





Opus 800

All gas power ratings are nominal values.

Oil Management

All Opus 800 series gas and electric fryers are available as a base model with oil drainage through the body of the fryer. A gravity filtration accessory adds in-built filtration to the fryer, and the pumped filtration option provides the ultimate in convenience.

Gravity filtration accessory

The integral gravity filtration accessory converts the base model into a fryer with two-stage gravity filtration. This extends oil life, reduces disposal costs and provides a better tasting product for longer.



Pumped filtration option (/OP)

The integral pumped filtration option enables oil to be filtered and the fryer ready for use again in less than 5 minutes. Oil can be filtered during or after service, even whilst hot, maximising oil life. This eliminates the need to lift heavy containers, reducing contact with hot oil and the chances of hazardous spillages.

This option is supplied with a hose with lance for easy discharge of oil into a waste container.

Twin tank pumped filtration (/OP2)

The /OP2 version for twin tank fryers has two oil pumps and two buckets, which is designed to remove cross contamination of the oil from either side of the fryer.

This option is supplied with 2 hoses with lance for easy discharge of oil into a waste container.



Vortech High Efficiency Gas Fryer

- 97% energy efficiency rating verified in independent BSI tests delivers substantially lower running costs and higher output
- Typical payback within 23 months
- Two stage filtration removes contaminants and particles, extending oil life by up to 75% and so reducing oil costs
- Pumped oil return enables the oil to be filtered and the fryer ready for use again in less than five minutes - safe and convenient
- Oil can be filtered during or after service even whilst hot
- Convenient electronic ignition
- Supplied with a hose with lance for easy discharge of oil into a waste container

Inclusive Accessories

- Batter plate
- Full lid
- Baskets
- Stainless steel bucket



| Vortech gas fryer | | | | | | | | |
|-------------------|---------|---------|------|-----|-----|-------|---------|-----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| OG8115/OP/N | £8599 | €9889 | 1070 | 400 | 800 | 22kW | 16L | 108 |
| OG8115/OP/P | £8599 | €9889 | 1070 | 400 | 800 | 22kW | 16L | 108 |

Will accept 1 x BA82 basket

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A BA82 | £88 | €102 | Large fryer basket with doors |
| A OA8961 | £214 | €247 | Side splashguard (left and right) |
| A OA8935 | £216 | €249 | Vortech fryer batter tray and holder |



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

Please contact us if you require products to be supplied with legs

2 YEAR
UK parts and labour warranty
Export parts warranty
on all Lincat products

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg

Opus 800



Gas Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- High energy efficiency
- Convenient piezo ignition
- Externally fired heating gives easy access for cleaning tanks
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- Model OG8111 features two independently controlled fryer tanks for greater versatility
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



| Single tank gas fryer (300mm wide) | | | | | | | | |
|------------------------------------|---------|---------|------|-----|-----|-------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| OG8110/N | £3228 | €3713 | 1020 | 300 | 815 | 16kW | 14L | 83 |
| OG8110/P | £3228 | €3713 | 1020 | 300 | 815 | 16kW | 14L | 83 |
| †OG8110/OP/N | £5808 | €6680 | 1070 | 300 | 815 | 16kW | 14L | 96 |
| †OG8110/OP/P | £5808 | €6680 | 1070 | 300 | 815 | 16kW | 14L | 96 |

Supplied with 1 x BA165 basket

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A OA8955 | £214 | €247 | Side splashguard (left and right) |
| A OF1 | £168 | €194 | Gravity filtration kit (OG8110 only) |

| Single tank gas fryer (400mm wide) | | | | | | | | |
|------------------------------------|---------|---------|------|-----|-----|-------|---------|-----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| OG8106/N | £3325 | €3824 | 1020 | 400 | 800 | 23kW | 16L | 98 |
| OG8106/P | £3325 | €3824 | 1020 | 400 | 800 | 23kW | 16L | 98 |
| †OG8106/OP/N | £5816 | €6689 | 1070 | 400 | 800 | 23kW | 16L | 104 |
| †OG8106/OP/P | £5816 | €6689 | 1070 | 400 | 800 | 23kW | 16L | 104 |

Supplied with 2 x BA159 baskets

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A BA82 | £88 | €102 | Large fryer basket (will accept x 1) |
| A OA8955 | £214 | €247 | Side splashguard (left and right) |
| A OF2 | £192 | €221 | Gravity filtration kit (OG8106 only) |



| Single tank gas fryer (600mm wide) | | | | | | | | |
|------------------------------------|---------|---------|------|-----|-----|-------|---------|-----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| OG8107/N | £3785 | €4353 | 1020 | 600 | 800 | 30kW | 25L | 125 |
| OG8107/P | £3785 | €4353 | 1020 | 600 | 800 | 30kW | 25L | 125 |
| †OG8107/OP/N | £6276 | €7218 | 1070 | 600 | 800 | 30kW | 25L | 135 |
| †OG8107/OP/P | £6276 | €7218 | 1070 | 600 | 800 | 30kW | 25L | 135 |

Supplied with 2 x BA82 baskets

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A BA159 | £100 | €115 | Large fryer basket (will accept x 1) |
| A OA8955 | £214 | €247 | Side splashguard (left and right) |
| A OF2 | £192 | €221 | Gravity filtration kit (OG8107 only) |

| Twin tank gas fryer (600mm wide) | | | | | | | | |
|----------------------------------|---------|---------|------|-----|-----|-------|---------|-----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| OG8111/N | £4821 | €5545 | 1020 | 600 | 800 | 32kW | 2 x 14L | 142 |
| OG8111/P | £4821 | €5545 | 1020 | 600 | 800 | 32kW | 2 x 14L | 142 |
| †OG8111/OP/N | £7313 | €8410 | 1070 | 600 | 800 | 32kW | 2 x 14L | 151 |
| †OG8111/OP/P | £7313 | €8410 | 1070 | 600 | 800 | 32kW | 2 x 14L | 151 |
| †OG8111/OP2/N | £9302 | €10698 | 1070 | 600 | 800 | 32kW | 2 x 14L | 157 |
| †OG8111/OP2/P | £9302 | €10698 | 1070 | 600 | 800 | 32kW | 2 x 14L | 157 |

Supplied with 2 x BA165 baskets

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A OA8955 | £214 | €247 | Side splashguard (left and right) |
| A OF2 | £192 | €221 | Gravity filtration kit (OG8111 only) |

Gas fryers with pumped filtration (/OP & /OP2) require a 1 phase connection

Product Codes

/N = natural gas /P = propane gas Btu/hr = kW x 3412

‡No electricity supply required (except with /OP and /OP2 models)

Opus 800

Electric Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Models OE8105 and OE8113 feature two independently controlled fryer tanks for greater versatility
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



| Single tank electric fryer (300mm wide) | | | | | | | | | |
|---|---------|---------|------|-----|-----|-------|---------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT | |
| *OE8112 | £2419 | €2782 | 1020 | 300 | 800 | 12kW | 15L | 72 | |
| *OE8112/OP | £4886 | €5619 | 1070 | 300 | 800 | 12kW | 15L | 79 | |

Supplied with 1 x BA82 basket

| Single tank electric fryer (400mm wide) | | | | | | | | | |
|---|---------|---------|------|-----|-----|-------|---------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT | |
| *OE8114 | £3069 | €3530 | 1020 | 400 | 800 | 14kW | 19L | 81 | |
| *OE8114/OP | £5517 | €6345 | 1070 | 400 | 800 | 14kW | 19L | 90 | |

Supplied with 2 x BA83 baskets

| Twin tank electric fryer (400mm wide) | | | | | | | | | |
|---------------------------------------|---------|---------|------|-----|-----|-------|----------|-----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT | |
| *OE8105 | £3473 | €3994 | 1020 | 400 | 800 | 14kW | 2 x 9.5L | 87 | |
| *OE8105/OP | £5799 | €6669 | 1070 | 400 | 800 | 14kW | 2 x 9.5L | 97 | |
| *OE8105/OP2 | £7782 | €8950 | 1070 | 400 | 800 | 14kW | 2 x 9.5L | 101 | |

Supplied with 2 x BA83 baskets

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A BA122 | £91 | €105 | Small fryer basket (will accept x 2) |
| A OA8954 | £214 | €247 | Side splashguard (left and right) |
| A OF1 | £168 | €194 | Gravity filtration kit (OE8112 only) |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A OA8954 | £214 | €247 | Side splashguard (left and right) |
| A OF2 | £192 | €221 | Gravity filtration kit (OE8114 only) |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A OA8954 | £214 | €247 | Side splashguard (left and right) |
| A OF2 | £192 | €221 | Gravity filtration kit (OE8105 only) |

2
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products

| Single tank electric fryer (600mm wide) | | | | | | | | | |
|---|---------|---------|------|-----|-----|-------|---------|-----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT | |
| *OE8108 | £3565 | €4100 | 1020 | 600 | 800 | 22kW | 36.5L | 109 | |
| *OE8108/OP | £6000 | €6900 | 1070 | 600 | 800 | 22kW | 36.5L | 115 | |

Supplied with 2 x BA82 basket

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A BA83 | £98 | €113 | Small fryer basket (will accept x 3) |
| A OA8954 | £214 | €247 | Side splashguard (left and right) |
| A OF2 | £192 | €221 | Gravity filtration kit (OE8108 only) |

| Twin tank electric fryer (600mm wide) | | | | | | | | | |
|---------------------------------------|---------|---------|------|-----|-----|-------|---------|-----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT | |
| *OE8113 | £3848 | €4426 | 1020 | 600 | 800 | 24kW | 2 x 15L | 111 | |
| *OE8113/OP | £6273 | €7214 | 1070 | 600 | 800 | 24kW | 2 x 15L | 118 | |
| *OE8113/OP2 | £8294 | €9539 | 1070 | 600 | 800 | 24kW | 2 x 15L | 131 | |

Supplied with 2 x BA82 basket

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| A BA122 | £91 | €105 | Small fryer basket (will accept x 4) |
| A OA8954 | £214 | €247 | Side splashguard (left and right) |
| A OF2 | £192 | €221 | Gravity filtration kit (OE8113 only) |

Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

SILVERLINK 600



All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Electric Counter Top Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



| Single tank fryers with 1 basket | | | | | | | | |
|----------------------------------|---------|---------|-----|-----|-----|-------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| DF33 | £627 | €722 | 330 | 300 | 632 | 3kW | 7.5L | 17 |
| *DF36 | £688 | €792 | 330 | 300 | 632 | 6kW | 9L | 18 |
| *DF39 | £744 | €856 | 330 | 300 | 632 | 3kW | 9L | 18 |

| Single tank fryers with 2 baskets | | | | | | | | |
|-----------------------------------|---------|---------|-----|-----|-----|-------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| *DF46 | £842 | €969 | 330 | 450 | 632 | 6kW | 15L | 22 |
| *DF49 | £870 | €1001 | 330 | 450 | 632 | 9kW | 15L | 23 |

Alternative half size DF basket

| MODEL | PRICE £ | PRICE € |
|--------|---------|---------|
| A BA96 | £66 | €76 |

Doughnut fryer kit to convert Silverlink 600 counter-top fryers

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|--------------------|
| A DC03 | £154 | €178 | For models DF46/49 |



| Twin tank fryers with 2 baskets | | | | | | | | |
|---------------------------------|---------|---------|-----|-----|-----|-------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| DF66 | £1053 | €1211 | 330 | 600 | 632 | 2x3kW | 2x7.5L | 26 |
| *DF612 | £1258 | €1447 | 330 | 600 | 632 | 2x6kW | 2x9L | 31 |
| *DF610 | £1307 | €1504 | 330 | 600 | 632 | 2x9kW | 2x9L | 33 |

| Single tank fryer with 3 baskets | | | | | | | | |
|----------------------------------|---------|---------|-----|-----|-----|-------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| *DF66/ST | £926 | €1065 | 330 | 600 | 632 | 6kW | 20L | 28 |

Model DF66 supplied with two cables & plugs for easy installation

Gas Counter Top Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard
- For very shallow frying - oil depth approximately 30mm



| Single tank fryers with 2 baskets | | | | | | | | |
|-----------------------------------|---------|---------|-----|-----|-----|--------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| DF4/N | £1517 | €1745 | 415 | 450 | 654 | 11.3kW | 8L | 43 |
| DF4/P | £1517 | €1745 | 415 | 450 | 654 | 10.5kW | 8L | 43 |

Doughnut fryer kit for model DF4

| MODEL | PRICE £ | PRICE € |
|--------|---------|---------|
| A DC01 | £154 | €178 |

Key

- H = Height (mm)
- W = Width (mm)
- D = Depth (mm)
- WT = Packed Weight in kg



SILVERLINK 600

All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.

Electric Free Standing Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



| Single tank electric fryer (300mm wide) | | | | | | | | |
|---|---------|---------|---------|-----|-----|-------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| *J6 | £903 | €1039 | 970-980 | 300 | 632 | 6kW | 9L | 34 |
| *J9 | £996 | €1146 | 970-980 | 300 | 632 | 9kW | 9L | 35 |

| Twin tank electric fryer (600mm wide) | | | | | | | | |
|---------------------------------------|---------|---------|---------|-----|-----|-------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| *J12 | £1567 | €1803 | 970-980 | 600 | 632 | 2x6kW | 2x9L | 54 |
| *J18 | £1661 | €1911 | 970-980 | 600 | 632 | 2x9kW | 2x9L | 55 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|---|
| A BA96 | £66 | €76 | Alternative half size basket for models J6/J9/J12/J18 |
| S TA28 | £75 | €86 | 2 Gallon Bucket for J Fryers |
| S ST10 | £12.85 | €15 | Strainer for J fryers |

Gas Free Standing Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard



| Single tank gas fryer (300mm wide) | | | | | | | | |
|------------------------------------|---------|---------|-----------|-----|-----|--------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| J5/N | £1771 | €2037 | 1060-1100 | 300 | 690 | 12kW | 12L | 52 |
| J5/P | £1771 | €2037 | 1060-1100 | 300 | 690 | 11.3kW | 12L | 52 |

| Twin tank gas fryer (600mm wide) | | | | | | | | |
|----------------------------------|---------|---------|-----------|-----|-----|--------|---------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP | WT |
| J10/N | £2901 | €3337 | 1060-1100 | 600 | 690 | 24kW | 2x12L | 87 |
| J10/P | £2901 | €3337 | 1060-1100 | 600 | 690 | 22.6kW | 2x12L | 87 |

Electric Chip Scuttles

- Heated from below
- Removable tank and drain plate for easy cleaning
- Drain plate keeps contents crisp and fresh
- Easy access and better heat retention via hinged lid



| Chip scuttle | | | | | | | | |
|--------------|---------|---------|-----|-----|-----|--------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT | |
| CS4 | £494 | €569 | 290 | 450 | 600 | 0.5kW | 19 | |
| CS6 | £587 | €676 | 290 | 600 | 600 | 0.75kW | 23 | |

Electric Chip Scuttle with Overhead Gantry

- Heated from above and below to maintain even temperature of food
- Overhead heat lamp imparts a warm glow for attractive presentation
- Removable 1/1 GN size chip container for ease of cleaning
- Drain plate keeps contents crisp and fresh



| Chip scuttle with overhead gantry | | | | | | | | |
|-----------------------------------|---------|---------|-----|-----|-----|-------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT | |
| CS4/G | £754 | €868 | 645 | 450 | 600 | 1kW | 23 | |

2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

LYNX⁴⁰⁰

Salamander Grill

- Ideal for grilling a wide variety of food products, including meat
- Powerful and robust tubular sheathed element
- Even heat provides maximum output
- Supplied with a toasting rack and grill pan - with stay-cool handles
- Durable vitreous enamelled fascia for easy cleaning



| Salamander grill | | | | | | | |
|------------------|---------|---------|-----|-----|-----|-------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT |
| LGT | £399 | €448 | 322 | 553 | 320 | 3kW | 17 |

Brackets for LGT

| MODEL | PRICE £ | PRICE € |
|--------|---------|---------|
| A BR15 | £46 | €53 |

Infra-red Grills

- Rapid heat up - save energy by switching on just when you need to use it
- Durable vitreous enamel fascia for easy cleaning
- Accurate electrical timer for precise cooking control
- Six clip-in, user-changeable quartz infra-red elements give a warm attractive glow (great for front of house situations)
- Model LPC offers variable heat control of lower elements
- Model LSC offers variable heat control of both upper and lower elements



| Pizzachef infra-red grill with rod shelf | | | | | | | |
|--|---------|---------|-----|-----|-----|-------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT |
| LPC | £428 | €493 | 325 | 552 | 302 | 3kW | 14 |



| Superchef infra-red grill with rod shelf & spillage pan | | | | | | | |
|---|---------|---------|-----|-----|-----|-------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT |
| LSC | £442 | €509 | 325 | 552 | 302 | 3kW | 18 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|------------------------------|
| A BR15 | £46 | €53 | Wall brackets |
| C T010 | £86 | €99 | Toasting bags (Pack of 1000) |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|------------------------------|
| A BR15 | £46 | €53 | Wall brackets |
| C T010 | £86 | €99 | Toasting bags (Pack of 1000) |

Fryers

- Removable control head and elements for easy cleaning
- Thermostatic control with fail-safe top temperature cut-out
- Removable stainless steel tank and batter plate for easy cleaning
- Batter plate, stainless steel lid and nickel plated basket supplied as standard
- Twin tank LDF2 model supplied with two cables and plugs for easy installation



| Slimline standby fryer | | | | | | | | | |
|------------------------|---------|---------|-----|-----|-----|-------|----------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP. | WT | |
| LSF | £306 | €352 | 315 | 184 | 417 | 2.5kW | 2.5L | 8 | |



| Single tank general purpose fryer | | | | | | | | | |
|-----------------------------------|---------|---------|-----|-----|-----|-------|----------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP. | WT | |
| LDF | £317 | €365 | 315 | 270 | 417 | 3kW | 4L | 13 | |



| Slimline standby fryer | | | | | | | | | |
|------------------------|---------|---------|-----|-----|-----|-------|----------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP. | WT | |
| LDF2 | £609 | €701 | 315 | 540 | 417 | 2x3kW | 2x4L | 18 | |



| Slimline standby fryer | | | | | | | | | |
|------------------------|---------|---------|-----|-----|-----|-------|----------|----|--|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | OIL CAP. | WT | |
| LFF | £417 | €480 | 315 | 360 | 417 | 3kW | 5L | 12 | |

Chip Scuttle

- Holds chips and other cooked products at perfect serving temperature
- Perforated drain plate gives easy access and helps to keep chips crisp
- Easy to clean - removable drain plate and interior
- Adjustable temperature control



| Chip Scuttle | | | | | | | |
|--------------|---------|---------|-----|-----|-----|--------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT |
| LCS | £288 | €332 | 232 | 285 | 400 | 0.25kW | 9 |

Boiling Tops

- Compact, low-profile design
- 180 mm / 7" sealed hotplates for easy cleaning
- Variable heat control
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life



| Single plate boiling top | | | | | | | |
|--------------------------|---------|---------|-----|-----|-----|-------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT |
| LBR | £217 | €250 | 120 | 285 | 400 | 2kW | 7 |



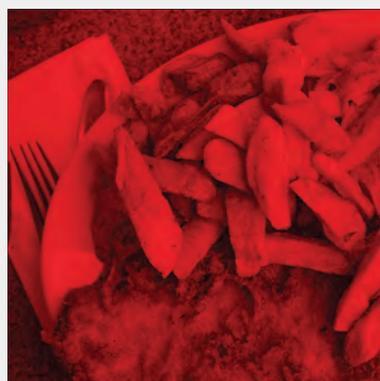
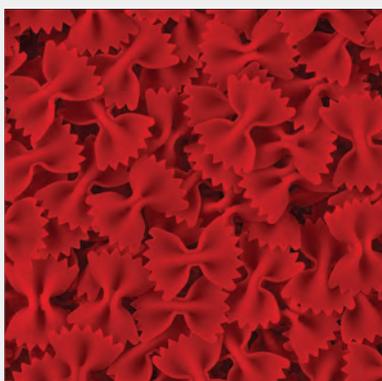
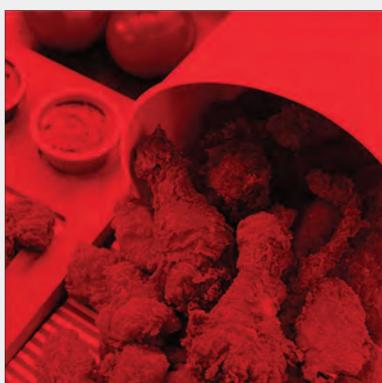
| Single plate boiling top | | | | | | | |
|--------------------------|---------|---------|-----|-----|-----|-------|----|
| MODEL | PRICE £ | PRICE € | H | W | D | POWER | WT |
| LBR2 | £306 | €352 | 120 | 565 | 400 | 3kW | 12 |



PRODUCT RANGE & PRICE LIST

SPECIALISING IN

- FRYERS
- PASTA COOKERS
- CHIP SCUTTLES
- GRIDDLES



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vision

Producing consistently perfect, great tasting fried food has never been so effortless.

Professional Free Standing and Built In Fryers

Ideally suited for:

- Fine cuisine
- Quick Service Restaurants

Why choose Vision?

- Touchpad operation and highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$

- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size

- Integral gravity filtration extends oil life by up to 75%

- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety

- Optional LiftFri[®] automatic basket lifting system for failsafe frying

Find out more on page

F8



basic+

Superb temperature control for consistently excellent results.

Mid-Range Free Standing and Built In Fryers

Ideally suited for:

- Fine cuisine
- Quick Service Restaurants

Why choose Basic+?

- Highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$
- Integral gravity filtration extends oil life by up to 75%

- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Find out more on page

F14



Super Easy

Outstanding value with no compromise in quality or performance.

Budget Free Standing and Built In Fryers

Ideally suited for:

- Restaurants
- Quick Service Restaurants

Why choose Super Easy?

- Mechanical thermostat maintain oil to within $\pm 8^{\circ}\text{C}$ of the temperature selected.
- Low watts density element with a large surface area in contact with the oil

- Available with integral gravity filtration extends oil life by up to 75%

- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Find out more on page

F19



profi+

Professional performance from a compact, sturdy counter top fryer.

Professional Counter Top Fryers

Ideally suited for:

- Fine cuisine
- Restaurants

Why choose Profi+?

- A powerful counter top fryer capable of producing up to 25kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$

- Rear-mounted slot-in lid that also acts as a splashback and basket support

- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page

F26



frita+

Affordable, durable and efficient – it won't let you down.

Mid-range Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Frita+?

- A durable, efficient and well designed fryer that won't let you down

- Mechanical thermostat for maintaining oil temperature to within $\pm 8^{\circ}\text{C}$ of the temperature set

- Enhanced operator safety with front mounted control panel

- Rear-mounted slot-in lid that also acts as a splashback and basket support

- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page

F28



ECO

The Eco range takes up a minimum of space on work surfaces.

Budget Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Eco?

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within $\pm 8^{\circ}\text{C}$
- One piece pressed stainless steel tank with rounded corners
- Lift-out control panel for reduced cleaning times
- Weld-free construction adds strength and durability

Find out more on page

F28



silofrit

Crisp, succulent, piping hot fries every time.

Free Standing, Built In and Counter Top Chip Scuttles

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose Silofrit?

- Crisp, delicious, piping hot fries every time
- Fries are kept piping hot and crispy by the infrared lamp above, as well as the drain plate with attached element beneath
- For added convenience the removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Find out more on page

F30



Super*easy pasta

Designed and built to ensure longer life in the harshest of conditions.

Pasta Cooker

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose the Super Easy Pasta Cooker?

- Enables you to cook all types of pasta reliably and consistently with great results
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Superior resistance to punishing salt and starch corrosion with a grade 316 stainless steel single pressed tank and corrosion resistant incoloy heating element

Find out more on page

F31



frifri griddle

Chromed griddle plate for faster heat up times.

Free Standing and Counter Top Griddles

Ideally suited for:

- Restaurants

Why choose a FriFri Griddles?

- Perfect for front of house, theatre style cooking

- A sunken well and plug allow for shallow frying and facilitates cleaning

- Precise thermostatic control up to 275°C delivers consistent results

- Reduced radiation provides a cooler working environment for staff

- High specification, flat bar element, transfers heat efficiently to the griddle plate

- 304 grade stainless steel construction

Find out more on page

F32

All prices are exclusive of VAT.

UK

Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export

Goods are priced ex works, export packaging is included.

Any units which are built to order or include factory fit options are non-returnable.

lincat.co.uk/configurators

frifri Configurator

If you're unsure whether you need a **Super Easy, Basic- or Vision** fryer, the **FriFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.

- ☎ UK Tel: 01522 875500
- ☎ Export Tel: +44 1522 503250
- ✉ UK e-mail: sales@lincat.co.uk
- ✉ Export e-mail: export@lincat.co.uk

2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

frifri

lincat.co.uk

2021

Ensure perfectly crisp fried food every time with the high quality FriFri range.



When only the best will do, there's FriFri – a brand that has been consistently offering customers top quality cooking prowess for more than 70 years.

The range includes products with advanced, smart technology that enables a high level of precision cooking and temperature control. Offering high output from a minimal footprint, the FriFri range works wonders even in limited spaces.

The FriFri range comprises of a wide selection of electric fryers, pasta cookers, chip scuttles and griddles – ensuring that there are plenty of options for every business, regardless of its size.

Ideally suited for...

The FriFri range includes a variety of fryers, making it perfect for a range of establishments, such as:



Quick service / high productivity restaurants

FriFri fryers are capable of delivering high quantities of perfectly crisp fries making them ideal for restaurants with busy kitchens.



Fine dining restaurants

The Vision line of fryers offers unparalleled quality and accuracy, allowing for a sophisticated cooking experience.

FriFri has been offering the same high quality to its customers for over 70 years.

Benefits at a glance

- High quality
- Small footprint, high output
- Precise control
- Smart / advanced cooking
- Flexible

Why FriFri Fryers are superior...



Mounted in a robust cast head, hinged elements have two tilt positions for draining and cleaning. Vision and Basic+ models feature vertically coiled element for even greater surface contact with oil.



Maximum productivity from minimum floor space. A fryer that fits in perfectly with your kitchen and your needs.

Success ultimately depends on the quality and consistency of the food you produce. So whether you run a small independent establishment or a much larger operation, it's good to know that FriFri design, technology and reliability is readily available to you.

FriFri fryers come in a range of sizes, offer different power ratings and give you a wide choice of optional features, enabling you to specify a fryer that is perfect for your kitchen.

Manufactured in corrosion-resistant 304 grade stainless steel, the one-piece, pressed construction eliminates the need for welds

or joins, increasing the tank's strength and durability.

The fully rounded profile with radiused corners and the robust hinged element makes cleaning easier and quicker.

FriFri's heating elements have a larger surface area in contact with the oil. Gentle heat distribution across the oil's surface delivers fast recovery and prevents the oil from scorching and ultimately degrading.



Electronic Temperature Control



Thermostatic Temperature Control

This, together with highly responsive temperature controls, ensures high product output and extended oil life.

Vision and Basic+ models incorporate highly responsive digital electronic temperature control able to respond rapidly to any change in oil temperature and maintain it to within +/-1°C of the required setting. Super Easy models with mechanical thermostats maintain oil to within +/-8°C of the temperature selected.

Maintaining oil quality saves money and ensures food quality



Integral filtration extends oil life.



Integral gravity filtration is standard on Basic+ and Vision FriFri fryers. Optional on Super Easy models.



Gravity-fed
Oil Filtration

Efficient oil filtration is essential to prolong oil life and maintain excellent food quality.

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs.

Drainage is through the body of the fryer. The dual filter system removes debris and carbonised particles. A stainless steel bucket collects filtered oil for returning to the tank.

Gravity filtration is optional on Super Easy and standard on Basic+ and Vision fryers.



Single pump on a twin tank fryer can return oil to both tanks.



xFri[®] Pumped
Oil Filtration
Option

xFri[®] integrated oil pump and filtration system

xFri[®] increases efficiency, convenience and safety while extending oil life and saving you money.

The system filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil while it's still hot, mid-service if necessary, and resume frying in under five minutes.

The need to manually return oil to the tank or have any contact with hot oil is eliminated, reducing the risk of spillages and accidents.

Twin pumps on selected models help cater for special dietary needs as shown in the model charts.

Pumped oil filtration is optional on Super Easy, Basic+ and Vision fryers.



The flexible hose ensures easier drainage of waste oil.

The FriFri free standing / built-in electric fryer line up

| Model | Vision Professional | Basic + Mid-Range | Super Easy Budget |
|---|---------------------|-------------------|-------------------|
| Free Standing version available | ✓ | ✓ | ✓ |
| Built-in version available | ✓ | ✓ | ✓ |
| Temperature control | | | |
| Temperature range | 30 - 190°C | 60 - 190°C | 90 - 190°C |
| Electronic control to within +/-1°C | ✓ | ✓ | ✗ |
| Mechanical control to within +/-8°C | ✗ | ✗ | ✓ |
| High limit safety thermostats (number of) | 2 | 2 | 1 |
| Construction | | | |
| Stainless steel grade of pressed tank | 304 | 304 | 304 |
| Stainless steel grade of body | 304 | 304 | 430 |
| Baskets and removable batter plate included | ✓ | ✓ | ✓ |
| Full lid | ✓ | ✓ | ✓ |
| Stainless steel oil bucket | ✓ | ✓ | ✓ |
| Oil bucket in a pull out carrier | ✓ | ✓ | ✗ |
| Working height | 850 - 900mm | 850 - 900mm | 850 - 900mm |
| Overall height | 943 - 993mm | 943 - 993mm | 943 - 1093mm |
| Protection against water ingress | IPX5 | IPX5 | IPX5 |
| Elements | | | |
| Vertically coiled ultra low watts density element | ✓ | ✓ | ✗ |
| Low watts density element | ✗ | ✗ | ✓ |
| Two tilt positions - draining and cleaning | ✓ | ✓ | ✓ |
| Controls | | | |
| Touchpad control | ✓ | ✗ | ✗ |
| Rotary Control Knob | ✗ | ✓ | ✓ |
| Temperature increments | 1°C | 5°C | 10°C |
| Intelligent programming (number of programmes) | ✓ (19) | ✗ | ✗ |
| Adaptive cooking | ✓ | ✗ | ✗ |
| Standby mode with programmable temperature and time | ✓ | ✗ | ✗ |
| Standby mode | ✗ | ✓ | ✗ |
| Fat melt cycle | ✓ | ✓ | ✗ |
| Filtration | | | |
| Gravity filtration | ✓ | ✓ | 0 |
| xFri ® - integrated oil pump and filtration system | 0 | 0 | 0 |
| LiftFri ®, the automatic basket lifting system | 0 | ✗ | ✗ |

0 - Optional

Essential Features at a glance

Throughout the price list you will see various icons outlining the features of each FriFri model. To the right is an explanation to help you identify each icon.



Electronic Temperature Control



Thermostatic Temperature Control



Touchpad Programmable Controls



Rotary Control Front



Rotary Control Rear



xFri® Pumped Oil Filtration Option



Gravity-fed Oil Filtration



SOLAS Specification Option



LiftFri® Automatic Basket Lift Option



LiftFri[®]

LiftFri[®] Automatic
Basket Lift Option

The automatic basket lifting system for failsafe frying.



frifri

lincat.co.uk

Available with FriFri Vision electric fryers, the **LiftFri[®]** automatic basket lifting system maintains the quality and consistency of your fried food output.

Having selected the required cooking programme, the system lowers the basket into the oil only when it has reached the correct temperature. Then, as soon as Vision has completed the selected programme, the basket automatically rises. Cooking stops immediately preventing food from being overcooked.

400mm and 600mm wide models are available with multiple basket lifts increasing flexibility and efficiency enabling two different foods to be cooked simultaneously.

VISION

Producing consistently perfect, great tasting fried food has never been so effortless.

As standard



Electronic Temperature Control



Touchpad Programmable Controls



Gravity-fed Oil Filtration

Optional



xFri[®] Pumped Oil Filtration Option



LiftFri[®] Automatic Basket Lift Option



SOLAS Specification Option



Ideally suited for use in

- Fine cuisine
- Quick service restaurants
- High productivity kitchens

For those who run the busiest professional kitchens and refuse to compromise on quality, Vision is the ultimate choice of electric fryer.

Sophisticated programming is at the heart of the Vision system. 19 pre-set

cooking programmes make it easy to assign menu items which can then be selected from the simple digital display.

Increases productivity

Together with the optional LiftFri[®] automatic basket lifting system, Vision takes care of the entire cooking process, for consistently excellent results.

Maximises output and saves energy

With adaptive cooking technology, Vision automatically adjusts cooking times to suit batch size. So regardless of the quantity of fries loaded by the operator, Vision will adapt the cooking time accordingly, virtually eliminating the risk of human error.



Vision 211



Vision 311



Vision 633

NEW



Vision 422 built-in





- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri® automatic basket lifting system for failsafe frying

Vision Single Tank Free Standing Fryers

lincat.co.uk/configurators



If you're unsure which Vision fryer you need, the Frifri configurator will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 990 | 200 | 650 | 51 |

311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1(2)*** | 990 | 300 | 650 | 60 |

411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2(1)*** | 990 | 400 | 650 | 75 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *VF21100/A500 | £3728 | €4288 | 7.5kW | 18 | 3 | 1 |
| *VF21109/A500 | £3728 | €4288 | 7.5kW | 18 | 1 | 1 |
| *VF21101/A500 | £3774 | €4341 | 9kW | 20 | 3 | 1 |
| *VF21110/A500 | £3774 | €4341 | 9kW | 20 | 1 | 1 |
| *VF21102/A500 | £3824 | €4398 | 11kW | 22 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|--------|-------------------|-------|---------------|
| *VF31100/A500 | £4138 | €4759 | 11.4kW | 28.5 | 3 | 1 |
| *VF31101/A500 | £4198 | €4828 | 15kW | 32 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *VF41100/B500 | £4765 | €5480 | 15kW | 36 | 3 | 1 |
| *VF41101/B500 | £4859 | €5588 | 18kW | 40 | 3 | 1 |
| *VF41102/B500 | £4954 | €5698 | 22kW | 44 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|-------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ301093 | £95 | €110 | Small baskets for 311 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |
| O* OL2 | £2470 | €2841 | Two auto basket lift |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ411048 | £126 | €145 | Large basket for 411 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri[®] automatic basket lifting system for failsafe frying
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Vision Twin Tank Free Standing Fryers

Vision Triple Tank Free Standing Fryers



422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 2 x 7.5-9L | 2 | 2 | 990 | 400 | 650 | 86 |

622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|----------------|--------------|----------------|-----------------|-----|-----|-----|
| | | | H | W | D | |
| 2 x 12.5-14.5L | 2 | 2 (4)*** | 990 | 600 | 650 | 111 |

633 Triple tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 3 x 7.5-9l | 3 | 3 | 990 | 600 | 650 | |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|----------|-------------------|-------|---------------|
| *VF42200/G500 | £7037 | €8093 | 2x7.5kW | 2 x 18 | 3 | 2 |
| *VF42209/G500 | £7037 | €8093 | 2x7.5kW | 2 x 18 | 1 | 2 |
| *VF42201/G500 | £7134 | €8205 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *VF42210/G500 | £7134 | €8205 | 2 x 9kW | 2 x 20 | 1 | 2 |
| *VF42202/G500 | £7231 | €8316 | 2 x 11kW | 2 x 22 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|----------|-------------------|-------|---------------|
| *VF62271/G500 | £8071 | €9282 | 2x11.4kW | 2x26.5 | 3 | 2 |
| *VF62281/G500 | £8190 | €9419 | 2 x 15kW | 2x26.5 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|---------|-------------------|-------|---------------|
| *VF63390/C500 | £11700 | €13455 | 3x7.5kW | 3 x 18 | 3 | 1 |
| *VF63391/C500 | £11700 | €13455 | 3 x 9kW | 3 x 20 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-----------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |
| O* OL2 | £2470 | €2841 | Twin auto basket lift |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |
| O* OL2 | £2470 | €2841 | Twin auto basket lift |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ301093 | £95 | €110 | Small baskets for 622 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-----------------|---------|---------|------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP3 | £5025 | €5781 | Triple oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |
| O* OL2 | £2470 | €2841 | Twin auto basket lift |
| O* OL3 | £3839 | €4415 | Triple auto basket lift |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| A OC400 | £262 | €302 | Four castors (fixed at rear) |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
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- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri® automatic basket lifting system for failsafe frying

Vision Single Tank Built In Fryers

lincat.co.uk/configurators **friFri Configurator**

If you're unsure which **Vision** fryer you need, the **friFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 537 | 200 | 630 | 42 |

311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1(2)*** | 537 | 300 | 630 | 52 |

411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2(1)*** | 537 | 400 | 630 | 62 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *MB21120/A700 | £3653 | €4201 | 7.5kW | 18 | 3 | 1 |
| *MB21129/A700 | £3653 | €4201 | 7.5kW | 18 | 1 | 1 |
| *MB21121/A700 | £3699 | €4254 | 9kW | 20 | 3 | 1 |
| *MB21130/A700 | £3699 | €4254 | 9kW | 20 | 1 | 1 |
| *MB21122/A700 | £3749 | €4312 | 11kW | 22 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|--------|-------------------|-------|---------------|
| *MB31120/A700 | £4045 | €4652 | 11.4kW | 28.5 | 3 | 1 |
| *MB31121/A700 | £4104 | €4720 | 16kW | 32 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *MB41120/B700 | £4652 | €5350 | 15kW | 36 | 3 | 1 |
| *MB41121/B700 | £4746 | €5458 | 18kW | 40 | 3 | 1 |
| *MB41122/B700 | £4840 | €5566 | 22kW | 44 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|-------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|-------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OL1 | £1236 | €1422 | Single auto basket lift |
| A FZ301093 | £95 | €110 | Small baskets for 311 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|-------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OL1 | £1236 | €1442 | Single auto basket lift |
| O* OL2 | £2470 | €2841 | Twin auto basket lift |
| A FZ411048 | £126 | €145 | Large basket for 411 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



- Touchpad operation and highly responsive digital electronic control able to maintain oil to +/-1 °C
- 19 preset cooking programmes make it easy to assign menu items
- Adaptive cooking adjusts cooking times to suit batch size
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Optional LiftFri[®] automatic basket lifting system for failsafe frying
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Vision Twin Tank Built In Fryers



422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 2 x 7.5-9L | 2 | 2 | 537 | 400 | 630 | 80 |

522 Twin tank electric fryer (500mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|----------------------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 1 x 12.5-14.5 + 1 x 7.5-9L | 2 | 2(3)** | 537 | 500 | 630 | 81 |

622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|----------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 2 x 12.5-14.5L | 2 | 2(4)** | 537 | 600 | 630 | 81 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|----------|-------------------|-------|---------------|
| *MB42220/G700 | £6904 | €7940 | 2x7.5kW | 2 x 18 | 3 | 2 |
| *MB42229/G700 | £6904 | €7940 | 2x7.5kW | 2 x 18 | 1 | 2 |
| *MB42221/G700 | £7001 | €8052 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *MB42230/G700 | £7001 | €8052 | 2 x 9kW | 2 x 20 | 1 | 2 |
| *MB42222/G700 | £7099 | €8164 | 2 x 11kW | 2 x 22 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|------------|-------------------|-------|---------------|
| *MB52255/G700 | £7320 | €8418 | 11.4+7.5kW | 28.5 + 18 | 3 | 2 |
| *MB52256/G700 | £7369 | €8475 | 11.4+9kW | 28.5 + 20 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|------------|-------------------|-------|---------------|
| *MB62258/G700 | £7869 | €9050 | 2 x 11.4kW | 2x26.5 | 3 | 2 |
| *MB62259/G700 | £7987 | €9186 | 2 x 15kW | 2x26.5 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------------------|---------|---------|-------------------------|
| O ⁺ OP1 | £1732 | €1992 | Single oil return pump |
| O ⁺ OP2 | £3462 | €3982 | Twin oil return pump |
| O ⁺ OL1 | £1236 | €1422 | Single auto basket lift |
| O ⁺ OL2 | £2470 | €2841 | Twin auto basket lift |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------------------|---------|---------|------------------------------|
| O ⁺ OP1 | £1732 | €1992 | Single oil return pump |
| O ⁺ OP2 | £3462 | €3982 | Twin oil return pump |
| O ⁺ OL1 | £1236 | €1422 | Single auto basket lift |
| O ⁺ OL2 | £2470 | €2841 | Twin auto basket lift |
| A FZ301093 | £95 | €110 | Small baskets for large tank |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------------------|---------|---------|-------------------------|
| O ⁺ OP1 | £1732 | €1992 | Single oil return pump |
| O ⁺ OP2 | £3462 | €3982 | Twin oil return pump |
| O ⁺ OL1 | £1236 | €1422 | Single auto basket lift |
| O ⁺ OL2 | £2470 | €2841 | Twin auto basket lift |
| A FZ301093 | £95 | €110 | Small baskets for 622 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O⁺ Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements

basic+

As standard



Electronic Temperature Control



Rotary Control Front



Gravity-fed Oil Filtration

Optional



xFrit[®] Pumped Oil Filtration Option



SOLAS Specification Option

Superb temperature control for consistently excellent results.



Ideally suited for use in

- Fine cuisine
- Quick service restaurants

Your reputation depends on consistently producing crisp, succulent, great tasting fried food. That's why precise and consistent temperature control is so important.

Stylish and robust, Basic+ fryers have got what it takes to deal reliably and efficiently with the demands of the busiest kitchens and the most discerning chefs.

A unique vertically coiled ultra low watts density element, and high performance electronic temperature control which maintains oil temperature to within +/- 1°C, combine to reduce oil degradation.

NEW



Basic+ 633



Basic+ 211



- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1 °C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Basic+ Single Tank Free Standing Fryers

lincat.co.uk/configurators

frifri Configurator

If you're unsure which **Basic+** fryer you need, the **Frifri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | | |
| 7.5-9L | 1 | 1 | 990 | 200 | 650 | 51 | |

311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | | |
| 12.5-14.5L | 1 | 1(2)*** | 990 | 300 | 650 | 60 | |

411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | | |
| 17-20.5L | 1 | 2(1)*** | 990 | 400 | 650 | 75 | |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *YF21100/A500 | £3166 | €3641 | 7.5kW | 18 | 3 | 1 |
| *YF21109/A500 | £3166 | €3641 | 7.5kW | 18 | 1 | 1 |
| *YF21101/A500 | £3220 | €3703 | 9kW | 20 | 3 | 1 |
| *YF21110/A500 | £3220 | €3703 | 9kW | 20 | 1 | 1 |
| *YF21102/A500 | £3272 | €3763 | 11kW | 22 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|--------|-------------------|-------|---------------|
| *YF31100/A500 | £3783 | €4351 | 11.4kW | 28.5 | 3 | 1 |
| *YF31101/A500 | £3847 | €4425 | 15kW | 32 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *YF41100/B500 | £4382 | €5040 | 15kW | 36 | 3 | 1 |
| *YF41101/B500 | £4488 | €5162 | 18kW | 40 | 3 | 1 |
| *YF41102/B500 | £4594 | €5284 | 22kW | 44 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|---------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ301093 | £95 | €110 | Small baskets for 311 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ411048 | £126 | €145 | Large basket for 411 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1°C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Basic+ Twin Tank Free Standing Fryers

Basic+ Triple Tank Free Standing Fryers

lincat.co.uk/configurators **friFri Configurator**

If you're unsure which **Basic+** fryer you need, the **FriFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 2x 7.5-9L | 2 | 2 | 990 | 400 | 650 | 86 |

622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---------------|--------------|----------------|-----------------|-----|-----|-----|
| | | | H | W | D | |
| 2x 12.5-14.5L | 2 | 2(4)** | 990 | 600 | 650 | 108 |

633 Triple tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 3x 7.5-9L | 3 | 3 | 990 | 600 | 650 | |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|----------|-------------------|-------|---------------|
| *YF42200/G500 | £5391 | €6200 | 2x7.5kW | 2 x 18 | 3 | 2 |
| *YF42209/G500 | £5391 | €6200 | 2x7.5kW | 2 x 18 | 1 | 2 |
| *YF42201/G500 | £5495 | €6320 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *YF42210/G500 | £5495 | €6320 | 2 x 9kW | 2 x 20 | 1 | 2 |
| *YF42202/G500 | £5603 | €6444 | 2 x 11kW | 2 x 22 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|----------|-------------------|-------|---------------|
| *YF62271/G500 | £6876 | €7908 | 2x11.4kW | 2x26.5 | 3 | 2 |
| *YF62281/G500 | £7003 | €8054 | 2 x 15kW | 2x26.5 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|---------|-------------------|-------|---------------|
| *YF63390/C500 | £10736 | €12347 | 3x7.5kW | 3 x 18 | 3 | 1 |
| *YF63391/C500 | £9060 | €10419 | 3 x 9kW | 3 x 20 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ301093 | £95 | €110 | Small baskets for 622 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP3 | £5025 | €5781 | Triple oil return pump |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed at rear) |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1 °C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Basic+ Single Tank Built In Fryers



211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 7.5-9L | 1 | 1 | 537 | 200 | 630 | 42 |

311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 12.5-14.5L | 1 | 1(2)*** | 537 | 300 | 630 | 52 |

411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 17-20.5L | 1 | 2(1)*** | 537 | 400 | 630 | 62 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *SB21120/A700 | £3092 | €3556 | 7.5kW | 18 | 3 | 1 |
| *SB21129/A700 | £3092 | €3556 | 7.5kW | 18 | 1 | 1 |
| *SB21121/A700 | £3146 | €3618 | 9kW | 20 | 3 | 1 |
| *SB21130/A700 | £3754 | €4318 | 9kW | 20 | 1 | 1 |
| *SB21122/A700 | £3197 | €3677 | 11kW | 22 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|--------|-------------------|-------|---------------|
| *SB31120/A700 | £3689 | €4243 | 11.4kW | 28.5 | 3 | 1 |
| *SB31121/A700 | £3754 | €4318 | 15kW | 32 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|-------|-------------------|-------|---------------|
| *SB41120/B700 | £4271 | €4912 | 15kW | 36 | 3 | 1 |
| *SB41121/B700 | £4375 | €5032 | 18kW | 40 | 3 | 1 |
| *SB41122/B700 | £4479 | €5151 | 22kW | 44 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| A FZ301093 | £95 | €110 | Small baskets for 311 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| A FZ411048 | £126 | €145 | Large basket for 411 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements





- Superb temperature control for consistently excellent results
- Highly responsive digital electronic control able to maintain oil to +/-1°C
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Basic+ Twin Tank Built In Fryers

lincat.co.uk/configurators **friFri Configurator**

If you're unsure which **Basic+** fryer you need, the **friFri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | | |
| 2 x 7.5-9 L | 2 | 2 | 537 | 400 | 630 | 80 | |

522 Twin tank electric fryer (500mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|-----------------------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | | |
| 1 x 12.5-14.5 + 1 x 7.5-9 L | 2 | 2 (3)*** | 537 | 500 | 630 | 81 | |

622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | | |
| 2x12.5-14.5L | 2 | 2 (4)*** | 537 | 600 | 630 | 81 | |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|----------|-------------------|-------|---------------|
| *SB42220/G700 | £5259 | €6048 | 2x7.5kW | 2 x 18 | 3 | 2 |
| *SB42229/G700 | £5259 | €6048 | 2x7.5kW | 2 x 18 | 1 | 2 |
| *SB42221/G700 | £5363 | €6168 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *SB42230/G700 | £5363 | €6168 | 2 x 9kW | 2 x 20 | 1 | 2 |
| *SB42222/G700 | £5469 | €6280 | 2 x 11kW | 2 x 22 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|------------|-------------------|-------|---------------|
| *SB52255/G700 | £5842 | €6719 | 11.4+7.5kW | 28.5 + 18 | 3 | 2 |
| *SB52256/G700 | £5888 | €6772 | 11.4+9kW | 28.5 + 20 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---------------|---------|---------|----------|-------------------|-------|---------------|
| *SB62258/G700 | £6191 | €7120 | 2x11.4kW | 2x26.5 | 3 | 2 |
| *SB62259/G700 | £6313 | €7260 | 2 x 15kW | 2x26.5 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |
| A FZ301093 | £95 | €110 | Small baskets for large tank |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |
| A FZ301093 | £95 | €110 | Small baskets for 622 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Super*easy

Outstanding value with no compromise in quality or performance.

As standard



Thermostatic Temperature Control



Rotary Control Front

Optional



Gravity-fed Oil Filtration



xFri[®] Pumped Oil Filtration Option



Ideally suited for use in

- Restaurants
- Quick service restaurants

When budget is a primary consideration, FriFri's unrivalled credentials, know-how and quality are still well within your reach.

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient performance that delivers consistently excellent fried food.

Quality construction, for example the 304 grade stainless steel pressed pan, and details such as the hinged frying elements will reassure you that Super Easy is anything but a compromise.

If you're looking for that little bit extra in specification, options such as integral or pumped filtration and higher power are also available.



Super Easy 211



Super Easy 633



Super Easy 422 built-in



Super Easy

- Outstanding quality with no compromise in quality or performance
- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Super Easy Single Tank Free Standing Fryers

lincat.co.uk/configurators

frifri Configurator

If you're unsure which **Super Easy** fryer you need, the **Frifri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | WT | |
| 7.5-9 L | 1 | 1 | 990 | 200 | 650 | 41 | |

311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | WT | |
| 12.5-14.5 L | 1 | 1(2)*** | 990 | 300 | 650 | 50 | |

411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | WT | |
| 17-20.5 L | 1 | 2(1)*** | 990 | 400 | 650 | 69 | |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *651123/A500 | £2164 | €2489 | 7.5kW | 17 | 3 | 1 |
| *651131/A500 | £2164 | €2489 | 7.5kW | 17 | 1 | 1 |
| *651134/A500 | £2227 | €2562 | 11kW | 20 | 3 | 1 |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|--------|-------------------|-------|---------------|
| *651132/A500 | £2688 | €3092 | 11.4kW | 26.5 | 3 | 1 |
| *651133/A500 | £2731 | €3141 | 15kW | 30 | 3 | 1 |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *651124/B500 | £2934 | €3375 | 15kW | 34 | 3 | 1 |
| *651136/B500 | £3116 | €3584 | 22kW | 40 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|---------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ301093 | £95 | €110 | Small baskets for 311 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|--------------------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OC200 | £130 | €150 | Two rear castors (fixed) |
| O* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ411048 | £126 | €145 | Large basket for 411 |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *650123/A500 | £2003 | €2304 | 7.5kW | 17 | 3 | 1 |
| *650131/A500 | £2003 | €2304 | 7.5kW | 17 | 1 | 1 |
| *650134/A500 | £2063 | €2373 | 11kW | 20 | 3 | 1 |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|--------|-------------------|-------|---------------|
| *650132/A500 | £2498 | €2874 | 11.4kW | 26.5 | 3 | 1 |
| *650133/A500 | £2543 | €2925 | 15kW | 30 | 3 | 1 |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *650124/B500 | £2744 | €3156 | 15kW | 34 | 3 | 1 |
| *650136/B500 | £2927 | €3367 | 22kW | 40 | 3 | 1 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Super Easy

- Outstanding quality with no compromise in quality or performance.
- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Super Easy Twin Tank Free Standing Fryers

Super Easy Triple Tank Free Standing Fryers



422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|----|
| | | | H | W | D | WT | |
| 2 x 7.5-9L | 2 | 2 | 990 | 400 | 650 | 66 | |

622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|-----|----|
| | | | H | W | D | WT | |
| 2x12.5-14.5L | 2 | 2(4)** | 990 | 600 | 650 | 102 | |

633 Triple tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|-----|----|
| | | | H | W | D | WT | |
| 3 x 7.5-9l | 3 | 3 | 990 | 600 | 650 | 102 | |

| With Gravity Filtration | | | | | | |
|-------------------------|---------|---------|----------|-------------------|-------|---------------|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
| *651125/B500 | £3670 | €4221 | 2x7.5kW | 2x17 | 3 | 1 |
| *651130/G500 | £3670 | €4221 | 2x7.5kW | 2x17 | 1 | 2 |
| *651137/G500 | £3803 | €4374 | 2 x 11kW | 2x20 | 3 | 2 |

| With Gravity Filtration | | | | | | |
|-------------------------|---------|---------|----------|-------------------|-------|---------------|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
| *651138/G500 | £4138 | €4759 | 2x11.4kW | 2x26.5 | 3 | 2 |
| *651139/G500 | £4217 | €4850 | 2 x 15kW | 2x26.5 | 3 | 2 |

| With Gravity Filtration | | | | | | |
|-------------------------|---------|---------|----------|-------------------|-------|---------------|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
| *651143/C500 | £5780 | €6624 | 3x7.5kW | 3 x 18 | 3 | 1 |
| *651142/C500 | £5600 | €6440 | 3 x 11kW | 3 x 20 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|--------------------------------------|
| 0* OP1 | £1732 | €1992 | Single oil return pump |
| 0* OP2 | £3462 | €3982 | Twin oil return pump |
| 0* OC200 | £130 | €150 | Two rear castors (fixed) |
| 0* OC400 | £262 | €302 | Four castors (fixed castors at rear) |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|------------|---------|---------|--------------------------------------|
| 0* OP1 | £1732 | €1992 | Single oil return pump |
| 0* OP2 | £3462 | €3982 | Twin oil return pump |
| 0* OC200 | £130 | €150 | Two rear castors (fixed) |
| 0* OC400 | £262 | €302 | Four castors (fixed castors at rear) |
| A FZ301093 | £95 | €110 | Small baskets for 622 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|----------|---------|---------|------------------------------|
| 0* OP1 | £1732 | €1992 | Single oil return pump |
| 0* OP3 | £5025 | €5781 | Triple oil return pump |
| 0* OC200 | £130 | €150 | Two rear castors (fixed) |
| 0* OC400 | £262 | €302 | Four castors (fixed at rear) |

| Without Gravity Filtration | | | | | | |
|----------------------------|---------|---------|----------|-------------------|-------|---------------|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
| *650125/B500 | £3348 | €3851 | 2x7.5kW | 2x17 | 3 | 1 |
| *650130/G500 | £3348 | €3851 | 2x7.5kW | 2x17 | 1 | 2 |
| *650137/G500 | £3481 | €4004 | 2 x 11kW | 2x20 | 3 | 2 |

| Without Gravity Filtration | | | | | | |
|----------------------------|---------|---------|----------|-------------------|-------|---------------|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
| *650138/G500 | £3826 | €4400 | 2x11.4kW | 2x26.5 | 3 | 2 |
| *650139/G500 | £3911 | €4498 | 2 x 15kW | 2x26.5 | 3 | 2 |

| Without Gravity Filtration | | | | | | |
|----------------------------|---------|---------|----------|-------------------|-------|---------------|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
| *650143/C500 | £5600 | €6440 | 3x7.5kW | 3 x 18 | 3 | 1 |
| *650142/C500 | £5660 | €6509 | 3 x 11kW | 3 x 20 | 3 | 1 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Super Easy

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- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

Super Easy Single Tank Built In Fryers

lincat.co.uk/configurators

frifri Configurator

If you're unsure which **Super Easy** fryer you need, the **Frifri configurator** will take you through **step by step** and find the **exact product** in line with the **requirement of your business**.



211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 567 | 200 | 630 | 24 |

311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1(2)** | 567 | 300 | 630 | 31 |

411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|--------------|--------------|----------------|-----------------|-----|-----|----|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2(1)** | 567 | 400 | 630 | 34 |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *671123/A700 | £1878 | €2160 | 7.5kW | 17 | 3 | 1 |
| *671131/A700 | £1878 | €2160 | 7.5kW | 17 | 1 | 1 |
| *671134/A700 | £2018 | €2321 | 11kW | 20 | 3 | 1 |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|--------|-------------------|-------|---------------|
| *671132/A700 | £2422 | €2786 | 11.4kW | 26.5 | 3 | 1 |
| *671133/A700 | £2460 | €2829 | 15kW | 30 | 3 | 1 |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *671124/B700 | £2566 | €2951 | 15kW | 34 | 3 | 1 |
| *671136/B700 | £2725 | €3134 | 22kW | 40 | 3 | 1 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|---------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| A FZ301093 | £95 | €110 | Small baskets for 311 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| A FZ411048 | £126 | €145 | Large basket for 411 |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *670123/A700 | £1716 | €1974 | 7.5kW | 17 | 3 | 1 |
| *670131/A700 | £1716 | €1974 | 7.5kW | 17 | 1 | 1 |
| *670134/A700 | £1856 | €2135 | 11kW | 20 | 3 | 1 |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|--------|-------------------|-------|---------------|
| *670132/A700 | £2234 | €2570 | 11.4kW | 26.5 | 3 | 1 |
| *670133/A700 | £2271 | €2612 | 15kW | 30 | 3 | 1 |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|-------|-------------------|-------|---------------|
| *670124/B700 | £2379 | €2736 | 15kW | 34 | 3 | 1 |
| *670136/B700 | £2537 | €2918 | 22kW | 40 | 3 | 1 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Super Easy

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- Mechanical thermostat maintain oil to within +/-8 °C of the temperature selected.
- Available with integral gravity filtration extends oil life by up to 75% saving you money on oil purchase and disposal costs
- Optional xFri® integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements

Super Easy Twin Tank Built In Fryers

NEW


422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS(mm) | | | WT |
|--------------|--------------|----------------|----------------|-----|-----|----|
| | | | H | W | D | |
| 2 x 7.5-9L | 2 | 2 | 567 | 400 | 630 | 37 |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|---------|-------------------|-------|---------------|
| *671125/B700 | £3299 | €3794 | 2x7.5kW | 2x17 | 3 | 1 |
| *671130/G700 | £3299 | €3794 | 2x7.5kW | 2x17 | 1 | 2 |
| *671137/G700 | £3487 | €4011 | 2x11kW | 2x20 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|---------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|---------|-------------------|-------|---------------|
| *670125/B700 | £2976 | €3423 | 2x7.5kW | 2x17 | 3 | 1 |
| *670130/G700 | £2976 | €3423 | 2x7.5kW | 2x17 | 1 | 2 |
| *670137/G700 | £3165 | €3640 | 2x11kW | 2x20 | 3 | 2 |

622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS(mm) | | | WT |
|--------------|--------------|----------------|----------------|-----|-----|----|
| | | | H | W | D | |
| 2x12.5-14.5L | 2 | 2(4)*** | 567 | 600 | 630 | 77 |

With Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|----------|-------------------|-------|---------------|
| *671138/G700 | £3683 | €4236 | 2x11.4kW | 2x26.5 | 3 | 2 |
| *671139/G700 | £3795 | €4365 | 2x15kW | 2x26.5 | 3 | 2 |

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|-------------------|---------|---------|------------------------|
| O* OP1 | £1732 | €1992 | Single oil return pump |
| O* OP2 | £3462 | €3982 | Twin oil return pump |
| A FZ301093 | £95 | €110 | Small baskets for 622 |

Without Gravity Filtration

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|--------------|---------|---------|----------|-------------------|-------|---------------|
| *670138/G700 | £3405 | €3916 | 2x11.4kW | 2x26.5 | 3 | 2 |
| *670139/G700 | £3520 | €4048 | 2x15kW | 2x26.5 | 3 | 2 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please visit lincat.co.uk or call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F33 to F34 for electricity supply requirements



Accessories



It's all in the detail.



SOLAS specification feature modified feet for secure fastening to the floor



Castors available on all freestanding fryers, except, for safety reasons, 211 models



Marine SOLAS

Vision and Basic+ fryers are available in SOLAS (Safety of Life at Sea) specification.

Jointing Strip

Jointing strip to connect two or more fryers to reduce oil ingress.

Voltage Options

3 Phase free standing and built in fryers listed are 3, 400 volt, 50/60Hz. Other options are available.

Accessories

| CODE | PRODUCT RANGE | PRICE £ | PRICE € | DESCRIPTION |
|------------|---|---------|---------|--|
| FZ100831 | Vision, Basic+, Super Easy 211, 411, 422 | £95 | €110 | Small basket |
| FZ211046 | Vision, Basic+, Super Easy 211, 422 | £48.50 | €56 | Grid with handles |
| OF1 | Vision, Basic+, Super Easy 211, 422, 522, 633 | £168 | €194 | Gravity filtration |
| FZ101139 | Vision, Basic+, Super Easy 211, 422, 522 | £104 | €120 | Stainless steel filter |
| FZ101142 | Vision, Basic+, Super Easy 211, 422, 522 | £19.20 | €23 | Fine tissue filter support |
| FZ101158 | Vision, Basic+, Super Easy 211, 422, 522 | £64 | €74 | Fine tissue filter |
| FZ211067 | Vision, Basic+, Super Easy | £62.50 | €72 | Basket support |
| FZ311067 | Vision, Basic+, Super Easy 311 | £52 | €60 | Basket support for two small baskets |
| OF2 | Vision, Basic+, Super Easy 311, 411, 522, 622 | £192 | €221 | Gravity filtration kit |
| FZ101140 | Vision, Basic+, Super Easy 311, 411, 522, 622 | £121.30 | €140 | Stainless steel filter |
| FZ101143 | Vision, Basic+, Super Easy 311, 411, 522, 622 | £21.75 | €26 | Fine tissue filter support |
| FZ101159 | Vision, Basic+, Super Easy 311, 411, 522, 622 | £73 | €84 | Fine tissue filter |
| FZ301093 | Vision, Basic+, Super Easy 311, 622 | £95 | €110 | Small basket |
| FZ411048 | Vision, Basic+, Super Easy 411 | £126 | €145 | Large basket |
| FZ211133 | All Vision, Basic+, Super Easy | £53.15 | €62 | Jointing strip for connecting two or more fryers to reduce oil ingress |
| FZ300941 | Eco 4 | £24 | €28 | Basket |
| FZ300942 | Eco 6 | £27 | €32 | Basket |
| FZ300716/S | Frita+ 6, Profi+ 6, 6+6 and 10 | £63 | €73 | Basket |
| FZ101010/S | Frita+ 8, Profi+ 8 | £70 | €81 | Small basket |
| FZ300717/S | Frita+ 8, Profi+ 8 | £87 | €101 | Large basket |
| FZ801138 | Profi+ 10 | £100.65 | €116 | Grid with handle |
| SOF1 | Single tank Vision, Basic+ Free-standing | £208 | €240 | SOLAS option for single tank free-standing |
| SOF2 | Twin tank Vision, Basic+ Free-standing | £338 | €388 | SOLAS option for twin tank free-standing |
| SOF3 | Triple tank Vision, Basic+ Free-standing | £467 | €536 | SOLAS option for triple tank free-standing |
| SOB1 | Single tank Vision, Basic+ Built-in | £133 | €153 | SOLAS option for single tank built-in |
| SOB2 | Twin tank Vision, Basic+ Built-in | £262 | €302 | SOLAS option for twin tank built-in |

Profi+

As standard



Electronic
Temperature
Control



Rotary
Control
Front

Professional performance from a compact, sturdy counter top fryer.

Limited space needn't limit your frying capability. Profi+ is a truly professional fryer. Profi+ offers the same output and features as the Basic+ range. Precise electronic temperature control, for example, maintains oil temperature to within $\pm 1^{\circ}\text{C}$ of the selected setting.

The control panel is front-mounted – much safer than having to reach over the fryer. Other features include a lid that cleverly slots in at the rear of the fryer. This provides safer storage as well as a convenient splashback and basket support. A front drain valve facilitates safe, easy drainage of used oil.

Ideally suited for use in

- Fine cuisine – Superb temperature control for consistently excellent results
- Restaurants – Consistently produce crisp, succulent, great tasting fried food

Benefits at a glance

- Counter top
- Powerful
- Highly responsive electronic control
- Enhanced operator safety
- Safe and easy to use front draining valve
- Durable



- A powerful counter top fryer capable of producing up to 25 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1°C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Profi+ Single Tank Counter Top Electric Fryers


Profi + 6 Single Tank Counter Top Fryer

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|---------|------------|------------|-------|----------------------|---------|-------------------|-----------------|-----|-----|----|----|
| | | | | | | | H | W | D | | |
| *650946 | £1311 | €1508 | 4.6kW | 14 | 5-7L | 1 | 455 | 270 | 475 | 15 | |

Profi + 8 Single Tank Counter Top Fryer

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|---------|------------|------------|-------|----------------------|---------|-------------------|-----------------|-----|-----|----|----|
| | | | | | | | H | W | D | | |
| *650947 | £1436 | €1652 | 6.9kW | 22 | 8-9.5l | 1 | 455 | 360 | 475 | 16 | |
| *650957 | £1436 | €1652 | 6.9kW | 22 | 8-9.5l | 2 | 455 | 360 | 475 | 17 | |

Profi + 10 Single Tank Counter Top Fryer

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|---------|------------|------------|-------|----------------------|---------|-------------------|-----------------|-----|-----|----|----|
| | | | | | | | H | W | D | | |
| *651068 | £1922 | €2211 | 6.9kW | 20 | 12-15l | 2 | 455 | 540 | 475 | 23 | |
| *650948 | £1922 | €2211 | 9.2kW | 25 | 12-15l | 2 | 455 | 540 | 475 | 23 | |

Profi+ Twin Tank Counter Top Electric Fryers

- A powerful counter top fryer capable of producing 44 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1°C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times


Profi + 6 + 6 Twin Tank Counter Top Fryer

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|---------|------------|------------|---------|----------------------|---------|-------------------|-----------------|-----|-----|----|----|
| | | | | | | | H | W | D | | |
| *650950 | £2521 | €2900 | 2x4.6kW | 2x14 | 2x5-7L | 2 | 455 | 540 | 475 | 25 | |

Profi + 8 + 8 Twin Tank Counter Top Fryer

| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | | WT |
|---------|------------|------------|---------|----------------------|----------|-------------------|-----------------|-----|-----|----|----|
| | | | | | | | H | W | D | | |
| *650952 | £2691 | €3095 | 2x6.9kW | 2x22 | 2x8-9.5L | 2 | 455 | 720 | 475 | 30 | |
| *650963 | £2691 | €3095 | 2x6.9kW | 2x22 | 2x8-9.5L | 4 | 455 | 720 | 475 | 30 | |

** 7mm Frozen Fries

All Profi+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please contact your distributor to discuss.

* Please refer to pages F33 to F34 for electricity supply requirements

As standard (Frita+)



Electronic Temperature Control



Rotary Control Front

As standard (Eco)



Electronic Temperature Control



Rotary Control Rear

frita+ & eco

Affordable, durable and efficient – they won't let you down



Frita+ fryers share many of the design details of the Profi+ range. These include a safe, easy-to-use front valve for draining off used oil and the rear-mounted slot-in lid that also acts as a splashback and basket support. Operator safety is further enhanced by the front-mounted control panel

All Eco and Frita+ models incorporate a mechanical thermostat for maintaining oil to within +/-8°C of the temperature selected.

Ideally suited for use in

- Cafes – effortlessly produce fries to support your menu offering
- Pubs – ideal for cooking highly flavoured menu items
- Restaurants – cater for special dietary needs with this standalone fryer

Benefits at a glance

- Durable
- Efficient
- Well designed fryers
- Mechanical thermostat



Frita+ 6



Eco 6+6



- A durable, efficient and well designed fryer that won't let you down
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Frita+ Single Tank Counter Top Electric Fryers



| Frita+ 6 Single Tank Counter Top Fryer | | | | | | | | | | |
|--|---------|---------|-------|-------------------|---------|----------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
| | | | | | | | H | W | D | |
| *652000 | £860 | €989 | 4.6kW | 10.5 | 5-7l | 1 | 455 | 270 | 475 | 14 |



| Frita+ 8 Single Tank Counter Top Fryer | | | | | | | | | | |
|--|---------|---------|-------|-------------------|---------|----------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
| | | | | | | | H | W | D | |
| *652001 | £988 | €1137 | 6.9kW | 16.5 | 8-9.5l | 2 | 455 | 360 | 475 | 16 |
| *652004 | £988 | €1137 | 6.9kW | 16.5 | 8-9.5l | 1 | 455 | 360 | 475 | 16 |

All Frita+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please contact your distributor to discuss.

Eco Single Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



| Eco 4 Single Tank Counter Top Fryer | | | | | | | | | | |
|-------------------------------------|---------|---------|-------|-------------------|---------|----------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
| | | | | | | | H | W | D | |
| *650102 | £298 | €343 | 2.3kW | 5.4 | 3-4l | 1 | 295 | 203 | 375 | 5 |
| *650101 | †£302 | €348 | 3.2kW | 6 | 3-4l | 1 | 295 | 203 | 375 | 5 |



| Eco 6 Single Tank Counter Top Fryer | | | | | | | | | | |
|-------------------------------------|---------|---------|-------|-------------------|---------|----------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
| | | | | | | | H | W | D | |
| *650105 | †£346 | €398 | 3.2kW | 7 | 4-5l | 1 | 295 | 254 | 375 | 6 |

Eco Twin Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



| Eco 4 + 4 Twin Tank Counter Top Fryer | | | | | | | | | | |
|---------------------------------------|---------|---------|---------|-------------------|---------|----------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
| | | | | | | | H | W | D | |
| *650104 | £573 | €659 | 2x2.3kW | 2x5.4 | 2x3-4L | 2 | 295 | 384 | 375 | 10 |
| *650103 | †£577 | €664 | 2x3.2kW | 2x6 | 3x3-4L | 2 | 295 | 384 | 375 | 10 |



| Eco 6 + 6 Twin Tank Counter Top Fryer | | | | | | | | | | |
|---------------------------------------|---------|---------|---------|-------------------|---------|----------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
| | | | | | | | H | W | D | |
| *650106 | †£669 | €770 | 2x3.2kW | 2x7 | 2x4-5l | 2 | 295 | 486 | 375 | 11 |

** 7mm Frozen Fries

All Eco models are single phase, 230 volt. † Not available in the UK.

* Please refer to pages F33 to F34 for electricity supply requirements



Silofrit

Crisp, succulent, piping hot fries every time.



Silofrit chip scuttles ensure fries remain hot and crispy for longer - a real bonus during busy periods.

Silofrit offers counter top, free standing and built in models, all manufactured in durable 304 grade stainless steel. Fries are kept piping hot and crispy by the infra-red lamp above and by a drain plate and element* located beneath.

For added convenience the removable gastronorm/container and drain plate can be cleaned in the dishwasher.

*Excludes built-in model

Ideally suited for use in

- Quick Service Restaurant – providing a continuous supply of hot and crispy fries during busy periods
- Restaurants – great tasting, crisp, succulent, piping hot fries on demand

Benefits at a glance

- Free standing, counter top and built in models available
- Crisp, delicious, piping hot fries every time
- Removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Silofrit Chip Scuttles



| Silofrit Free Standing Chip Scuttle | | | | | | | |
|-------------------------------------|---------|---------|-------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | DIMENSIONS (mm) | | | WT |
| | | | | H | W | D | |
| 601210 | £2359 | €2713 | 1kW | 1155 | 400 | 620 | 46 |

| Silofrit Counter Top Chip Scuttle | | | | | | | |
|-----------------------------------|---------|---------|-------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | DIMENSIONS (mm) | | | WT |
| | | | | H | W | D | |
| 650722 | £1428 | €1643 | 1kW | 540 | 400 | 620 | 21 |

| Silofrit Built In Chip Scuttle | | | | | | | |
|--------------------------------|---------|---------|--------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | DIMENSIONS (mm) | | | WT |
| | | | | H | W | D | |
| 651105 | £1404 | €1615 | 0.65kW | 455 | 400 | 630 | 12 |

Super*easy pasta

Designed and built to ensure longer life in the harshest of conditions.

frfri

Experienced chefs and independent kitchens really appreciate the quality, performance and outstanding value of the Super Easy 311 pasta cooker.

With built in and free standing models available, the tank pressed from a single piece of superior grade 316 stainless steel and incoloy heating element provide superior resistance to punishing salt and starch corrosion at high temperatures.

Pasta cookers listed are 3 phase, 400 volt, however we can customise the voltage to suit your requirements.

High outputs of pasta enable you to keep pace with demand, even during peak periods

Ideally suited for use in

- Quick Service Restaurants – smaller baskets enable smaller portions to be cooked in constant rotation
- Restaurants – serve perfect pasta each and every time

Benefits at a glance

- Free standing and built in models available
- Designed and built to ensure longer life in the harshest of conditions
- Enables you to cook all types of pasta reliably and consistently with great results

- High outputs of pasta enable you to keep pace with demand, even during peak periods

- Optional smaller baskets enable smaller portions to be cooked in constant rotation maximising output and efficiency

- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank

- Starch removal keeps water fresh for longer to ensure perfect results

- Two tilt position elements to aid draining and cleaning

As standard



Thermostatic
Temperature
Control



Rotary
Control
Front

Optional



SOLAS
Specification
Option

Super Easy Pasta Cookers



| Super Easy Pasta 311 Free Standing Pasta Cooker | | | | | | | | |
|---|---------|---------|-------|-------------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | DIMENSIONS (mm) | | | WT |
| | | | | | H | W | D | |
| *680131/A500 | £2964 | €3409 | 7.5kW | 14 | 990 | 300 | 650 | 70 |

** Fresh Penne Pasta



| Super Easy Pasta 311 Built In Pasta Cooker | | | | | | | | |
|--|---------|---------|-------|-------------------|-----------------|-----|-----|----|
| MODEL | PRICE £ | PRICE € | POWER | OUTPUT /HR (kg)** | DIMENSIONS (mm) | | | WT |
| | | | | | H | W | D | |
| *690132/A700 | £2912 | €3349 | 7.5kW | 14 | 875 | 300 | 630 | 42 |

** Fresh Penne Pasta

| MODEL | PRICE £ | PRICE € | DESCRIPTION |
|--------------|---------|---------|--|
| A DVC015ZR10 | £111 | €128 | Single portion pasta basket |
| A DVC014ZR10 | £199 | €229 | Basket for 311 pasta cookers |
| A FB2 | £724 | €833 | Basket with 6 single portion baskets for 311 pasta cookers |

* Please refer to pages F33 to F34 for electricity supply requirements

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