



Lincat CombiSlim



The optimal choice when size matters.

In partnership with our sister company, the Scandinavian Combi Specialist Hounö, we are delighted to offer the popular **CombiSlim** ovens to the UK market under the Lincat brand.

Measuring just 513mm wide and accommodating a full size 1/1 gastronorm, the **CombiSlim** ovens are perfect for front of house and compact kitchens where space is limited but high output and consistent results are needed or for satellite kitchens in combination with our Invoq ovens.

Ease of use is at the heart of **CombiSlim** ovens, they're controlled using Android-based **SmartTouch**[®], an intuitive touch control display, and feature **SmartChef**[®] pre-set recipes, making operation simple and seamless for kitchen staff of all levels.

Combislim ovens feature steam injection, with **CombiSmart**[®] humidity control, the ability to create cooking programmes with up 15 steps, and a rack timer that ensures accurate cooking for different items on different shelves.

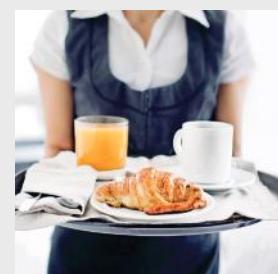
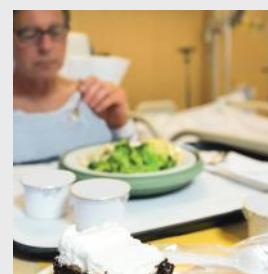
After service, **CombiWash**[®], the automatic cleaning system saves on staff time and operating costs, through low consumption of energy, water, and detergent.

CombiSlim ovens are available in 2 sizes, 6 grid and 10 grid and accommodate 1/1 GN trays. For maximum flexibility, stack 2 **CombiSlim** ovens.

With the optional **Hoodini** ventless hood, place your CombiSlim virtually anywhere and remove grease, vapours, and contaminates from the air.

Ideally suited for...

CombiSlim ovens are small but effective, providing the same features as a large combi oven giving you maximum flexibility.



Cafés & Coffee Shops

Expand your menu options with perfectly cooked dishes and bakes.

Forecourts & Convenience Stores

Invest in a **CombiSlim** to expand your range and increase sales.

Hospitals

Support nutritious meal preparation for patients and staff for overall wellbeing.

Hotels

When used in combination with our Invoq ovens in the central kitchen, **CombiSlim** ovens are perfect for finishing in smaller satellite kitchen areas.



Lincat CombiSlim

CombiSlim
provides maximum
flexibility in
minimum space.



Benefits at a glance

- 513mm wide footprint
- Accommodates 6 or 10 1/1GN trays
- Consistent regardless of the operator
- Steam injection
- **SmartChef®** pre-set recipes
- Easy to use **SmartTouch®**, intuitive touch control display
- **CombiSmart®** 10 steps, humidity control
- Temperature Probe
- HACCP monitoring
- Available with a **Hoodini** ventless hood (see page L57 for more information)



**Please call us to
arrange to see
CombiSlim live
and in action!**

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Lincat CombiSlim



CombiSlim

- Measuring just 513mm wide and accommodating a full size 1/1 gastronorm
- CombiSlim ovens are small but effective, providing the same features as a large combi oven giving you maximum flexibility
- All ovens are 50 hertz, 3 Phase



MODEL	LCS106	LCS110
Price	£9216/€10,598	£11,447/€13,164
Height (mm)	753	948
Width (mm)	513	513
Depth (mm)	811	811
Power (kW)	8.4	12.7
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	60	30-80
Weight (kg)	67	81

Standard Features

- Electric
- Injection steam
- **SmartTouch®** display
- 2-piece rack
- Temperature probe
- PROTECT start kit
- Chef's recipe collection
- Baker's recipe collection
- Favourites selection
- HACCP quality control, 60 days in PDF format

CombiSlim with Hoodini

- See page L57 for more information on **Hoodini**
- Invest in a combi oven without the cost and installation of a commercial hood system
- Utilise non-traditional spaces
- Ideal for where venting to the atmosphere is impractical or not possible
- Hoodini uses less energy over traditional hood system, a great way to work towards being carbon neutral



MODEL	LCSH106	LCSH110
Price	£13,577/€15,613	£15,808/€18,179
Height (mm)	1138	1338
Width (mm)	514	514
Depth (mm)	1041	1041
Power (kW)	8.4 + 2.2	12.7 + 2.2
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	60	30-80
Weight (kg)	110	115

Cooking Modes

- Hot air (Convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- **CombiSmart®**, 10 steps humidity control
- Cook & Regeneration
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds
- **SmartChef®**, automatic cooking
- Automatic humidity pulsing
- **RackTimer®**, with up to 20 timers
- Cool down function
- Delta-T
- Cook & Hold

* Please refer to page 35 for electricity supply requirements

CombiSlim - Accessories, Options and Consumables
Oven Stands
FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LCS611 & LCSH611	LCS1011 & LCSH1011
A LCS01	£700	€805	Static Open Stand	•	•
A LCSR1	£760	€874	Static Stand with Runners	•	•

Stacking Kit
FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LCS611 & LCSH611	LCS1011 & LCSH1011
A 32020054	£1003	€1154	Stacking Kit 1.06 + 1.06 and Low Floor Stand	•	•
A 21010055	£1206	€1387	Stacking Kit 1.06 + 1.10 and Low Floor Stand	•	•
A 107971	£346	€415	Castors for low floor stand	•	•

Extraction Hoods
FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LCS611 & LCSH611	LCS1011 & LCSH1011
A 32620112	£1919	€2207	Condensation Hood	• (only LCS611)	• (only LCS1011)

Water Treatment
FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LCS611 & LCSH611	LCS1011 & LCSH1011
C 30500546	£774	€890	Hydro Shield 6000 (XL) Water Filter Cartridge	•	•
S 108139	£1150	€1323	Hydro Shield 6000 (XL) Water Filter Kit - inc. Filter, Filter Head and Hose	•	•

Detergent
FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LCS611 & LCSH611	LCS1011 & LCSH1011
C 30500571	£146	€168	HOUNÖ PROTECT Detergent Intense 2 x 5 Litre	•	•
C 20500200	£146	€168	HOUNÖ PROTECT Rinse aid 2 x 5 Litre	•	•
C 30520494	£505	€581	HOUNÖ PROTECT cleaning package (6 x Intense + 2 x Rinse)	•	•

Grills, Trays and Sheets
FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LCS611 & LCSH611	LCS1011 & LCSH1011
A 45482	£140	€161	Imperial Tray, 1/1 GN, 20mm	•	•
A 45484	£145	€167	Imperial Tray, 1/1 GN, 40mm	•	•
A 45483	£165	€190	Imperial Tray, 1/1 GN, 60mm	•	•
A 45723	£185	€213	Imperial Sheet, 1/1 GN	•	•
A 45481	£165	€190	Imperial Grilling Grid, 1/1 GN	•	•
A 45433	£95	€109	Baking Tray Non-Stick, 1/1 GN	•	•
A 45434	£110	€127	Baking Tray Perforated Non-Stick, 1/1 GN	•	•
A 45445	£90	€104	Baking Mat Silicone, 1/1 GN	•	•
A 45725	£120	€138	Imperial Multi-Tray, 1/1 GN	•	•
A 45480	£120	€138	Steamfry Basket, 1/1 GN	•	•
A 45733	£130	€150	Rib Rack, 1/1 GN	•	•
A 41120	£60	€69	Chicken Grill, 1/2 GN - for 4 pcs.	•	•
A 33089	£120	€138	Chicken Grill, 1/1 GN - for 8 pcs.	•	•
A 45722	£140	€161	Imperial Potato Spikes, 1/1 GN	•	•
A 45081	£52	€62	Grill, stainless steel, 1/1 GN	•	•





Lincat InvoQ



Invoq

Introducing an intuitive oven platform for baking, cooking and steaming that's as simple as it looks.

Designed by our sister company, the Scandinavian Combi Specialist Hounö, the new Lincat Invoq may look simple, but is in fact one of the most advanced and capable ovens ever made.

Created as a collaborative exercise with six global food service brands, including Lincat, means that Invoq became an oven that could be configured to suit any setting, restaurant or serving situation anywhere in the world.

The Invoq range



Invoq|Combi

Featuring **CombiSteam**, injection steam for full steaming capacity that is fast, efficient, and safe.

Invoq|Hybrid

Featuring **HybridSteam**, a combination of an energy efficient boiler with an injection steam system. The oven delivers fast, efficient, and safe high-density steam saturation – perfect for intensive steaming production.

Invoq|Bake

With the Invoq Bake you get an even and consistent bake covering all aspects of the baking from beautifully crusty breads to perfectly baked products from frozen and even delicately baked desserts.



InvoQ

ClimateControl

Invoq includes key design elements to deliver optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation.

Fine-tuned humidity

On top of **CombiSteam** and **HybridSteam**, Invoq comes with two additional features for fine tuning humidity; **CombiSense** on all Invoq models including Bake and **CombiSpeed** on the Invoq Combi and Hybrid.



Smartphone simple oven operation

Invoq is '**smartphone simple**', allowing extremely advanced, sophisticated, and sometimes unprecedented technology to be accessed, enjoyed and controlled with ease - by anyone.

The Invoq Combi and Hybrid feature **SmartChef**, while the Invoq Bake offers **SmartBaker**. These intelligent cooking functionalities guide you effortlessly to a great result.

With **MenuPlanner** and **TablePlanner** integrated into Invoq Combi and Hybrid, users can effectively manage multiple dishes, tracking each item's progress on different racks and adjusting cooking times for synchronized finishing.

Invoq Bake's Quick Select Recipes (**QSR**) empower all team members, regardless of experience level, to consistently produce high-quality baked goods. **QSR** streamlines operations, saving time and reducing the likelihood of errors.

Invoq



Increased capacity

Invoq Combi and Hybrid models, with an additional tray in 6-grid ovens, provide 17% more capacity, while Invoq Bake offers 20% more capacity with an extra tray.



Move towards a more Sustainable Kitchen

Without even making any changes to your usage pattern but simply by replacing your oven, Invoq can save you energy, lower your bills and reduce your carbon footprint.

A connected kitchen

Invoq has been designed to work with the Open Kitchen app, remotely update software, upload and distribute new recipes, oversee your energy consumption or running costs, monitor your service schedule or access your HACCP data.

Stay spotless

CareCycle is the automatic cleaning system built into Invoq that saves both time and money.

CareCycle uses surprisingly little water, energy or chemicals and it ensures your oven is always spotlessly clean and ready for the next task.



Learn more and discover the Invoq that is precisely right for you.

Invoq Combi and Invoq Hybrid, pages 16-17
Invoq Bake, pages L21-27



Invoq

Ideally suited for...

Invoq is a single solution tailored to meet the needs of different market segments. From restaurants to institutional kitchens and supermarkets. It has been designed from the point of view of chefs, kitchen designers and consultants. All of those who have a say in creating a commercial kitchen.



Quick Serve Restaurants

Use **SmartChef** to cook all food in the same way, regardless of which restaurant you visit, to experience the same quality and uniform results all the time.



Hospitals

HybridSteam, this high-density steam saturation, designed for intensive steaming production, offers full flexibility and endless possibilities.



Education

Roll-in combi ovens: The perfect solution for high volume cooking. Discover the roll-in combi oven: streamline high-volume cooking, reduce labour costs, and boost productivity.



Forecourts and Convenience Stores

By stacking two units, it becomes possible to simultaneously cook different batches of products, all while saving valuable floor space. The inclusion of hoods streamlines the installation process, making it both effortless and adaptable.

Benefits at a glance

- Invoq Combi and Hybrid with an extra tray in 6 grid ovens, delivers 17% more capacity
- Invoq Bake with an extra tray, delivers 20% more capacity
- Less energy usage
- **SmartPhone** simple to use
- Automatic, intelligent cooking regardless of operator or skill level
- **ClimateControl**, perfectly controlled for optimum quality
- Innovative steam generation technologies
- Fine tune for humidity levels
- **CareCycle** automatic cleaning system
- Open Kitchen compatible



Please call us to arrange to see **CombiSlim** live and in action!

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Invoq

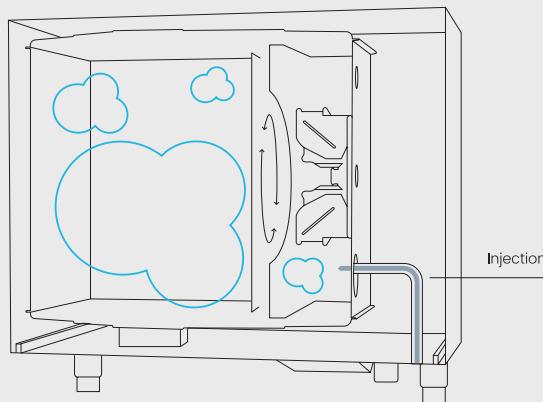


With Invoq, we have two innovative steam generation technologies, **CombiSteam** and **HybridSteam** to suit different settings.

CombiSteam.

A powerful injection of steam. Right now.

Instead of waiting for water to boil, **CombiSteam** injects water directly through the oven's heating elements. So, in seconds, with a minimum of energy, the entire Invoq oven becomes a steam chamber. No waiting. No water tank. **CombiSteam** is featured on all Invoq Combi models.



CombiSteam is designed for:

- Retail
- QSR
- Restaurants
- Bakeries

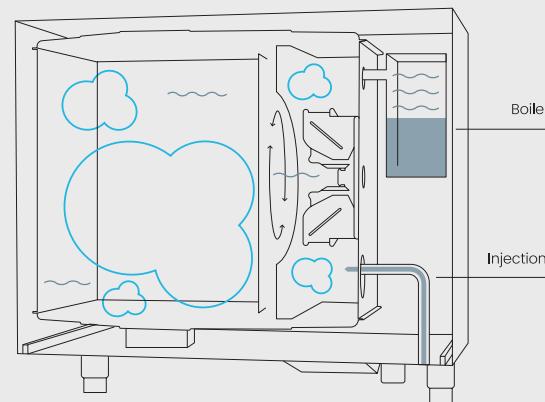
HybridSteam.

Steam that can be both subtle and powerful.

In circumstances where either the food or the setting is less dictated by speed, **HybridSteam** is a unique method of creating humidity. On top of **CombiSteam**, a water reservoir - located within the oven casing - has been added, to provide the oven with an additional way to generate high-density steam saturation.

Depending on what you are cooking, intelligent sensors instruct the Invoq oven to deploy either injected steam or steam created from water in the boiler - or both, in tandem or sequence. This choice of interventions allows a spectrum of possibilities because steam can be added with finer and more comprehensive control.

HybridSteam is exclusively featured on the Invoq Hybrid models.



HybridSteam is designed for:

- Canteens
- Hospitals
- Education
- Central kitchens



Invoq

Invoq technology offers additional ways to fine-tune humidity.

On top of **CombiSteam** and **HybridSteam**, Invoq comes with two additional features that allow you to produce predictably accurate results using the power of humidity.



CombiSense. Deliciousness inside and out.



CombiSense is an automatic humidity system that allows you to cook at high temperatures without drying out food or degrading its flavour or colour. It is ideal when you need to cook something that needs to be crisp on the outside and naturally moist on the inside. To produce the desired 'Maillard Reaction', Invoq has sensors that supervise and control the entire cooking cycle. They continuously adjust humidity levels on a percentage basis depending on the moisture released by the food, regardless of how full the oven is or whether you're cooking from cold or frozen.

Steam roasting
Grilling
Pan frying
Convenience
Bake-off

CombiSpeed. Cook faster and improve yield.



By injecting humidity, **CombiSpeed** both accelerates cooking times and locks in moisture and tenderness, so you get less shrinkage and more portions per serving. When used at low temperatures overnight, it keeps food succulent and juicy. Ten **CombiSpeed** settings allow you to choose the optimal level for your specific menu or workflow.

Braising
Roasting
Low-temperature cooking
Overnight cooking
Holding
Sous vide



An oven controlled by a tablet.



SmartChef. Change from manual to automatic.

SmartChef is an automatic feature for intelligent cooking. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect result. Save your favourites and edit, if needed.



MenuPlanner. Make all users successful.

MenuPlanner allows you to drag and drop your servings for an all-day service. You can easily keep track of all racks and adjust items to be finalised simultaneously, if preferred. You can even set up to three products on the same rack and the oven automatically compensates temperature changes with **CookTimeCorrection (CTC)**. Smooth and stressless operation.

TablePlanner. 3 racks in 1.

The **TablePlanner** function allows you to combine up to three different products with one timer. Simply select your menu items; the oven will tell you when to load which item, and they will be ready for service at the same time.



ClimateControl. Be in charge of the environment in your oven.

ClimateControl ensures optimised processes and shorter cooking times. Key design elements produce optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled for optimum quality.



CareCycle. Customise the way you keep spotless.

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. **CareCycle** is a phosphate free tablet-based way to clean, with seven programs ranging from Eco to Turbo. It produces excellent results with surprisingly little water or chemicals, and you can program **CareCycle** to get to work at your convenience.



Invoq

Invoq helps you move towards a more sustainable kitchen.

Convection 

19% less energy used per running hour

Technology behind the scenes:

- Triple layer glass door
- Improved airflow contributing to the Maillard reaction
- Improved air intake - three times faster dehumidification
- Energy-efficient insulation

Steam 

70% less energy used per running hour

Technology behind the scenes:

- Improved steam saturation based on lambda sensor
- Improved boiler performance (%)
- **HybridSteam** implementation
- Closed drain system

Cleaning 

70.7% less costs
27% less water
63% less time

Technology behind the scenes:

- Recirculating cleaning system
- Less and greener chemicals
- Cleaning programs to match your needs

Your savings 

Cost savings of £1,401/€1,612 per year

User scenario based on following operation:

- Eight hours a day (six hours convection, two hours steaming, one medium cleaning)
- Five days a week
- 48 weeks a year

Based on a kWh price of € 0.46 and a water price of € 1.45 per m3. Comparison: Invoq Hybrid 10-1/1 GN up against predecessor model.

Invoq | Combi



Invoq Combi

- Featuring **CombiSteam**, please see page L38 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220
Price	£8996/€10,345	£12,430/€14,295	£19,850/€22,828	£15,106/€17,372	£19,768/€22,733	£34,274/€39,415
Height (mm)	851	1081	1730	851	1081	1730
Width (mm)	937	937	937	1077	1077	1077
Depth (mm)	908	908	923	1028	1028	1043
Power (kW)	10.3	19.3	38.2	22.3	31.3	62.2
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1	20 x GN1/1	6 x GN2/1	10 x GN2/1	20 x GN2/1
No. of meals per day	90	150	300	180	300	600
Weight (kg)	127	159	276	150	181	327

Invoq Combi PassThrough

- Please see page L54 for more information on **PassThrough**
- Featuring **CombiSteam**, please see page L38 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQC106PT	LQC110PT
Price	£11,866/€13,646	£17,522/€20,150
Height (mm)	851	1081
Width (mm)	937	937
Depth (mm)	1059	1059
Power (kW)	10.3	19.3
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	90	150
Weight (kg)	149	184

* Please refer to page 35 for electricity supply requirements



Invoq | Hybrid

Invoq Hybrid

- Featuring **HybridSteam**, please see page L38 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220
Price	£9464/€10,884	£13,090/€15,054	£21,664/€24,914	£15,892/€18,276	£20,814/€23,936	£35,522/€40,850
Height (mm)	851	1081	1730	851	1081	1730
Width (mm)	937	937	937	1077	1077	1077
Depth (mm)	908	908	923	1028	1028	1043
Power (kW)	10.3	19.3	38.2	22.3	31.3	62.2
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1	20 x GN1/1	6 x GN2/1	10 x GN2/1	20 x GN2/1
No. of meals per day	90	150	300	180	300	600
Weight (kg)	136	159	288	158	189	342

Invoq Hybrid PassThrough

- Please see page L54 for more information on **PassThrough**
- Featuring **HybridSteam**, please see page L38 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQH106PT	LQH110PT
Price	£12,868/€14,798	£18,503/€21,279
Height (mm)	851	1081
Width (mm)	937	937
Depth (mm)	1059	1059
Power (kW)	10.3	19.3
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	90	150
Weight (kg)	157	192



InvoQ Combi / Hybrid - Accessories, Options and Consumables

Oven Stands

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A LQSO1	£518	€596	Static Open Stand	•	•					•	•				•	•	•	•	
A LQSR1	£1152	€1325	Static Stand with Runners and Chemical Drawer	•	•					•	•				•	•	•	•	
A LQCK	£346	€398	Castor Kit for LQSO1 and LQSR1 - 2 x Braked, 2 x Unbraked	•	•					•	•				•	•	•	•	
A 106170	£783	€900	Static Open Stand					•	•			•	•						

Trolley System

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A 107592	£1891	€2175	Roll-in Trolley 20-1/1 GN 65 mm 20 trays U-shaped			•						•							
A 108140	£1891	€2175	Roll-in Trolley 20-1/1 GN 85 mm 15 trays U-shaped			•						•							
A 107876	£2353	€2706	Roll-in Trolley 20-2/1 GN 65 mm 20 trays U-shaped							•					•				
A 107101	£2353	€2706	Roll-in Trolley 20-2/1 GN 85 mm 15 trays U-shaped			•				•					•				
A 108142	£2079	€2391	Banqueting Roll-in Trolley 20-1/1 GN (50 plates)									•							
A 108143	£3959	€4553	Banqueting Roll-in Trolley 20-2/1 GN (100 plates)					•		•					•				
A 108149	£1234	€1419	Thermo Cover (1/1 GN)									•							
A 045462	£1679	€1930	Thermo Cover (2/1 GN)							•					•				

Stacking Kit

SEE PAGE L55 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A 107800/965	£1214	€1396	Stackit 1/1 GN, electric + Low Floor Stand	•						•									
A 107803/966	£1520	€1749	Stackit 2/1 GN, electric + Low Floor Stand			•						•							
A 111725/965	£1214	€1396	Stackit 1/1 GN, PassThrough, electric + Low Floor Stand												•	•			
A 107971	£346	€415	Castors for low floor stand	•			•			•			•		•	•	•		

Drain Lift Solution

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A 110891	£683	€786	Drain Lift System, single oven, upgrade kit	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 110892	£683	€786	Drain Lift System, stacked oven, upgrade kit	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	



InvoQ

InvoQ Combi / Hybrid - Accessories, Options and Consumables

Extraction Hoods

SEE PAGE L56 - L57 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A 110907	£4037	€4642	Condensation Hood 1/1 GN, Upgrade Kit	•	•					•	•								
A 110906	£4037	€4642	Condensation Hood 1/1 GN, PassThrough, Upgrade Kit													•	•	•	•
A 110903	£4517	€5194	Condensation Hood 1/1 GN, 20-1 Roll-In, Upgrade Kit			•													
A 110905	£4517	€5194	Condensation Hood Stackit 1/1 GN, Upgrade Kit	•	•					•	•								
A 110904	£4517	€5194	Condensation Hood Stackit 1/1 GN, PassThrough, Upgrade Kit													•	•	•	•
A 110924	£4977	€5724	Condensation Hood 2/1 GN, Upgrade Kit					•	•										
A 110922	£5682	€6535	Condensation Hood 2/1 GN, 20-2 Roll-In, Upgrade Kit							•									
A 110928	£5682	€6535	Condensation Hood Stackit 2/1 GN, Upgrade Kit					•	•										
A 111458	£6663	€7663	Hoodini Hood 1/1,GN, single units, Upgrade Kit	•	•	•				•	•	•							
A 111457	£7020	€8074	Hoodini Hood 1/1,GN, single units, PassThrough, Upgrade Kit													•	•	•	•
A 111456	£10,174	€11,700	Hoodini Hood 1/1 GN, stacked units, Upgrade Kit	•	•					•	•								
A 111455	£10,526	€12,105	Hoodini Hood 1/1 GN, stacked units, PassThrough, Upgrade Kit													•	•	•	•
A 111472	£7199	€8278	Hoodini Hood 2/1,GN, single units, Upgrade Kit					•	•						•	•			
A 111474	£11,040	€12,696	Hoodini Hood 2/1 GN, stacked units, Upgrade Kit					•	•						•	•			

Heat Shields

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A 108120	£311	€357	Heat shield 6-1/1 GN	•						•									
A 108121	£339	€390	Heat shield 10-1/1 GN		•														
A 108122	£349	€401	Heat shield 6-2/1 GN			•													
A 108123	£387	€445	Heat shield 10-2/1 GN				•												
A 108124	£416	€479	Heat shield 20-1/1 GN					•											
A 108125	£502	€578	Heat shield 20-2/1 GN						•										

Fat Separation

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
O 104853	£1130	€1299	Fat Separation System InvoQ Combi 1/1 models - Factory Fitted	•	•	•				•	•	•							
O 104841	£1393	€1602	Fat Separation System InvoQ Combi 2/1 models- Factory Fitted		•	•	•						•	•	•				

Water Treatment

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
C 30500546	£774	€890	Hydro Shield 6000 (XL) Water Filter Cartridge	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
S 108139	£1150	€1323	Hydro Shield 6000 (XL) Water Filter Kit - inc. Filter, Filter Head and Hose	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

InvoQ



Invoq Combi / Hybrid - Accessories, Options and Consumables

Detergent

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
C 106032	£183	€210	CareCycle Clean tablets - 150	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
C 106033	£183	€210	CareCycle Descaling tablets - 150	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 110247	£350	€403	Hand Shower	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	

Grills, Trays and Sheets

SEE PAGE L59 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A 107840	£565	€649	MultiRack 6-1/1 GN and 400 x 600	•						•						•	•	•	
A 107846	£668	€768	MultiRack 10-1/1 GN and 400 x 600		•	•		•	•		•	•		•	•	•	•	•	
A 45482	£140	€161	Imperial Tray, 1/1 GN, 20mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45484	£145	€167	Imperial Tray, 1/1 GN, 40mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45483	£165	€190	Imperial Tray, 1/1 GN, 60mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45723	£185	€213	Imperial Sheet, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45481	£165	€190	Imperial Grilling Grid, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45433	£95	€109	Baking Tray Non-Stick, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45434	£110	€127	Baking Tray Perforated Non-Stick, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45445	£90	€104	Baking Mat Silicone, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45725	£120	€138	Imperial Multi-Tray, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45480	£120	€138	Steamfry Basket, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45733	£130	€150	Rib Rack, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 41120	£60	€69	Chicken Grill, 1/2 GN - for 4 pcs.	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 33089	£120	€138	Chicken Grill, 1/1 GN - for 8 pcs.	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45722	£140	€161	Imperial Potato Spikes, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45081	£52	€62	Grill, stainless steel, 1/1 GN	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 45203	£88	€106	Grill, stainless steel, 2/1 GN		•	•	•												

Connectivity

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT
A 108137	£157	€181	Invoq WiFi module	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
A 111738	£1210	€1392	Open Kitchen App*	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	

It is recommended that a water treatment unit is installed with all Lincat Invoq Ovens. Any water related issues which arise with Lincat Invoq Ovens not fitted with a suitable water treatment unit will not be covered under warranty.

*Price includes onboarding via 'Power House Dynamics' and 3 years of usage.



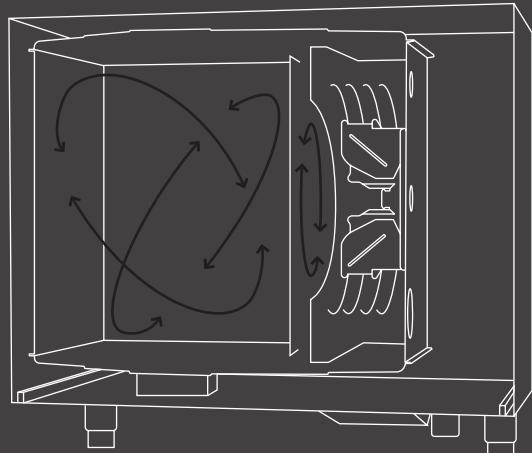
Invoq | Bake

Invoq Bake allows you to widen the selection of products you can bake. From breakfast pastries to lunchtime snacks, sweet treats to take-away ready meals - and everything in between

Instead of revolving the racks, we circulate the air.

With Invoq Bake, the hot air moves, not what you're baking.

A highly sophisticated, sensor controlled, smart fan distributes and circulates the air. It creates trajectories that envelop every item in the oven consistently, no matter what rack it is sitting on. Top to bottom, side to side, reversing automatically.



Convection and steam are optimally balanced.

Moist on the inside. –
The oven, not just the pastry.

Controlling the humidity level while baking can have a dramatic impact on results, providing that you can control it with speed and accuracy.

Invoq Bake gives you this degree of fine intervention by allowing you to introduce moisture directly into the oven cavity, quickly, on the fly. It also means you can confidently bake several different products at the same time.

An advanced steam production system injects moisture directly into the oven's heating elements, with immediate effect. Steam is produced without waiting for any water to boil and with minimum energy demand.

The steam injection system is backed up by an active air inlet, promoting crispness and crunchiness.



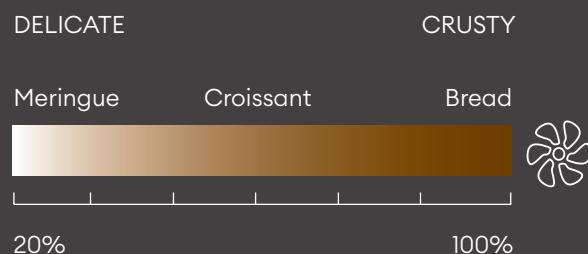
Benefits From Adding Humidity

- Crispy and colourful crust.
- Increased product volume.
- Maintained moisture level inside the product for a longer shelf life.
- Protecting the surface of delicate products like croissants.
- Controlled proving environment.
- One piece of equipment for desserts, cakes and breads.

InvoQ | Bake

A range of fan speeds to suit a range of baked items.

Invoq Bake's fan is so sensitive and controllable, it instinctively knows how to treat a meringue differently from a baquette.



CombiSense

The automatic humidity system offers you the possibility to bake your product with a shiny, crisp and crunchy finish while maintaining a moist centre.

No cross-contamination of flavours.

You can actually bake muffins and garlic bread at the same time without flavour transferring from one product to the other.



InvoQ | Bake

An oven controlled by a tablet.



SmartBaker. Change from manual to automatic.

SmartBaker is an automatic feature for intelligent baking. See, follow and learn from the oven to develop your own recipes. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect result. Save your favourites and edit, if needed.



QSR. Make no mistake, anyone can stick to this recipe.

QSR - Quick Select Recipes - enable any member of your team, no matter how experienced, to bake at a consistently high quality. QSR saves time and makes mistakes less likely.



ClimateControl. Be in charge of the environment in your oven.

ClimateControl ensures optimised processes and shorter cooking times. Key design elements produce optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled for optimum quality.



CareCycle. Customise the way you keep spotless.

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. **CareCycle** is a phosphate free tablet-based way to clean, with seven programs ranging from Eco to Turbo. It produces excellent results with surprisingly little water or chemicals, and you can program **CareCycle** to get to work at your convenience.

Invoq | Bake



Sustainability.

Convection 

19% less energy
used per
running hour

Technology behind the scenes:

- Triple layer glass door
- Improved airflow contributing to the Maillard reaction
- Improved air intake - three times faster dehumidification
- Energy-efficient insulation

Cleaning 

70.7% less costs
27% less water
63% less time

Technology behind the scenes:

- Recirculating cleaning system
- Less and greener chemicals
- Cleaning programs to match your needs

Your savings 

Cost savings
of £335/€385
per year

Technology behind the scenes:

- Ten hours a day and one medium cleaning
- Seven days a week
- 50 weeks a year

Based on a kWh price of € 0.46 and a water price of € 1.45 per m3. Comparison: Invoq Bake 9 - 400x600 EN up against predecessor model.



Invoq | Bake

Invoq Bake

- All ovens are 50 Hertz, 3 phase



MODEL	LQB6	LQB9	LQB16
Price	£8996/€10,345	£12,430/€14,295	£19,850/€22,828
Height (mm)	851	1081	1730
Width (mm)	917	917	917
Depth (mm)	908	908	923
Power (kW)	10.3	19.3	38.5
Capacity (baking sheets mm)	6 x 400x600	9 x 400x600	16 x 400x600
No. of meals per day	90	150	300
Weight (kg)	127	159	276

Invoq Bake PassThrough

- Please see page L54 for more information on PassThrough
- All ovens are 50 Hertz, 3 phase



MODEL	LQB6PT	LQB9PT
Price	£11,866/€13,646	£17,522/€20,150
Height (mm)	851	1081
Width (mm)	917	917
Depth (mm)	1059	1059
Power (kW)	10.3	19.3
Capacity (baking sheets mm)	6 x 400x600	9 x 400x600
No. of meals per day	90	150
Weight (kg)	149	184

* Please refer to page 35 for electricity supply requirements

Invoq | Bake



Invoq Bake - Accessories, Options and Consumables

Oven Stands

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A LQSO1	£518	€596	Static Open Stand	•	•		•	•
A LQSR1	£1152	€1325	Static Stand with Runners and Chemical Drawer	•	•		•	•
A LQCK	£346	€398	Castor Kit for LQSO1 and LQSR1 - 2 x Braked, 2 x Unbraked	•	•		•	•

Trolley System

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 107591	£1891	€2175	Invoq Roll-in trolley 16 EN - 400x600 80 mm 16 trays L-shaped		•			

Stacking Kit

SEE PAGE L55 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 107800/965	£1214	€1396	Stackit, electric + Low Floor Stand	•				
A 111725/965	£1214	€1396	Stackit, PassThrough, electric + Low Floor Stand			•		

Drain Lift Solution

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 110891	£683	€786	Drain Lift System, single oven, upgrade kit	•	•	•	•	•
A 110892	£683	€786	Drain Lift System, stacked oven, upgrade kit	•	•	•	•	•

Extraction Hoods

SEE PAGE L56 - L57 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 110907	£4037	€4642	Condensation Hood, Upgrade Kit	•	•			
A 110906	£4037	€4642	Condensation Hood, PassThrough, Upgrade Kit			•	•	•
A 110903	£4517	€5194	Condensation Hood, 20-i Roll-In, Upgrade Kit			•		
A 110905	£4517	€5194	Condensation Hood Stackit, Upgrade Kit	•	•			
A 110904	£4517	€5194	Condensation Hood Stackit, PassThrough, Upgrade Kit			•	•	•
A 111458	£6663	€7663	Hoodini Hood, single units, Upgrade Kit	•	•			
A 111457	£7020	€8074	Hoodini Hood, single units, PassThrough, Upgrade Kit			•	•	•
A 111456	£10,174	€11,700	Hoodini Hood, stacked units, Upgrade Kit	•	•			
A 111455	£10,526	€12,105	Hoodini Hood, stacked units, PassThrough, Upgrade Kit			•	•	•



Invoq | Bake

Invoq Bake - Accessories, Options and Consumables

Heat Shields

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 108120	£311	€357	Heat shield Bake 6	•			•	
A 108121	£339	€390	Heat shield Bake 9		•			•
A 108124	£416	€479	Heat shield Bake 16			•		

Water Treatment

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
C 30500546	£774	€890	Hydro Shield 6000 (XL) Water Filter Cartridge	•	•	•	•	•
S 108139	£1150	€1323	Hydro Shield 6000 (XL) Water Filter Kit - inc. Filter, Filter Head and Hose	•	•	•	•	•

Detergent

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
C 106032	£183	€210	CareCycle Clean tablets - 150	•	•	•	•	•
C 106033	£183	€210	CareCycle Descale tablets - 150	•	•	•	•	•
A 110247	£350	€403	Hand Shower	•	•	•	•	•

Grills, Trays and Sheets

SEE PAGE L59 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 107840	£565	€649	MultiRack 6-1/1 GN and 400 x 600	•			•	
A 107846	£668	€768	MultiRack 10-1/1 GN and 400 x 600		•			•
A 45438	£95	€109	Baking tray non-stick, 400x600 EN	•	•	•	•	•
A 45703	£120	€138	Baking tray perforated non-stick, 400x600 EN	•	•	•	•	•
A 45444	£90	€104	Baking mat silicone, 400x600 EN	•	•	•	•	•

Connectivity

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 108137	£157	€181	Invoq WiFi module	•	•	•	•	•
A 111738	£1210	€1392	Open Kitchen App*	•	•	•	•	•

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*Price includes onboarding via 'Power House Dynamics' and 3 years of usage.

InvoQ



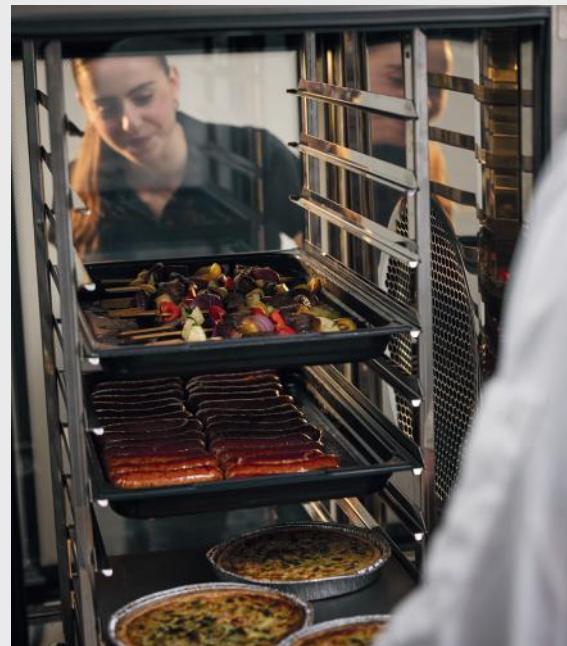
PassThrough. The fastest route.

In one side.
Out the other.

InvoQ PassThrough features an ingenious double door system. Food enters from the bakery side. Then, when it is cooked, it is removed from the service side.

Not only does this reduce the risk of cross contamination, it shortens the trips the server needs to make - they don't even need to enter the bakery.

Food is clearly visible to the customer and is illuminated by a powerful, low-energy LED light, which both adds a bit of theatre and encourages impulse buying.



Benefits at a glance

- Two-door oven for optimal workflow
- Avoid cross contamination - clear separation of food
- Ideal for display baking
- Attract customers and increase sales
- Improve logistics in your bakery and save time
- Space optimised system
- Improved safety



InvoQ

StackUp saves floor space.

Double your capacity.

Stacking two ovens saves you valuable floor space. You can easily adjust the cooking capacity to the number of guests. And switch off the oven that you do not use in off-peak periods to avoid overcapacity and save money on energy.

Maximum flexibility.

By stacking two InvoQ ovens, you get optimal baking flexibility. You can for instance prove bread in the bottom oven, while baking pastries in the top oven. You can choose different rack sizing for the two ovens for further flexibility.

Combi

- Combine two steam technologies

Bake

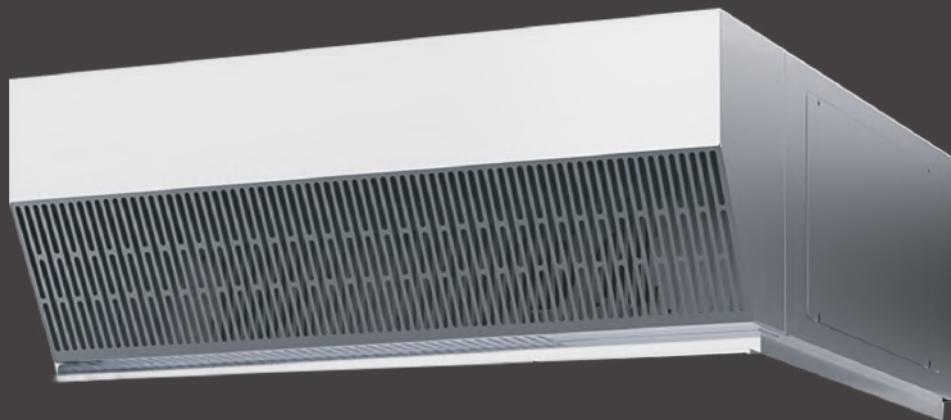
- Combine two steam/bake technologies



Invoq



Condensation Hood Overview



Air quality. Safely and efficiently.

By combining your Invoq oven with a condensation hood, efficiently extract and condense excess steam to drain. The result is less humidity, drier surfaces, and a safer and more comfortable working environment.

Concentrate your entire food production in just one square metre. And you have the freedom to place the oven anywhere you want.

- Ensuring efficient extraction and condensing of excess steam.
- Removing up to 93% of the humidity from the oven exhaust.
- The system is controlled by the oven.
- Condensed steam is discharged through the oven's drain system.
- No external connection required.



Invoq

Invoq Hoodini Overview

Liberate your kitchen from traditional hood systems.

Get grease, vapours and contaminated air out of your kitchen without complex and pricey roof venting. Controlled by the oven, Hoodini is retrofittable and designed for seamless integration*.

Why Hoodini over a traditional hood system?

- No top clearance and external air extraction ducts required
- Eliminate the need for time consuming and labour intensive filter cleaning
- Say goodbye to ongoing expenses for filter replacements
- No service charges – reduce maintenance costs and eliminate service charges



This is how the Invoq Hoodini works:



1. Main Fan Activation

The main fan starts, efficiently pulling cooking vapours out of the oven cavity.



3. Condensation process

Vapours pass over the condenser, where cooling results in the formation of water particles that drip towards the drain.



2. Particle separation

Heavy particles drop towards the drain, while lighter particles are directed towards the condenser.



4. Catalytic converter action

Remaining vapours pass through the platinum and palladium-coated catalytic converter, reducing gases to harmless carbon dioxide and water. 5. Recirculation: Harmless gases are returned to the oven cavity to restart the process, ensuring a continuous and efficient cooking experience.

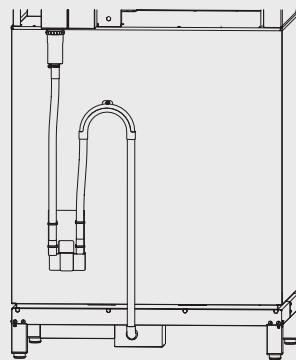
Hoodini requires a 230-volt single-phase plug within a 3-meter radius. *Retrofittable on Invoq only, CombiSlim Hoodini is factory fit only.



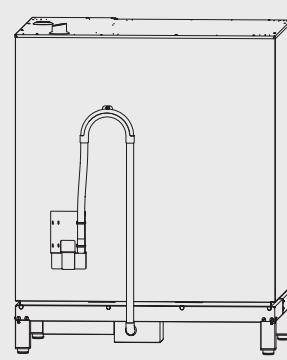
Drain Lift System

Unleash installation freedom.

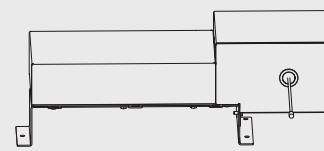
Say goodbye to drainage issues and costly external pumps – our all-in-one solution is here to transform your culinary experience.



Drain lift system on a Stackit oven



Drain lift system on a standard oven



Drain box and pump assembly

The drain lift system for Invoq ovens is a ready-to install, external, automatic drainage system with an integrated pump, intended to lift wastewater out into a wall mounted drain.

This system is perfect for various kitchen setups with Invoq ovens; stand alone or Stackit solution. Frequently seen in basement kitchens and other locations with wall-mounted drains, its adaptability makes it an ideal choice for a wide range of culinary environments. The tundish allows for a wall installation of a height up to 350 mm.



Invoq

MultiRack for multiuse.

Combine your 400 x 600mm baking sheets with your 1/1 gastronorm trays giving you a wide variety of accessories to use at the same.

MultiRack for 6 grid Invoq Combi and Hybrid and Invoq Bake 6 gives 5 trays with 100mm rack distance. MultiRack for 10 grid Invoq Combi and Hybrid and Invoq Bake 9 gives you 8 trays with a distance of 110mm.



Achieve full flexibility by expanding your accessories

The patented aluminium alloy of the 1/1 GN Imperial® accessories provides an optimal ability to absorb, store and release heat. The accessories enable perfect cooking and baking results making sure that there is no limit to what you can cook in your Invoq oven.





Electricity Supply Requirements

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
Lincat CombiSlim	LCS106	3-phase	9200	N/A		14	14	14	400
Lincat CombiSlim	LCS110	3-phase	13800	N/A		21	21	21	400
Lincat CombiSlim	LCSH106	3-phase	9200	N/A		14	14	14	400
Lincat CombiSlim	LCSH110	3-phase	13800	N/A		21	21	21	400
Lincat Invoq Bake	LQB16	3-phase	38200	N/A		56.7	56.7	56.7	400
Lincat Invoq Bake	LQB6	3-phase	10300	N/A		15.5	15.5	15.5	400
Lincat Invoq Bake	LQB6PT	3-phase	10300	N/A		15.6	15.6	15.6	400
Lincat Invoq Bake	LQB9	3-phase	19300	N/A		28.5	28.5	28.5	400
Lincat Invoq Bake	LQB9PT	3-phase	19300	N/A		28.6	28.6	28.6	400
Lincat Invoq Combi	LQC106	3-phase	10300	N/A		15.5	15.5	15.5	400
Lincat Invoq Combi	LQC106PT	3-phase	10300	N/A		15.6	15.6	15.6	400
Lincat Invoq Combi	LQC110	3-phase	19300	N/A		28.5	28.5	28.5	400
Lincat Invoq Combi	LQC110PT	3-phase	19300	N/A		28.6	28.6	28.6	400
Lincat Invoq Combi	LQC120	3-phase	38200	N/A		56.7	56.7	56.7	400
Lincat Invoq Combi	LQC206	3-phase	22300	N/A		32.8	32.8	32.8	400
Lincat Invoq Combi	LQC210	3-phase	31300	N/A		45.9	45.9	45.9	400
Lincat Invoq Combi	LQC220	3-phase	62200	N/A		91.3	91.3	91.3	400
Lincat Invoq Hybrid	LQH106	3-phase	10300	N/A		15.5	15.5	15.5	400
Lincat Invoq Hybrid	LQH106PT	3-phase	10300	N/A		15.6	15.6	15.6	400
Lincat Invoq Hybrid	LQH110	3-phase	19300	N/A		28.5	28.5	28.5	400
Lincat Invoq Hybrid	LQH110PT	3-phase	19300	N/A		28.6	28.6	28.6	400
Lincat Invoq Hybrid	LQH120	3-phase	38200	N/A		56.7	56.7	56.7	400
Lincat Invoq Hybrid	LQH206	3-phase	22300	N/A		32.8	32.8	32.8	400
Lincat Invoq Hybrid	LQH210	3-phase	31300	N/A		45.9	45.9	45.9	400
Lincat Invoq Hybrid	LQH220	3-phase	62200	N/A		91.3	91.3	91.3	400



Lincat CombiSlim



Lincat InvoQ

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