

## Convection Ovens

*Ideal for roasts, pizzas, pies and bakery products, Lincat's counter top convection ovens are versatile, built to last and competitively priced.*



EC076

### Features

- Sturdy, heavy-duty stainless steel construction
- Efficient air circulation system lowers cooking temperatures and reduces cooking times by up to a third
- Accepts 1/1 gastronorm dishes
- Pre-set hold facility automatically reduces oven temperature at the end of the cooking period
- Water injection, giving faster-rising bread with a more attractive appearance and consistency

In addition, the ECO76 model:

- Has a larger oven capacity
- Offers faster initial heat up and recovery times - ideal for cooking batch quantities from frozen



**EC07**



### Inclusive Accessories

- 4 nickel plated wire shelves
- Water inlet hose

### Optional Accessories

- **EC07/ECO76** floor stand for (product code ECO7/FS)
- **TA54** 1/1 gastronorm dish

## Technical Specifications

Model	Description	Power Rating	External Dimensions HxWxD (mm)	Internal Dimensions HxWxD (mm)
EC07	Counter top convection oven	3kW	545x750x650*	390x530x355
EC076	Counter top convection oven	6kW	620x750x650*	510x540x370

\*685mm depth with water supply connected.

### QUALITY GUARANTEED

You can choose Lincat products with total confidence. All products in this leaflet are backed by the reassurance of a comprehensive UK twelve-month warranty. It is nothing less than you would expect from Lincat - a company with a long track record as one of Europe's largest and most successful manufacturers of catering equipment.

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