



Lincat Specialist

Bake everything from pies, pastries, pizzas, roasts & bakery products. Capable of baking chilled or frozen convenience bakery products, easily and efficiently, with this powerful 7.5kW Lincat Electric Convection Oven. Able to cope with the most demanding kitchens, and the ideal solution for a variety of venues, from pubs to bakeries, the oven boasts an excellent twin fan air circulation system which delivers a highly consistent and even cooking experience and faster cooking times. The oven heats up quickly, saving time and money, while the water injection facility gives a professional finish to breads and pastries.

PRODUCT OPTIONS AND ACCESSORIES

- ECO9/FS ECO9 FLOORSTAND
- ECO9/LFS ECO9 LOW FLOORSTAND
- ECO9/SK ECO9 STACKING KIT

PRODUCT FEATURES

- The larger and more powerful ECO9 is perfect for baking off chilled or frozen convenience bakery products.
- The excellent twin fan air circulation system delivers a highly efficient air circulation ensuring consistent and even cooking and faster cooking times.
- Accommodates 1/1GN containers for convenient operation. Adjustable shelf supports to accept 600mm x 400mm standard baking trays
- Fast heat up from cold saves time and money and fast recovery times
- Water injection facility gives a professional finish to breads and pastries. The useful cook and hold facility reduces oven temperature to 80 °C at end of cooking period.
- Double-glazed door for energy efficiency
- Stackable for added flexibility and to make the best of use of floorspace.
- Robust stainless steel construction
-



LINCAT SPECIALIST ELECTRIC COUNTER-TOP CONVECTION OVEN - W 766 MM - D 840MM - 7.5 KW

MODEL: EC09

WEIGHTS & DIMENSIONS

Width	766 mil
Depth	840 mil
Height	652 mil
Weight	95.9 kg

SHIPPING DETAILS

Ship Width	94.5 cm
Ship Depth	90 cm
Ship Height	73 cm
Ship Weight	105.49 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	Single Phase 32.6/Three Phase L1=6.7; L2=13.0; L3=13.0	Electrical Connection Type	Direct Hardwired
Electrical Voltage	230 volts	Electrical Plug Type	Hardwired
Electrical Watts	7500	Number of Electrical Plugs	Not Applicable
Electrical Phase	Single	Dedicated Circuit Required	Yes
Kilowatts	7.5 kW	Energy Saving	No

Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Document Auto-Generated
January 23, 2024



LINCAT SPECIALIST ELECTRIC COUNTER-TOP CONVECTION OVEN - W 766 MM - D 840MM - 7.5 KW

MODEL: EC09

ADDITIONAL SPECIFICATIONS

Capacity Volume	170 l	Full-Size Or Half-Size	Full-Size
Control Type	Rotary Control Knob	Gastronorm Capacity	4 x GN1/1
Convection Oven Fan Type	Single Direction	Interior	Stainless Steel
Cooking Chamber Depth	700 mm	Number Of Cooking Chambers	1
Cooking Chamber Height	510 mm	Number of Pans	0
Cooking Chamber Width	480 mm	Number of Wire Racks	4
Cooking Rack Depth	325 mm	Sheet Pan Capacity	4 x 460mm x 330mm
Cooking Rack Width	530 mm	Standard Depth Or Bakery Depth	Standard Depth
Door Construction	Single Door	Temperature Maximum	300 °C
Door Hinge Type	Left Hang Hinge	Temperature Minimum	50 °C
Door Type	Stainless Steel With Viewing Glass	Type of Lighting	Halogen

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

