

# Lincat

## Installation, Operating and Servicing Instructions

### Seal Refrigerated Food Display and Preparation Bars

FDB4, FDB5, FDB6, FDB8. FDB10,  
FPB5, FPB7

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

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

The logo for SEAL, consisting of the word "SEAL" in a bold, blue, sans-serif font.

# CONTENTS

Important Information.....	2
Safety Instructions.....	3 - 4
Checklist of Enclosures.....	4
Spare Parts List.....	4
Accessories.....	4
Technical Specification.....	5
Installation .....	5
<i>Connecting to the electricity supply.....</i>	
Operating Instructions.....	6
<i>Defrosting.....</i>	6
Cleaning and Maintenance.....	7
End Of Life Disposal.....	7
Service Information and Guarantee.....	8

## 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.

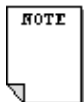
---



### **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.

---

# SAFETY INSTRUCTIONS

## WARNING!

Basic safety precautions, including the following, should be followed to reduce the risk of personal injury. Make sure you have read all of these instructions before switching on the unit. Keep this User Guide in a safe place for future reference for you and your staff.  
Do not clean the unit with a water jet.

---

## REMOVAL OF PACKAGING

In the interest of hygiene, you should clean the product after unpacking and ensure all plastic coatings are removed before use.  
This unit is heavy. Take care when moving it.

---

## GENERAL

Do not try to modify this product.



Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.



Ensure that the electrical supply cable is not damaged.  
If the supply cable is damaged, it should be replaced by Lincat Ltd or suitably qualified persons, in order to avoid a hazard.



WARNING: System contains refrigerant under high pressure. Do not tamper with the system. It must be serviced by qualified persons only.

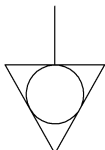


Keep all ventilation openings clear of obstruction. This unit should not be built in without adequate ventilation.

Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.

## EQUIPOTENTIALITY



This equipment is provided with an equipotential bonding terminal to allow earth cross-bonding with other equipment.

## KEEP THIS MANUAL FOR FUTURE REFERENCE

### USE OF THE FOOD DISPLAY BARS AND PREPARATION BARS

The Food Display Bars and Preparation Bars are intended to be used on counter tops to display chilled food products placed in Gastronorm (GN) containers.

This unit is rated Climate Class 3 and as such can operate in maximum temperatures of 25°C with 60% RH

## CHECKLIST OF ENCLOSURES

- Refrigerated Food Display Bar or Preparation Bar (with cable and 13 Amp plug).
- Glass section or stainless steel lid (if ordered with unit)
- User Guide and Guarantee Card

## SPARE PARTS LIST

Part Number	Description	
FA51	Tangential fan	ALL FDB & FPB MODELS
G/CD01	Condenser	
G42/073	Compressor	
G/FI25	Removable filter	
EC42	Digital Controller	

## ACCESSORIES

- A** - Stainless Steel Lids
- B** - Back Serve Curved Glass Covers
- C** - Self-Serve Curved Glass Covers
- D** - Wall Brackets
- E** - Stainless Steel Packs of 100mm Deep 1/3 Gastronorms and lids
- F** - Acrylic Packs of 100mm Deep 1/3 Gastronorms and lids

Model	A	B	C	D	E	F
FDB4	DBL4	BSG4	SSG4	DBWB	SGP1004	SGP1004A
FDB5	DBL5	BSG5	SSG4	DBWB	SGP1005	SGP1005A
FDB6	DBL6	BSG6	SSG4	DBWB	SGP1006	SGP1006A
FDB8	DBL8	BSG8	SSG4	DBWB	SGP1008	SGP1008A
FDB10	DBL10	BSG10	SSG4	DBWB	SGP10010	SGP10010A
FPB5	PBL5	PBG5		DBWB	SGP1505	SGP1505A
FPB7	PBL7	PBG7		DBWB	SGP1507	SGP1507A

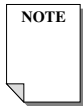
# TECHNICAL SPECIFICATION

MODEL		FDB4	FDB5	FDB6	FDB8	FDB10	FPB5	FPB7
GN (100mm deep maximum)	1/3 GN	4	5	6	8	10	5	5
Max. Operating Temperature	°C	25	25	25	25	25	25	25
Power rating	Watt	170	170	170	170	170	170	170
Width	mm	1045	1222	1399	1753	2107	1225	1580
Depth	mm	375	375	375	375	375	375	375
Height	mm	245	245	245	245	245	262	262
Weight (net)	kg	22	24	25	29	32	25	29
Refrigerant	R600a							

# INSTALLATION



Ensure the unit is installed on a sound level surface and not in direct sunlight, damp or extreme temperature conditions. If the ambient (operating) air temperature exceeds the one shown in the Technical Specification (P.5), damage to the refrigeration system could occur. The feet must not be removed, as this will damage the supply cable and eventually the internal components.



For safety regulations, the plug must always be accessible.



Leave the product to stand for three hours before connecting to the power supply and switching on.

## CONNECTING TO THE ELECTRICITY SUPPLY



Ensure that the voltage of your electricity supply corresponds to the serial plate details. The product is supplied with a 13 Amp plug. To replace the plug, follow these instructions:

- green and yellow wire to 'E' or (Earth)
- blue wire to 'N' (Neutral)
- brown wire to 'L' (Live)



**THIS APPLIANCE MUST BE EARTHED.**

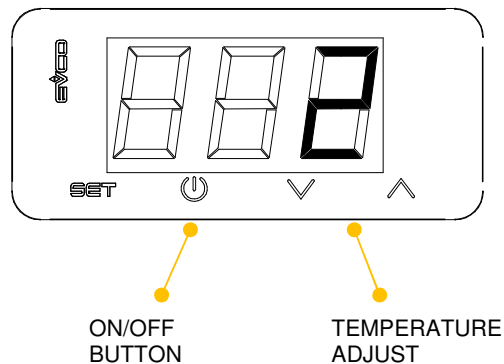
# OPERATING INSTRUCTIONS

Connect the unit to the electricity supply. Switch the unit on (ON/OFF BUTTON), insert empty Gastronorm containers (100mm deep maximum) with lids and wait until the temperature display shows 2<sup>o</sup> C. At this point introduce your chilled food product. It is good working practice to periodically monitor the food temperature and to use lids on GN containers. The unit is not designed for long-term storage.

## NOTE

The temperature display relates to the temperature measured in the well of the unit, not the temperature of the food product.

## CHANGING THE CONTROLLER SET POINT



Press SET the current SET point will be displayed, if LOC is displayed then the controller is locked, to unlock press and hold SET button for 3 seconds, UnL will then be displayed.

Press SET button and the current set point temperature will be displayed.

Use the UP and DOWN button to scroll to the desired temperature (Min -0.0°C, Max 4.0°C).

## DEFROSTING

The unit is not designed to defrost automatically. For best performance you should carry out the following defrosting instructions daily. Switch the unit off, disconnect from the electricity supply and remove the containers. After 30 minutes some water may form in the well. Dry with a cloth.

## CLEANING AND MAINTENANCE

*Your product has a manufacturer's warranty. This requires you 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.*



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

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

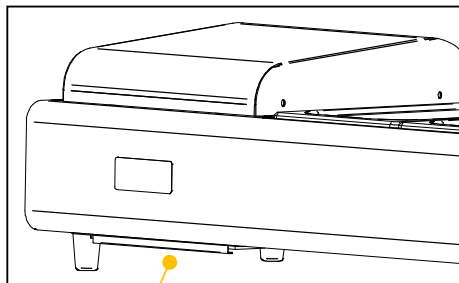
## MAINTENANCE



It is recommended that a qualified refrigeration service engineer checks this unit annually. It should not be necessary to alter the digital controller, as it has been factory set.

NOTE

For best performance you should clean the filter weekly (see Picture 1). Slide out; use a soft brush to remove particles and replace. Do not place the filter in water.



FILTER

## END OF LIFE DISPOSAL

At the end of its useful life the unit must be disposed of correctly and safely, to meet the requirements of EU legislation regarding the recovery of ozone depleting substances. The unit must be sent to a specialist recovery, recycling and disposal site that is licenced for the disposal of refrigerated equipment.



Warning

The refrigerant used in this unit is R600a and is flammable.

S804 ECN4755

## SERVICE INFORMATION

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

**☎ UK: 01522 875520**

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.

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.