

# CONVECTOR

Electric Countertop  
Convection Oven  
C0343T



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.

### Ideally suited for...

A modern, smart design that looks great both front of house and in the kitchen, with a range of sizes and power ratings to suit any application. Places such as:

#### Bakeries

Whether you're starting from scratch, or from par-baked or pre-proved products, produce uniform results, even when full, so all of your bakes look the same every time.



#### Restaurants

Convector is a great choice for roasting and braising, with two speed fan perfect for switching to slow speed, to tenderise meat at the end of the cooking cycle.



#### Pubs

The Convector range is able to roast, braise, bake and reheat. Ideal for when you need consistently even results from a fully loaded oven.



### Benefits at a glance

- Uniform results, every time, even when full
- Two-speed bi-directional fan
- Oven cavity optimised for airflow
- Flashing oven lamps when cook cycle ends
- Roast, braise, bake and reheat
- Touchcontrol
- Intuitive easy to use controls



# Putting you in control for perfect results every time

Convector convection oven puts you in control. It gives you the power to produce perfect results every time, with Touch Control.



Touch control's 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.



Touchscreen control with easy-to-use icon-driven menu selections.

## EASY-VIEW TRAFFIC LIGHT STATUS

Great for busy and noisy kitchens, ColourCue shows you 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.

## 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.

## **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.



## PRODUCT FEATURES

- 4 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 and fan speed for each stage
- Even heat distribution thanks to electronically controlled two-speed, bi-directional fan
- Nine-hour on-screen timer, with electronic buzzer, and flashing oven lamps to indicate that cycle has finished
- Side opening door
- Timer range 1 - 540 minutes
- Shelf spacing 85mm

## WEIGHTS & DIMENSIONS

660 x 740 x 600 mm

68.7 kg

## ELECTRICAL SPECS

Electrical Total Amperage	13 A
Electrical Volts	230V
Electrical Total Wattage	3000 W
Electrical Kilowatts	3 kW
Electrical Phase	1-Phase
Electrical Connection Type	Cord and Plug
Dedicated Circuit Required	Yes
Electrical Remarks	Single

## ADDITIONAL SPECIFICATIONS

Capacity (Volume)	72 l
Construction Materials	Stainless Steel
Cooking Chamber Depth	550 mm
Cooking Chamber Height	398 mm
Cooking Chamber Width	330 mm
Cooking Rack Depth	325 mm
Cooking Rack Width	530 mm
Door Construction	Single Door
Door Hinge Type	Left Hang Hinge
Door Type	Stainless Steel With Viewing Glass
Fan Type	Bi-Directional
Full-Size Or Half-Size	Half-Size
Gastronorm Capacity	4 x GN1/1
Interior	Stainless Steel
No Of Cooking Chambers	1
Number of Pans	4
Number of Wire Racks	4
Sheet Pan Capacity	4 x 460mm x 330mm
Type of Lighting	Halogen
Ventless Cooking Technology	No
Temperature Maximum	260 °C
Temperature Minimum	60 °C





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