Installation, Operating and Servicing Instructions

Opus 800 Electric “IGNITE” Chargrills OE8415 and OE8416.

Please make a note of your product details for future use:

Date Purchased:_____

Model Number:_____

Serial Number:_____

Dealer:_____

_____

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IMPORTANT INFORMATION



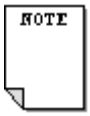
Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



WARNING!
This symbol is used whenever there is a risk of personal injury.



CAUTION!
This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:
This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

TECHNICAL DATA

	OE8415	**OE8416**
Height (mm)	400	400
Width (mm)	600	850
Depth (mm)	800	800
Weight (kg)	62	88
Power Rating (kW)	7.2	10.8
Supply 3N~+E 400V 50-60Hz Current (A)	L1 16 L2 16	L1 16 L2 16 L3 16

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Splashguard (3 pieces)
Grid Scraper tool
Grid Lift tool
Cast Grids (4 for OE8415 or 6 for OE8416)
Location feet (2 of)

INSTALLATION AND COMMISSIONING

This appliance must be earthed.

An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L1
Black wire	Live	L2
Grey wire	Live	L3

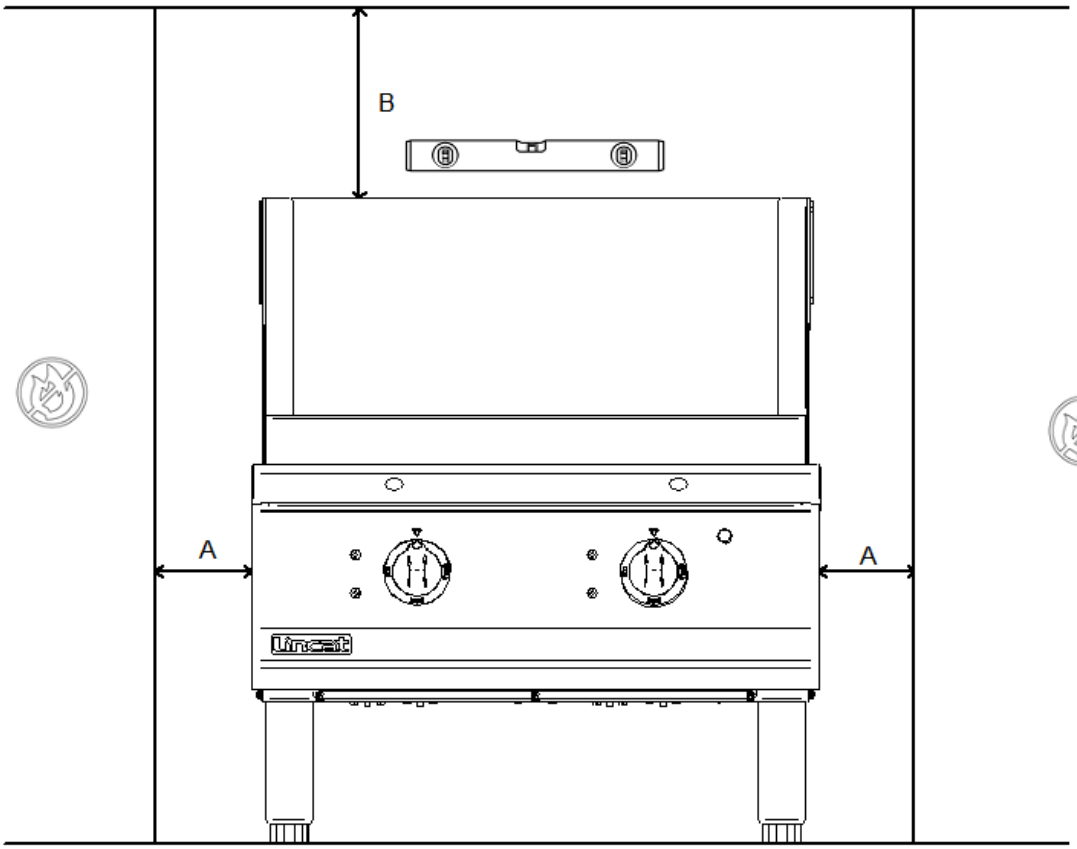


Fig 1

A means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of at least 60 Deg C.

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 100mm B 1000mm – see Fig 1.

Ensure there is a space of at least (1000 mm) between the working surface and any ceiling.

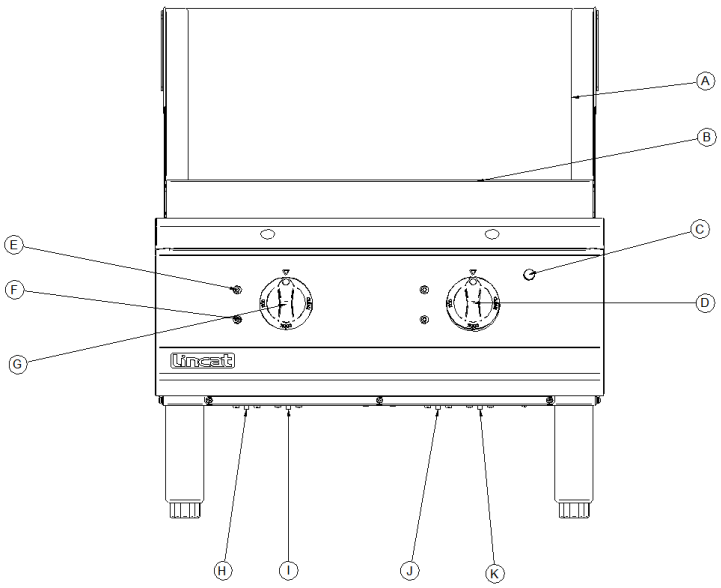
Install this appliance beneath an extraction canopy.

Connection of the supply cable is on the rear of the appliance. Lift the access panel and fit a suitable cable to the terminal block.

Location feet are supplied for securing the appliance to solid surfaces

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.



KEY	
LETTER	DESCRIPTION
A	Splashguard
B	Front Cover
C	Power On Indicator
D	Right Side Control
E	Green Status Indicator
F	Red Status Indicator
G	Left Side Control
H	Left Side Front Reset
I	Left Side Rear Reset
J	Right Side Front Reset
K	Right Side Rear Reset

This appliance should not be operated unattended.

Fig 2

Initial Setup

Place the cooking grids (3) centrally onto the enamel tray, add the splashguard sides (2) to the unit. Slide in the rear splashguard (1) to hold the sides vertical. Add the front cover (4).

Never use the unit without the cooking grids in place.

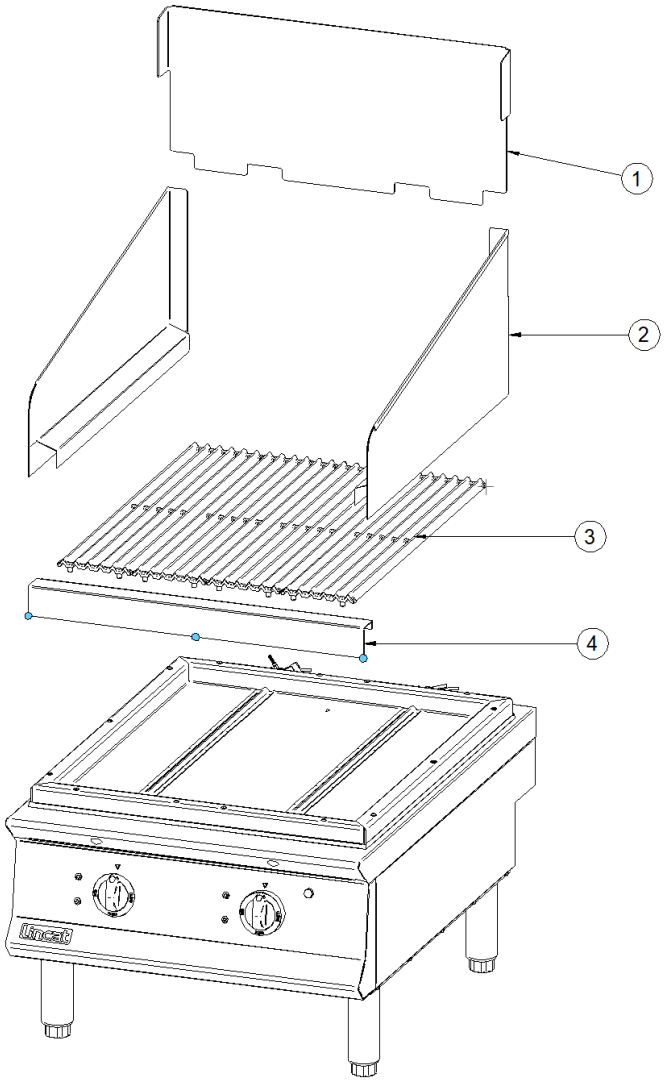


Fig 3

Operating and controls

Switch on the power supply at the isolating switch – the green power on indicator (C) will illuminate.

All the status indicators will illuminate for a self-check.

OE8415 – This unit has two cooking zones.

OE8414 – This unit has three cooking zones.

Turn the control knobs to the “COOK” setting. The green status indicators (E) will flash. After about 40 minutes the green light will stay on permanently and the unit is ready to use.

To turn the appliance off after cooking, rotate all control knobs to the “CLEAN” position, the unit will stay on for 10 minutes and then turn the elements off. This allows for any residual fats to vaporise and will ease cleaning.

If not all zones are required, they can be switched to “ECO” mode to save energy.

After switching from “ECO” to “COOK” the zone requires about 15 minutes to reach cooking temperature.

CLEANING

Do not use a water jet or steam cleaner, and do not immerse this appliance.

Allow the unit to fully cool to room temperature before cleaning.

The unit should be cleaned on a daily basis to ensure efficient operation.

Scrape off any debris off the cast grids using the grid scraper tool. Lift off the cast grids with the grid lift tool provided. Remove the splashguard and front cover for cleaning.

Clean the grids in warm soapy water and fully dry before replacing otherwise they will show signs of rusting.

Clean all other panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

Sweep out any food debris from the tray and wipe out any remaining debris with a soft cloth.

Do not pour water into the tray.

Do not use abrasive materials or any products containing chlorine or hydrochloric acid. Dry with a soft cloth.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Your Lincat product has a manufacturer's warranty. This requires you to maintain and care for your product and follow maintenance instructions. If you fail to maintain your unit or damage components Lincat may charge you for a warranty repair. Please check the website for terms and conditions.

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

Routine Service

Carry out a general check of the installation paying particular attention to the following:

The suitability of the supply cable.

The installation of isolation points for electricity.

The correct operation of all components.

FAULT FINDING

The product has fault detection and diagnostics built in to the controller. When there is a fault the Red Status Indicator illuminates continuously and the Green Status Indicator flashes to indicate the fault.

Number of Green Flashes	Fault Indicated	Action
One	Main control board too hot	Check for any obstructions to air vents in the lower face of the control panel. Switch off the unit allow to cool and restart.
Two	Power Switching board too hot	
Three	Front cooking zone failed startup test	Switch off the unit and restart.
Four	Front element test failed at startup	Press the reset underneath the unit. . Switch off the unit and restart.
Five	Front element over temperature	
Six	Open circuit front thermocouple	Check the thermocouple is plugged in to the rear of the unit correctly. Switch off the unit and restart.
Seven	Triac failure	Needs Service visit to replace control board
Eight	Rear element test failed at	Press the reset underneath the unit.

	startup	Switch off the unit and restart.
Nine	Rear element over temperature	
Ten	Open circuit rear thermocouple	Check the thermocouple is plugged in to the rear of the unit correctly. Switch off the unit and restart.
Eleven	E04 and E08 combined	Press the resets underneath the unit. Switch off the unit and restart.
Twelve	Invalid switch position	Needs Service visit to replace switch.

ACCESSORIES

Part Number	Description	Used on
OA8989	Holding shelf	OE8415
OA8991/C	Floor stand with castors	OE8415
OA9021	Condiment holder	OE8415
OA8990	Holding shelf	OE8416
OA9016/C	Floor stand with castors	OE8416
OA9018	Condiment holder	OE8416
OA9020	Leg mount kit	All

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875555

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
- Product code
- Type number
- Serial number

} All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.
- Over time the enamelled base tray will distort and become un-even. This doesn't affect the cooking performance and is not covered by the unit warranty.

The manufacturer disclaims any liability for incidental, or consequential damages.
Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate