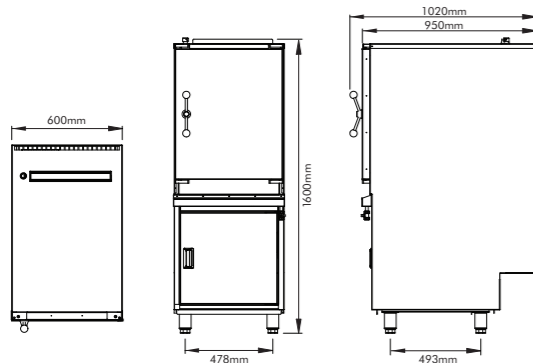


Technical Specifications

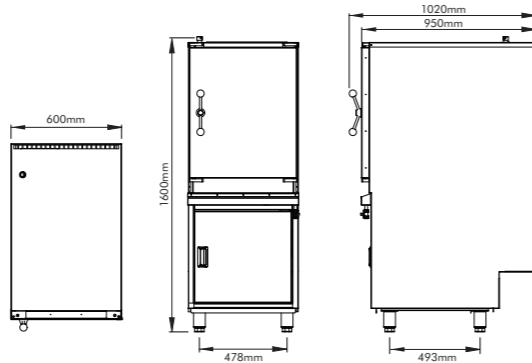
Model	OG7502	OE7503
Overall height (mm)	1600	1600
Width (mm)	600	600
Depth (mm)	950	950
Usable oven capacity		
Dimensions w x d x h (mm)	680 x 545 x 720	680 x 545 x 720
Volume (m ³) 0.27	0.27	0.27
Volume (cu. ft.)	9.4	9.4
Gastronorm containers	12 x 1/1GN or 6 x 2/1GN	12 x 1/1GN or 6 x 2/1GN
Oven shelf size (mm)	650 x 530	650 x 530
Gas power rating (kW) - natural	13.0 kW	n/a
Gas power rating (kW) - propane	13.0 kW	n/a
Gas pressure - natural	16 mbar 6.5 " WG	n/a
Gas pressure - propane	25 mbar 10 " WG	n/a
Gas inlet size	1/2" BSPT Male	n/a
Electrical power rating	6 watts	9.0 kW
Electrical requirements	1 phase (13 amp plug)	1 or 3 phase*
Voltage (1 / 3 phase)	230V / -	230 / 400V
Amps per phase	0.025	13.0 / 13.0 / 13.0
Water inlet connection	15mm	15mm
Water pressure	20 – 1000kPa (0.2 – 10bar)	20 – 1000kPa (0.2 – 10bar)
Heat up time from cold	20 mins	15 mins
Weight (kg)	123	123

* We recommend operation on a 3 phase supply, where available.

OG7502



OE7503



Inclusive Accessories

- 6 x stainless steel wire shelves

Optional Accessories

- **OCG8112**- Additional stainless steel wire shelves
- Various GN containers (please contact our sales department for details)

Atmospheric Steamers



Lincat's atmospheric steamers offer the perfect solution for volume production of healthy steamed food. Simple to use and with a generous capacity, these versatile steamers are ideal for cooking vegetables, puddings, rice, ham, fish and a host of other popular food products.

The gentle steaming process retains important nutrients and reduced shrinkage saves you money on raw products.

Available for operation on gas or electric and offering exceptional value for money, Lincat's atmospheric steamers are the ideal choice when large output is needed in a short space of time.



Lincat Limited, Whisby Road,
Lincoln LN6 3QZ,
United Kingdom

QUALITY GUARANTEED

You can choose Lincat products with confidence. All products in this leaflet are backed by the reassurance of a comprehensive UK two-year parts and labour warranty.



UK Sales Tel: 01522 875500 UK Spares Tel: 01522 875510 UK General Tel: 01522 875555
UK Fax: 01522 875530 International Sales Tel: +44 1522 503250 International Fax: +44 1522 875530
Website: www.lincat.co.uk UK Sales e-mail: sales@lincat.co.uk International Sales e-mail: export@lincat.co.uk



Features

- Robustly built to take the knocks in a busy kitchen
- 304 grade stainless steel oven interior – for long service life
- Generous capacity and 2/1 GN compatible – ideal for the busiest of kitchens
- Six shelf positions and removable shelf supports for flexibility and ease of cleaning
- Gas models, (natural or propane gas) feature piezo ignition and a flame failure device and for safe and easy operation
- Internal steam generator ensures the oven remains fully saturated with steam – essential for high quality food production
- Energy efficiency is enhanced by the positive two-point door latch mechanism and a highly effective door seal
- Easy-to-use, simple controls
- Reliable automatic electrical water level control.
- Thermostatic temperature control and boil dry overheat protection system – for trouble free operation
- All components and materials WRAS approved – your guarantee of quality and hygiene

Easy installation:

- Reversible oven and service compartment doors
- Adjustable legs – useful when siting on uneven floors
- Overflow and drain connectable to standard fittings



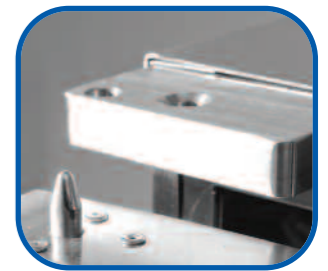
OE7503



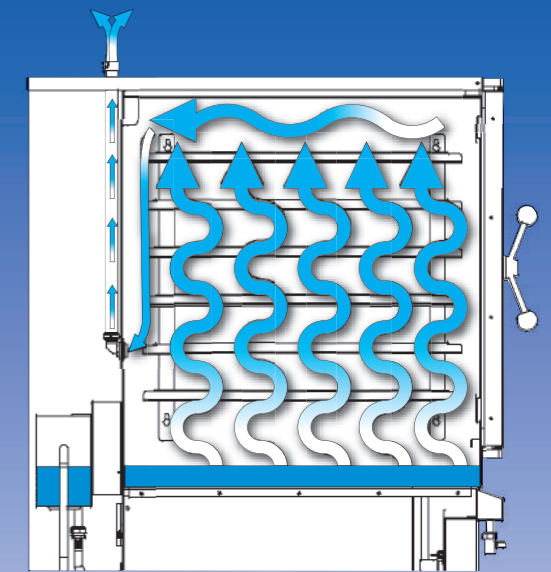
OG7502



Six stainless steel wire shelves allows use of containers including BS tins



Sturdy door catches ensure a perfect steam seal



- The internal steam generator ensures a constant saturation of steam
- Steam flows through the oven chamber to ensure consistent, even cooking
- The low level vent maximises energy transfer to the food and regulates the flow of steam from the chamber
- Thermostatic control maintains optimum cooking temperature and conserves energy



Large capacity - accepts 2/1 GN containers