

Lincat

SILVERLINK 600

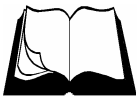
**INSTALLATION, USER AND
SERVICING INSTRUCTIONS
FOR ESLR9C OVEN RANGE**

Dear Customer,
Thank you for purchasing this Lincat product.

This is just one of over 300 different items of catering equipment available which is constantly being extended and improved. Details are available from your local distributor or direct from us.

Used for the purposes for which it is intended, and with careful maintenance as outlined in this User Guide, your Lincat product will give you years of trouble free service.

IMPORTANT INFORMATION



Please read all of the safety and operating instructions carefully before using this product. Please pay particular attention to all sections of this User Guide that carry warning symbols and notices.



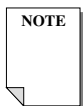
WARNING!

This is a Warning symbol. This symbol is used throughout the user guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.



CAUTION!

This is a Caution symbol. This symbol is used throughout the user guide whenever there is a risk damaging your Lincat product. Ensure that these warnings are read and understood at all times.



NOTE:

This is a Note symbol. This symbol is used throughout the user guide to provide additional information, hints and tips.

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WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.



WARNING!

This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:

Do not obstruct or block the appliance flue.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

It is recommended that this appliance be sited under an extraction canopy for the removal of heat and odours.

After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.



CAUTION!

All equipment must be earthed to prevent shock.

Do not connect directly to any flue, ducting or mechanical extraction system.

Parts, which have been protected, by the manufacturer or his agent must not be adjusted by the installer or user.

TECHNICAL DATA

Model	ESLR9C
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Dimensions

Overall height to hobtop	900 mm
Width	900 mm
Depth, excluding handles	670 mm
Weight	95 kg
Hob cooking surface w x d	900 mm x 600 mm
Usable oven capacity w x d x h	670 mm x 340 mm x 410 mm
Oven shelf size w x d	670 mm x 340 mm

Power Rating

Oven rating @240V	6.0 kW
Front Hotplates @240V	3 @ 2 kW
Rear Hotplates @240V	3 @ 1.5 kW
Total Power Rating 3N~ + E, 415V, 50Hz	16.5 kW
Line current @230V L1	26A
Line current @230V L2	26A
Line current @230V L3	14A

CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	ESLR9C	Tick
Warranty Card	1	
Wire oven shelves	2	
Enamelled oven base panel	1	
User Instructions	1	

INSTALLATION

SITING

The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 500mm from the top of the flue to the ceiling, which must be of non-combustible material.

The appliance should be installed on a level surface ensuring the unit is stable and firmly located.

Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 50mm from the sides and rear of the oven flue.

ELECTRICITY SUPPLY AND CONNECTION

- Connection shall comply with local regulations.
- Connection is at the rear right hand side of the unit via a cable gland and should be made with an oil-resistant, sheathed flexible cable.
- There is an equipotential bonding point fitted on the rear of the unit.
- This fixed wiring to this unit must be fitted with a switch / isolator to provide all-pole disconnection.

COMMISSIONING

PREPARATION

- Remove all packaging and protective coatings prior to installation.
- Before first use, burn off the protective coating on the hotplates by heating them on maximum, without a pan, for 3-5 minutes and then wipe clean when cool.
- For maximum efficiency, use good quality pans of adequate size with stable, slightly concave bottoms.

VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements.

USER INSTRUCTION

APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to safely operate, shutdown and clean the appliance and is made aware of the position and operation of the electrical isolating switch in the event of an emergency.

HOB OPERATION

- Switch on the mains supply to the unit and the green neon will illuminate.
- Adjust the temperature to the desired level by means of the control knob 1 being low and 6 being high.
- Each plate incorporates a protection device that automatically reduces the power when the pan is removed or if a pan boils dry.

OVEN OPERATION

- Switch on the mains supply to the unit and the green neon will illuminate.
- Set the oven control knob (left hand side of unit) to the desired temperature in degrees Celsius. The oven fans run continuously whilst the oven is turned on. The orange light will illuminate indicating that power is being supplied to the elements.
- The orange light will go out when the oven has achieved the set temperature. Periodically the orange light will illuminate to indicate that the oven temperature has fallen and the elements have been turned on to raise the temperature.
- Allow 20 minutes from cold for the oven to heat and stabilise.

NOTE

This unit is fitted with a thermal cut-out to protect the oven from overheating. If the oven is not heating then check, and press, the oven reset button, located above the cable inlet at the rear of the unit.

NOTE

This unit has had the airflow optimised for the most even cooking on the second and fourth shelves using either 2 1/1 gastronorm trays or 4 1/2 gastronorm trays.

SHUT DOWN

To shut down the appliance rotate all control knobs anti-clockwise to the OFF position and isolate the electrical supply.

CLEANING

- Ensure the appliance is cool and the electricity supply is isolated before cleaning.
- Use only a warm mild detergent solution.
- Do not use abrasives on stainless steel or enamelled parts. Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.
- The unit is fitted with a removable oven liner base to ease cleaning.
- Do not clean the appliance using a water jet.

SERVICE INFORMATION

LINCAT GROUP SERVICE HELP DESK

 +44 (0) 1522 875520

AUTHORISED SERVICE AGENTS

We recommend that all servicing other than our authorised service agents carry out routine cleaning. We cannot accept responsibility for work carried out by other persons.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If possible please quote the product code of the part number you require.

Work carried out under warranty will normally be undertaken only during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.30 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover: -

- Accidental breakage or damage
- Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
- Incorrect installation, maintenance, modification or unauthorised service work.