

Pizza Equipment



Pizza remains as popular as ever, and Lincat offers a comprehensive range of pizza ovens, merchandisers and preparation stations.

The need to be able to prepare and cook pizzas quickly and efficiently, and present them in an appetising way, is essential to all catering establishments, large and small. Lincat's range of pizza equipment offers a unique blend of style, function and reliability coupled with outstanding value for money.

Pizza Ovens

Lincat's pizza ovens are ideal not only for Italian restaurants and pizzerias, but also for a wide range of establishments, from the smaller takeaway, café or snack bar, to fast food outlets, canteens, education and leisure establishments.

A modern and stylish range of pizza ovens built to the highest specification. All products in the range offer reliability and durability – an essential prerequisite for any busy kitchen! Perfect for deep pan, thin crust, fresh dough, part baked or frozen pizzas, they are also ideal for cooking a variety of other foods such as ciabatta, naan and garlic bread and also lasagne, jacket potatoes, pies, pasties and pastries.



Temperature display gauge



Internal illumination for better visibility of product



Easy access, removable crumb tray



PO430-2

Premium Range Features

(PO425, PO425-2, PO430, PO430-2, PO630 & PO630-2)

- Maximum temperature 480°C
- Toughened safety glass external viewing window
- Double-glazed door construction for energy efficiency
- Temperature display gauge to monitor oven temperature more accurately
- Internal illumination for better visibility of product and enhanced appearance in front of house applications
- Removable crumb tray for easy cleaning
- Firebrick base for crisp, even cooking of pizza bases
- Thermostatic control
- Initial heat up to 240°C in approximately 40 minutes
- 20 minute audible timer



PO430

- Countertop units - optional floor stands available
- Hygienic stainless steel interior and exterior
- Separate heat controls for top and base of oven compartment
- Twin deck model has independent controls for each deck
- Single deck models can be stacked two high



PO425-2



PO425



PO630



PO630-2 With optional floor stand (PO630/FS)



Reversible oven handle for optimum operational comfort

Optional Accessories

- PO425/FS – Floor stand for PO425 and PO425-2 models
- PO430/FS – Floor stand for PO430 and PO430-2 models
- PO630/FS - Floor stand for PO630 and PO630-2 models
- PO425/SK – Stacking kit for PO425 model
- PO430/SK – Stacking kit for PO430 model
- PO630/SK – Stacking kit for PO630 model

Essential Facts and Figures

Model	Oven internal dimensions h x w x d (mm)	Pizza capacity	Firebrick dimensions (mm)	Maximum temperature (°C)	Temperature gauge	Illumination	Glass viewing window	Stackable
PO425	150 x 535 x 532	4 x 10" (25cm)	1 x 13mm thick	480	✓	single	✓	✓
PO425-2	150 x 535 x 532	8 x 10" (25cm)	1 x 13mm thick	480	✓	single	✓	✗
PO430	150 x 620 x 620	4 x 12" (30cm)	1 x 16mm thick	480	✓	single	✓	✓
PO430-2	150 x 620 x 620	8 x 12" (30cm)	1 x 16mm thick	480	✓	single	✓	✗
PO630	150 x 940 x 620	6 x 12" (30cm)	2 x 16mm thick	480	✓	twin	✓	✓
PO630-2	150 x 940 x 620	12 x 12" (30cm)	2 x 16mm thick	480	✓	twin	✓	✗

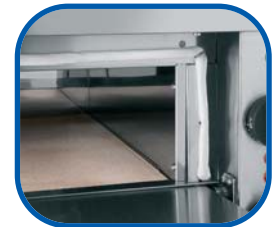
Pizza Ovens

Standard Range Features (PO49X, PO69X & PO89X)

- Firebrick base for crisp, even cooking of pizza bases
- Thermostatic control
- Initial heat up to 240°C in approximately 40 minutes
- 20 minute audible timer
- Countertop units - optional floor stands available
- Hygienic stainless steel interior and exterior
- Maximum temperature 400°C
- Fully insulated doors for energy efficiency and safe operation
- Separate heat controls for top and base of oven compartment
- Twin deck model has independent controls for each deck
- Single deck models can be stacked two high



PO89X



Firebrick base for crisp, even cooking of pizza bases

Optional Accessories

- POFs – Floor stand for PO49X and PO89X models
- PO69X/FS – Floor stand for PO69X models



Reversible oven handle for optimum operational comfort



PO49X



PO69X

Grill-style Pizza Oven

Features (LPO)

- 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
- Removable crumb tray for easy cleaning
- Fully insulated door for energy efficiency and safe operation
- Cool-to-touch handles



LPO

- Easy clean vitreous enamel oven liners
- Stackable for increased capacity
- Recommended for thin crust pizzas only

Essential Facts and Figures

Model	Oven internal dimensions h x w x d (mm)	Pizza capacity	Firebrick dimensions (mm)	Maximum temperature (°C)	Temperature gauge	Illumination	Glass viewing window	Stackable
PO49X	130 x 535 x 532	4 x 10" (25cm)	1 x 13mm thick	400	X	X	X	✓
PO89X	130 x 535 x 532	8 x 10" (25cm)	1 x 13mm thick	400	X	X	X	X
PO69X	130 x 745 x 532	2 x 14" (35cm) or 6 x 10" (25cm)	1 x 19mm thick	400	X	X	X	✓
LPO	65 x 380 x 425	1 x 14" (35cm) or 2 x 9" (23cm) or 4 x 7" (18cm)	n/a	300	X	X	X	✓

Upright Heated Merchandisers

Upright heated merchandisers with rotating racks offer tempting display of hot food and snacks. Combination models include ovens – perfect for pizzas, potatoes, pies or pastries, baked and displayed in one convenient unit.



UM50

Features (UM50)

- Rotating rack for eye-catching display
- Robust stainless steel construction – hygienic and easy to clean
- Toughened safety glass throughout
- Humidity feature keeps food in perfect condition for longer, minimising waste
- Diffused twin lights for even, attractive illumination
- User-replaceable light bulbs
- Choice of single door for back service, or two doors for self-service operation



UMO50

Features (UMO50)

- Combination model has oven and merchandiser in one convenient counter-top unit
- Thermostatically-controlled oven with 50° - 250°C range for accurate, reliable cooking
- Chrome-plated rod shelf and removable internal base
- Drop-down door for easy access to oven interior
- Fully-insulated oven – maintains safe lower exterior side wall temperatures

Essential Facts and Figures

Model	Oven internal dimensions h x w x d (mm)	Rotating shelf diameter (mm)	Number of doors
UM50	n/a	374	1
UM50D	n/a	374	2
UMO50	130 x 380 x 390	374	1
UMO50D	130 x 380 x 390	374	2



Pizza and Sandwich Preparation Station

The PS950 freestanding, refrigerated pizza and sandwich station is versatile, flexible and hygienic. The top is designed to take 5x1/6 and 5x1/3 gastronorm dishes and is fitted with a full width polypropylene preparation board whilst underneath there are two refrigerated compartments, each of which can take 2x1/1 gastronorm containers.

Ergonomically designed to help speed the process of food preparation, the PS950 is easy to install and operates from a 13-amp plug.

Features (PS950)

- Precise thermostatic control with digital display and high/low temperature warning
- Efficient R134a refrigerant ensures optimum performance
- Automatic defrost and water evaporation
- Fan assisted cooling to ensure uniform temperature (2-8°C).
- Full width 180mm deep polypropylene preparation board
- Hinged stainless steel lid
- Service access from side door
- Adjustable feet for easy levelling

Optional Accessories

- PS950/A Gastronorm dishes for PS950
Pack comprises:
5x1/3 GN dishes (100mm deep) with lids
5x1/6 GN dishes (100mm deep) with lids
4x1/1 GN dishes (180mm deep).



PS950

Technical Specifications

Description	Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Power rating (kW)	Single phase current at 230V	Three phase current at 400V (3N~+ ⊕)		
							Amps	Amps-phase1	Amps-phase2	Amps-phase3
Pizza oven - single deck	PO425	375	886	902	58	3	13	n/a	n/a	n/a
Pizza oven - twin deck	PO425-2	675	886	902	101	6	26	9	9	9
Pizza oven - single deck	PO430	375	966	1002	77	4.2	18	6	6	6
Pizza oven - twin deck	PO430-2	675	966	1002	135	8.4	36.6	12.2	12.2	12.2
Pizza oven - single deck	PO630	375	1286	1002	104	7.2	31	10	10	10
Pizza oven - twin deck	PO630-2	675	1286	1002	181	14.4	n/a	21	21	21
Pizza oven - single deck	PO49X	320	810	740	48	2.9	13	n/a	n/a	n/a
Pizza oven - twin deck	PO89X	565	810	740	80	5.9	26	9	9	9
Pizza oven - single deck	PO69X	320	1010	740	65	2.9	13	n/a	n/a	n/a
Pizza oven - single deck	LPO	203	543	479	18	1.45	6.5	n/a	n/a	n/a
Heated merchandiser	UM50	780	565	565	37	1.5	7	n/a	n/a	n/a
Heated merchandiser	UM50D	780	565	565	37	1.5	7	n/a	n/a	n/a
Heated merchandiser with oven	UMO50	925	565	565	50	2.9	13	n/a	n/a	n/a
Heated merchandiser with oven	UMO50D	925	565	565	50	2.9	13	n/a	n/a	n/a
Pizza preparation station	PS950	900	950	700	89	0.22	1	n/a	n/a	n/a



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.



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