

Convection Ovens



Lincat convection ovens are ideal for roasts, pizzas, pies and bakery products.

Thanks to their excellent twin-fan air circulation system, Lincat's powerful convection ovens offer exceptionally even heat distribution and can substantially reduce cooking times. Offering fast heat up and recovery times, they feature water injection for perfect bread making, and a useful cook and hold facility.

Model ECO8 is a convenient, plug-in unit that's ideal for a wide variety of establishments. The larger, more powerful, ECO9 is perfect for baking off chilled or frozen convenience bakery products.

Features

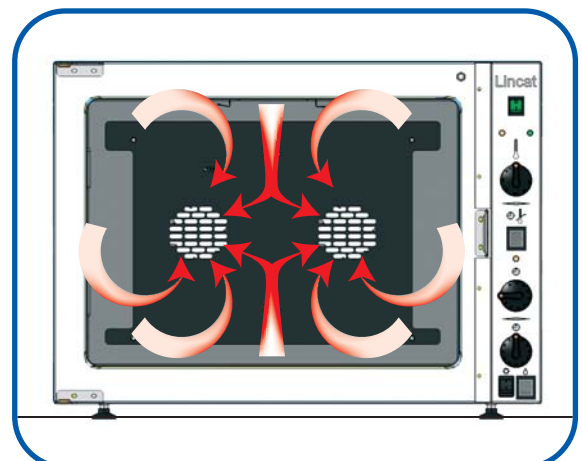
ECO8 & ECO9

- Efficient air circulation system for uniform heat, consistent cooking results and faster cooking times
- Fast heat up from cold saves time and money
- Effective internal illumination
- Multiple shelf positions (3 in model ECO8 and 4 in ECO9) for flexibility
- Accept 1/1 gastronorm containers – convenient operation
- Water injection facility gives a professional finish to breads and pastries
- Enamelled interior for easy cleaning
- Stackable for extra capacity while saving on kitchen space
- Double glazed door with removable inner glass – safe and convenient
- Robust heavy duty stainless steel construction
- Cook and hold facility for convenience - pre-set hold facility automatically reduces oven temperature setting to approximately 80°C at the end of the cooking period
- Shelf supports can be easily removed for cleaning and are adjustable in model ECO9 to accept 600mm x 400mm standard baking trays
- Thermostatic control up to 300°C for consistent performance
- Fans and elements stop when door is opened minimising heat loss
- Robust positive door catch



ECO9

With optional stand (ECO9/FS)



Powerful twin fans draw hot air around the oven chamber to ensure consistent, uniform heating.



ECO8

With optional stand (ECO8/FS)



Powerful twin fans ensure even cooking



Removable inner door glass for easy cleaning

Stacking Kits & Floor Stands

For added flexibility and to make best use of available floor space, both models may be stacked, using the optional stacking kits and low-level floor stands.



Technical Specifications

Model	ECO8	ECO9
Overall height (mm)	551	629
Width (mm)	787	766
Depth (mm)	644	811
Usable oven capacity h x w x d (mm)	360 x 537 x 350	425 x 395 x 590
Oven shelf size w x d (mm)	530 x 325	530 x 325
Electrical power rating	3 kW	7.5 kW
Electrical requirements	1 phase	1 or 3 phase
Voltage (1 / 3 phase)	230V / -	230 / 400V
Amps per phase	13	6.7 x 13 x 13
Weight (kg)	68	84

Optional Accessories

- Floor stands with 12 runners for useful storage of GN containers and cooling of baked products

ECO8/FS – floor stand for model ECO8

ECO9/FS – floor stand for model ECO9

- Low level floor stands with 4 runners for GN containers. These stands may be used in conjunction with the appropriate stacking kit

ECO8/LFS – low level floor stand for model ECO8

ECO9/LFS – low level floor stand for model ECO9

- Stacking kits to position one unit on top of another

ECO8/SK – stacking kit for model ECO8

ECO9/SK – stacking kit for model ECO9

- Floor stand with 6 runners and 2 shelves for useful storage of 400mm x 600mm baking trays

ECO9/FSBT - baking tray floor stand for model ECO9

Inclusive Accessories

- Robust chrome plated oven grids (3 with model ECO8 and 4 with ECO9)
- Water feed hose



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

