

LCH106I - Lincat Visual Cooking 1.06 Electric Counter-top Combi Oven with Hoodini - Injection - W 897 mm - 9.0 + 2.2 kW



Choose Visual Cooking 1.06 with a Ventless Hoodini solution, where high output and precise control are required, where venting to the atmosphere is impractical. Ideal for where venting to the atmosphere is impractical, allow the setup of a cooking station in previously unsuitable areas of a building. Utilise non-traditional spaces in the kitchen, front of house or back bar to diversify operations. Intuitive touch display SmartTouch® for programming. Immediate production of steam with injection steam production CombiSmart® 10-step humidity control, and ClimaOptima® automatic humidity control functions. Ability to create cooking programmes with up to 15 steps. Rack timer allowing accurate cooking times for different items on different shelves. 6 x GN1/1 capacity. Ideal for menus which require a lower volume of steaming. Two-step safety handle. Full Description. Invest in a combi oven without the cost and installation of a commercial hood system, with the Hoodini Ventless Hood – no ducted extraction required! The Visual Cooking 1.06 offers a vast range of cooking modes and features to meet all your needs and give you plenty of room for fine adjustments. Ideal for where venting to the atmosphere is impractical, allow the setup of a cooking station in previously unsuitable areas of a building. Utilise non-traditional spaces in the kitchen, front of house or back bar to diversify operations. Intuitive touch display SmartTouch® for programming. Immediate production of steam with injection steam production CombiSmart® 10-step humidity control, and ClimaOptima® automatic humidity control functions. Ability to create cooking programmes with up to 15 steps. Rack timer allowing accurate cooking times for different items on different shelves. 6 x GN1/1 capacity. Ideal for menus which require a lower volume of steaming. Two-step safety handle. Full Description. Invest in a combi oven without the cost and installation of a commercial hood system, with the Hoodini Ventless Hood – n

Rating: Not Rated Yet

Price

Price with discount £9,139.00

£10,966.80

Discount

[Ask a question about this product](#)

Manufacturer [Lincat](#)

Description

- Ideal for where venting to the atmosphere is impractical, allow the setup of a cooking

- station in previously unsuitable areas of a building
- Utilise non-traditional spaces in the kitchen, front of house or back bar to diversify operations
- Intuitive touch display SmartTouch® for programming
- Immediate production of steam with injection steam production
- CombiSmart® 10-step humidity control, and ClimaOptima® automatic humidity control functions
- Ability to create cooking programmes with up to 15 steps
- Rack timer allowing accurate cooking times for different items on different shelves
- 6 x GN1/1 capacity
- Ideal for menus which require a lower volume of steaming
- Two-step safety handle

Full Description

Invest in a combi oven without the cost and installation of a commercial hood system, with the Hoodini Ventless Hood – no ducted extraction required! The Visual Cooking 1.06 offers a vast range of cooking modes and features to meet all your needs and give you plenty of room for fine adjustments.

Reviews

There are yet no reviews for this product.