



Installation, Operating and Servicing Instructions

Silverlink 600 Gas Griddles GS4 & GS7

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer:

Opus **800**

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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.



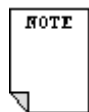
CAUTION!

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



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 is sited under an extraction canopy for the removal of combustion products

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.

Installation should allow for a sufficient flow of fresh air for gas combustion.

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



The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

The appliance is designated Category 1 and is not intended for conversion from one gas type to another.

TECHNICAL DATA

	GS4	GS7
Dimensions		
Height (mm)	415	
Width (mm)	450	750
Depth (mm)	600	
Weight (Kg)	82.5	105
Plate weight (kg)	43	67
Cooking surface w x d	412 x 405	712 x 405
Heat Input (Gross)		
Natural (kw)	5.4	7.5
Propane (kw)	5.1	7.5
Gas connection and Supply pressures		
Gas inlet connection	R _{1/2} (1/2" B S P m a l e)	
Natural	20mbar	
Propane	37mbar	
Operating Pressures		
Natural I _{2H}	16mbar	16mbar
Propane I _{3P}	25mbar	25mbar

Gas consumption	GS4	GS7
Natural	0.51m ³ h ⁻¹	0.71m ³ h ⁻¹
Propane	0.36kgh ⁻¹	0.54kgh ⁻¹

COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.

VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm² per kW of total heat input.

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Pressure regulator
4 x FE37

SERIAL NUMBER



Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	
---------------	--

MARK OF CONFIDENCE



Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of manufacturing process. c o

INSTALLATION

This appliance must only be used by qualified professionals

Site this appliance beneath an extraction canopy for the removal of combustion products.

When making the gas connection, fit an isolating cock into the supply line close to the appliance for emergency shutdown or servicing purposes.



Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room of installation. There must be a minimum free area of 4.5cm² per kW of total heat input.

Allow for a sufficient flow of fresh air for complete gas combustion.

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

The appliance must not be installed directly above any other cooking equipment.

The gas supply hose or tubing shall comply with national requirements in force and shall be periodically examined and replaced as necessary.



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

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 50mm B 750mm – see Fig 1.

Leave a minimum of 50mm clear space at the rear of the appliance.

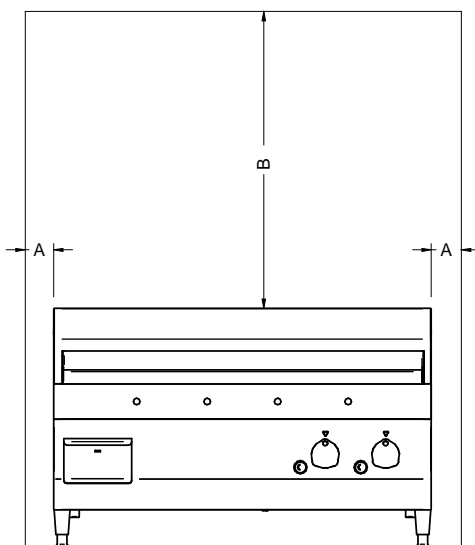


Fig 1

SITING

The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 750mm 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 flue.

These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

GAS SUPPLY AND CONNECTION

The gas inlet connection is at the rear of the appliance. The pipe work should be of adequate size but not smaller than the gas inlet connection at the rear of the appliance, i . e . R p 1 / 2 " B S P .

The gas supply tubing or hose shall comply with national requirements in force and shall be periodically inspected and replaced as necessary.



WARNING: Black domestic hoses are not suitable for this appliance.

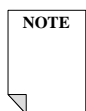
All joints made must be leak free.

Final gas connection to the appliance and gas supply shall comply with local regulations.

SUPPLY PRESSURES

The appliance is supplied with a governor which must be fitted in the supply line to the unit and adjusted accordingly. See Technical Data for the supply pressures.

- ◁ To gain access to the gas pressure test nipple the fascia panel requires removal (see page 10). The test nipple is situated in the centre of the manifold rail.
- ◁ Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.
- ◁ With all the burners lit and set to maximum, ensure that the supply pressure for Natural gas is 20mbar and the adjusted pressure is 16mbar. For Propane appliances ensure the supply pressure is 37mbar and the adjusted pressure is 25mbar.



For those destination countries where the supply pressure exceeds the supply pressures given in the Technical Data above a regulator must be fitted and the supply pressure set to the pressures detailed.

Once connected to the gas supply, check for soundness and then purge the appliance by rotating all control knobs to the ignition position and depressing them. Hold the knobs depressed to purge the supply pipe and internal pipe work of air. Periodically check for gas flow by depressing the igniter buttons.

Commissioning must include an operational check of all controls. Ensure that the operator understands how to light, safely operate, clean and shutdown the appliance and is aware of the position and operation of the gas isolating cock.

OPERATING INSTRUCTIONS

This appliance is only for professional use and should only be used by qualified personnel.

Ensure that the person responsible understands how to light, safely operate, clean and shut down the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency.

Ensure that all controls have free and easy movement, if not contact a qualified service engineer.

This appliance is intended to be used for direct cooking of food on the griddle plate.

Preparing the griddle plate

Clean the surface of the plate with warm, soapy water. Dry thoroughly and lightly coat with cooking oil.

Lighting Sequence

- < Open the main gas cock.
- < Depress either of the control knobs and rotate to the spark position.
- < Depress the relevant igniter button to ignite the burner.
- < View the burner flame through the viewing hole in the fascia panel.
- < When the burner lights, keep the control knob depressed for 20 seconds and then release. The burner flame should be established.
- < Allow 20 minutes heat up time before using the appliance.

During use

Frequently check the fat drawer to prevent overflow.

Shutdown

To shut down the appliance, rotate all control knobs to the off position and close the gas at the supply.

After operation, some parts of the appliance will remain hot for a period of time; care should be taken to avoid risk of burns.

Note! The minimum temperature of the hottest point of the griddle plate is approximately 363°C.

CLEANING



Your Lincat product has ~~This requires you to maintain~~ ' s 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.

Allow to cool. Clean all metal panels with warm water and mild detergent, do not use abrasive materials or products containing chlorine or hydrochloric acid. Dry with a soft cloth.

ROUTINE CLEANING



It is important that users of the appliance shall systematically check and clean down as necessary areas of the griddle that have accumulated oils, fats and other combustible debris from previous cooking.

This is to prevent the potential risk of fire.

Cleaning of the appliance and its parts must be done when the appliance is cold and before the start of service.

Fat drawer – The tray will need to be emptied and cleaned before use of debris, oils and fats that may have accumulated from previous cooking.

Failure to routinely clean debris from tray may lead to a risk of fire.

It may be necessary to empty frequently during heavy usage of the appliance.

The tray is likely to be hot and should be handled with care and with heat resistant gloves.

Cleaning of the Griddle Plate

After cooking, scrape off any residue and wash plate with mild detergent and water. Rinse to remove all traces of detergent. Dry thoroughly and protect with a light coat of cooking oil.

For stubborn deposits use a reputable de-greasing agent.

Do not damage the surface with the edge of the scraper or nicks will form, allowing debris to collect.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

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

Visual Inspection shall determine that:-

- < Griddle plate is kept clean and excessive carbon build up has been removed.
- < Fat drawer is in an acceptable clean condition.
- < Flexible gas supply hose (where fitted) is of sound condition and safety restraint chain/cable is attached.
- < Gas tap functions correctly in terms of lighting burner.
- < Spindle of gas tap shows no evidence of sticking and has a smooth operation.
- < Top of the appliance is free from obstructions.

Service Access

Facia panel removal

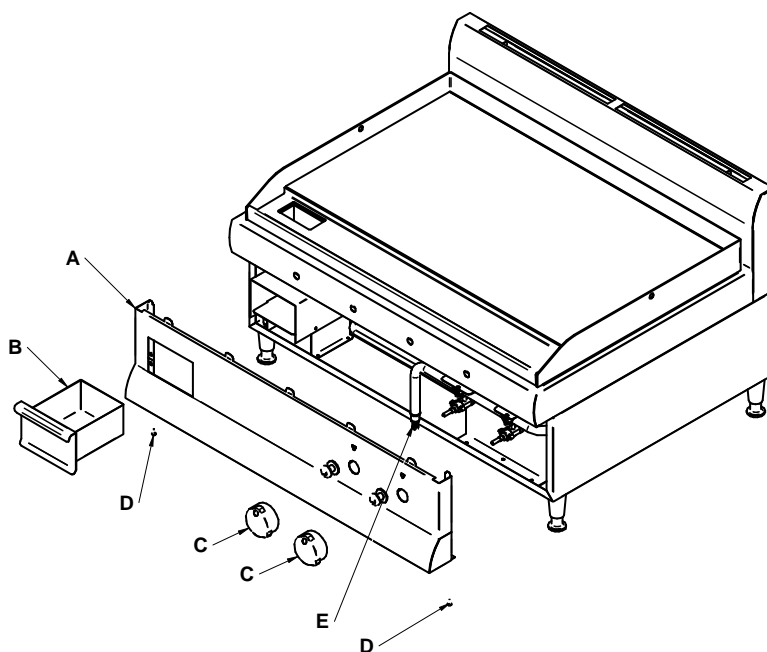


Fig 2.

Care should be taken when removing the fascia panel as the igniter leads will remain attached to the igniter buttons.

Remove the fat drawer **B** and the control knobs **C**.

Remove the screws **D** from the fascia panel **A**.

Draw the fascia panel **A** free and disconnect the igniter leads from the igniter buttons.

Hobtop/Griddle Plate removal



The Hobtop/griddle plate is very heavy and assistance will be required to raise and remove the plate from the appliance. Care must be taken to avoid injury.

Remove the fat drawer **H**.

Remove the 5 lower fixing screws **G**.

Slide the Hobtop/griddle plate **F** backwards and then lift off.

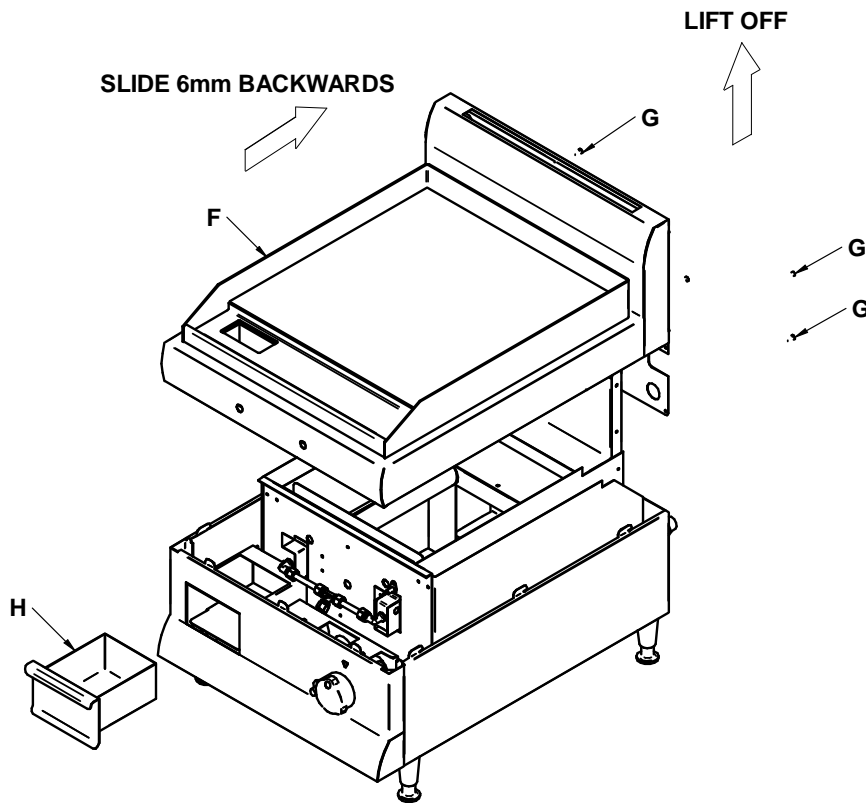


Fig 3.

Valve Servicing - Recommended every 6 months

- < Remove the fascia (see page10).
- < From the front of the valve **J** carefully remove the two screws **K** securing the niting cap on to the valve body.
- < Withdraw the spindle from the valve and grease as necessary.
- < Reassemble parts in reverse order.
- < Perform soundness check for leaks.

Thermocouple Servicing - Recommended every 6 months

- < Remove the fascia (see page 10).
- < Remove the Hobtop/griddle plate (see above).
- < Check millivolt output and replace thermocouple if required.
- < Check thermocouple is secure in its bracket and tighten if required.

Component Replacement

Access to the gas circuit components requires the removal of the Hobtop/Griddle Plate Assembly (see page 11).

Burner

- < Loosen the retaining nut **Q** at the rear of the burner.
- < Undo screw **R** and remove air restrictor **S**.
- < Undo elbow nut **T** and remove burner.
- < Remove elbow and injector from the burner.
- < Replace in reverse order.

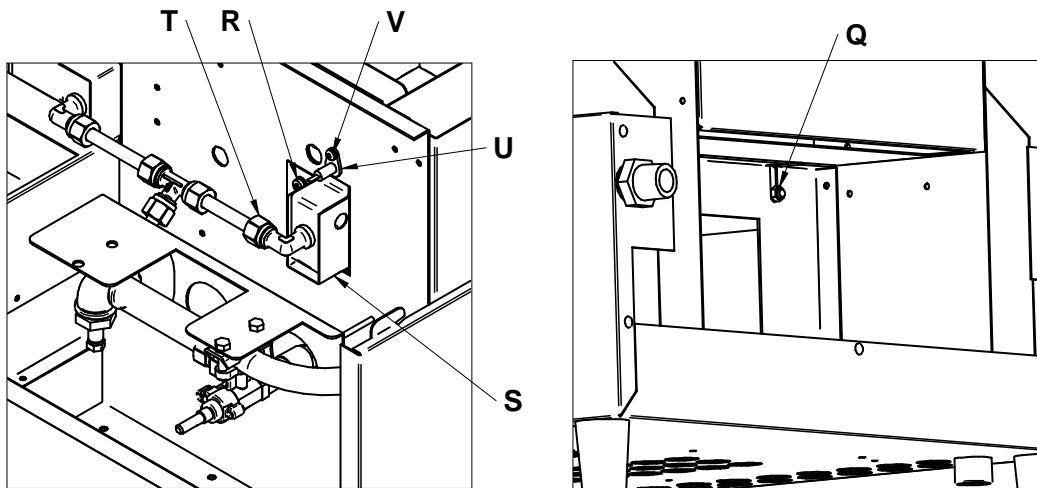


Fig 4.

Ignition Electrode

- < Pull off the ignition lead and undo the retaining screw **R**.
- < Withdraw electrode **U**.
- < Replace in reversed order.

Thermocouple

- < Undo the thermocouple retaining nut **X**.
- < Undo the thermocouple nut **N** from the rear of the valve **J**.
- < Replace in reverse order.

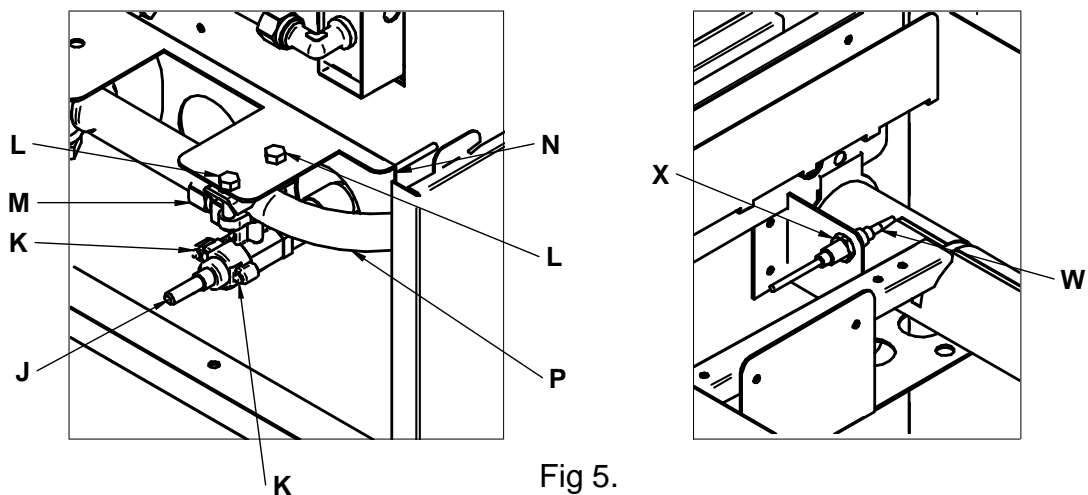


Fig 5.

Valve

- ◁ Disconnect the thermocouple **N** from the valve **J**.
- ◁ Undo the burner feed pipe nut **M**.
- ◁ Remove the valve retaining screws **L** and remove the valve **J** from the manifold **P**.
- ◁ Replace in reverse order.

Piezo Ignitor

- ◁ Remove the fascia panel (see page 10).
- ◁ Disconnect the ignition lead and undo retaining nut.
- ◁ Remove piezo ignitor from fascia.
- ◁ Replace in reverse order.

ACCESSORIES

Part Number	Description	Used on
SB4	Splashback	GS4
SB7	Splashback	GS7

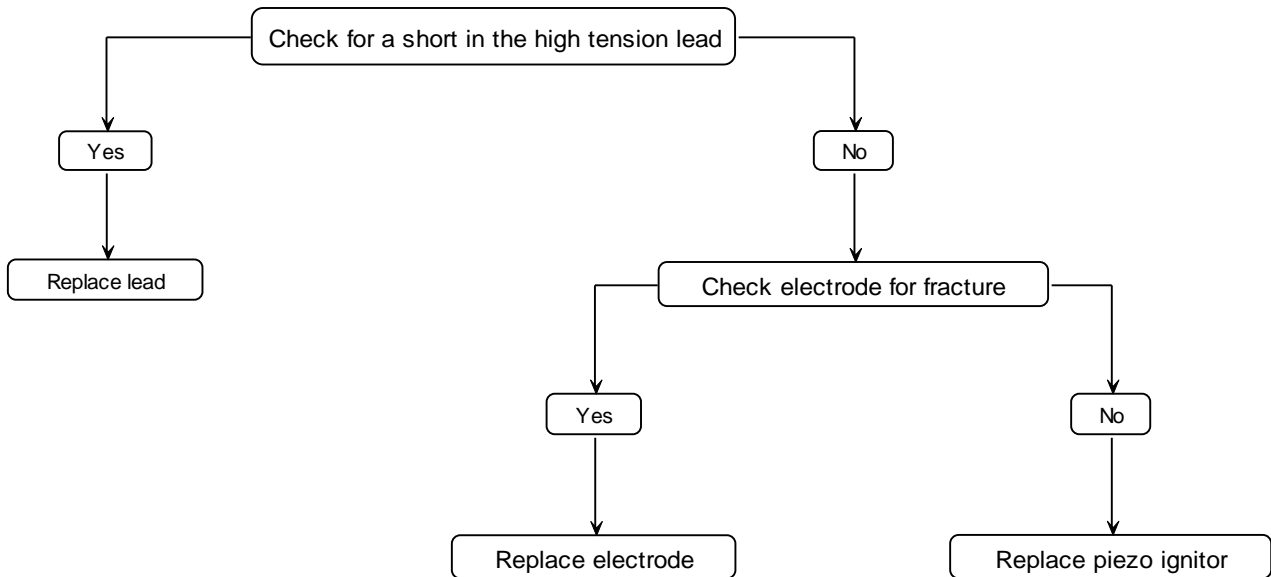
SPARE PARTS LIST

Part Number	Description	GS4	GS7
BU87	Burner	2	4
IG06	Igniter lead	1	2
IG12	Igniter piezo	1	2
IG30	Igniter electrode	1	2
JE68	Injector – NG	2	-
JE67	Injector - LP	2	-
JE35	Injector - NG	-	4
JE141	Injector - LP	-	4
KN184	Control knob	1	2
LE35	Adjustable leg	4	4
PG10	Governor - NG	1	1
TC34	Thermocouple	1	2
VA11	Valve	1	2

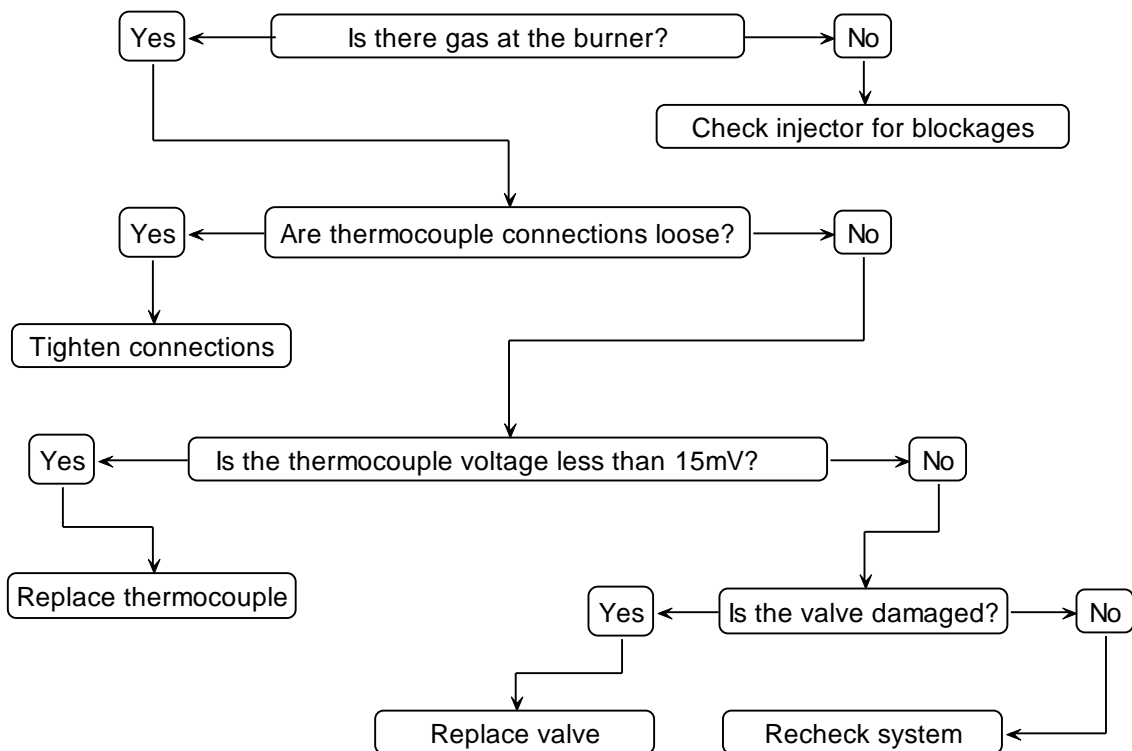
FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

< Piezo ignitor not sparking.



< Burner/s will not light or stay lit



SERVICE INFORMATION

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

fl **UK: 01522 875520**

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

All service work, other than routine cleaning **MUST** be carried out by qualified personnel and a record kept of any remedial actions taken and at least cover the requirements of the service schedule of this document. 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.

DECLARATION

All Lincat products capable of burning gaseous fuels, satisfy the requirements of the Gas Appliance Regulations 2016/426.

GUARANTEE

This unit carries a comprehensive UK mainland warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights. Contact Lincat for terms and conditions

The guarantee does not cover:

- < Accidental damage, misuse or use not in 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 personnel 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.