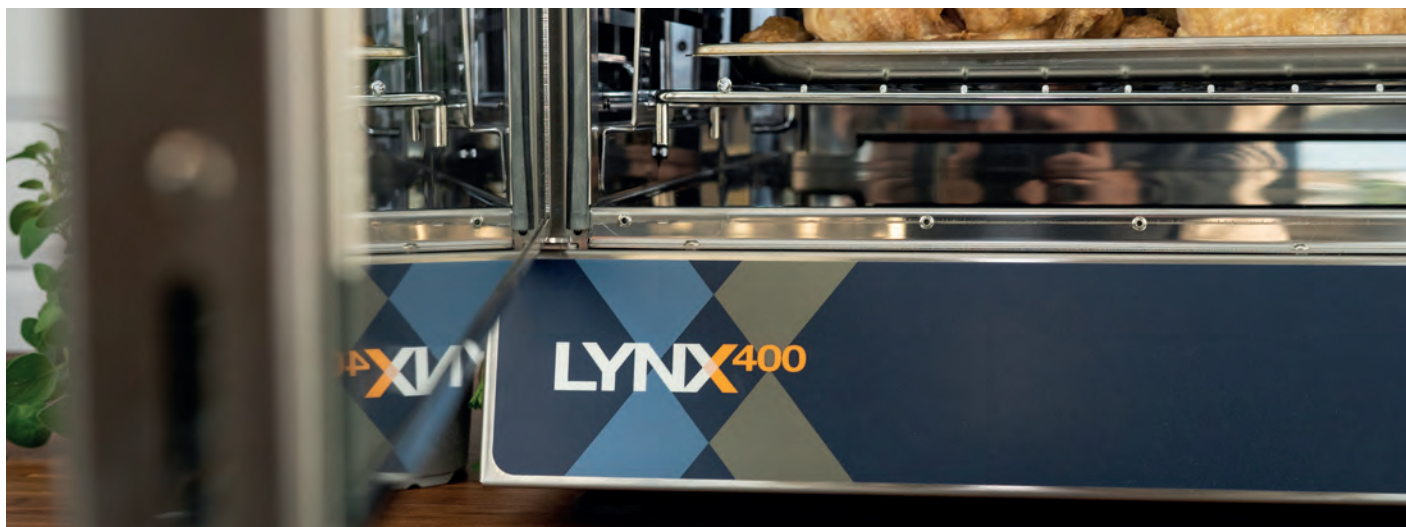


LYNX400



Produce perfect plates of food in no time with the Lynx 400 plug in and play series.

The electric Lynx 400 series is designed to be portable. The units are compact, but what they lack in size they more than make up for in quality.

There's no complicated set up process with the Lynx 400 series. They're ready to go immediately, which means you only have to think about the range of delicious dishes you're going to create.

Made in the UK, the series is sturdy and built to last. Whatever the product – fryers, griddles, pasta boilers or pizza ovens – you can rely on them not to let you down.

Ideally suited for...

The products within the Lynx 400 series are highly portable and compact, making them perfect for cafés and pubs as well as event catering.

The Lynx 400 range is full of compact, quality products that are designed to plug in and play.



Cafés

The series is great if you're looking to offer customers light meals and snacks, such as toasted sandwiches and fries.



Pubs

Space saving, the range is perfect for crispy chips, delicious pasta and perfect pizzas, among other great dishes.



Events

If you cater at events, you'll love the portability of the Lynx 400 series. What's more, the products are designed to plug in and play, so there's no set up times to worry about.

Benefits at a glance

- Typically 400mm deep
- Plug in and play
- Portable
- Robust
- Quality - made in the UK
- Easy to clean

LYNX400



Convection Ovens

- Compact footprint, starting at 40.5cm wide there is a convection oven for even the smallest of outlets
- Direct placement of gastronorms and trays on racks maximises oven space
- LCOS and LCOT supplied with 2 shelves, LCOXL supplied with 3 shelves
- Powerful fan assisted cooking for uniform cooking and consistent results
- Powerful 2.5kW oven for rapid heat up
- Simple dial controls with 55 minute timer
- Side opening door with double glass viewing panel delivering energy efficiency and safe cool touch door
- 13 Amp plug for easy plug and play operation
- User replaceable inner door glass, light bulb and door seal so maintenance is fuss free
- 2 years on site parts and labour warranty, in the event of an issue we will send an engineer to site, minimising downtime and inconvenience for the end user



LCO Slim (LCOS)
Accommodates 4 x 1/2 gastronorms

- Heat up time 0 - 200°C - 7 mins, 50 secs
- Output from 24 frozen croissants per hour
- Output from 30 demi baguettes per hour



LCO Tall (LCOT)
Accommodates 4 x 2/3 gastronorms

- Heat up time 0 - 200°C - 10 mins, 40 secs
- Output from 32 frozen croissants per hour
- Output from 48 demi baguettes per hour



LCO XL (LCOXL)
Accommodates 4 x 1/1 gastronorms

- Heat up time 0 - 200°C - 15 min, 45 secs
- Output from 48 frozen croissants per hour
- Output from 60 demi baguettes per hour

Convection Ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCOS	£715	€823	520	405	570	2.5kW	34
LCOT	£735	€846	520	495	570	2.5kW	38
LCOXL	£953	€1096	605	670	570	2.5kW	60

MODEL	PRICE £	PRICE €	DESCRIPTION
A SH140	£42	€49	Additional LCOS Shelf
A SH139	£44	€51	Additional LCOT Shelf
A SH141	£50	€58	Additional LCOXL Shelf



- Fan assisted for uniform heat and consistent cooking results
- Double-glazed glass door and internal light for safe, energy-efficient operation
- Two removable chromed rod shelves
- Stainless steel interior for easy cleaning
- User-replaceable inner door glass, light bulb and door seal - avoids costly service calls for routine maintenance

Counter-top convection oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCO	£743	€855	371	555	488	2.5kW	30

2

YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products



LYNX⁴⁰⁰

Pizza Deck Oven

- Compact footprint, only 53cm wide
- Small unit, large capacity, deliver up to 14" pizzas
- Firebrick base to produce high-quality, crisp pizzas with authentic taste
- Make a style statement, available in black, red and stainless steel
- Temperature display gauge for easy monitoring
- Independently controlled top and bottom elements
- 18 minute timer
- Maximum temperature 400°C

- Easy plug and play operation - 13A plug
- Easy clean stainless steel design
- Heat up time 0 - 400°C - 39 minutes
- Cook time 14" pizza - 2 minutes, 30 seconds*
- Output per hour - 24 x 14" pizza*

*Based on a fresh dough pizza. Total cooking time: 2 minutes 50 seconds, with 30 seconds allowed for loading and unloading. Temperature of 350°C.



LDP0/B



LDP0/S



LDP0/R

Pizza deck ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LDP0/S	£828	€953	300	530	558	2.2kW	41
LDP0/B	£828	€953	300	530	558	2.2kW	41
LDP0/R	£828	€953	300	530	558	2.2kW	41

MODEL	PRICE £	PRICE €	DESCRIPTION
A LT01	£44	€51	Loading Tool

Pizza Oven

- Upper and lower elements for effective cooking of pizzas
- Thermostatic control for perfect cooking results
- Mechanical ring timer for precise cooking
- Wire shelf with safety stop
- Powerful - temperature up to 300°C for rapid cooking and crisp bases



Pizza oven							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPO	£521	€600	184	545	499	1.5kW	23

Griddle

- Compact, low-profile design
- Excellent even heat allows you to use the whole plate
- One piece cast iron griddle plate with integral splashguard
- Fast heat up from cold
- Thermostatic control for accurate repeatable results



Griddles							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LGR	£366	€421	163	315	400	2kW	13
LGR2	£461	€531	163	615	400	3kW	23

Key

H = Height (mm)
 W = Width (mm)
 D = Depth (mm)
 WT = Packed Weight in kg

2 YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all Lincat products



Contact / Panini Grills

- Enamelled cast iron plates give excellent heat retention and are easy to clean
- Fast heat up from cold
- Thermostatic control for accurate repeatable results
- Compact, low-profile design
- Twin models supplied with two cables and plugs for easy installation



Single contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCG	£531	€611	182	293	400	2.25kW	21

Single ribbed grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRG	£531	€611	182	293	400	2.25kW	22

Twin contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LCG2	£928	€1068	182	623	400	4.5kW	41

Twin ribbed grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LRG2	£928	€1068	182	623	400	4.5kW	43

Single panini grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPG	£531	€611	182	293	400	2.25kW	23

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS2	£42	€49	

Twin panini grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPG2	£928	€1068	182	623	400	4.5kW	45

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS2	£42	€49	

High Powered Contact / Panini Grills

- Large capacity
- Ideal for front-of-house use
- Seals in juices and flavour for succulent results - and minimal shrinkage
- Cast aluminium plates and mica heating elements for extremely even heat and precise control
- PTFE base non-stick coating for ease of cleaning



Heavy duty contact grill (smooth upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1	£1079	€1241	276	395	356	3kW	25

Heavy duty panini grill (ribbed upper & smooth lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1P	£1079	€1241	276	395	356	3kW	25

Heavy duty ribbed grill (ribbed upper & lower plates)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GG1R	£1079	€1241	276	395	356	3kW	25

Sandwich spacer			
MODEL	PRICE £	PRICE €	
A SS1	£31	€36	

Omelette spacer			
MODEL	PRICE £	PRICE €	
A OS1	£38	€44	

Pasta Boiler

- Lift out control panel and element for easy cleaning
- Corrosion-resistant elements for long service life
- High quality grade 304 stainless steel tanks and basket support plate
- Interlock for added safety (the power is cut if the control head is not in place)
- Boil dry protection for prolonged element life
- Supplied with a perforated basket as standard (optional half size inserts available)



Pasta boiler							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
LPB	£476	€548	315	270	417	3kW	10

Accessories for GR7/N and GR7/P			
MODEL	PRICE £	PRICE €	DESCRIPTION
A BA158	£45	€52	Half size basket insert (requires two per basket)

2
YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

LYNX⁴⁰⁰

Salamander Grill

- Ideal for grilling a wide variety of food products, including meat
- Powerful and robust tubular sheathed element
- Even heat provides maximum output
- Supplied with a toasting rack and grill pan - with stay-cool handles
- Durable vitreous enamelled fascia for easy cleaning



Salamander grill								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LGT	£389	€448	322	553	320	3kW	17	

Brackets for LGT

MODEL	PRICE £	PRICE €
A BR15	£46	€53

Infra-red Grills

- Rapid heat up - save energy by switching on just when you need to use it
- Durable vitreous enamel fascia for easy cleaning
- Accurate electrical timer for precise cooking control
- Six clip-in, user-changeable quartz infra-red elements give a warm attractive glow (great for front of house situations)
- Model LPC offers variable heat control of lower elements
- Model LSC offers variable heat control of both upper and lower elements



Pizzachef infra-red grill with rod shelf								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LPC	£428	€493	325	552	302	3kW	14	



Suparchef infra-red grill with rod shelf & spillage pan								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LSC	£442	€509	325	552	302	3kW	18	

MODEL	PRICE £	PRICE €	DESCRIPTION					
A BR15	£46	€53	Wall brackets					
C T010	£86	€99	Toasting bags (Pack of 1000)					

MODEL	PRICE £	PRICE €	DESCRIPTION					
A BR15	£46	€53	Wall brackets					
C T010	£86	€99	Toasting bags (Pack of 1000)					

Fryers

- Removable control head and elements for easy cleaning
- Thermostatic control with fail-safe top temperature cut-out
- Removable stainless steel tank and batter plate for easy cleaning
- Batter plate, stainless steel lid and nickel plated basket supplied as standard
- Twin tank LDF2 model supplied with two cables and plugs for easy installation



Slimline standby fryer								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT
LSF	£306	€352	315	184	417	2.5kW	2.5L	8

Single tank general purpose fryer								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT
LDF	£317	€365	315	270	417	3kW	4L	13

Slimline standby fryer								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT
LDF2	£609	€701	315	540	417	2x3kW	2x4L	18

Slimline standby fryer								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP.	WT
LFF	£417	€480	315	360	417	3kW	5L	12

Chip Scuttle

- Holds chips and other cooked products at perfect serving temperature
- Perforated drain plate gives easy access and helps to keep chips crisp
- Easy to clean - removable drain plate and interior
- Adjustable temperature control



Chip Scuttle								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LCS	£288	€332	232	285	400	0.25kW	9	

Boiling Tops

- Compact, low-profile design
- 180 mm / 7" sealed hotplates for easy cleaning
- Variable heat control
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life



Single plate boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBR	£217	€250	120	285	400	2kW	7	

Single plate boiling top								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBR2	£306	€352	120	565	400	3kW	12	

LYNX⁴⁰⁰

Bains Marie (Gastronorm Dishes)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- Supplied with 100mm deep stainless steel 1/4 GN "Super Pan II" containers with lids

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



Bain marie - 2 x 1/4 GN (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM	£273	€314	196	285	400	0.25kW	8	

Bain marie - 4 x 1/4 GN (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM2	£405	€466	196	565	400	0.5kW	15	

Bain marie - 6 x 1/4 GN (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM3	£473	€544	196	850	400	0.75kW	22	

Bain marie - 2 x 1/4 GN (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBMW	£317	€365	196	285	400	0.25kW	10	

Bain marie - 4 x 1/4 GN (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM2W	£466	€536	196	565	400	0.5kW	17	

Bain marie - 6 x 1/4 GN (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LBM3W	£572	€658	196	850	400	0.75kW	26	

Bains Marie (Round Pots)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- 8 pint (4.5 litres) stainless steel round pots and lids included as standard



Bain marie - 1 round pot (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB	£221	€255	240	285	400	0.25kW	8	

Bain marie - 2 round pots (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB2	£350	€403	240	565	400	0.5kW	14	

Bain marie - 3 round pots (dry heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB3	£417	€480	240	850	400	0.75kW	21	

Bain marie - 1 round pot (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRBW	£266	€306	240	285	400	0.25kW	9	

Bain marie - 2 round pots (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB2W	£411	€473	240	565	400	0.5kW	17	

Bain marie - 3 round pots (wet heat)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
LRB3W	£511	€588	240	850	400	0.75kW	23	