



## LC206B/P - Lincat Visual Cooking 2.06 Propane Gas Counter-top Combi Oven - Boiler - W 1122 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
- ✓ 6 x GN2/1 capacity
- ✓ Ideal for menus which require a high volume of steaming
- ✓ Two-step safety handle

### Specifications

Summary		Power and Performance	
Brand	Lincat	Total Power kW	1
Range	Lincat Combi Ovens	Temperature Range °C	30-300
Series	Visual Cooking	IP Rating	IPX5
Power Type	Gas	Temperature Control	Electronic
Gas Type	Propane Gas	Oven Rating kW	Steam connection = 21.0; Hot air connection = 21.0
Unit Type	Counter-top		
Available in UK Only	Yes		
UK Warranty	2 Years Parts and Labour Warranty		
GTIN	5056105120421		

Key Specifications		Capacity	
WRAS Approved	Yes	Gastronorm Capacity	6 x GN2/1
Type of Lighting	Halogen	Portions per Day	180
Number of Grids included	0		

Weights and Dimensions		Supply Connections	
Unit Height (External) mm	815	Requires Installation	Yes
Unit Width (External) mm	1122	Requires Electrical Supply	Yes
Unit Depth (External) mm	951	UK 3 Pin Plug	Yes
Height (Internal) mm	525	Requires Hardwiring	No
Width (Internal) mm	620	Electrical Supply Rating Watts	1,000
Depth (Internal) mm	795	Single Phase Amps	8.5
Net Weight Kg	175	Single Phase Voltage	230
		Gas Connection BSP	3/4"
		Gas Pressure Propane mbar	30-50
		Total heat input at full rate Propane kW	21
		Total heat input at full rate Propane 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>	95
<b>Packed Width cm</b>	110
<b>Packed Depth cm</b>	125

## Available Options

### INSTALLATION

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

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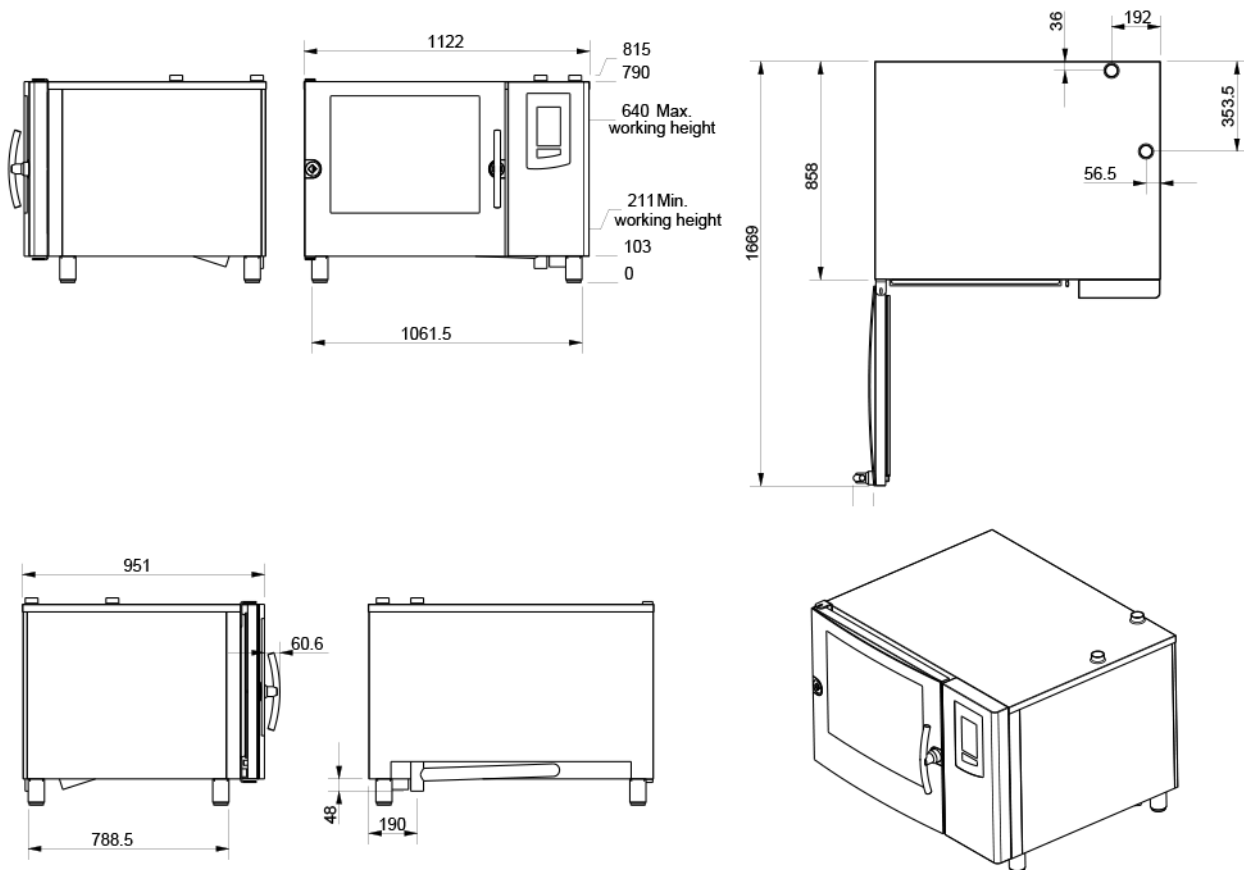
### R/H DOOR INSTALL

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

<b>LCA1010L</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.06 Gas - Boiler - Left Hinged Model
<b>LCA1010R</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.06 Gas - Boiler - Right Hinged Model
<b>LCA1012L</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.10 Gas - Boiler - Left Hinged Model
<b>LCA1012R</b>	Lincat Combi Oven CombiPlus Stacking Kit and Low Floor Stand - for Visual Cooking 2.06 on 2.10 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>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>LCA5002</b>	Lincat Combi Oven Condenser Hood - for Visual Cooking 2.06/2.10/2.20 not Stacked Units
<b>LCA6003</b>	Lincat Combi Oven Static Stand for Visual Cooking 2.01/2.10 - 8 Pairs of Support Rails
<b>LCA6005</b>	Lincat Combi Oven Mobile Stand for Visual Cooking 2.01/2.10 - 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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