



Lincat is approved by Lloyds Register of Quality Assurance for its quality management systems.

Quality Guaranteed

You can choose Lincat products with total confidence. All Lincat Lynx 400 products 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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A reputation built on quality

Part of Lincat Group plc, Lincat Limited is one of the world's leading names in commercial catering equipment. Established in 1971, our products have gone from strength to strength. And so too has our reputation. Today, the Lincat brand is synonymous with outstanding product reliability; sturdy, durable construction; and first-class technical support. In short, Lincat stands for quality.

Manufacturing to the highest standards

Our state-of-the-art manufacturing facility boasts advanced computer-aided design systems and the latest plant, including precision punch presses and robotic welding stations. The return on continued investment in our capacity and production technology is a large and growing product range, designed and built to consistently exacting standards.

Your assurance of total satisfaction

Every single product that leaves our factory bears a serial plate showing details of the individual assembler or production cell. It's a mark of the confidence we have in our people and our manufacturing processes. And that's not all. We employ our own in-house development chef to test and evaluate every product we make. This means you can be certain that performance details such as outputs and capacities have been verified and are accurate. And you can rest assured that all our products are safe to operate and easy to keep spotlessly clean.

Service and support you can depend on

A British company, Lincat's headquarters and factory are located in Lincoln. This means you can depend on prompt product delivery, rapid turnaround of orders for spare parts and a highly responsive back-up service.

Lincat – a name you can trust

Over the years we have achieved sustained growth by listening and responding to the needs of our customers. This ethos combined with the commitment of a large and dedicated new product development team ensures that Lincat catering equipment will always offer you exceptional quality and value.

With a range extending to some 450 products, Lincat can offer a solution to practically any catering need. In addition to Lynx 400 products, the complete line-up includes:

- Opus 700 medium-heavy duty prime cooking equipment
- Opus Combi Steamers
- Silverlink 600 light-medium duty modular cooking equipment
- Seal food display merchandisers
- Panther Foodservice hot cupboards, general purpose trolleys and restaurant trolleys
- Toasters
- Beverage equipment
- Convection ovens
- Kitchen furniture

Lincat products are supplied both nationally and internationally through a network of specialist distributors. For overseas customers, our export sales team can offer advice in different languages and can recommend local distributors to help with planning and installation.

Compact equipment that's big on value

The Lynx 400 range of counter-top catering equipment brings professional quality and reliability within the reach of every commercial caterer. Perfect for pubs, cafes, and quick service businesses, Lynx 400 products are also ideal for stand-by or specialist use in the largest of kitchens.

Easy to work with

Ease of installation and simple operation are to the fore. Most Lynx 400 products operate at no more than 3 kW which means that you can simply plug in and start cooking!

Built to perform

All products in the 36-strong line-up are designed, built and tested to the same rigorous standards we apply to our heavy duty Opus 700 range. So you can rely on Lynx 400 to deliver outstanding results; morning, noon and night. Sturdily built from hard-wearing and hygienic high-sheen stainless steel, Lynx 400 won't let you down.

Safe and sure

Solidly-built equipment is safer too – less likely to slip than lighter equipment and so reducing the risk of spills and burns. Important safety features like "power-on" indicators are also included to give you greater security and peace of mind.

Effortless cleaning

Designed with hygiene in mind, Lynx 400 equipment is so easy to keep clean. We take care to keep exposed seams and fasteners to an absolute minimum which means fewer places to trap grease and grime. And the ultimate test comes in the shape of our in-house Development Chef; only product designs which meet his high standards make it into production.

Strong, reliable and easy to use, it's easy to see why Lynx 400 has become the benchmark for light duty commercial catering equipment.





Fryers

In demand throughout the day, your fryer has to be tough and utterly reliable. You need a fryer that produces crisp, golden foods, fried to perfection, plate after plate. Your reputation depends on it. That's why so many caterers choose Lynx 400. Don't let the compact dimensions fool you - the powerful Lynx 400 fryers punch well above their weight. Rapid recovery assures maximum output, while accurate control thermostats deliver superb and consistent results.

Fast draining chrome-plated wire mesh baskets and lids that protect oil when not in use come as standard. Easy cleaning is standard too, thanks to removable control heads and elements, tanks and batter plates. And fail-safe features include a high limit thermostat and an interlock, which cuts the power if the fryer head is not in place.



Handy Frying Hints

- Preheat your fryer before use
- Use a good quality frying oil for best results
- Do not exceed the recommended batch weights; small batches of fried food cook more quickly and absorb less oil
- To prolong oil life, remove frying baskets and cover with lids when not in use
- Remove food residues during use to reduce oil discoloration and flavour impairment
- Filter the oil daily and top up regularly
- Keep fryer and equipment clean – for convenience, tanks and batter plates are dishwasher safe



Control head fits securely in place



LDF

Ideal general purpose fryer

- Single tank
- Supplied with one basket
- Power: 3 kW
- Oil capacity: 4 litres
- Output of chips per hour:
 - 8 kgs/18 lbs (75 x 115g/4 oz portions) from frozen
 - 11kgs/23 lbs (90 x 115g/4 oz portions) from chilled
- Recommended frying weight: 0.7 kg/1.5 lbs

H mm	W mm	D mm	Net Weight kg
315	270	400	8

LDF2

Twin tank model for greater output and versatility

- Supplied with two baskets
- Power: 2 x 3 kW (with two cables and plugs)
- Oil capacity: 2 x 4 litres
- Output of chips per hour:
 - 17 kgs/37 lbs (150 x 115g/4 oz portions) from frozen
 - 21kgs/46 lbs (180 x 115g/4 oz portions) from chilled
- Recommended frying weight: 0.7 kg/1.5 lbs per tank

H mm	W mm	D mm	Net Weight kg
315	540	400	15



Supplied with chrome-plated wire mesh baskets



Chef's Tip

Where rapid recovery is needed for constant production of chips, choose the LDF or LDF2 model. If you plan to fry larger items, such as battered cod or breaded plaice, the LFF is the better model. And if you are tight on counter space, take a look at the slimline LSF – this can also be useful as a dedicated fryer for vegetarian food.

LSF

Slimline fryer – ideal where space is limited or for stand-by use

- Supplied with one basket
- Useful as a special food fryer, for example, exclusively for breaded or highly flavoured products
- Single tank
- Power: 2.5 kW
- Oil capacity: 2.5 litres
- Output of chips per hour:
 - 7 kgs/16 lbs (65 x 115g/4 oz portions) from frozen
 - 8 kgs/18 lbs (70 x 115g/4 oz portions) from chilled
- Recommended frying weight: 0.5 kg/1.1 lb

H mm	W mm	D mm	Net Weight kg
315	185	400	6

LFF

Large single tank, ideally suited to free frying of battered or breaded products, especially fish

- Supplied with two baskets
- Power: 3 kW
- Oil capacity: 5 litres
- Output of hand-battered fish per hour:
 - 28 x 120g portions

H mm	W mm	D mm	Net Weight kg
315	360	400	10



Large tank in LFF is ideal for free frying



All Lynx 400 fryers are supplied with lids

Chip Scuttle

Maintain that 'fresh from the fryer' taste and texture with the Lynx 400 chip scuttle. It will hold chips and other fried products at perfect serving temperature and condition for up to 20 minutes. The perforated drain plate helps to keep chips deliciously crisp as well as providing easy access. It's removable too, as is the interior, which makes cleaning so much easier. The lid, with its positive 'park' position, is designed for safe, easy use. All in all, an essential item of equipment for the busy kitchen.



LCS

- Power: 0.25 kW
- Capacity: 2.5 kgs/5.5lbs

H mm	W mm	D mm	Net Weight kg
237	285	400	7



Chef's Tip

The LCS is, of course, perfect for holding chips. But its adjustable temperature control means that you can also use it for other potato products such as wedges or hash browns.



Griddles

Lynx 400 griddles are a winning combination of power, versatility and ease of use. Their stylish, compact, low-profile design fits in perfectly where counter space is limited and gives a comfortable working height on a typical 900mm high worktop. From cold, a Lynx 400 griddle heats up fast, so it won't keep you or your customers waiting. Super-efficient, even heat distribution allows you to utilise the whole plate, right to the edge, maximising output. The one-piece cast iron plate gives excellent heat retention, while the integral splashguard prevents grease seeping into the body – a potential cause of premature component failure in less protected griddles.

With accurate thermostatic control, you can be sure of consistently superb results across a wide range of foods.



LGR2

Larger model for greater output

- Power: 3 kW
- Cooking area: 590 x 310 mm
- Output per hour:
 - 100 x 115g (4 oz) beef burgers from frozen
 - 65 x 225g (8 oz) steaks medium cooked

H mm	W mm	D mm	Net Weight kg
162	615	400	21



Large fat collection drawer



One-piece cast iron griddle plate



LGR

Compact model, ideal where space is limited

- Power: 2 kW
- Cooking area: 290 x 310 mm
- Output per hour:
 - 48 x 115g (4 oz) beef burgers from frozen
 - 30 x 225g (8 oz) steaks medium cooked

H mm	W mm	D mm	Net Weight kg
162	315	400	12



LSC

Super Chef model with additional control

- Independent variable heat control of both upper and lower elements for extra versatility
- Spillage pan and rod shelf with stay-cool handles, supplied as standard

H mm	W mm	D mm	Net Weight kg
328	551	302	14



User-changeable quartz infra-red elements



Optional toasting bags (TO10)



LPC

Pizza Chef model, perfect for pizzas and toasted sandwiches

- Variable heat control of lower elements
- Rod shelf with stay-cool handle, supplied as standard

H mm	W mm	D mm	Net Weight kg
328	551	302	14

LSC, LPC

Power rating:

- 3 kW

Cooking area:

- 415 x 230 mm

Capacities:

- 216 slices of toast per hour
- 96 toasted sandwiches per hour
- 28 x 22cm (9") pizzas per hour

OPTIONAL ACCESSORIES

- BR15 – wall mounting bracket for LPC and LSC
- TO10 – toasting bags (packs of 1,000)



Chef's Tip

Before using griddles for the first time, season the plate with salt and oil as this will prepare the cooking surface and reduce sticking. Full instructions are included in the user instructions. Preheating the griddle to working temperature before use will also prevent food from sticking to the plate.



Chef's Tip

Infra red grills are ideal for cooking convenience products like pizza but I would not recommend them if you are grilling meat, as flaring can cause the quartz elements to fail; choose model LGT instead. If you serve toasties, try the optional toasting bags with either of the infra red grills – they allow you to prepare sandwiches in advance and also prevent spillage, helping to keep the grill clean.

Infra-red Grills

Give your diners a warm welcome and stimulate their appetites with a Lynx 400 infra-red grill. Ideal for front of house situations, these grills feature six clip-in, user changeable quartz infra-red elements that impart an attractive glow. Lynx 400 infra-red grills not only look great, they produce great food. The accurate electric timer gives you precise cooking control and even heat ensures consistent results across the whole cooking shelf. Turn it on and the grill heats up rapidly, saving energy. And when the cooking is done, it will save you effort too thanks to the easy-clean vitreous enamelled fascia.

Salamander Grill

Ideal for grilling a wide variety of food products including steaks, burgers, chops, cutlets and much more besides, the Lynx 400 salamander grill is a great all-rounder. Featuring a powerful and robust tubular steel element, its even heat distribution assures maximum output. The grill is supplied with a toasting rack and a grill pan with handles that stay cool to the touch. And the benefits don't end there. The Lynx 400 salamander grill has a durable, vitreous enamelled fascia for easy cleaning.



LGT

- Power: 3 kW
- Cooking area: 415 x 230 mm
- Output per hour:
 - 144 slices of toast
 - 72 x 115g (4 oz) beef burgers from frozen

H mm	W mm	D mm	Net Weight kg
328	551	322	14

OPTIONAL ACCESSORIES

- BR15 – wall brackets



Model LGT supplied with grill pan and toasting rack



LCG2

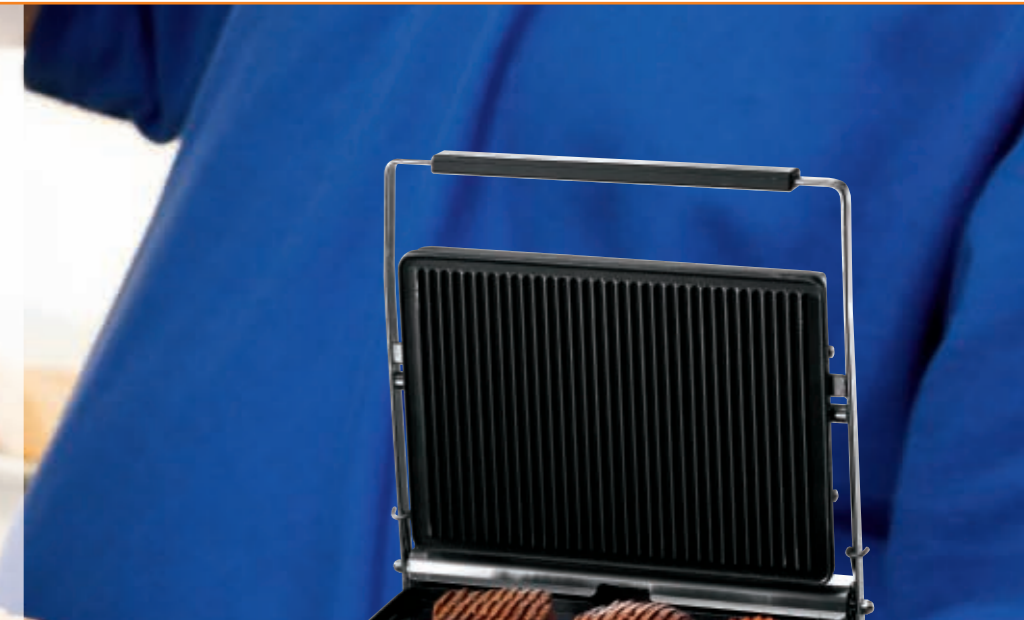
Contact/Panini Grills

When you need to cook it fast without compromising quality, Lynx 400 contact grills won't let you down. Perfectly balanced, with a 1kW element in the upper plate and 1.25kW element in the lower plate, they cook steaks, burgers, toasted sandwiches, specialist breads and more to perfection, with no need for turning. The easy to clean enamelled cast iron plates heat up rapidly from cold and retain their heat superbly. Smooth plates for general cooking or ribbed to provide an attractive, branded finish – the choice is yours.

Other features include thermostatic control for consistently excellent results and a super-smooth, well balanced mechanism with secure 'park' position for safe and easy operation. At just the right height when located on a typical 900mm high worktop, this compact, low-profile unit is so easy to work with.

Heavy-duty Contact Grills

When the going gets really tough, these hard working, large capacity Lynx 400 contact grills are just what the chef ordered. Their sleek, attractive styling makes them ideal for front-of-house use. Designed to seal-in juices and flavour, you can be sure of mouth-watering, succulent results and minimal shrinkage. Cast aluminium plates and mica heating elements provide extremely even heat and precise control – perfect even for delicate products like omelettes. The PTFE-based non-stick coating makes cleaning easy and a spatula is supplied as standard.



GG1R

LCG2

Twin-head model with smooth plates for additional cooking capacity

- Power: 2 x 2.5 kW (with two cables and plugs)
- Output per hour:
 - 184 x 115g (4 oz) beef burgers from frozen
 - 72 x 225g (8 oz) steaks medium cooked

LPG2

Twin-head model with ribbed plates

- Power: 2 x 2.5 kW (with two cables and plugs)
- Output per hour: 48 x 25cm (10") filled panini

LRG2

Twin-head model with upper ribbed plates and smooth lower plates

- Power: 2 x 2.25 kW (with two cables and plugs)
- Cooking area (per section): 255 x 265 mm - takes 2 x 25cm (10") panini or 2 x 225g (8 oz) sirloin steaks or 4 x 115g (4 oz) beef burgers

GG1

With smooth plates

- Power: 3 kW

GG1P

With ribbed plates

- Power: 3 kW

GG1R

With upper ribbed plate and smooth lower plate

- Power: 3 kW
- Cooking area: 345 x 242 mm (takes 3 x panini or 4 x 225g (8 oz) sirloin steaks or 4 x 115g (4 oz) beef burgers)

H mm	W mm	D mm	Net Weight kg
260	390	380	30



LPG2



LRG2



LCG



LRG



LPG



Retaining mechanism holds plate in perfect position

H mm	W mm	D mm	Net Weight kg
165	623	400	40

LCG

Compact model with smooth plates, ideal where space is limited

- Power: 2.25 kW
- Ideal for fast cooking of meat products
- Output per hour:
 - 92 x 115g (4 oz) beef burgers from frozen
 - 36 x 225g (8 oz) steaks medium cooked

LPG

With ribbed plates

- Power: 2.25 kW
- Perfect for panini
- Output per hour: 24 x 25cm (10") filled panini

LRG

With upper ribbed plate and smooth lower plate

- Power: 2.25 kW
- Cooking area: 255 x 265 mm - takes 2 x 25cm (10") panini or 2 x 225g (8 oz) sirloin steaks or 4 x 115g (4 oz) beef burgers

H mm	W mm	D mm	Net Weight kg
165	293	400	20



GG1



GG1P

OPTIONAL ACCESSORIES

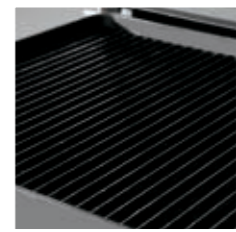
- OS1 – Omelette spacer for GG1
- SS1 – Sandwich spacer for GG1



Chef's Tip

Because they apply heat to food from two sides, contact grills cook incredibly quickly. Here's a guide to typical cooking times for our GG1 model:

- 4 x steaks – 225g (8 oz) cooked medium – 4½ minutes
- 4 x beef burgers – 115g (4 oz) – 3 minutes
- 4 x chicken fillets – 5 minutes
- 2 x toasted sandwiches – 60 seconds
- Lamb chops – 4-6 minutes
- Pork chops – 9-10 minutes
- 8 x bacon rashers – 80 seconds
- Omelettes – 40 seconds



Close-pitch ribbed surface with non-stick coating



LBM2/LBM2W

Bains Marie

When the pressure's really on, Lynx 400 bains marie can help you to hold it together! Perfect for safely holding sauces, soups, gravy and pre-cooked foods for up to two hours at serving temperature, Lynx 400 bains marie are remarkably versatile. They feature adjustable heat control and, simply by removing the tank, wet heat models can be operated with dry heat. Available in gastronorm and round pot variants, Lynx 400 bains marie are an essential part of any well organised kitchen.

LBM, LBM2, LBM3

Supplied with 100mm deep stainless steel 1/4 GN "Super Pan II" containers with lids

- LBM – 2 containers
- LBM2 – 4 containers
- LBM3 – 6 containers
- Dry heat operation
- GN container capacity: 5 pints / 2.75 litres
- Power:
 - LBM: 0.25 kW
 - LBM2: 0.5 kW
 - LBM3: 0.75 kW

LBMW, LBM2W, LBM3W

Wet heat versions

- Other specifications as for the dry heat counterparts

Model	H mm	W mm	D mm	Net Weight kg
LBM / LBMW	196	285	400	6 / 8
LBM2 / LBM2W	196	565	400	10 / 13
LBM3 / LBM3W	196	850	400	14 / 18



LBM/LBMW



Removable tank allows wet heat models to be operated with dry heat



Supplied with stainless steel GN containers



LBM3/LBM3W



Chef's Tip

Dry heat models are fine for many applications but wet heat is gentler, making it ideal for delicate products such as custard or cream sauces.



LRB3/LRB3W

LRB, LRB2, LRB3

Stainless steel round pots and lids included as standard.

- LRB – 1 pot
- LRB2 – 2 pots
- LRB3 – 3 pots
- Dry heat operation
- Pot capacity: 8 pints / 4.5 litres
- Power:
 - LRB: 0.25 kW
 - LRB2: 0.5 kW
 - LRB3: 0.75 kW



LRB2/LRB2W

LRBW, LRB2W, LRB3W

Wet heat versions

- Other specifications as for the dry heat counterparts

Model	H mm	W mm	D mm	Net Weight kg
LRB / LRBW	245	285	400	6 / 9
LRB2 / LRB2W	245	565	400	10 / 13
LRB3 / LRB3W	245	850	400	14 / 17



LRB/LRBW



Supplied with stainless steel round pots

Boiling Tops

Stylish Lynx 400 boiling tops are designed to assure clean, safe, economical boiling and simmering. Located on a typical 900mm worktop, their stylish low-profile design gives you the perfect working height. And if a pan should boil dry or is removed, the power is automatically reduced prolonging the life of the hotplate. The 180mm (7") hotplates, with adjustable heat control, are sealed for quick, easy cleaning.

Pasta Boiler

For pasta perfection, look no further than the Lynx 400 pasta boiler. Compact and versatile, it is brimming with good ideas to make your life easier. For example, a unique perforated basket support plate ensures a controlled rolling boil, eliminating the risk of potentially dangerous eruptions. Robust, durable construction will also be important to you. The Lynx 400 pasta boiler is certainly built to last. Its tank and basket support plate is manufactured in high quality, grade 304 stainless steel, whilst corrosion-resistant elements and boil dry protection ensure long service life.

An interlock feature is included for added safety and cleaning needn't be a chore thanks to the lift-out control panel and element, and the dishwasher-safe removable tank. A stainless steel lid, to cover the tanks when not in use, and perforated basket complete this excellent package.



LBR2

- Two hot plates
- Power: 2 x 1.5kW

H mm	W mm	D mm	Net Weight kg
119	565	400	10



Chef's Tip

Hotplates are not just for the kitchen. The low-profile, lightweight Lynx 400 models are equally useful in buffet or mobile catering operations. Choose the 2 kW single plate model for fastest performance.



LBR

- One hot plate
- Power: 2kW

H mm	W mm	D mm	Net Weight kg
119	285	400	5



Sealed hotplates for easy cleaning

Suitable for all types of pasta



Chef's Tip

With its controlled rolling boil, the LPB is perfect for cooking spaghetti and other types of pasta – fresh or dry. But it can also come in handy as an egg boiler or even for sous-vide cooking of vacuum packed items or sauce pouches. Try it for pre-packed frozen rice portions too.

LPB

- Power: 3kW
- Tank capacity: 5 litres
- Output varies depending on the type of pasta
- Maximum batch size: 500g of fresh or 400g of dried pasta in the standard basket (uncooked weight)

H mm	W mm	D mm	Net Weight kg
315	270	400	8

OPTIONAL ACCESSORIES

- BA158 – half size basket inserts



Optional half-size basket inserts (BA158) for cooking individual portions

Pizza Oven

Give your customers a deliciously authentic taste of Italy with the Lynx 400 pizza oven. Incorporating the best of British engineering, the Lynx 400 pizza oven features highly efficient upper and lower elements, thermostatic control and a mechanical ring timer. So you and your diners can be certain of deliciously perfect, precise cooking results every time. This oven is big on power too, generating temperatures of up to 300°C for rapid cooking and crisp bases. As always, Lincat's attention-to-detail is to the fore. There's an energy-efficient double-skinned door for safe operation, a wire shelf with safety stop and handles that are cool to the touch and easy to clean. Magnifico!

LPO

- Power: 1.5kW
- Capacity: 1 x 35cm / 14" or 2 x 22cm / 9" pizzas
- Output guide: Thin crust 4-5 minutes, (based on a margherita)

H mm	W mm	D mm	Net Weight kg
203	543	499	18



Large crumb tray for easy cleaning



Convection Oven

Limited kitchen space needn't mean a limited choice of hot food for your customers! Ideal for pubs, leisure clubs and cafés, the Lynx 400 convection oven enables you to offer hot pies, pastries, pizzas and much more. Fan assisted for uniform heat and consistent results, it's perfect for smaller bake-off use and for roasting. In short, it gives you more menu options, and that means more business.

Lincat quality is evident wherever you look. The robust door hinges and positive door catch typify our attention-to-detail. The oven also features a double-glazed door and internal light for safe, energy-efficient operation. Two removable chromed rod shelves and a vitreous enamelled interior save time and effort when it comes to cleaning. And we've saved you money on maintenance too. The inner door glass, light bulb and seal are all easy for you to replace, so avoiding unnecessary service calls.



Efficient fan gives fast, even cooking



Energy-efficient double-glazed door

LCO

- Power: 2.5 kW
- Shelf dimensions: 374 x 296 mm (will take 1/2 GN containers)
- Usable oven dimensions: 270 mm (h) x 385 mm (w) x 320 mm (d)

H mm	W mm	D mm	Net Weight kg
371	555	488	26



User-replaceable door seals



Chef's Tip

This compact convection oven is an ideal choice if you want to serve freshly-cooked pastries, pies, par-baked bread rolls and, of course, baked potatoes. It's great for smaller operations and also useful in larger kitchens for specialist use. And as it operates from a standard plug, it's also suitable for mobile operation.

