



## LCH210I - Lincat Visual Cooking 2.10 Electric Counter-top Combi Oven with Hoodini - Injection - W 1122 mm - 27.0 + 2.2 kW

Choose Visual Cooking 2.10 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
- ✓ 10 x GN2/1 capacity
- ✓ Ideal for menus which require a lower volume of steaming
- ✓ Two-step safety handle

### Specifications

#### Summary

<b>Brand</b>	Lincat
<b>Range</b>	Lincat Combi Ovens
<b>Series</b>	Visual Cooking
<b>Power Type</b>	Electric
<b>Unit Type</b>	Counter-top
<b>Available in UK Only</b>	Yes
<b>UK Warranty</b>	2 Years Parts and Labour Warranty
<b>GTIN</b>	5056105121756

#### Power and Performance

<b>Total Power kW</b>	27.0 + 2.2
<b>Temperature Range °C</b>	30-300
<b>IP Rating</b>	IPX5
<b>Temperature Control</b>	Electronic
<b>Oven Rating kW</b>	Steam connection = N/A; Hot air connection = 27.0

#### Key Specifications

<b>Type of Lighting</b>	Halogen
<b>Number of Grids included</b>	0

#### Capacity

<b>Gastronorm Capacity</b>	10 x GN2/1
<b>Portions per Day</b>	300

#### Weights and Dimensions

<b>Unit Height (External) mm</b>	1462
<b>Unit Width (External) mm</b>	1122
<b>Unit Depth (External) mm</b>	1052
<b>Height (Internal) mm</b>	785
<b>Width (Internal) mm</b>	620
<b>Depth (Internal) mm</b>	795
<b>Net Weight Kg</b>	278

#### Supply Connections

<b>Requires Installation</b>	Yes
<b>Requires Electrical Supply</b>	Yes
<b>UK 3 Pin Plug</b>	Yes
<b>Requires Hardwiring</b>	Yes
<b>Electrical Supply Rating Watts</b>	27,000 + 2,200
<b>Single Phase Amps</b>	9
<b>Single Phase Voltage</b>	230
<b>Three Phase Amps</b>	L1=39.0; L2=39.0; L3=39.0
<b>Three Phase Voltage</b>	400
<b>Water Connection Pressure Bar</b>	2.5-6
<b>Drain Connection</b>	DN 50 mm
<b>Water Connection</b>	3/4"

## Shipping

<b>Packed Weight Kg</b>	305.8
<b>Packed Height cm</b>	151.7
<b>Packed Width cm</b>	125
<b>Packed Depth cm</b>	117

## Available Accessories

<b>LCA3003</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 20 mm deep
<b>LCA3005</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 40 mm deep
<b>LCA3007</b>	Lincat Combi Oven Imperial Non-stick Container - GN1/1(325 x 530 mm) - 60 mm deep
<b>LCA3009</b>	Lincat Combi Oven Imperial Pizza and Grilling Sheet - GN1/1(325 x 530 mm)
<b>LCA3011</b>	Lincat Combi Oven Imperial Grilling Grid - GN1/1(325 x 530 mm)
<b>LCA3012</b>	Lincat Combi Oven Imperial Potato Grid - GN1/1(325 x 530 mm) - 28 Potato Capacity
<b>LCA3013</b>	Lincat Combi Oven Imperial Multi-tray - 8 Moulds - GN1/1(325 x 530 mm)
<b>LCA3015</b>	Lincat Combi Oven Non-stick Aluminium Baking Sheet - GN1/1(325 x 530 mm)
<b>LCA3017</b>	Lincat Combi Oven Non-stick Perforated Aluminium Baking Sheet - GN1/1(325 x 530 mm)
<b>LCA3019</b>	Lincat Combi Oven Silicone Baking Mat - GN1/1(325 x 530 mm)
<b>LCA3021</b>	Lincat Combi Oven Steamfry Basket - GN1/1(325 x 530 mm)
<b>LCA3023</b>	Lincat Combi Oven Rack for Spare Ribs - GN1/1(325 x 530 mm)
<b>LCA3024</b>	Lincat Combi Oven Chicken Grid - GN1/2(325 x 265 mm) - 4 Chicken Capacity
<b>LCA3025</b>	Lincat Combi Oven Chicken Grid - GN1/1(325 x 530 mm) - 8 Chicken Capacity
<b>LCA4001</b>	Lincat Combi Oven Software Key - Quick Select Recipes (QSR)
<b>LCA4002</b>	Lincat Combi Oven Software Key - Advanced Rack Timer - Tailored Menu Handling
<b>LCA6003</b>	Lincat Combi Oven Static Stand for Visual Cooking 2.01/2.10 - 8 Pairs of Support Rails
<b>LCA6005</b>	Lincat Combi Oven Mobile Stand for Visual Cooking 2.01/2.10 - 8 Pairs of Support Rails
<b>LCC1001</b>	Hydro Shield 3600 (L) Water Filter Cartridge - Recommended for CombiSlim and Visual Cooking 1.06/1.10
<b>LCC1002</b>	Hydro Shield 6000 (XL) Water Filter Cartridge - Recommended for Visual Cooking 1.20/2.06/2.10/2.20 and all Combi Ovens in hard water areas
<b>LCC1003</b>	Hydro Shield 3600 (L) Water Filter Kit - Including Filter, Filter Head and Hose - Recommended for CombiSlim and Visual Cooking 1.06/1.10
<b>LCC1004</b>	Hydro Shield 6000 (XL) Water Filter Kit - Including Filter, Filter Head and Hose - Recommended for 1.20/2.06/2.10/2.20 + all Ovens in hard water areas
<b>LCC2003</b>	Lincat Protect Intense Detergent - 2 x 5l
<b>LCC2005</b>	Lincat Protect Cleaning Package - 6 x 5l Intense Detergent and 2 x 5l Rinse Aid
<b>LCC2006</b>	Lincat Protect Rinse Aid - 2 x 5l
<b>OCG8111</b>	1/1 GN GRID-S/STEEL - P/NO. GN1/1-1D6 20D3



**Lincat Limited**

Whisby Road,  
Lincoln, LN6 3QZ,  
United Kingdom

**Company No:** 2175448

A member company of



**Customer Care**

**Tel:** +44 1522 875500  
**Email:** care@lincat.co.uk

**Export Customers**

**Tel:** +44 1522 875536  
**Email:** export@lincat.co.uk

**Opening Hours**

**Monday – Friday:**  
8.30am – 5pm