

CONVECTOR

perfect results every time



by **Lincat**



CONVECTOR

Convection Oven: fast, efficient and effective.

Able to roast, braise, bake and reheat, a Convector 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.



Roasting and Cooking

The Convector is a great choice for roasting, braising and reheating, as well as a wide range of general cooking applications, especially where even results are needed.

The slow fan speed is perfect for tenderising meat at the end of the cooking cycle. It can also prevent wet mixtures being blown around the cabinet in the early stages of cooking - making it useful for flans, tarts and quiches.

The humidity setting on Touch models is ideal for poultry and fish when used at the start of the process, along with the slow fan speed to retain succulence.

Baking

Consistency is key when it comes to baking and whether starting from scratch, or from par-baked or pre-proved frozen doughs, the Convector can produce uniform results every time, even when full.

Touch models are equipped with a five-level humidity feature to add moisture into the cooking cabinet. When used at the start of the cooking process, it allows the dough to stretch without cracking to give a perfect finish. Moisture also helps the sugars in the flour to create a better, natural glaze.

When coupled with a lower temperature at the beginning, the humidity feature allows you to bake doughs and par-baked breakfast pastries from frozen. The moisture helps the product to rise, producing larger, lighter results.

The slow fan setting is ideal for delicate items such as choux pastry and profiteroles.



Putting you in control for perfect results every time

Convect 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 Convect'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 controls 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.



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.



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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.



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 |
|---------------------|---------------|---------------|-----------------------------------|
| List Price | £1630 | £2190 | £1830 |
| GN Capacity | 3 x GN2/3 | 3 x GN2/3 | 2 x GN1/1 |
| Sheet Capacity (mm) | 3 x 460 x 330 | 3 x 460 x 330 | 2 x 600 x 400 or 2 x 600 x 460 |
| Height (mm) | 645 | 645 | 645 |
| Width (mm) | 610 | 610 | 810 |
| Depth (mm) | 750 | 750 | 850 |
| Power (kW) | 3.0 | 3.0 | 3.0 |





| C0223T | C0235M | C0235T |
|-----------------------------------|-----------------------------------|-----------------------------------|
| £2430 | £1950 | £2550 |
| 2 x GN1/1 | 3 x GN1/1 | 3 x GN1/1 |
| 2 x 600 x 400 or 2 x 600 x 460 | 3 x 600 x 400 or 3 x 600 x 460 | 3 x 600 x 400 or 3 x 600 x 460 |
| 645 | 645 | 645 |
| 810 | 810 | 810 |
| 850 | 850 | 850 |
| 3.0 | 4.8 | 4.8 |



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