ECO9 - Lincat Electric Counter-top Convection Oven - W 766 mm - D 840mm - 7.5 kW





Bake off everything from pies, pastries, pizzas roasts, pizzas, bakery products to baking off chilled or frozen convenience bakery products easily and efficiently with this powerful 7.5kW Lincat Electric Convection Oven.

Rating: Not Rated Yet **Price**Price with discount £2,436.00

£2,923.20

Discount

Ask a question about this product

Manufacturer Lincat

Description

- 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

Full Description

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.

Reviews

There are yet no reviews for this product.