

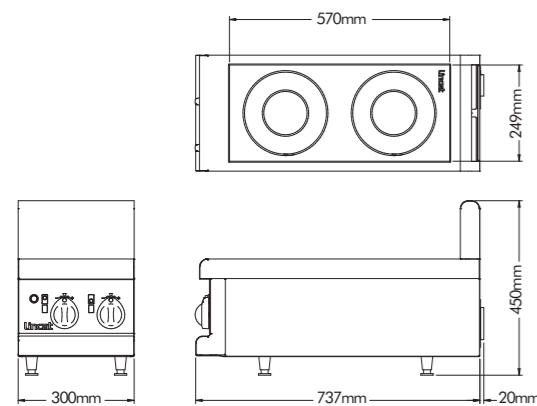
Technical Specifications

	Two zone induction hob	Four zone induction hob
Product code	OE7013	OE7014
Height (mm)	450	450
Width (mm)	300	600
Depth (mm)	737	737
Power (kW)	2 x 3.5	4 x 3.5
Electrical requirements	3 phase	3 phase
Amps per phase	15.3 / 15.3 / -	30.6 / 15.3 / 15.3
Voltage	400V	400V
Weight (kg)	24	42

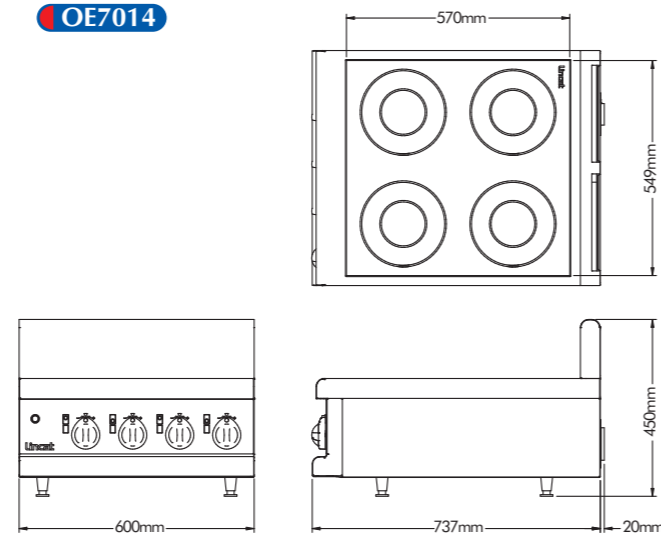
Optional Accessories

- **OA7934** - floor stand for model OE7013 (recommended for use only within a cookline - stability brackets supplied)
- **OA7917** - floor stand for model OE7014
- **OA7956** - filter pad (one filter pad required for model OE7013, two required for model OE7014)

OE7013



OE7014



Induction Hobs



Energy-efficient Opus 700 induction hobs deliver highly responsive and controllable cooking in a robust, heavy duty, body. Designed to suite perfectly with other products in the Opus 700 range, they are ideal for any busy catering establishment seeking to cut running costs and create a safer, more comfortable, working environment.



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



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OE7013

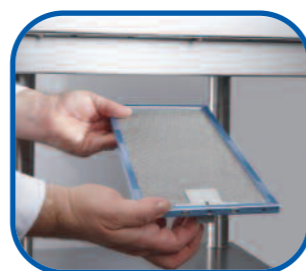
OE7014

Features

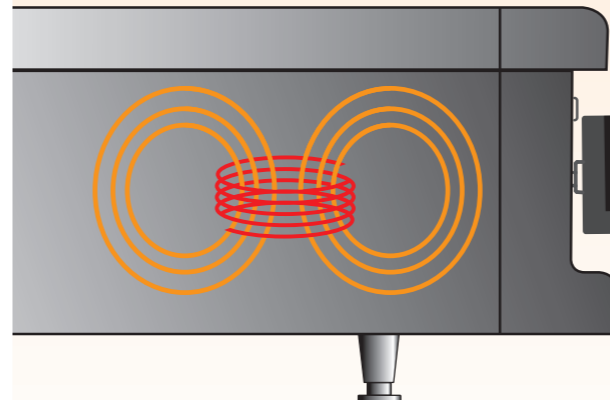
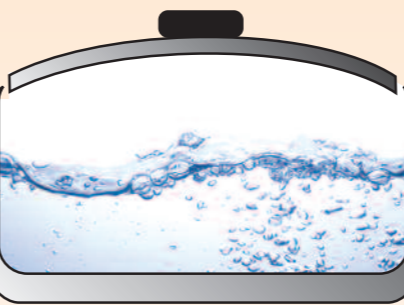
- Two or four cooking zones for high output
- High power - 3.5kW zones deliver the cooking power equivalent to approximately a 6.3kW (21,500Btu/hr) gas hob
- 6mm thick high impact resistant Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Heavy duty components ensure long service life
- Pan Maximizer function automatically delivers maximum power to any compatible pan, so ensuring responsive and precise control of the cooking temperature
- Easy to use rotary controls complete with LED display of power level
- Suits perfectly with other Opus 700 products to create a powerful and versatile cookline
- Pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy
- Easy to change filter, built into the base of the unit
- Multiple powerful internal cooling fans and overheat protection for long service life



Easy to clean hob surface



Easy to replace filter



Induction cooking technology

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**

Energy efficient

Lincat Opus 700 induction hobs offer 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

Opus 700 induction hobs deliver rapid heat up from cold and are able to cope with the demands of the busiest commercial kitchen.

Safety and comfort

Unlike traditional hobs, an Opus 700 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.



Surrounding hob surface remains at safe temperature

Controllable

More accurate cooking results can be achieved with an Opus 700 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 an Opus 700 induction hob is not directly heated, any spills can simply be wiped off, keeping the surface hygienic and clean.



Induction cooking heats only the pan and not the hob