

Why buy Lohberger?

The brand Lohberger is synonymous with innovative design, the embracement of new technologies have lead to products that are unrivalled in their class.



Minimum environmental load

Purer combustion reduces the strain on the environment, both in terms of reduced consumption of resources, but also in terms of reduced smoke and particles. The more efficiently a fire burns the fewer $\rm CO_2$ emissions are produced. Less fuel is used. Less heat is lost.



Multi-functional stoves

Lohberger understand that wood is the most versatile of fuels, and able to offer so much more than simply heating your room. The Cook Me stove features a ceramic cooking top, perfect for those winter casseroles, whilst the Bake Me comes complete with a top oven section.

The patented Jetfire system from Lohberger gives more output from the wood.

Two features make all the difference; firstly, the flames are focussed directly above the combustion chamber; secondly, they are mixed with fresh air to ensure the fuel is burned at temperatures of up to 1,200°C, leaving virtually no residue.

Why buy a Lohberger Cooker?

With a Lohberger cooker your options to create the perfect wood burning cooker for your home are endless. Each model is made bespoke to your requirements, enabling you to choose the exact model and detail that suits your home.

When ordering your cooker, you will be required to complete a design form to stipulate the exact model and options you require. This will then be used by the Lohberger engineers to handcraft your exact model.



Bespoke handcrafted cookers

Each Lohberger cooker is made bespoke to your specification. Please allow six to eight weeks for delivery.

Patented Jetfire System:

- Excellent fuel utilisation of 84% (efficiency)
- Lower heating costs
- Easy operation
- Extended burn times
- Higher hot plate temperatures
- Minimal emissions



Exquisite stoves and cookers...











Cook Me with ceramic cooking plate



Bake Me with baking section

- Optional external air supply (Bake me)

Description	Colour	Order Code	£ ex VAT	£ inc VAT
Cook Me with ceramic hotplate	Black	LH007	2,267.00	2,720.40
Bake Me with oven	Black	LH008	2,861.00	3,433.20

Options			
External air kit	LH009	57.00	68.40
Adaptor to 150 mm flue	FP3054	54.00	64.80
Glass plinths	See pag	ne 102	



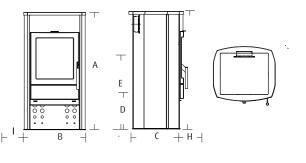
Cook Me ceramic cooking plate



Bake Me oven detail

Technical specific	Cook Me	Bake Me
Fuel type	Seasoned wood	Seasoned wood
Nominal heat output	7 kW	6 kW
Maximum heat output	8.5 kW	7.5 kW
Efficiency rating to CE13240 net	81.2%	82.1%
Flue outlet	130 mm	130 mm
Weight	118.5 kg	135 kg

Din	nensions mm	Cook Me	Bake Me
Α	Height	946	1265
В	Width	500	500
С	Depth	444	475
D	Height to external air	n/a	300
Ε	Height to centre rear flue outlet	843	n/a
F	Rear to centre top flue	n/a	165
G	Rear combustible/non combustible	400/100	400/100
Н	Side combustible/non combustible	800/200	800/200





- Choice of tops
- Choice of colours
- Choice of flue position

Black (BL)

Use suffix BL after order code

White (WH)

Use suffix WH after order code

Grey (GR)

Use suffix GR after order code

Brown (BR)

Use suffix M after order code

Description	Colour	Order Code	£ ex VAT	£ inc VAT	
Sincerus with steel top	See below	LH020	2,829.00	3,394.80	
Sincerus with black glass top	See below	LH021	2.829.00	3.394.80	1

Options			
Top flue	Т	-	-
Rear flue	R	-	-
Glass plinths	See	page 102	

Din	nensions mm	Sincerus	Nobilis
Α	Height	1220	1220
В	Width	570	570
C	Depth	450	450
D	Height to external air	116	116
E	Height to centre rear flue outlet	1075	1075
F	Rear to centre top flue	167	167
G	Rear combustible/non combustible	200/100	200/100
Н	Side combustible/non combustible	300/100	300/100
	Distance to furnishings	1000	1000

Technical information - see following page



To order a Sincerus with steel top, rear flue in white, your order code would be: LH020-R-WH.

Design features

- Choice of tops
- Choice of colours
- Choice of flue position

Black (BL)

Use suffix BL after order code

White (WH)

Use suffix WH after order code

Grey (GR)

Use suffix GR after order code

Brown (BR)

Use suffix M after order code

					_
Description	Colour	Order Code	£ ex VAT	£ inc VAT	
Nobilis with soapstone top	See below	LH030	2,873.00	3,447.60	
Nobilis with concrete top	See below	LH031	2,915.00	3,498.00	
Nobilis with granite top	See below	LH032	3,257.00	3,908.40	1
Nobilis with leather cognac top	See below	LH033	3,257.00	3,908.40	
Nobilis with leather cream top	See below	LH034	3,257.00	3,908.40	

Options			
Top flue	Т	-	-
Rear flue	R	-	-
Glass plinths	Se	ee page 102	

Technical	Sincerus	Nobilis
Fuel type	Seasoned wood	Seasoned wood
Smoke control exempt	Pending approval	Pending approval
Nominal heat output	6kW	6kW
Efficiency rating to CE13240 net	81%	80.9%
Flue outlet internal diamter	150	150
Weight cast / glass door	156 kg	160-170kg
Glass viewing area (wxh)	360 x 500 mm	360 x 500 mm

Dimensions - see previous page



To order a Nobilis with concrete top, top flue in black, your order code would be: LH031-T-BL.



The Carat is a cooker like no other, featuring the finest Nero assoluto granite worktop and base, a stunning dark anthracite enamel, and stainless steel handles to be the centrepiece of any kitchen.

Every last detail has been considered, ranging from the Ceran ceramic cooking surface, to an integrated oven thermometer and multi-functional shelf featuring plate warmer, warming tray and home for the matching granite trivet.

Description	Oven size	Colour	Order Code	£ ex VAT	£ inc VAT
Lohberger Carat	B2	Anthracite	LH110	6,535.00	7,842.00

LH226

LH212

809.00

44.00



Options

Boiler module - 4 kW

External air adaptor

Bain-marie



Plate warmer

Key features











Technical	
Nominal heat output to room	7 kW
Weight	275 kg
Flue outlet	120 mm



Dimensions mm	Carat
Height	920
Width	1150
Depth	600
Base height	245
Fuel door opening width	185
Fuel door opening height	245
Oven width (B2)	370
Oven depth	410
Oven height	290



3

970.80

52.80



- Two oven width options of either:
- Oven positioned on either

 left or right hand side.
- Optional housing for a gas or electric oven
- Freestanding or integrated plinth options
- Share Spring
- Choice of flue position
- Heat space

Black

Use suffix B after order code

White

Use suffix W after order code

Cream

Use suffix C after order code

Metallic Anthracite

Use suffix M after order code

Description	Oven size	Colour	Order Code	£ ex VAT	£ inc VAT	
Varioline LC70 Classic	B1	See below	LH101	3,449.00	4,138.80	
Varioline LC75 A Classic	B2	See below	LH102	3,599.00	4,318.80	
Varioline LC75 B Classic	B1	See below	LH103	3,599.00	4,318.80	
Varioline LC80 Classic	B2	See below	LH104	3,751.00	4,501.20	

Options				
Ceran ceramic hob	LH201	127.00	152.40	
Double glazed window for combustion chamber	LH202	177.00	212.40	
Elegance set (gold hand rail, door handle and air regulator)	LH203	51.00	61.20	ı
Heat protection panel (75 mm)	LH204	185.00	222.00	
Integrated 4 kW hot water boiler (LC75B & LC80)	LH206	809.00	970.80	
Double glazed window for combustion chamber Elegance set (gold hand rail, door handle and air regulator) Heat protection panel (75 mm) LH204 LH202 177.00 212.40 61.20 61.20				
See page 86-87 for add	itional option	S		

Key features See page 86-87 for additional options











Varioline LC75 A left hand in white



LC75 B Classic in anthracite metallic



Varioline LC70
right hand in black with
combustion chamber window



Varioline LC80 in metallic anthracite with combustion chamber window







D	ADD ON UNIT	
Classi	r I C80 Classic	

Technical	LC70 Classic	LC75 A Classic	LC75 B Classic	LC80 Classic
Nominal heat output	6 kW	6 kW	7 kW	8.2 kW
Weight	182 kg	193 kg	195 kg	200 kg
Oven size	B1	B2	B1	B2

Dimensions mm				
Height	850	850	850	850
Width	700	750	750	800
Depth	600	600	600	600
Base height	140	140	140	140
Base Recess	50-65	50-65	50-65	50-65
Fuel chamber door width	140	140	190	190
Fuel chamber door height	220	220	220	220
Oven width	320 (B1)	370 (B2)	320 (B1)	370 (B2)
Oven depth	410	410	410	410
Oven height	290	290	290	290
Flue outlet size	120	120	120	120



Black

Use suffix B after order code

White	
Use suffix W after order code	

Cream

Use suffix C after order code

Metallic Anthracite
Use suffix M after order code

Description	Oven size	Colour	Order Code	£ ex VAT	£ inc VAT
Varioline LCP70	B1	See below	LH105	6,199.00	7,438.80
Varioline LCP75 A	B2	See below	LH106	6,356.00	7,627.20
Varioline LCP75 B	B1	See below	LH107	6,356.00	7,627.20
Varioline LCP80	B2	See below	LH108	6,513.00	7,815.60

Options			
Ceran ceramic hob	LH201	127.00	152.40
Double glazed window for combustion chamber	LH202	177.00	212.40
Elegance set (gold hand rail, door handle and air regulator)	LH203	51.00	61.20
Integrated 4 kW hot water boiler (LC75B & LC80)	LH206	809.00	970.80
External air adaptor	LH212	44.00	52.80
See page 86-87 for addi	tional options		

Technical	LCP70	LCP75A	LCP75B	LCP80
Nominal heat output	6 kW	6 kW	7 kW	8.2 kW
Pellet consumption kg/hr	0.5 - 1.5	0.5 - 1.5	0.6 - 1.8	0.7 - 2.1
Weight	310 kg	322 kg	325 kg	337 kg
Width with pellet module and protection spacers	1075 mm	1125 mm	1125 mm	1175 mm
Oven size	320 mm B1	370 mm B2	320 mm B1	370 mm B2
Flue outlet size	120 mm	120 mm	120 mm	120 mm

Key features See page 86-87 for additional options











Lohberger App



Pellet module

There is nothing worse than a cold kitchen early in the morning or after a long day at work. With the patented pellet module, Lohberger have created an automatic cooker that can be heated with wood or pellets. This means it can automatically light from timer, clock settings or App.

Touch screen

3

The advanced touch screen controller of the Lohberger pellet module provides state of the art control to your cooker. From simply switching on and off, to setting your required heating times for each day of the week, the touch control makes it simple and intuitive.

Pellet hopper

The pellet hopper holds approximately 15 kg of pellets and should last approximately 24 hours in cold weather or several days in warmer weather.

Automation

Using a timer the pellet burner automatically ignites the wood placed in the firebox and then shuts down after the heating up phase is complete. Once the firewood has burnt down and if no further firewood is added the pellet module starts automatically to meet the heat demand.





Lohberger App

Enjoy total remote control from your mobile or tablet. Simply load you cooker with wood and start remotely or set the timer to have your cooker at the right temperature when you arrive home. Connection for hard wiring to router as standard.



ADD ON UNIT

BUILT IN UNIT



The Varoline pellet option is based on the Varoline Wood on page 80.

The pellet module is fitted with a fire spacer as a separator. All other cooker details are as Varioline Wood.



- Modern aesthetic design
- High output
- Choice of colour
- Soft close woo
- Large oven B
- Adjustable grate for summer/winter
- Heat protection unit allows connection to kitchen units

Black

Use suffix B after order code $\,$

White

Use suffix W after order code

Cream

Use suffix C after order code

Metallic Anthracite

Use suffix M after order code

Description	Colour	Order Code	£ ex VAT	£ inc VAT
Varioline AC105	See below	LH109	6,398.00	7,677.60

Options				
Ceran ceramic hob	LH201	127.00	152.40	
Double glazed window for combustion chamber	LH202	177.00	212.40	
Elegance set (gold hand rail, door handle and air regulator)	LH203	51.00	61.20	
Heat protection panel	LH204	185.00	222.00	
Integrated return temperature kit	LH227	1,149.00	1,378.80	
External air adaptor AC-105	LH213	44.00	52.80	

See page 86-87 for additional options

P: :	4.54.0.5
Dimensions mm	AC105
Height	850
Width/without heat spacer	1050
Depth	600
Base height	140
Base recess	50 - 65
Filling door opening width	190
Filling door opening height	220
Oven width (B3)	420 (B3)
Oven depth	410
Oven height	290
Flue connection	145

Technical	
Nominal heat output	14 kW
Room output	3.5 kW
Boiler output	10.5 kW
Weight	340 kg

3

Key features See page 86-87 for additional options









Integrated return temperature kit

The return temperature kit can be pre-installed on the rear of the cooker, meaning it can be simply connected to an accumulator on site.

Hydraulic design

The AC105 is specifically designed for modern closed (sealed systems) installations. The flow and return should be installed to a suitable accumulator. Mains cold water supply is required where the cooker is installed and a suitable drainage point for the Thermal Safety device.

System design services

Euroheat can offer full connection hydraulic designs for your installation.

Jetfire combustion

The patented Jetfire combustion system provides the highest possible efficiencies, resulting in maximum output and minimal emissions from your wood.

Large combustion chamber and oven

The Varioline AC105 features a large combustion chamber and new larger B3 oven (width 420 x height 290 x depth 410 mm).

Summer/Winter mode

The AC105 features a clever grate mechanism, allowing the cooker to be adjusted according to the season and the corresponding heat demands. In the summer months the boiler output can be decreased to just 6 kW.



Lohberger - Varioline Options

A range of options to enhance your dream kitchen

Varioline Multi

ADD ON UNIT

Extension unit for built-in electric oven with one piece top and towel rail.

Extension for the addition of a standard 600 mm electric oven. Includes 75mm Heat protection unit between cooker and electric oven, and stainless steel top with cut-out for electric ceramic hob.





Description	Colour	Order Code	£ ex VAT	£ inc VAT
Varioline Multi extension for built-in oven and hot plate	Matched	LH208	1,689.00	2,026.80

Varioline Built In



Suitable for matching plinth and drawer to kitchen

Base drawer and plinth unit suitable for panelling with kitchen finish



Description	Colour	Order Code	£ ex VAT	£ inc VAT
Variloine Built in - Anthracite	Matched	LH210	354.00	424.80
Varioline Built in - White, Cream, Black	Matched	LH211	656.00	787.20

Lohberger - Varioline Options

A range of options to enhance your dream kitchen

Lohberger Varioline

Accessories and installation options for Varioline

Heat protection spacers

Allows cooker to be sited adjoining kitchen units

Description	Colour	Order Code	£ ex VAT	£ inc VAT
Heat protection unit - closed top (75mm)	Matched	LH204	185.00	222.00



Return temperature kits and cabinets

Provides return temperature control for the AC105 and Varioline with integrated boiler. Can be supplied with matching cabinet. Kit includes pump, thermostatic valve, PRV and thermal safety device.

Description	Colour	Order Code	£ ex VAT	£ inc VAT
Cabinet complete with return temperature kit for boiler	Matched	LH223	2,277.00	2,732.40
Cabinet without return temperature kit	Matched	LH224	1,187.00	1,424.40
Return temperature kit		LH225	1,308.00	1,569.60



Non-standard heights

Lohberger Varioline cookers can be built to bespoke designs so the unit height and flue connection height can be non-standard

Description	Order Code	£ ex VAT	£ inc VAT
Non standard cooker height (860-920 mm possible)	LH235	186.00	223.20
Non standard rear flue height (500-680 mm to centre of rear flue possible)	LH236	166.00	199.20

Wireless control

Use the Lohberger app to control your cooker remotely (only available on LCP Pellet Module models)

Description	Order Code	£ ex VAT	£ inc VAT
Wireless module for connection to router Reception within 5 meters (Direct connection via RJ45 as standard)	LH207	141.00	169.20

Cooker Accessories

Extra grills and baking trays

Description	Order Code	£ ex VAT	£ inc VAT
Baking tray for oven - LC70, LC75B	LH214	61.00	73.20
Baking tray for oven - LC70A, LC80	LH215	61.00	73.20
Baking tray for oven - AC105	LH216	61.00	73.20

Description	Order Code	£ ex VAT	£ inc VAT
Grill for oven - LC70, LC75B	LH217	61.00	73.20
Grill for oven - LC70A, LC80	LH218	61.00	73.20
Grill for oven - AC105	LH219	61.00	73.20



External air kit

Provides combustion air externally from room

Description			
External air adaptor - Varioline and Carat	LH212	44.00	52.80
External air adaptor - AC105	LH213	44.00	52.8
External air ducting and fresh air louvre	MS9259	51.00	61.20

Flue starter

Including draught stabiliser to provide an easy connection to the flue system

Description	Order Code	£ ex VAT	£ inc VAT
Flue starter including draught stabiliser - Carat/Varioline	LH243	379.00	454.80
Flue starter including draught stabiliser - AC105/WH120/ZH55.4	LH244	379.00	454.80
Flue starter including draught stabiliser - WHZ130	LH245	379.00	454.80

Flue starter kit suitable for ICS flue 150mm. ICS flue available from Euroheat

Design services

Euroheat can design and plan the hydraulic system to ensure complete integration with your existing or planned system

Description	Order Code	£ ex VAT	£ inc VAT
Design services for Lohberger cookers per hour	SE026	45.00	54.00





- Polished steel hot plate
- Stainless steel covers
- Handrail in seri
- Large and smooth-running solid fuel drawer
- JETFIRE combustion technology
- Automatic heating regulator
- Large ove
- Ontional bain-marie

The WH range of cookers from Lohberger are designed to be the heart of a modern commercial kitchen. With a host of optional features including a hot water boiler, 16 litre bain marie, and insert rings for direct cooking, the WH120 is perfectly suited to the catering industry. The WHZ130 features a 15 kW boiler, making it more than capable to provide a plentiful supply of heating and hot water to your property.

Description	Colour	Order Code	£ ex VAT	£ inc VAT	
WH120	Stainless steel	LH111	4,763.00	5,715.60	
WHZ130 with boiler	Stainless steel	LH112	6,652.00	7,982.40	



Insert rings for WH120/WHZ130

Options WH120			
Integrated 5 kW boiler	LH230	785.00	942.00
Integrated 16 litre bain-marie	LH231	238.00	285.60
Insert rings for griddle/wok	LH233	63.00	75.60

Options WH130			
Insert rings for griddle/wok	LH233	63.00	75.60

Key features









WH120

WHZ130

Technical	WH120	WHZ130
Nominal heat output	8 kW	21 kW
Heat output to boiler	Optional 5 kW	15.5 kW
Flue connection	145/150 mm	160/150 mm
Weight	235 kg	270 kg

Dimensions mm		
Height	860	860
Width	1200	1300
Depth	600	600
Base height	100	100
Base Recess	35	35
Fuel chamber door width	185	210
Fuel chamber door height	135	150
Oven width	400	400
Oven depth	435	435
Oven height	220	220

Boiler models are designed for fully pumped closed system with accumulator integration.