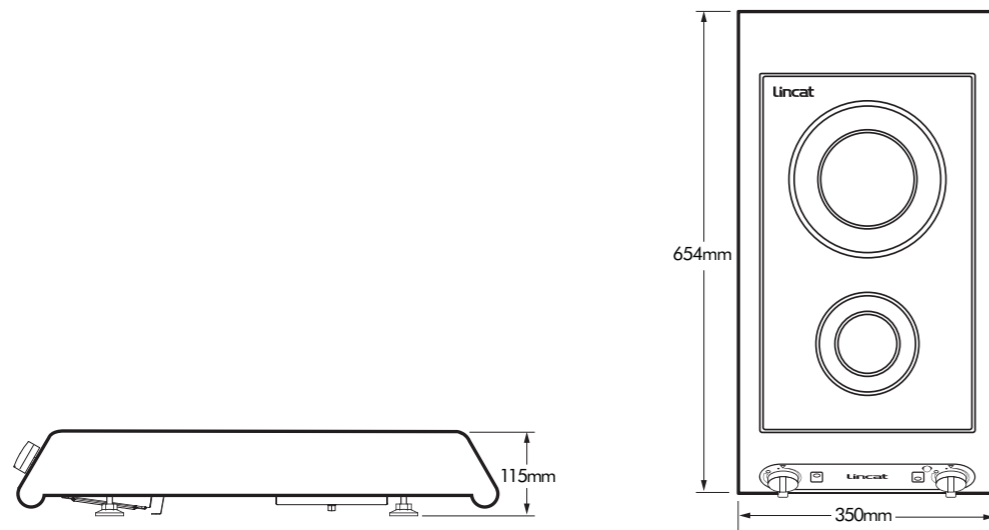


Technical Specifications

IH21	Cooking Zone 1	Cooking Zone 2	Total Unit
Height (mm)	N/A	N/A	115
Width (mm)	N/A	N/A	350
Depth (mm)	N/A	N/A	654
Ceran® glass width (mm)	N/A	N/A	284
Ceran® glass depth (mm)	N/A	N/A	480
Standard power (W)	1,000	2,000	3,000
Boost Zone 1 (W)	1,800	1,200	3,000
Boost Zone 2 (W)	0	3,000	3,000
Minimum pan diameter (mm)	120	180	N/A
Electrical requirements	N/A	N/A	1 phase
Amps @ 230 V	N/A	N/A	13
Weight (kg)	N/A	N/A	12



Induction Hob

Take the heat out of the kitchen with Lincat's IH21 induction hob. Offering high energy efficiency, the IH21 is perfect for any business seeking to cut running costs and create a safer, more comfortable working environment.

The IH21 delivers a highly responsive and controllable cooking method. Its sleek profile offers a showpiece stage for theatre-style cooking, while its lightweight, portable, plug-in design also makes it ideal for event catering.



QUALITY GUARANTEED
You can choose Lincat products with confidence. All products in this leaflet are backed by the reassurance of a comprehensive UK twelve month parts and labour warranty.



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

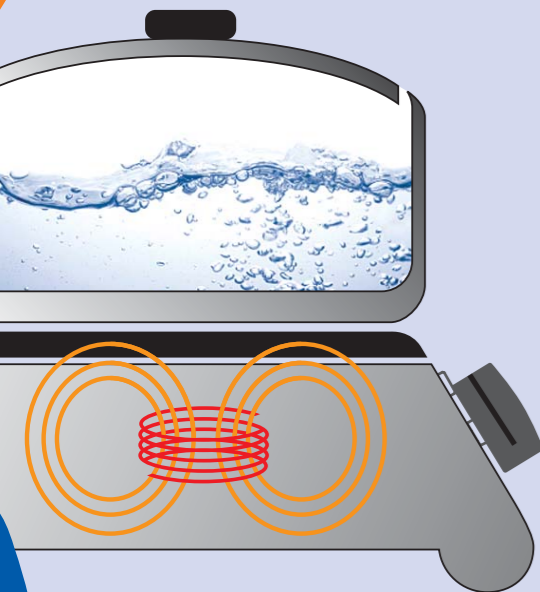
UK Sales Tel: 01522 875500 UK Spares Tel: 01522 875510 UK General Tel: 01522 875555
UK Fax: 01522 875530 International Sales Tel: +44 1522 503250 International Fax: +44 1522 875530
Website: www.lincat.co.uk UK Sales e-mail: sales@lincat.co.uk International Sales e-mail: export@lincat.co.uk



What is induction cooking?

Induction cooking works differently from traditional hob-top cooking methods. Gas and electric hobs create heat, which is transferred to the cooking vessel and then to the contents. Induction hobs, instead, generate heat in the cooking pan itself:

- **The hob creates a powerful electromagnetic field, which generates heat inside the pan – not on the hob’s surface**
- **The heat is instantly adjustable, as the process reacts immediately to changes in the power input and magnetic field**
- **Through changes in the electric current, the hob detects whether a cooking vessel is in place or the contents have boiled away**
- **Induction hobs work well with any flat-bottomed pans with a high ferrous metal content at the base. This includes cast iron and many stainless steel pans**



IH21

LED display gives you all the control you'll ever need



Power level

Power boost

Automatic heat up

Hot hob surface

No pan present

Energy efficient

The Lincat induction hob offers exceptional energy efficiency in comparison with other types of hob. The induction process typically delivers 90% efficiency as compared with a solid electric hotplate at 55% and a gas hob at 50%. Ventilation and air conditioning costs can be reduced too, as the heat is generated in the pan instead of the hob surface, focusing energy where it's needed – not wasting it into the kitchen.

Speed

The Lincat induction hob delivers rapid heat up from cold and is able to cope with the demands of the busiest commercial kitchen.

Safety and comfort

Unlike traditional hobs, the Lincat induction hob does not generate heat or fumes in the immediate environment or increase the surrounding temperature. With no naked flame or radiant rings, the surface remains cool when no pan is in place, helping you to maintain a safe and comfortable working environment.

Features

- Twin cooking zones for high output
- High power – delivers almost twice the cooking power of a similarly rated gas hob
- Boost function delivers power when it's most needed
- 6mm thick high impact resistant Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Functional and attractive profile is perfect for front of house theatre-style cooking
- Easy to use rotary controls complete with LED display of power level
- Portable, plug-in device – easy to move around the kitchen and ideal for event catering
- 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

Controllable

More accurate cooking results can be achieved with the Lincat induction hob. The induction process reacts instantly to changes in the power input, so temperature can be precisely and quickly controlled, whether you are melting chocolate, simmering stocks, or rapidly boiling a large pan of pasta.

Cleanliness and hygiene

Say goodbye to burned-on spills and splashes. Because the Lincat induction hob is not directly heated, any spills can simply be wiped off, keeping the surface hygienic and clean.



Easy to clean hob surface



Easy to replace filter



Surrounding hob surface remains at safe temperature

Perfect for

- Boiling
- Poaching
- Simmering
- Frying
- Sauteing
- Searing
- Melting