



## LC110B/N - Lincat Visual Cooking 1.10 Natural Gas Counter-top Combi Oven - Boiler - W 897 mm - 21.0 kW[Gas]+ 1.0 kW[Electric]

Choose Visual Cooking where high output and precise control are required.

- ✓ Intuitive touch display SmartTouch® for programming
- ✓ Efficient, controlled production and injection of steam, with hybrid boiler and injection steam production
- ✓ CombiSmart® 10-step humidity control, and ClimaOptima® automatic humidity control functions
- ✓ Ability to create cooking programmes with up to 15 steps
- ✓ Rack timer allowing accurate cooking times for different items on different shelves
- ✓ 10 x GN1/1 capacity
- ✓ Ideal for menus which require a high volume of steaming
- ✓ Two-step safety handle

### Specifications

#### Summary

Brand	Lincat
Range	Lincat Combi Ovens
Series	Visual Cooking
Power Type	Gas
Gas Type	Natural Gas
Unit Type	Counter-top
Available in UK Only	Yes
UK Warranty	2 Years Parts and Labour Warranty
GTIN	5056105120292

#### Power and Performance

BTU per Hour	80,000
Total Power kW	1
Temperature Range °C	30-300
IP Rating	IPX5
Temperature Control	Electronic
Oven Rating kW	Steam connection = 21.0; Hot air connection = 21.0

#### Key Specifications

WRAS Approved	Yes
Type of Lighting	Halogen
Number of Grids included	0

#### Capacity

Gastronorm Capacity	10 x GN1/1
Portions per Day	150

#### Weights and Dimensions

Unit Height (External) mm	1075
Unit Width (External) mm	897
Unit Depth (External) mm	831
Height (Internal) mm	785
Width (Internal) mm	460
Depth (Internal) mm	690
Net Weight Kg	175

#### Supply Connections

Requires Installation	Yes
Requires Electrical Supply	Yes
UK 3 Pin Plug	Yes
Requires Hardwiring	No
Electrical Supply Rating Watts	1,000
Single Phase Amps	8.5
Single Phase Voltage	230
Gas Connection BSP	3/4"
Gas Pressure Natural mbar	18-25
Total heat input at full rate Natural kW	21
Total heat input at full rate Natural BTU per hour	80,000
Water Connection Pressure Bar	2.5-6
Drain Connection	DN 50 mm
Water Connection	3/4"

## Shipping

<b>Packed Weight Kg</b>	192.5
<b>Packed Height cm</b>	121
<b>Packed Width cm</b>	100
<b>Packed Depth cm</b>	120

## Available Options

### INSTALLATION

<b>LCO2001</b>	Site Survey & Installation
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### COMMISSIONING

<b>LCO3001</b>	Commissioning
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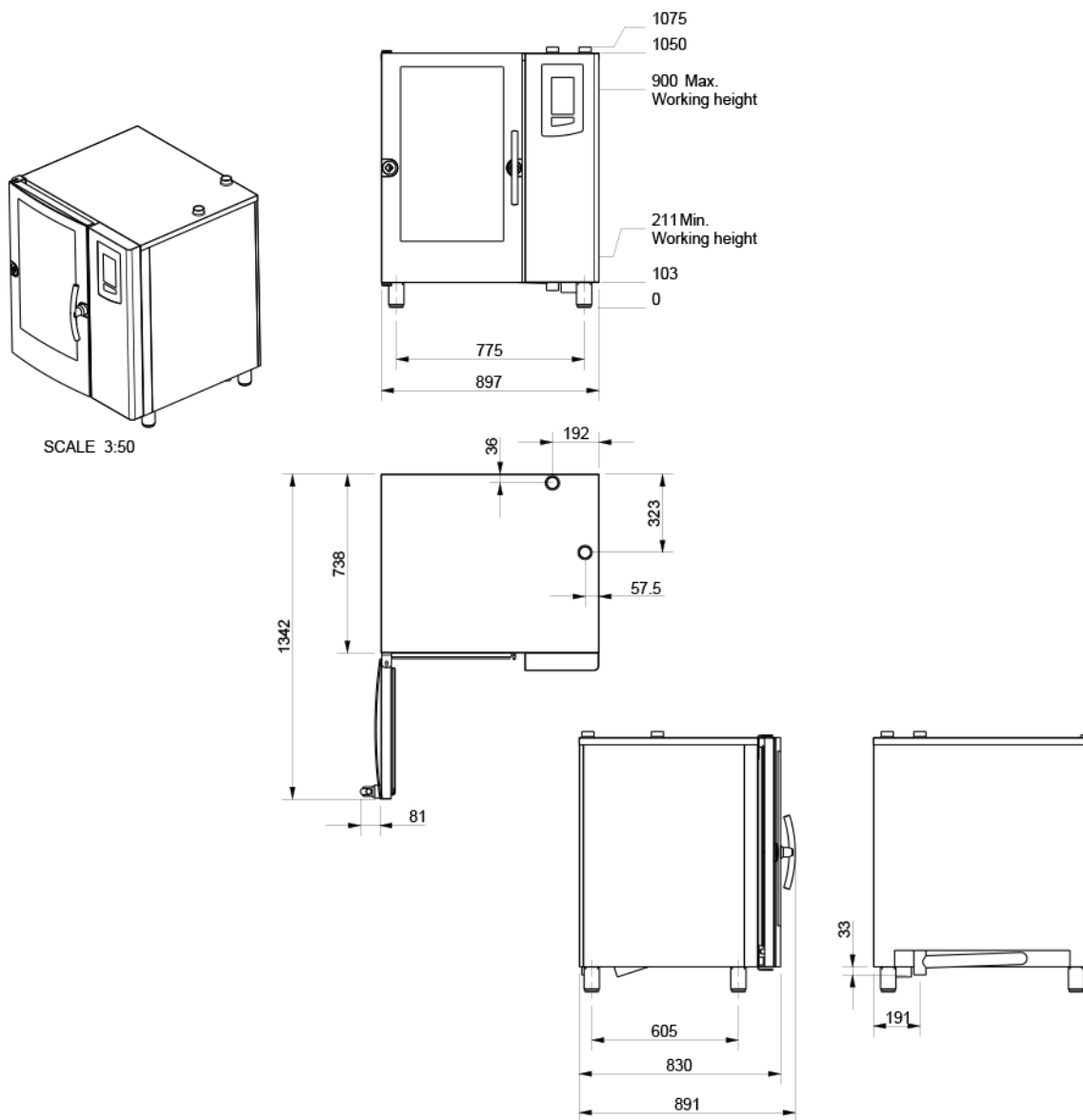
### R/H DOOR INSTALL

<b>LCO2002</b>	Right Hinged Door Installation
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## Available Accessories

<b>LCA1006L</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 1.06 on 1.10 Gas - Boiler - Left Hinged Model
<b>LCA1006R</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 1.06 on 1.10 Gas - Boiler - Right Hinged Model
<b>LCA3003</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 20 mm deep
<b>LCA3005</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 40 mm deep
<b>LCA3007</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 60 mm deep
<b>LCA3009</b>	Lincat Combi Oven Imperial Pizza and Grilling Sheet - GN1/1(325 x 530 mm)
<b>LCA3011</b>	Lincat Combi Oven Imperial Grilling Grid - GN1/1(325 x 530 mm)
<b>LCA3012</b>	Lincat Combi Oven Imperial Potato Grid - GN1/1(325 x 530 mm) - 28 Potato Capacity
<b>LCA3013</b>	Lincat Combi Oven Imperial Multi-tray - 8 Moulds - GN1/1(325 x 530 mm)
<b>LCA3015</b>	Lincat Combi Oven Non-stick Aluminium Baking Sheet - GN1/1(325 x 530 mm)
<b>LCA3017</b>	Lincat Combi Oven Non-stick Perforated Aluminium Baking Sheet - GN1/1(325 x 530 mm)
<b>LCA3019</b>	Lincat Combi Oven Silicone Baking Mat - GN1/1(325 x 530 mm)
<b>LCA3021</b>	Lincat Combi Oven Steamfry Basket - GN1/1(325 x 530 mm)
<b>LCA3023</b>	Lincat Combi Oven Rack for Spare Ribs - GN1/1(325 x 530 mm)
<b>LCA3024</b>	Lincat Combi Oven Chicken Grid - GN1/2(325 x 265 mm) - 4 Chicken Capacity
<b>LCA3025</b>	Lincat Combi Oven Chicken Grid - GN1/1(325 x 530 mm) - 8 Chicken Capacity
<b>LCA4001</b>	Lincat Combi Oven Software Key - Quick Select Recipes (QSR)
<b>LCA4002</b>	Lincat Combi Oven Software Key - Advanced Rack Timer - Tailored Menu Handling
<b>LCA5001</b>	Lincat Combi Oven Condenser Hood - for Visual Cooking 1.06/1.10/1.20 not Stacked Units
<b>LCA6002</b>	Lincat Combi Oven Static Stand for Visual Cooking 1.06/1.10 - 8 Pairs of Support Rails
<b>LCA6004</b>	Lincat Combi Oven Mobile Stand for Visual Cooking 1.06/1.10 - 8 Pairs of Support Rails
<b>LCC1001</b>	Hydro Shield 3600(L) Water Filter Cartridge - Recommended for CombiSlim and Visual Cooking 1.06/1.10
<b>LCC1002</b>	Hydro Shield 6000(XL) Water Filter Cartridge - Recommended for Visual Cooking 1.20/2.06/2.10/2.20 and all Combi Ovens in hard water areas
<b>LCC1003</b>	Hydro Shield 3600(L) Water Filter Kit - Including Filter, Filter Head and Hose - Recommended for CombiSlim and Visual Cooking 1.06/1.10
<b>LCC1004</b>	Hydro Shield 6000(XL) Water Filter Kit - Including Filter, Filter Head and Hose - Recommended for 1.20/2.06/2.10/2.20 + all Ovens in hard water areas
<b>LCC2003</b>	Lincat Protect Intense Detergent - 2 x 5l
<b>LCC2005</b>	Lincat Protect Cleaning Package - 6 x 5l Intense Detergent and 2 x 5l Rinse Aid
<b>LCC2006</b>	Lincat Protect Rinse Aid - 2 x 5l

Technical Picture



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