



**CONVECTOR**

The perfect addition to any commercial kitchen, the Touch C0235T with intuitive touch screen menu provides the wider functionality and greater control that only a touch screen can deliver.

A/A FILE NUMBER:

ITEM NUMBER:

**PRODUCT OPTIONS AND ACCESSORIES**

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- ACIK04 Water Treatment Filter Kit
- CO200/FS Lincat Convector Floor Stand
- CO200/LFSK Lincat Convector Floor Stand

**PRODUCT FEATURES**

- 3 x GN1/1 capacity
- Touchscreen control with easy-to-use icon-driven menu selections
- Easy-view traffic light status - see the status of the oven at a glance, even in the noisiest kitchens
- Space for 24 programs with up to four stages, which can be adjusted individually
- Up to four-stage phased cooking for perfect results - set temperature, time, fan speed and humidity injection for each stage
- Even heat distribution thanks to electronically controlled two-speed, bi-directional fan
- Five levels of humidity injection
- Nine-hour on-screen timer, with electronic buzzer, and flashing oven lamps to indicate that cycle has finished

**WEIGHTS & DIMENSIONS**

Width	810 mil
Depth	850 mil
Height	645 mil
Weight	82 kg

**SHIPPING DETAILS**

Ship Width	88 cm
Ship Depth	100 cm
Ship Height	81.8 cm
Ship Weight	90.2 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

**PRODUCT CERTIFICATIONS**



**ENERGY SPECS**

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	20.5	Electrical Connection Type	Direct Hardwired
Electrical Voltage	230 volts	Electrical Plug Type	Hardwired
Electrical Watts	4800	Number of Electrical Plugs	Not Applicable
Electrical Phase	Single	Dedicated Circuit Required	Yes
Kilowatts	4.8 kW	Energy Saving	No

**ADDITIONAL SPECIFICATIONS**

Capacity Volume	96 l	Full-Size Or Half-Size	Half-Size
Control Type	Electronic	Gastronorm Capacity	3 x GN1/1
Convection Oven Fan Type	Bi-Direction	Interior	Stainless Steel
Cooking Chamber Depth	470 mm	Number Of Cooking Chambers	1
Cooking Chamber Height	308 mm	Number of Pans	3
Cooking Chamber Width	690 mm	Number of Wire Racks	3
Cooking Rack Depth	425 mm	Sheet Pan Capacity	3 x 660 mm x 460 mm
Cooking Rack Width	660 mm	Standard Depth Or Bakery Depth	Bakery Depth
Door Construction	Single Door	Temperature Maximum	260 °C
Door Hinge Type	Bottom Hinge	Temperature Minimum	30 °C
Door Type	Stainless Steel With Viewing Glass	Type of Lighting	Halogen

#### BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

#### TECHNICAL DRAWING

