

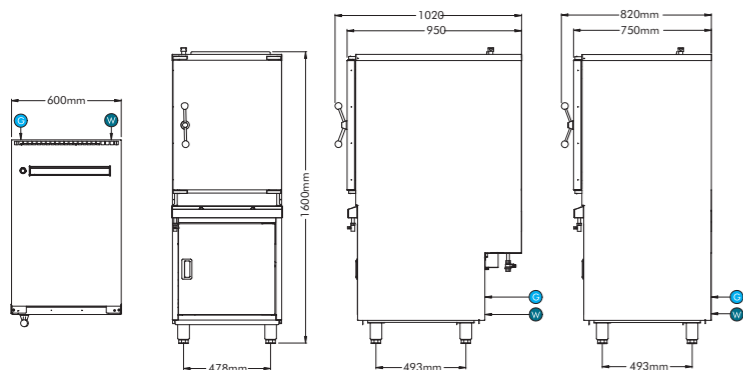
## Technical Specifications

Model	OG7502	OE7503	OG7504	OE7505
Overall height (mm)	1600	1600	1600	1600
Width (mm)	600	600	600	600
Depth (mm)	950	950	750	750
<b>Usable oven capacity</b>				
Dimensions w x d x h (mm)	545 x 680 x 720	545 x 680 x 720	545 x 430 x 720	545 x 430 x 720
Volume (m <sup>3</sup> )	0.27	0.27	0.17	0.17
Volume (cu. ft.)	9.4	9.4	6.6	6.6
Gastronorm containers	12 x 1/1GN or 6 x 2/1GN	12 x 1/1GN or 6 x 2/1GN	6 x 1/1GN	6 x 1/1GN
BS tins	12	12	12	12
Oven shelf size w x d (mm)	530 x 650	530 x 650	530 x 450	530 x 450
Gas power rating (kW) - natural	13.0 kW	n/a	13.0 kW	n/a
Gas power rating (kW) - propane	13.0 kW	n/a	13.0 kW	n/a
Gas pressure - natural	16 mbar 6.5 " WG	n/a	16 mbar 6.5 " WG	n/a
Gas pressure - propane	25 mbar 10 " WG	n/a	25 mbar 10 " WG	n/a
Gas inlet size	1/2" BSPT Male	n/a	1/2" BSPT Male	n/a
Electrical power rating	n/a	9.0 kW	n/a	9.0 kW
Electrical requirements	n/a	1 or 3 phase*	n/a	1 or 3 phase*
Voltage (1 / 3 phase)	n/a	230 / 400V	n/a	230 / 400V
Amps per phase	n/a	13.0 / 13.0 / 13.0	n/a	13.0 / 13.0 / 13.0
Water inlet connection	15mm	15mm	15mm	15mm
Water pressure	20 – 1000kPa (0.2 – 10bar)	20 – 1000kPa (0.2 – 10bar)	20 – 1000kPa (0.2 – 10bar)	20 – 1000kPa (0.2 – 10bar)
Heat up time from cold	20 mins	15 mins	20 mins	15 mins
Weight (kg)	156	137	129	110

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

### OG7502

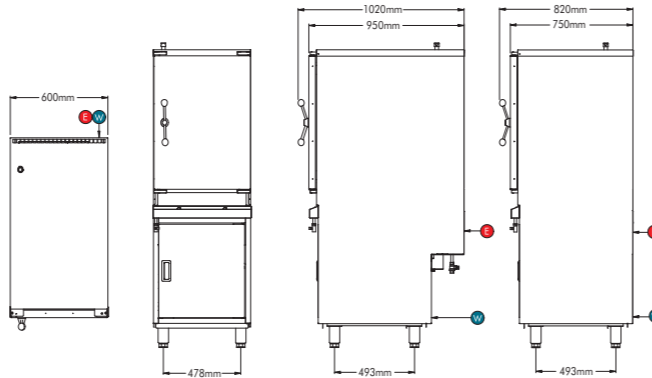
### OG7504



- Gas Connection
- Electrical Connection
- Water Connection

### OE7503

### OE7505



# 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.

## 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)

### 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.



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## Features

- Robustly built to take the knocks in a busy kitchen
- 304 grade stainless steel oven interior – for long service life
- Large models easily accommodate 2/1 GN dishes for high volume production whilst the smaller models are ideal for kitchens where space is a premium
- 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 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
- Mechanical self-fill water system means no electrical requirement for gas models
- 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



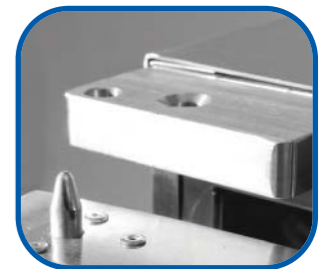
OE7505



OG7502



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



Sturdy door catches ensure a perfect steam seal

## Easy installation:

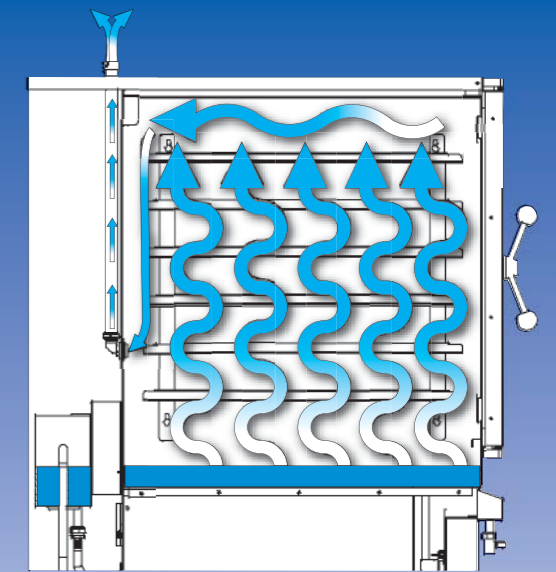
- Reversible oven and service compartment doors
- Adjustable legs – useful when siting on uneven floors
- Overflow and drain connectable to standard fittings



Reversible doors



Models OG7502 and OE7503  
except 2/1 GN containers



- 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