



FUEL FOR THOUGHT

Catering equipment that delivers across campus

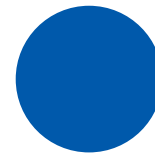


Lincat



3 YEAR

EXCLUSIVE
Public Sector
Parts and Labour
Warranty*



Supporting the future, one plate at a time

In further and higher education, delivering consistent, high-quality foodservice is no small task. With tight budgets, shifting student numbers, and varied staff skill levels, every day brings new challenges.

That's where Lincat steps in.

From kiosks and cafés to canteens and central production units (CPUs), we provide complete, UK-manufactured catering solutions for every foodservice operation on campus.

We understand the pressures:

- Limited labour and varying skill levels
- Demand for fresh, healthy, great-value meals
- Food on demand - whenever and wherever students want it
- Sustainability, provenance, and cost-efficiency targets
- The need for intuitive, reliable, and energy-efficient equipment

Whether you're serving 50 or 5,000, Lincat offers robust, space-smart equipment backed by expert planning, responsive service, and full lifecycle support.

Manufactured in Lincoln, UK, our products reduce carbon miles, speed up delivery, and support British industry - helping you meet demand while lowering environmental impact. From grab-and-go to full-service kitchens, Lincat helps you fuel futures - campus-wide.



Kiosks



Grab-and-go
Counters



Cafés



Canteens



Central Production
Units (CPUs)



Satellite
Kitchens



High-volume
Kitchens



Cooking Solutions

Power, Precision, Performance

From high-volume prep in central production units to quick-service cafés and kiosks, our cooking solutions deliver consistency, speed, and control.



Lincat Invoq

Combi Ovens

Intelligent HybridSteam combi ovens with auto-cleaning and SmartChef controls.

Ideal for:



Canteens



Central Production Units (CPUs)



Satellite Kitchens

Convection 


19% less energy used per running hour

Steam 

70% less energy used per running hour

Cleaning 

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

Your savings 

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

Benefits at a glance

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

*User scenario based on following operation:

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

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



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Lincat CombiSlim

Space-saving, full GN capacity with touch controls and SmartChef presets.

Provides maximum flexibility in minimum space.



Benefits at a glance

- A choice of 3.5kW or 5kW induction zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filter, built into the base of the unit
- Also available with a 4kW oven



Ideal for:



Canteens



Central Production Units (CPUs)

OPUS 800

Induction Hobs

Fast, efficient cooking with precise control and cool-to-touch surfaces.

Deliver ⚡

90% efficiency compared to 55% with a solid top and 50% gas hob

Multiple 🌀

cooling fans and overheat protection for long service

Automatic 🍲

pan detection cuts power and saves energy

Reduced 🌀

venting and air-conditioning costs.

Gas Ranges

High-output burners and 4 x GN1/1 oven capacity - built for volume.

7.5kW 🔥

dual concentric burners

Precise 🌡️

thermostatic oven control from 120°C to 260°C

6.8kW 🍲

and 10kW oven options available

Large 📏

capacity ovens, 2 & 4 GN1/1 available

Benefits at a glance

- Individual heavy-duty single cast iron supports
- Flame failure protection
- Low flue to allow use of the complete hob top
- 2 shelves and 5 shelf positions maximise oven space
- Double insulated doors, side and back panels for safe operation, efficiency and economy



OPUS 800

Fryers (with optional oil filtration)

High recovery times, built-in filtration options and precision frying.

Ideal for:



Canteens




Central Production Units (CPUs)



Benefits at a glance

- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Convenient piezo ignition (Gas models)
- Externally fired heating gives easy access for cleaning tanks
- Selected model 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

Accurate 

thermostatic control up to 190°C

Gravity 

filtration accessory available for all base models

High 

energy efficiency
(Electric models)

Pumped 

filtration option available on all models



Lincat helps New City College to deliver

New City College (NCC) faced several challenges in its kitchen operations, including high running costs due to frequent oil usage, excessive waste impacting sustainability, and safety risks associated with manual oil handling. Ensuring consistent food quality for 300 students daily was another concern, along with inefficiencies and increased staff workload caused by manual processes.

Value Added

- Significant reduction in oil costs
- Enhanced safety by eliminating the need for manual handling of oil



“ Mohamed Akbar, Catering Manager at New City College said...

The Lincat Opus Fryer has been a game-changer for our college kitchen, where we serve up to 300 students daily. The pumped filtration system has significantly reduced our oil costs, allowing us to reuse oil for longer without compromising quality. The fryer consistently delivers crisp, high-quality food while improving kitchen safety by reducing risks associated with manual oil handling. It's an invaluable addition to our kitchen, enabling us to deliver excellent food efficiently and safely.



PHOENIX

Lincat

Ideal for:



Central Production Units (CPUs)



High-volume Kitchens

Gas & Electric Bratt Pans

High capacity for braising, boiling, holding and more.


Benefits at a glance

- Handwheel controlled manual tilting for a smooth tilt
- Incoloy alloy corrosion resistant elements
- AISI 304 grade stainless steel for uniform heat distribution, perfect for high temperature cooking
- Robust 12mm thick base
- High thermal efficiency stainless steel tubular burners (Electric version)
- Supplied with LPG jets for conversion on site (Gas version)

Large 
80 litre capacity

Reduced 
mess and easy emptying with a Large pouring spout

Flexible 
temperature control from 45°C to 295°C


Easy clean 
stainless steel design





Induction Oven Ranges


Performance and power without the frills, at a cost-effective price point

- 190mm diameter zones available in six 1.85kW zones or four 1.85kW zones
- Fan-assisted ovens: 6kW twin or 3kW single for even cooking
- Highly insulated oven for consistent temperature and minimal heat loss
- Sturdy stainless-steel construction
- 4 zone offers single or three-phase options
- Heavy-duty castors included as standard

Energy-efficient 
cuts power when no pan is detected, reducing costs and kitchen heat

Oven capacities 
6 x GN1/1 or 3 x GN1/1 for multi-dish cooking

Durable 
easy-to-clean 6mm high-impact glass ceramic surface

Boost zones 
to 3kW for 10 minutes (other zones will drop during boosting)



Cooking Solutions - Power, Precision, Performance

SILVERLINK 600

EcoSense Salamander Grill (SGE1)



ECOSENSE



On-demand grilling with up to 50% energy savings.

Ideal for:



Cafés



Canteens

Benefits at a glance

- The performance of a Lincat GR3 while delivering a 50% energy saving
- Sleep mode to achieve maximum energy savings during quieter periods
- Customisable full power and 50% timers to tailor the grill to your menu and the desired level of energy saving
- High-temperature glass covered elements and removable roasting rack and crumb tray, make it effortless to keep clean
- 4 shelf positions to give maximum flexibility for all catering operations

On demand



cooking delivering savings without operational compromise

Auto off timer



achieves maximum energy savings during quieter periods

50% power mode



keeps the cavity warm for fast recovery

Plug



and play - UK 3 pin plug

High Speed Oven

Faster cooking for high demand, cook to order operations

CIBO+

TURBOCHEF

25% faster heat up



Eco mode



uses less than 1kW per hour

Faster



cleaning with rapid cooldown+

98%



recyclable components

Reduce



food waste. Cook on demand



Ideal for:



Kiosks



Grab-and-go Counters



Cafés

Benefits at a glance

- Cooks in seconds, broadening your menu options to include denser items such as pies and lasagne
- Compact yet able to accommodate a 12" pizza
- Ventless and adaptable for use in virtually any setting
- 3kW plug-and-play limit, with power seamlessly transitioning between the three heat sources
- Patented tri-heat technology, ensuring unparalleled quality results for every order
- User-friendly QPad touch screen



Display & Servery Solutions

Serve fresh, sell more

Make your food look as good as it tastes with attractive, hygienic and space-efficient displays and holding units.



SEAL

Heated & Chilled Displays

Crystal-clear design, hot and cold options, and consistent temperature control to boost sales and keep food in peak condition.

Ideal for:



Kiosks



Cafés



Canteens

Benefits at a glance

- Showcase your food and increase sales
- Ambient, refrigerated and heated merchandisers and displays
- Keep food in optimum condition
- Front and back service option
- Reliable
- Sturdy
- Hygienic



Reduce



food waste. Hold for up to 4 hours in perfect serving condition

Maximise



efficiency. Prepare ahead of busy periods

Maximise



energy efficiency. Hot air curtain minimises heat loss

Increase



sales by showcasing your food



Ideal for:



Canteens

PANTHER

Hot Cupboards & Holding Bins

Static or mobile, with plain or bain-marie tops, tray slides and gantry options - perfect for keeping meals hot and service moving.

Speed



up service with easy access designs

Maximise



efficiency. Prepare ahead of busy periods

Reduce



food waste by holding food in perfect serving condition

Increase



sales by showcasing your food



Benefits at a glance

Static or mobile hot cupboards

- Configurable
- Bains-marie or plain top models
- 670mm and 800mm deep
- Fan assisted

Static light duty hot cupboards and Hot holding bins

- Compact and cost effective
- Robust
- Hygienic



Beverage Solutions

Fast, efficient, always on

Keep queues moving with high-efficiency drink equipment designed for self-service, staff rooms and front-of-house counters.



Water Boilers

Instant hot water 24/7 from a compact, energy-efficient unit.

Ideal for:



Kiosks



Cafés



Canteens

Energy ⚡
saving 7 day timer. Switch off overnight or at weekends

Maximise ⌚
staff efficiency. No more waiting for the kettle to boil

Eco mode 🌿
Reduce the volume of boiling water by 50% for quieter periods

Predictive ⚙️
eco setting. learns usage patterns and saves energy



Benefits at a glance

- High quality boiling water 24/7
- High output from narrow footprint
- Easy to use
- Cheap to run
- Connected to the mains water supply



Waste Solutions

Cleaner kitchens, smarter costs

Manage food and dry waste with smart systems that reduce labour, improve hygiene and cut disposal costs.



WASTE STATION



Ideal for:



Canteens




Central Production Units (CPUs)


Food Waste System

Reduces food waste volume by up to 80%; self-cleaning and efficient.


Benefits at a glance

- Waste removal savings
- Reduce your carbon footprint
- Storage Savings
- Labour Savings
- Energy Savings
- Maximise Kitchen Hygiene

60% 
reduction in
waste mass

Energy 
saving - short
processing time

Reduce 
waste sent to
landfill

Easy 
self
cleaning
cycle



ST PETER'S
COLLEGE
UNIVERSITY OF OXFORD

With an IMC WasteStation Compact 2, St Peter's College are looking to reduce their carbon footprint.

St Peter's College is one of the constituent colleges of the University of Oxford and is located in New Inn Hall Street, Oxford, United Kingdom. It occupies the site of two of the university's medieval halls, dating back to at least the 14th century. St Peter's College were looking to reduce their carbon footprint by reducing the volume of their food waste.

Value Added

- Cost and environmental impact of excess food waste

Colin Purvis from
St Peter's College said...

The WasteStation Compact 2 is a great piece of kit which has a small footprint and is very reliable. Our food waste is now greatly reduced, which has enabled us to have only two bin collections per week instead of six! The fact that the waste is also compostable or can be used to make biofuels also helps us reduce our carbon footprint.

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80% reduction in waste - for every 5 wheelie bins you would normally fill with food waste, fill just 1!





IP COMPACTOR

Waste Compactors

Compresses dry waste like cardboard and plastic to cut collection frequency and cost.

Ideal for:



Canteens



Central Production Units (CPUs)



Benefits at a glance

- Cut your waste volumes by up to 80%
- Designed to compress all dry waste, including cardboard, tins, plastic and paper
- Tough, reliable and simple to use
- Avoid heavy lifting, models with trolley or bin to wheel to disposal point
- Minimise the area needed for waste storage



80%



reduction in waste volume

Reduce



waste sent to landfill

Labour



saving, reduce staff time managing waste

Quiet



safe and energy efficient



Comprehensive cooking solutions



From energy-efficient combi ovens to versatile countertop appliances, Lincat's solutions are built to support high-volume service, meet strict nutritional standards, and withstand the daily rigours of busy school, college, and university kitchens. Whether you're upgrading a canteen or outfitting a brand-new facility, our range includes everything from powerful cooking equipment to essential food holding and preparation units — all designed with reliability, safety, and ease of use in mind.

Let us help you create an efficient, future-ready kitchen that keeps students satisfied and service running smoothly.



Zero Oil. Full Crunch!

The Next Generation of Commercial Air Frying

Key Features & Benefits:

True Commercial Power, Accessible Price

Finally - a serious air fryer made for busy kitchens, without the premium price tag.

Simple & Intuitive

7" touchscreen with icons - quick to learn, easy to use.

Plug & Play

Standard 3kW plug - no installation faff.

Compact & Stackable

Perfect for space-starved kitchens.

Oil-Free = Healthier Profits

Serve healthier food, cut oil costs to zero.

Cleaner Air, Happier Team

Catalytic converter removes airborne fats.

Ventless Operation

No extraction system needed.

Quick to Clean, Built to Last

Removable GN 2/3 cavity for fast deep cleaning.



COMING SOON!

Fast & Consistent Cook Times

- Fries 500g: 4:30 | 800g: 8:30 (shake halfway)
- Fish Fingers (16 pcs): 5:30
- Chicken Goujons 400g: 4:30
- Hash Browns (8 pcs): 6:30
- Nuggets (12 pcs): 5:30

Try it. Taste it. Believe it.

Call: 01522 875 500
email: sales@lincat.co.uk

REGISTER your interest





Every campus is different

So are our solutions

The number of students, kitchen layout, menu complexity, and service times all impact what equipment is right for you. That's why we offer guidance and capacity planning support, tailored to each site. From compact cafés to full-scale central kitchens, our breadth of solutions ensures that every part of campus – whether café, canteen, kiosk, or CPU – is covered.

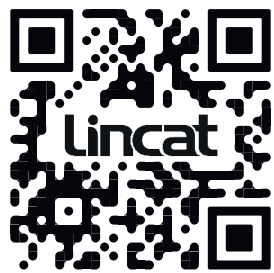
We're with you all the way

- Expert planning and specification advice
- Proven performance and energy efficiency
- Responsive service and UK-based support
- Trusted by further and higher education establishments nationwide

 **Tel:** 01522 875 500

 **E-mail:** sales@lincat.co.uk





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