

Pizza Merchandisers

Pizza Equipment



PM318



PM312

Modern, attractive styling for eye-catching display of pizzas, pannini, pies, toasted sandwiches, baked potatoes and other pre-cooked hot snacks.

Features - PM312 & PM318

- Thermostatically controlled to ensure food is kept at a precise holding temperature
- Water reservoir to prevent food drying out
- Choice of two model sizes with 14" (35cm) or 18" (45cm) rotating, three-shelf displays
- Four glass sides for all round eye-catching display
- Hinged door with interlock for ease of access
- Attractive satin finish stainless steel frame
- Easy installation - 13 amp plug and cable supplied
- Self service and back service options

Technical Specifications

Model	Height (mm)	Width (mm)	Depth (mm)	Power Rating (kW)	Amps at 230V	Doors
PM312	750	500	500	1.5	6.5	1
PM312D	750	500	500	1.5	6.5	2
PM318	750	600	600	1.5	6.5	1
PM318D	750	600	600	1.5	6.5	2

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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With the ever-increasing popularity of pizza, Lincat offers a compact and stylish range of pizza ovens, merchandisers and a preparation station to keep you ahead of the trend.

The need to be able to prepare and cook pizzas quickly and efficiently, and present them in an appetising way, is essential to all catering establishments, large and small. Lincat's range of pizza equipment offers a unique blend of style, function and reliability coupled with outstanding value for money.

Pizza Ovens

Lincat's pizza ovens are ideal not only for Italian restaurants and pizzerias, but also for a wide range of establishments, from the smaller takeaway, cafe or snack bar, to fast food outlets, canteens, education and leisure establishments.

A modern and stylish range of pizza ovens built to the highest specification, all products in the range offer reliability and durability - an essential prerequisite for any busy kitchen! In addition to pizzas, Lincat's pizza ovens are perfect for cooking a variety of foods including garlic bread, lasagne, jacket potatoes, pies, pasties and pastries.



PO89X



PO49X

Features - PO49X & PO89X

- Capacity per deck: 4 x 9" (22cm) pizzas or 2 x 12" (30cm) pizzas
- Single piece firebrick base for crisp base cooking
- Perfect for deep pan, thin crust, fresh dough, part baked or frozen pizzas
- Separate heat controls for top and base of each oven compartment (PO89X)
- PO89X has independent controls for each deck
- PO49X can be stacked two-high
- Thermostatic control
- Initial heat-up to 240°C in just 35 minutes per deck

- Maximum temperature 400°C
- 20 minute audible timer
- Countertop unit – optional floor stand available
- Fully insulated doors for energy efficiency and safe operation
- Durable, robust build quality
- Hygienic stainless steel interior and exterior

Technical Specifications

Model	Height (mm)	Width (mm)	Depth (mm)	Power Rating (kW)	Amps at 230V
PO89X	565	810	740	5.7	24.8
PO49X	320	810	740	2.85	12.4



LPO

Technical Specifications

Model	Height (mm)	Width (mm)	Depth (mm)	Power Rating (kW)	Amps at 230V
LPO	210	550	475	1.45	6.25

Features - LPO

- Capacity: 1 x 14" (35cm) pizzas, 2 x 9" (22cm) pizzas or 4 x 7" (17cm) pizzas
- Attractive blue enamelled exterior for front of house operation
- Thermostatic control for perfect cooking results
- Accurate timer for precise cooking
- Wire shelf with safety stop
- Removable crumb tray for easy cleaning
- Easy clean vitreous enamel oven liners
- Stackable for increased capacity
- Recommended for thin crust pizzas only
- Maximum temperature: 300°C

Pizza and Sandwich Preparation Station

The PS950 freestanding, refrigerated pizza and sandwich station is versatile, flexible and hygienic. The top is designed to take 5x1/6 and 5x1/3 gastronorm dishes and is fitted with a full width polypropylene preparation board whilst underneath there are two refrigerated compartments, each of which can take 2x1/1 gastronorm containers. Ergonomically designed to help speed the process of food preparation, the PS950 is easy to install and operates from a 13-amp plug.

Features - PS950

- LED temperature display
- Automatic defrost and water evaporation
- Fan assisted cooling to ensure uniform temperature (2-8°C).
- Full width 180mm deep polypropylene preparation board
- Hinged stainless steel lid
- Service access from side door
- Adjustable feet for easy levelling

Optional Accessories

- PS950/A Gastronorm dishes for PS950
Pack comprises:
5x1/3 GN dishes (100mm deep) with lids
5x1/6 GN dishes (100mm deep) with lids
4x1/1 GN dishes (180mm deep).

Technical Specifications

Model	Height (mm)	Width (mm)	Depth (mm)	Power Rating (watts)	Weight (kg)
PS950	900	950	700	220	89



PS950