

SILVERLINK 600



Configure your cooking space with the custom-build Silverlink 600 range

The Silverlink 600 series of 600mm deep modular cooking equipment is designed for flexibility, enabling you to configure your cooking space just the way you like it.

The range includes countertop, base units, and freestanding versions of a wide variety of kitchen equipment, including oven ranges, boiling tops, ovens, pasta boilers, bain maries, fryers, chip scuttles, grills and griddles

The medium-duty Silverlink 600 range is perfect for shift service output, such as those establishments serving lunch and dinner.

Ideally suited for...

The Silverlink 600 series is suitable for a variety of locations where flexibility is appreciated, including the following:



Care homes

The medium-duty series is aimed at locations with shift service output. This makes it perfect for care homes with set meal patterns.



Larger café bars

With every piece of equipment you could hope to find in a kitchen, your café bar will be able to provide a range of delicious dishes.



Village halls and community centres

Make the most of the modular flexibility to configure your food preparation area your way.



Small to medium pubs and restaurants

Ideal for pubs and restaurants with shift service operations looking for flexible solutions in their kitchen.

Modular cooking equipment designed for flexibility, enabling you to configure your cooking space just the way you like it.

Benefits at a glance

- 600mm deep
- Medium duty
- Modular flexibility
- Free standing and counter top units
- Ideal for establishments serving on a shift basis (lunch and dinner)
- Gas and electric models
- Easy to clean

SILVERLINK 600



All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Gas Oven Ranges

- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots
- Large capacity oven with a stainless steel interior for easy cleaning
- Oven and hob burners with automatic flame failure device for added safety



4 burner gas range (legs at rear)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLR6/N	£2021	€2325	935	956	600	600	23.8kW 80
SLR6/P	£2021	€2325	935	956	600	600	23.8kW 80
Internal usable dimensions			400	485	342		

6 burner gas range (legs at rear)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLR9/N	£2343	€2695	935	956	900	600	35.5kW 106
SLR9/P	£2343	€2695	935	956	900	600	35.5kW 106
Internal usable dimensions			400	725	342		

4 burner gas range (castors at rear)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLR6C/N	£2021	€2325	956	600	600	23.8kW	80
SLR6C/P	£2021	€2325	956	600	600	23.8kW	80
Internal usable dimensions			360	480	342		

6 burner gas range (castors at rear)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLR9C/N	£2343	€2695	956	900	600	35.5kW	106
SLR9C/P	£2343	€2695	956	900	600	35.5kW	106
Internal usable dimensions			400	725	342		

Splashback and plate shelf

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A SLR6/SB	£215	€248	For model SLR6	450

Splashbacks should not be used when ranges are fitted with castors

Splashback and plate shelf

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A SLR9/SB	£226	€260	For model SLR9	450

Splashbacks should not be used when ranges are fitted with castors

Electric Oven Range

- Compact 600mm deep footprint - perfect for care homes as well as smaller pubs and restaurants
- Six hotplates 3 x 2.0kW, 3 x 1.5kW (ESLR9C), four hotplates 2 x 2.0kW, 2 x 1.5kW (ESLR6C) with six-position control knob for each plate - higher power for sautéing at the front, lower power to the rear ideal for simmering
- Automatic power reduction, if the pan boils dry or is removed, prolonging hotplate life
- Easy clean fully pressed and sealed hob
- Powerful 6kW twin assisted oven (ESLR9C) and 4Kw fan assisted oven (ESLR6C, ESLR9C/SPH) for uniform heat distribution and consistent cooking
- To suit install requirements the ESLR6C can be wired as either single or three phase and the ESLR9C is available in single or three phase
- Double insulated doors, side and back panels providing safer operation, greater efficiency and economy
- Castors at rear to enable unit to be pulled out for deeper cleans



4 plate electric range							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ESLR6C	£1966	€2261	932	600	670	11kW	73

6 plate electric range (castors at rear)							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ESLR9C	£2444	€2811	932	900	670	16.5kW	110
*ESLR9C/SPH	£2444	€2811	932	900	670	13kW	110
Internal usable dimensions			428	725	342		

Key

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

670mm deep including fan housing

Electric Ovens

- Stainless steel interior with radiused corners and removable side shelf supports for easy cleaning
- Able to support a suitably sized Silverlink 600 counter-top unit
- Side opening doors, with robust hinges and ball catch, to give safe, easy access
- Fan-assisted models give superior heat distribution with a rapid cool down feature
- Compatible with SLI42



Electric ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
V6	£1235	€1421	650 - 674	600	623	3kW	57
Internal usable dimensions			420	470	335		
V6/F	£1406	€1617	650 - 674	600	623	3kW	58
Internal usable dimensions			420	470	335		

V6/F - fan assisted

Electric ovens with glass doors							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
V6/D	£1327	€1527	650 - 674	600	623	3kW	57
Internal usable dimensions			420	470	335		
V6/F/D	£1523	€1752	650 - 674	600	623	3kW	58
Internal usable dimensions			420	470	335		

V6/F - fan assisted

Large electric ovens							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
V7	£1678	€1930	650 - 674	750	600	3kW	66
Internal usable dimensions			430	558	390		
*V7/4	£1756	€2020	650 - 674	750	600	4kW	60
Internal usable dimensions			430	558	335		

V7 & V7/4 - fan assisted

MODEL	PRICE £	PRICE €	DESCRIPTION
A V6/T	£98	€113	Top for V6 series ovens

See page L68 for stands for V6 and V7 ovens

MODEL	PRICE £	PRICE €	DESCRIPTION
A V7/T	£105	€121	Top for V7 series ovens

* Please refer to pages L104 to L105 for electricity supply requirements

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Electric Boiling Tops

- Fully pressed and sealed hob tops for easy cleaning
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Six-position switches control each plate
- 180mm / 7" sealed hotplates



2 plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HT3	£389	€448	290	300	600	3kW	12



4 plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HT6	£577	€664	290	600	620	7kW	21



4 plate boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HT7	£683	€786	290	750	620	7kW	23

Gas Boiling Tops

- Powerful gas burners with flame failure device for added safety
- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-to-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412



2 burner boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HT3/N	£743	€855	306	300	626	9kW	15
HT3/P	£743	€855	306	300	626	9kW	15



4 burner boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*HT6/N	£1158	€1332	306	600	626	18kW	26
*HT6/P	£1158	€1332	306	600	626	18kW	26



6 burner boiling top							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
HT9/N	£1506	€1732	306	900	626	27kW	37
HT9/P	£1506	€1732	306	900	626	27kW	37

Induction Hobs

- High power - almost twice the cooking power of a similarly rated gas hob
- Boost function on multi-zone models delivers power when it's most needed
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Suites perfectly with other Silverlink 600 products to create a professional cookline
- Easy to use rotary controls complete with LED display of power level
- 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
- These units are not suitable for mounting on Silverlink 600 heated pedestals
- Compatible with V6 ovens

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UK parts and labour warranty
Export parts warranty
on all Lincat products



1 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI3	£1173	€1349	290	450	600	3kW	22



1 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI3W	£1590	€1829	290	450	600	2.4kW	20

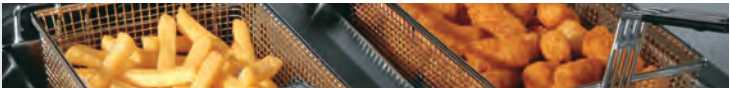


2 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI21	£1136	€1307	290	450	600	3kW	22



4 zone induction hob							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
SLI42	£2010	€2312	290	600	600	2 x 3kW	31

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Electric Counter Top Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank fryers with 1 basket									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
DF33	£627	€722	330	300	632	3kW	7.5L	17	
*DF36	£688	€792	330	300	632	6kW	9L	18	
*DF39	£744	€856	330	300	632	3kW	9L	18	

Alternative half size DF basket

MODEL	PRICE £	PRICE €
A BA96	£66	€76

Single tank fryers with 2 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*DF46	£842	€969	330	450	632	6kW	15L	22	
*DF49	£870	€1001	330	450	632	9kW	15L	23	

Doughnut fryer kit to convert Silverlink 600 counter-top fryers

MODEL	PRICE £	PRICE €	DESCRIPTION
A DC03	£154	€178	For models DF46/49



Twin tank fryers with 2 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
DF66	£1053	€1211	330	600	632	2x3kW	2x7.5L	26	
*DF612	£1258	€1447	330	600	632	2x6kW	2x9L	31	
*DF618	£1307	€1504	330	600	632	2x9kW	2x9L	33	

Model DF66 supplied with two cables & plugs for easy installation

Single tank fryer with 3 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
*DF66/ST	£926	€1065	330	600	632	6kW	20L	28	

Gas Counter Top Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard
- For very shallow frying - oil depth approximately 30mm



Single tank fryers with 2 baskets									
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT	
DF4/N	£1517	€1745	415	450	654	11.3kW	8L	43	
DF4/P	£1517	€1745	415	450	654	10.5kW	8L	43	

Doughnut fryer kit for model DF4

MODEL	PRICE £	PRICE €
A DC01	£154	€178

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Electric Free Standing Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank electric fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*J6	£903	€1039	970 - 980	300	632	6kW	9L	34
*J9	£996	€1146	970 - 980	300	632	9kW	9L	35

Twin tank electric fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
*J12	£1567	€1803	970 - 980	600	632	2x6kW	2x9L	54
*J18	£1661	€1911	970 - 980	600	632	2x9kW	2x9L	55

MODEL	PRICE £	PRICE €	DESCRIPTION
A BA96	£66	€76	Alternative half size basket for models J6/J9/J12/J18
S TA28	£75	€86	2 Gallon Bucket for J Fryers
S ST10	£12.85	€15	Strainer for J fryers

Gas Free Standing Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



Single tank gas fryer (300mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
J5/N	£1771	€2037	1060 - 1100	300	690	12kW	12L	52
J5/P	£1771	€2037	1060 - 1100	300	690	11.3kW	12L	52

Twin tank gas fryer (600mm wide)								
MODEL	PRICE £	PRICE €	H	W	D	POWER	OIL CAP	WT
J10/N	£2901	€3337	1060 - 1100	600	690	24kW	2x12L	87
J10/P	£2901	€3337	1060 - 1100	600	690	22.6kW	2x12L	87

Electric Chip Scuttles

- Heated from below
- Removable tank and drain plate for easy cleaning
- Drain plate keeps contents crisp and fresh
- Easy access and better heat retention via hinged lid



Chip scuttle								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
CS4	£494	€569	290	450	600	0.5kW	19	
CS6	£587	€676	290	600	600	0.75kW	23	

Electric Chip Scuttle with Overhead Gantry

- Heated from above and below to maintain even temperature of food
- Overhead heat lamp imparts a warm glow for attractive presentation
- Removable 1/1 GN size chip container for ease of cleaning
- Drain plate keeps contents crisp and fresh



Chip scuttle with overhead gantry								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
CS4/G	£754	€868	645	450	600	1kW	23	

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UK parts and labour warranty

Export parts warranty

on all Lincat products

SILVERLINK 600

All gas power ratings are nominal values.



Electric Salamander Grill

- Even heat distribution - for perfect grilling
- Easy to clean stainless steel interior
- Five grill shelf positions
- Crumb tray and toasting grid included as standard



Electric salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR3	£494	€569	314	600	350	2.8kW	22

Accessories for GR3

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A BR15	£46	€53	Wall brackets	N/A
A ABP03	£241	€278	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£150	€173	Wall shelf	N/A
A GR3/BS	£226	€260	Bench stand	350
A GR3/FS	£397	€457	Floor stand	1230

Electric Adjustable Salamander Grills

- Ideal for grilling and gratination
- Smooth action and easy-lift grill hood
- Height markings and an audible timer to ensure consistent results
- Removable fat collection tray and chromed toasting rack included as standard
- 1/1 GN compatible



Electric adjustable salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
AS3	£1417	€1630	500	600	472	2.8kW	59
*AS4	£1512	€1739	500	600	472	4.5kW	59

MODEL	PRICE £	PRICE €	DESCRIPTION
A BR51	£67	€78	Wall mounting brackets

Gas Salamander Grills

- Powerful ceramic plaque burners
- Vitreous enamelled interior and hood for easy cleaning
- Cool to the touch handles
- Model GR3N/P supplied with crumb tray and toasting grid as standard
- Model GR7N/P supplied with a double sided alloy branding plate and fat collection tray as standard



Gas salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR3/N	£1074	€1236	408	600	423	5kW	24
GR3/P	£1074	€1236	408	600	423	5kW	24

Accessories for GR3/N and GR3/P

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A ABP03	£241	€278	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£150	€173	Wall shelf	N/A
A GR3/BS	£226	€260	Bench stand	350
A GR3/FS	£397	€457	Floor stand	1230



Gas salamander grill							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
GR7/N	£1578	€1815	405	750	423	6.5kW	44
GR7/P	£1578	€1815	405	750	423	6.5kW	44

Accessories for GR7/N and GR7/P

MODEL	PRICE £	PRICE €	DESCRIPTION	H
A BR39	£219	€252	Additional double-sided alloy branding plate	N/A
A GR7/WS	£178	€205	Wall shelf	N/A
A GR7/BS	£256	€295	Bench stand	350
A GR7/FS	£453	€521	Floor stand	1230

* Please refer to pages L104 to L105 for electricity supply requirements



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Electric Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- Thermostatically controlled for consistent performance
- Models with extra power (/E) available



Machine steel plate griddles								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
GS3	£554	€638	330	300	600	2kW	24	
GS3/E	£620	€713	330	300	600	2.5kW	25	
GS4	£654	€753	330	450	600	2.7kW	42	
GS4/E	£711	€818	330	450	600	3.7kW	43	
GS6	£749	€862	330	600	600	3kW	51	
*GS6S	£787	€906	330	600	620	4.5kW	53	
*GS6/T	£820	€943	330	600	620	4kW	55	
*GS6/T/E	£865	€995	330	600	620	5.6kW	55	
*GS7	£903	€1039	330	750	620	6kW	69	
*GS7/E	£942	€1084	330	750	620	7kW	67	
*GS9	£1081	€1244	330	900	620	8.6kW	81	

‡ Dual zone

Hard chrome plate griddles								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
GS3/C	£1258	€1447	330	300	600	2kW	24	
GS4/C	£1467	€1688	330	450	600	2.7kW	43	
GS6/C	£1689	€1943	330	600	600	3kW	56	
*GS6C/T	£1844	€2121	330	600	620	4kW	54	
*GS7/C	£2021	€2325	330	750	620	6kW	68	

‡ Dual zone

Half-ribbed griddles								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*GS6/TR	£937	€1078	330	600	620	4kW	53	
*GS6/TR/E	£985	€1133	330	600	620	5.6kW	53	
*GS7/R	£1025	€1179	330	750	620	6kW	69	

‡ Dual zone

Fully-ribbed griddle								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*GS6/TFR	£1096	€1261	330	600	620	4kW	54	

‡ Dual zone

Griddle splashbacks

MODEL	PRICE £	PRICE €	DESCRIPTION
A SB3	£79	€91	For GS3 griddles
A SB4	£89	€103	For GS4 griddles
A SB6	£91	€105	For GS6 griddles
A SB7	£98	€113	For GS7 griddles
A SB9	£101	€117	For GS9 griddles

Note: All splashbacks are 115mm high

Key

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

Gas Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- High and low heat settings for controlled cooking
- Piezo ignition and flame failure device for convenient and safe operation



Machine steel plate griddles								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
GS4/N	£1102	€1268	415	450	650	5.4kW	49	
GS4/P	£1102	€1268	415	450	650	5.5kW	49	
*GS7/N	£1567	€1803	415	750	650	7.5kW	70	
*GS7/P	£1567	€1803	415	750	650	8kW	70	

‡ Dual zone

Griddle splashbacks

MODEL	PRICE £	PRICE €	DESCRIPTION
A SB4	£89	€103	For GS4 griddles
A SB7	£98	€113	For GS7 griddles

Half-ribbed griddles								
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT	
*GS7R/N	£1678	€1930	415	750	650	7.5kW	70	
*GS7R/P	£1678	€1930	415	750	650	8kW	70	

‡ Dual zone

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

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Gas Chargrills

- Heat transfer radiants eliminate the need for messy lava rock
- Removable branding grids, heat transfer radiants, fat collection drawer and debris collection tray for easy cleaning
- Adjustable cooking grid and variable heat control for maximum controllability
- Heat retaining cooking grids produces clean, sharp branding marks to enhance food presentation
- Twin heat zones



MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CG4/N	£1186	€1364	414	450	652	16.4kW	36
CG4/P	£1186	€1364	414	450	652	17.6kW	36

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
CG6/N	£1549	€1782	414	600	652	16.4kW	48
CG6/P	£1549	€1782	414	600	652	17.6kW	48

Electric Chargrills

- High heat retention of cast iron grids means there is no waiting for the grill to recover to cooking temperature
- Hinging interlocked elements and integral water bath make cleaning easier
- Integral splashguard with water funnel enables refilling of tank without cooling the cooking grid
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- High temperature safety cut out for protection if water bath runs dry
- ECG9/WT features water connection for ease of use



MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
*ECG6	£1438	€1654	385	600	620	8kW	41
*ECG9	£2331	€2681	385	900	620	13.3kW	67
*ECG9/WT	£2712	€3119	385	900	620	13.3kW	67

Electric Pasta Boilers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut out provides easy access to tank for cleaning
- Front drain taps for fast, easy drainage of water
- Thermostatic control maintains accurate water temperature
- Corrosion-resistant stainless steel tanks and elements for long service life



MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PB33	£704	€810	330	300	600	3kW	15

Price does not include basket

MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
PB66	£1195	€1375	330	600	600	2x3kW	27

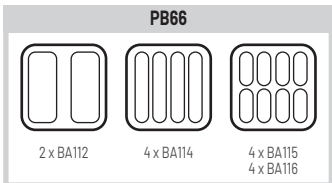
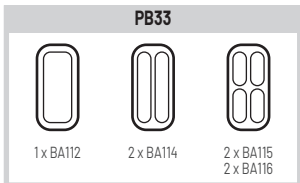
Price does not include basket
Supplied with two cables & plugs for easy installation

Pasta Baskets

MODEL	PRICE £	PRICE €	W	PB33 NO. REQUIRED
A BA112	£137	€158	202	1
A BA114	£120	€138	101	2
A BA115+ BB116	£99 (each)	€114 (each)	101	2 of each

Pasta Baskets

MODEL	PRICE £	PRICE €	W	PB66 NO. REQUIRED
A BA112	£137	€158	202	1
A BA114	£120	€138	101	2
A BA115+ BB116	£99 (each)	€114 (each)	101	4 of each



2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

Key

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

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412



Electric Bains Marie (Round Pots)

- 



Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	WT
BS7	£633	€728	325	750	600	1kW	28

Wet heat bains marie						
MODEL	PRICE £	PRICE €	H	W	D	POWER
BS7W	£793	€912	325	750	600	2kW

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



Dry heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	W
BM7	£610	€702	290	750	600	1kW	23
BM7A	£787	€906	290	750	600	1kW	30

BM7B	£782	€900	290	750	600	1kW	2
BM7C	£826	€950	290	750	600	1kW	30
BM7X	£605	€696	290	750	600	1kW	2

BM7XA	£711	€818	290	750	600	1kW	21
BM7XB	£744	€856	290	750	600	1kW	21
BM7XC	£787	€906	290	750	600	1kW	21



Wet heat bains marie							
MODEL	PRICE £	PRICE €	H	W	D	POWER	W
BM7W	£711	€818	290	750	600	2kW	23
BM7AW	£914	€1052	290	750	600	2kW	30

BM7BW	£885	€1018	290	750	600	2kW	2
BM7CW	£953	€1096	290	750	600	2kW	2
BM7XW	£716	€824	290	750	600	2kW	2

BM7XAW	£832	€957	290	750	600	2kW	21
BM7XBW	£860	€989	290	750	600	2kW	21
BM7XCW	£885	€1018	290	750	600	2kW	21

BM3	BM3A				
Base unit only	1/4				
	1/4				
	1/4				
BM4	BM4A	BM4B	BM4C		BM4D
Base unit only	1/2	1/3	1/1		1/4 1/4
		1/3			
	1/2	1/3			1/4 1/4

BM6

Base unit only

BM6A

$\frac{1}{2}$ $\frac{1}{4}$

$\frac{1}{4}$ $\frac{1}{4}$

BM6B

$\frac{1}{2}$ $\frac{1}{2}$

$\frac{1}{4}$ $\frac{1}{4}$

BM6C

$\frac{1}{4}$ $\frac{1}{4}$

$\frac{1}{4}$ $\frac{1}{4}$

$\frac{1}{4}$ $\frac{1}{4}$

BM7

Standard base unit only

BM7B

$\frac{1}{2}$	$\frac{1}{6}$	$\frac{1}{3}$
$\frac{1}{4}$	$\frac{1}{6}$	$\frac{1}{4}$

BM7A

1/2	1/6	1/4
	1/6	1/4
1/4	1/6	1/4

BM7C

1/4	1/6	1/4
1/4	1/6	1/4
1/4	1/6	1/4

BM7X

2x 1/1 Gastronorm
compatible
base unit

BM7XA

1/1	1/1
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BM7XB

1/2	1/2
1/2	1/2

BM7XC

1/3	1/3
1/3	1/3
1/3	1/3

SILVERLINK 600

All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Work Tops

- Designed to match Silverlink 600 appliances
- Provides useful work space
- Models with drawers provide handy additional storage space



Work tops						
MODEL	PRICE £	PRICE €	H	W	D	WT
WT3	£155	€179	290	300	600	8
WT4	£173	€199	290	450	600	10
WT6	£181	€209	290	600	600	13
WT7	£207	€239	290	750	600	16

Work tops with drawers						
MODEL	PRICE £	PRICE €	H	W	D	WT
WT3D	£289	€333	290	300	600	12
WT4D	£298	€343	290	450	600	14
WT6D	£332	€382	290	600	600	18

Stands

- Designed to support Silverlink 600 electric or gas counter-top units
- Sturdy, robust stainless steel construction with fully welded joints
- Multiple counter-top units may be supported on a single base
- Adjustable legs provide stability on uneven floors
- No dirt traps means quick, easy cleaning
- Stands SLS6V and SLS7V for use with V6 and V7 series ovens



Stands						
MODEL	PRICE £	PRICE €	H	W	D	WT
A SLS3	£310	€357	650 - 662	300	567	14
A SLS4	£326	€375	650 - 662	450	567	16
A SLS6	£371	€427	650 - 662	600	567	16
A SLS7	£438	€504	650 - 662	750	567	19
A SLS9	£501	€577	650 - 662	900	567	29

Suitable for use with gas products

Stands for V Ovens						
MODEL	PRICE £	PRICE €	H	W	D	WT
A SLS6V	£378	€435	650 - 662	600	567	17
A SLS7V	£439	€505	650 - 662	750	567	19

Pedestals

- Designed to support Silverlink 600 electric or gas counter-top units
- Adjustable shelf provides flexibility
- Adjustable for perfect alignment on uneven floors
- Heated models feature thermostatic control - ideal as plate warmers
- CC, HC and HCL models feature doors which fit left or right handed for flexibility in kitchen planning



Ambient open-top pedestals without doors						
MODEL	PRICE £	PRICE €	H	W	D	WT
A CN3	£282	€325	650 - 660	300	600	16
A CN4	£293	€337	650 - 660	450	600	20
A CN6	£336	€387	650 - 660	600	600	24
A CN7	£378	€435	650 - 660	750	600	31

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm

Ambient open-top pedestals with doors						
MODEL	PRICE £	PRICE €	H	W	D	WT
A CC3	£355	€409	650 - 660	300	600	18
A CC4	£366	€421	650 - 660	450	600	23
A CC6	£406	€467	650 - 660	600	600	29
A CC7	£468	€539	650 - 660	750	600	37

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm

Not suitable for use with gas products

Not suitable for use with gas products



2 YEAR UK parts and labour warranty | Export parts warranty on all Lincat products

Heated open-top pedestals with doors						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
A HC3	£449	€517	650 - 660	300	600	0.25kW 17
A HC4	£473	€544	650 - 660	450	600	0.5kW 25
A HC6	£491	€565	650 - 660	600	600	0.5kW 32
A HC7	£561	€646	650 - 660	750	600	0.5kW 37

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm

Heated pedestals with legs and doors						
MODEL	PRICE £	PRICE €	H	W	D	POWER WT
A HCL3	£496	€571	650 - 668	300	600	0.25kW 24
A HCL4	£518	€596	650 - 668	450	600	0.5kW 27
A HCL6	£561	€646	650 - 668	600	600	0.5kW 34
A HCL7	£596	€686	650 - 668	750	600	0.75kW 46
A HCL9	£653	€751	650 - 668	900	600	1kW 53

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE £	PRICE €	FOR UNIT WIDTHS
A PSH3	£32	€37	300mm
A PSH4	£39	€45	450mm
A PSH6	£45	€52	600mm
A PSH7	£52	€60	750mm
A PSH9	£65	€75	900mm