

Lincat



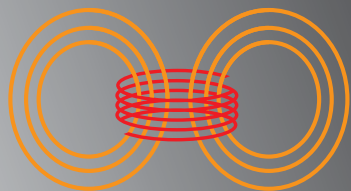
Induction Hobs



Induction cooking technology

Induction cooking works differently from traditional hob-top cooking methods. Gas and electric hobs create heat, which is transferred to the cooking vessel and then to the contents. Induction hobs, instead, generate heat in the cooking pan itself:

- **The hob creates a powerful electromagnetic field, which generates heat inside the pan – not on the hob's surface**
- **The heat is instantly adjustable, as the process reacts immediately to changes in the power input and magnetic field**
- **Through changes in the electric current, the hob detects whether a cooking vessel is in place**
- **Induction hobs work well with any flat-bottomed pans with a high ferrous metal content at the base. This includes cast iron and many stainless steel pans**



Induction cooking heats only the pan and not the hob

The benefits of induction technology

Energy efficient

Lincat's range of induction hobs offers exceptional energy efficiency in comparison with other types of hob. The induction process typically delivers 90% efficiency when compared with a solid electric hotplate at 55% and a gas hob at 50%. Ventilation and air conditioning costs can be reduced too, as the heat is generated in the pan instead of the hob surface, focusing energy where it's needed – not wasting it into the kitchen.



Speed

Lincat induction hobs deliver rapid heat-up from cold and are able to cope with the demands of the busiest commercial kitchens.

Safety and comfort

Unlike traditional hobs, Lincat's induction models do not generate heat or fumes in the immediate environment or increase the surrounding temperature. With no naked flame or radiant rings, the surface remains cool when no pan is in place, helping you to maintain a safe and comfortable working environment.

Controllable

More accurate cooking results can be achieved with Lincat induction hobs. The induction process reacts instantly to changes in the power input, so temperature can be precisely and quickly controlled, whether you are melting chocolate, simmering stocks or rapidly boiling a large pan of pasta.

Cleanliness and hygiene

Say goodbye to burned-on spills and splashes. Because Lincat induction hobs are not directly heated, any spills can simply be wiped off, keeping the surface hygienic and clean.



Easy to clean hob surfaces



Surrounding hob surface remains at a safe temperature

Perfect for

- Boiling
- Poaching
- Simmering
- Frying
- Sauteing
- Searing
- Melting

Table-top Induction Hobs

Offering high energy efficiency, Lincat table top induction hobs are perfect for any business seeking to cut running costs and create a safer, more comfortable, working environment.

These innovative products deliver a highly responsive and controllable cooking method. The sleek profile creates a showpiece stage for theatre-style cooking, while the lightweight, portable, plug-in design offers versatility in the kitchen.



IH3

- Single, twin and four-zone models to cater for all requirements
- High power – almost twice the cooking power of a similarly rated gas hob
- Boost function delivers power when it's most needed
- 6mm thick high impact resistant Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Functional and attractive profile is perfect for front of house, theatre-style cooking
- Easy to use rotary controls complete with LED display of power level
- Portable, plug-in device – easy to move around the kitchen and ideal for event catering
- Pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy
- Automatic heat up function switches to a preset power level after full power heat up
- Easy to change filter, built into the base of the unit
- Powerful internal cooling fan and overheat protection for long service life



IH21



IH42

Table-top Induction Hobs

	IH3	IH21	IH42
Height (mm)	115	115	115
Width (mm)	400	350	600
Depth (mm)	654	654	654
Ceran® glass width (mm)	340	284	550
Ceran® glass depth (mm)	420	490	490
Number of cooking zones	1	2	4
Standard power rating (kW)	2.4	1 + 2	2 x 1 + 2 x 2
Boost power function*	Yes	Yes	Yes
Minimum pan diameter per zone - (mm)	180	120 / 180	120 / 180
Coil diameter - (mm)	260	145 / 210	145 / 210
Electrical requirements	1 phase	1 phase	2 x 1 phase
Amps @ 230 V	13	13	2 x 13
Weight (kg)	15	12	21.5

* The front zones may be temporarily boosted to 1.8kW, with the rear zone then restricted to 1.2kW maximum.
The rear zones may be temporarily boosted to 3kW, with no power to the corresponding front zone. The IH3 boosts to 3kW.

SILVERLINK 600

Induction Hobs



Providing all the power and control of their table-top counterparts, Silverlink 600 induction hobs are designed to suite perfectly with the full range of cooking equipment, creating a stylish and professional cookline.

This is the ideal solution where space is limited and energy-efficiency is paramount.

- All the specification and performance benefits of the table-top range
- Range includes a powerful wok model
- Compatible with the extensive range of Silverlink 600 stands and pedestals



SLI42



SLI3



SLI3W



SLI21

Silverlink 600 Induction Hobs

	SLI3	SLI3W	SLI21	SLI42
Height (mm)	265	265	265	265
Width (mm)	450	450	450	600
Depth (mm)	600	600	600	600
Ceran® glass width (mm)	340	290	284	550
Ceran® glass depth (mm)	420	N/A	490	490
Suitable for wok cooking	No	Yes	No	No
Number of cooking zones	1	1	2	4
Standard power rating (kW)	2.4	2.4	1 + 2	2 x 1 + 2 x 2
Boost power function*	Yes	Yes	Yes	Yes
Minimum pan diameter per zone - (mm)	180	N/A	120 / 180	120 / 180
Coil diameter (mm)	260	N/A	145 / 210	145 / 210
Electrical requirements	1 phase	1 phase	1 phase	2 x 1 phase
Amps @ 230 V	13	13	13	2 x 13
Weight (kg)	16	16.6	15	26.4

* The front zones may be temporarily boosted to 1.8kW, with the rear zone then restricted to 1.2kW maximum. The rear zones may be temporarily boosted to 3kW, with no power to the corresponding front zone. The SLI3 and SLI3W boost to 3kW.

OPUS 700

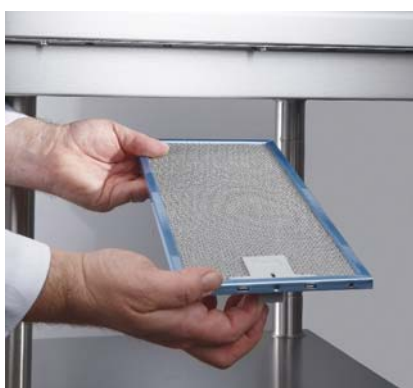
Induction Hobs

Energy-efficient Opus 700 induction hobs deliver highly responsive and controllable cooking in a robust, heavy-duty body. Designed to suite perfectly with other products in the Opus 700 range, they are ideal for any busy catering establishment seeking to cut running costs and create a safer, more comfortable working environment.



OE7014

- Two or four cooking zones for high output
- High power – 3.5kW zones deliver the cooking power equivalent to approximately a 6.3kW (21,500Btu/hr) gas hob
- 6mm thick high impact resistant Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Heavy duty components ensure long service life
- Easy to use rotary controls complete with LED display of power level
- Suites perfectly with other Opus 700 products to create a powerful and versatile cookline
- Pan detection function cuts power where no pan is present, preventing harm to users and utensils, while saving energy
- Easy to change filter built into the base of the unit
- Multiple powerful internal cooling fans and overheat protection for long service life



Easy to replace filter

Optional accessories

- **OA7934** - Floor stand for model OE7013 (recommended for use only within a cookline – stability brackets supplied).
- **OA7917** - Floor stand for model OE7014

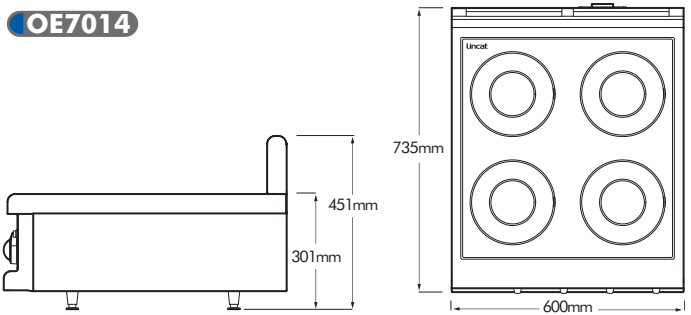
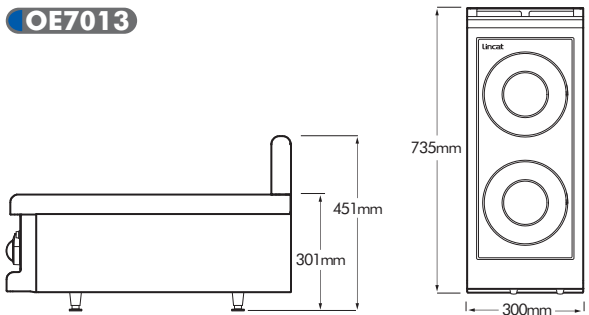
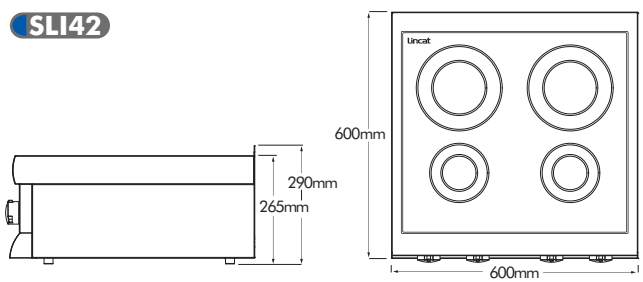
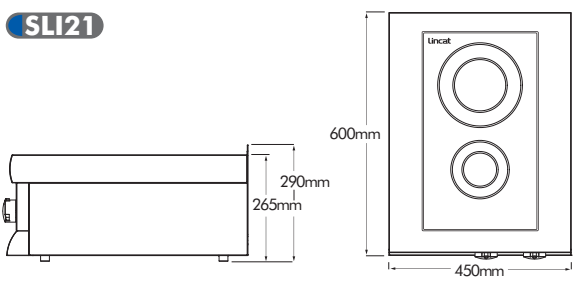
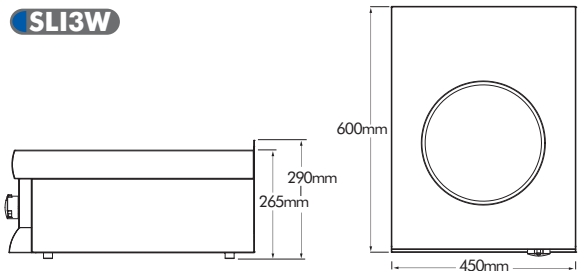
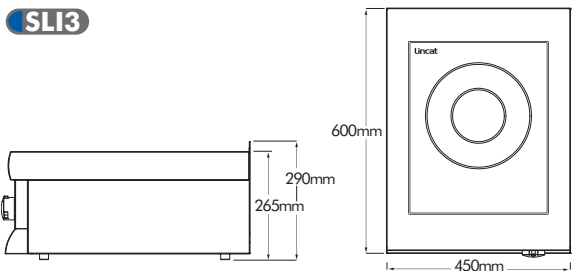
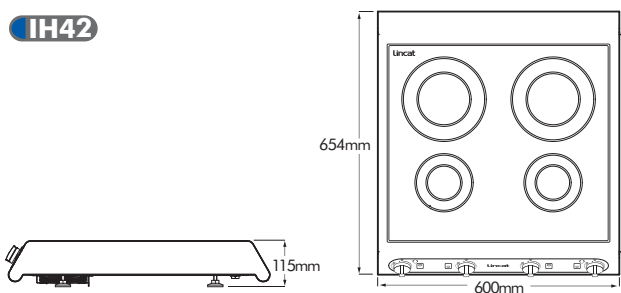
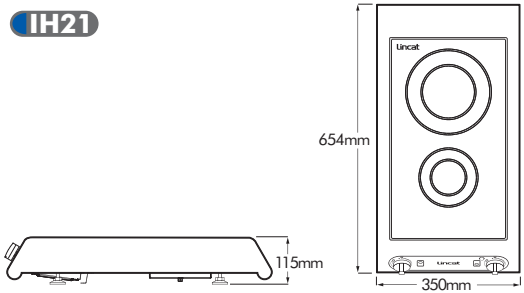
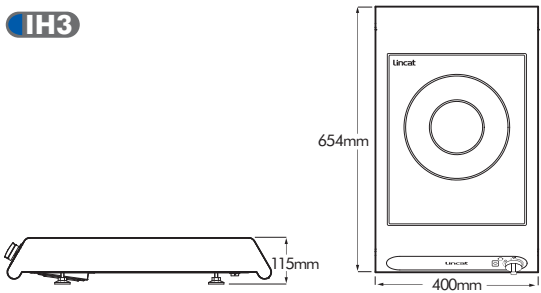


OE7013

Opus 700 Induction Hobs

	OE7013	OE7014
Height (mm)	450	450
Width (mm)	300	600
Depth (mm)	737	737
Ceran® glass width (mm)	249	549
Ceran® glass depth (mm)	570	570
Number of cooking zones	2	4
Power rating (kW)	2 x 3.5	4 x 3.5
Minimum pan diameter per zone - (mm)	150	150
Coil diameter - (mm)	220	220
Electrical requirements	3 phase	3 phase
Amps per phase	15.3 / 15.3 / -	30.6 / 15.3 / 15.3
Voltage	400 V	400 V
Weight (kg)	24	42

Model Dimensions





You can choose Lincat products with confidence. All products in this leaflet are backed by the reassurance of a comprehensive UK two-year parts and labour warranty.

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QUALITY GUARANTEED

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