

CHRIS ROE

the catering equipment professionals

Lincat Convector Ovens

- Ideal for roasts, pizzas, pies and bakery products
- Available in three sizes plus high power model
- Precise thermostatic control 60°C to 260°C
- Double glazed door
- Easy-to-use manual controls
- Bi-directional circulation system for even heating
- Two fan speeds: standard for general use and slow for delicate items
- Timer: lights flash to show end of cooking time
- Choose high power version for faster start-up and recovery times
- Floor stands and stacking kits available
- [See our Convection Oven Comparison Chart](#)



CO223M/CO235M:

2 x 1/1 gn capacity

Internal size:
308H x 690W x 470D (96 litres)



CO343M:

4 x 1/1 gn capacity

Internal size:
398H x 330W x 550D
(72 litres)

MODEL	H	W	D	KW	CAPACITY	SHELVES	LIST PRICE	OUR PRICE
CO133M	645	610	750	3	53 litres	3 x 2/3 gn	2418.00	1361.00
CO223M	645	810	850	3	96 litres	2 x 1/1 gn	2677.00	1501.00
CO235M	645	810	850	4.6	96 litres	3 x 1/1 gn	2852.00	1595.00
CO343M	600	660	740	3	72 litres	4 x 1/1 gn	2443.00	1374.00
Floor stand with 4 runners for gn containers							1019.00	763.00
Stacking kit for 2 ovens including low level stand with shelf							1019.00	763.00
Installation and commissioning (CO133M/CO223M)								80.00
Installation package CO235M including mains cable								125.00

Services required: 13 amp power (except CO235M - 20 amp hard wire)