

# Lincat

## User, Installation and Servicing Instructions

### Opus 700 Electric Oven Ranges OE7008 and OE7010

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

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

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

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

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

\_\_\_\_\_

# OPUS 700

Dear Customer,  
Thank you for purchasing this Lincat product.

**This is just one of over 450 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.**

For use in GB & IE

## 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.

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### **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.**

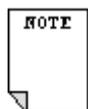
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### **CAUTION!**

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.

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### **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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# CONTENTS

<i>Contents</i>	<i>Page</i>
<b>Customer Information.....</b>	<b>2</b>
<b>Warnings and Precautions.....</b>	<b>4</b>
<b>Technical Data.....</b>	<b>5</b>
<b>Commissioning.....</b>	<b>6</b>
<b>Check List of Enclosures.....</b>	<b>6</b>
<b>Installation.....</b>	<b>7</b>
<b>User.....</b>	<b>8 - 10</b>
<b>Component Replacement .....</b>	<b>10 - 12</b>
<b>Spare Parts List.....</b>	<b>12</b>
<b>Wiring Diagrams.....</b>	<b>13 - 14</b>
<b>Service information.....</b>	<b>15</b>
<b>Guarantee.....</b>	<b>15</b>

# 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:

- Local and National Building Regulations
- Fire Precautions Act
- Health & Safety At Work etc Act
- BS EN60335-1 Safety of Household and Similar Electrical Appliances
- BS EN 60335-2-42 Particular Requirements for Commercial Electric Forced Convection Ovens, Steam Cookers and Steam-Convection Ovens

Do not obstruct or block the appliance flue.

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.

A means of disconnection must be incorporated in the fixed wiring having a contact separation of at least 3.0mm in all poles.

Supply cords shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer-sheathed cord (code designation 30245 IEC 57)

Connection of the electrical supply cable is made at the rear of the unit. Remove the protective cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply. Connections are provided to allow termination of all three-phase cables, although only two are used to power the unit. If the unit is to be fed from a single-phase then the two supply terminals will need to be connected together using a wire link.



# TECHNICAL DATA

<b>Model</b>	OE7008	OE7010
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## Dimensions

Overall Height (mm)	950	950
Width (mm)	900	600
Depth (mm)	803	803
Weight (kg)		
Hob Cooking Surface w x d (mm)	900 x 600	600 x 600
Usable Oven Capacity w x d x h (mm)	715 x 540 x 400	500 x 540 x 400
Oven Shelf Size (mm) w x d	770 x 530	440 x 530

## Electrical

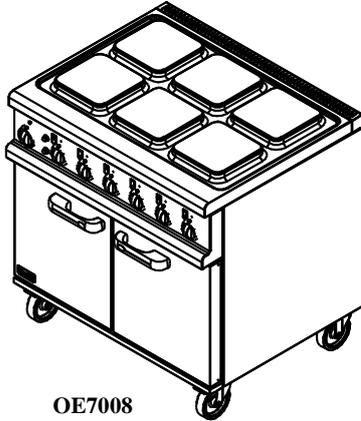
Fan Assisted Oven Rating	6.0 kW		4.0 kW	
Hob Rating – per hob element	2.6 kW		2.6 kW	
Total Power Rating @ 400V three phase	Phase 1	7.2 kW	Phase 1	4.0 kW
	Phase 2	7.2 kW	Phase 2	5.2 kW
	Phase 3	7.2 kW	Phase 3	5.2 kW
Fan Rating	2 x 32 W		32 W	
Voltage 3N~	Phase 1	31A	Phase 1	17.4A
	Phase 2	31A	Phase 2	22.6A
	Phase 3	31A	Phase 3	22.6A
Amps 3N~				
Total Power Rating	21.6 kW		14.4 kW	

# COMMISSIONING

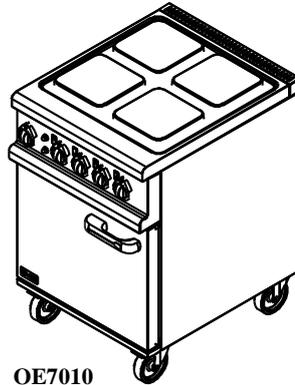
## PREPARATION

Remove all packaging and protective coatings prior to installation.

The appliance is supplied as standard with swivel castors. Adjustable feet are available, if required, for these appliances.



OE7008



OE7010

## CHECK LIST OF ENCLOSURES

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

Model	OE7008	OE7010	Tick
Wire Shelf	3	3	
Warranty Card	1	1	
User Instructions	1	1	

## 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 confidence we have in our people and our manufacturing process.



# INSTALLATION

## SITING

**The appliance must be installed in accordance with the appropriate regulations listed prior.**

The appliance should be installed on a level surface ensuring the unit is stable, firmly located and positioned to minimise the possibility of accidental touching.

A clear space of at least 100mm must be left to the rear of the appliance to allow for servicing with a clear space of 600mm to the front to allow for safe operation. A minimum space of 100mm must be left between any side of the unit and any combustible surface or walls.

**Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 100mm from the sides and rear of the flue.**

## ELECTRICAL SUPPLY AND CONNECTION

Connection of the electrical supply cable is made at the rear of the unit. Remove the protective cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply. Refer to schematics on pages 9 and 10.

## LOCKING OF WHEELS

When the appliance has been installed in its intended position the front castors should be locked by depressing the locking tabs on the castors.

**Locks should only be released for the intention of moving the appliance for cleaning purposes and or routine servicing of the appliance.**



## HOTPLATES

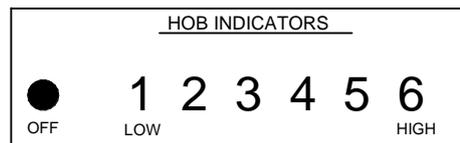
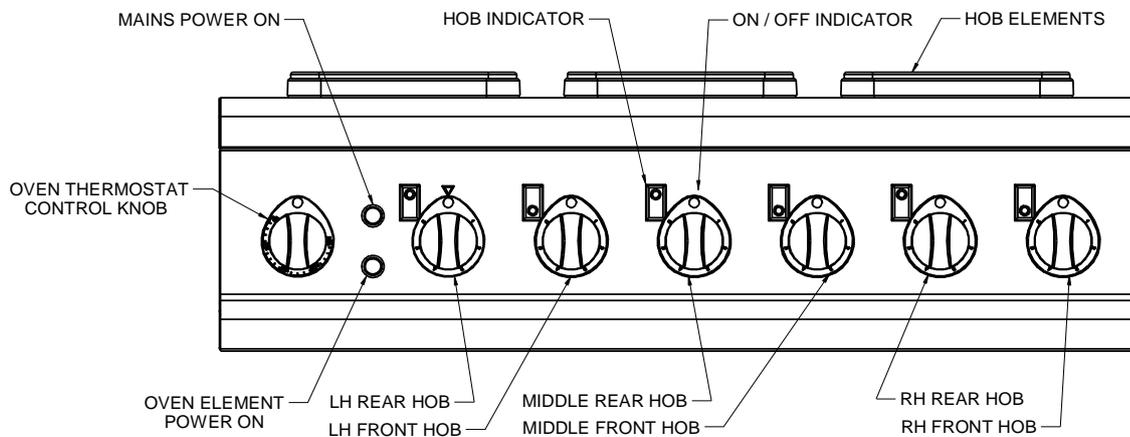
Hotplates are controlled by six position rotary switches, '6' is the hottest. Off is indicated by a filled circle as shown in the control panel illustration on page 5.

# 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, clean and shut down the appliance and is made aware of the position and operation of the isolating switch in the event of an emergency.

## CONTROL PANEL



## HOTPLATE CARE

Before using the appliance for the first time;

Without pans, turn to the maximum setting for approximately four minutes before turning off or adding pans. This allows the plates to cure and harden to obtain maximum durability.

## HOTPLATE OPERATION

Hotplates are controlled by six position rotary switches, 6 is the hottest. 'Off' is indicated by a filled circle, as shown in the control panel illustrations above.

NB: It is important that good quality pans are used to ensure maximum efficiency. Wherever possible always use lids.

## OVEN SETTING

- Check the green 'power on' neon on the control panel is illuminated.
- Set the control knob to the desired temperature in degrees Celsius. 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 are turned on to top up the temperature.

## SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position.

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



## CLEANING

Ensure the Electricity supply is isolated before commencing cleaning.

All removable parts can be cleaned in a commercial dishwasher.

### Hotplates

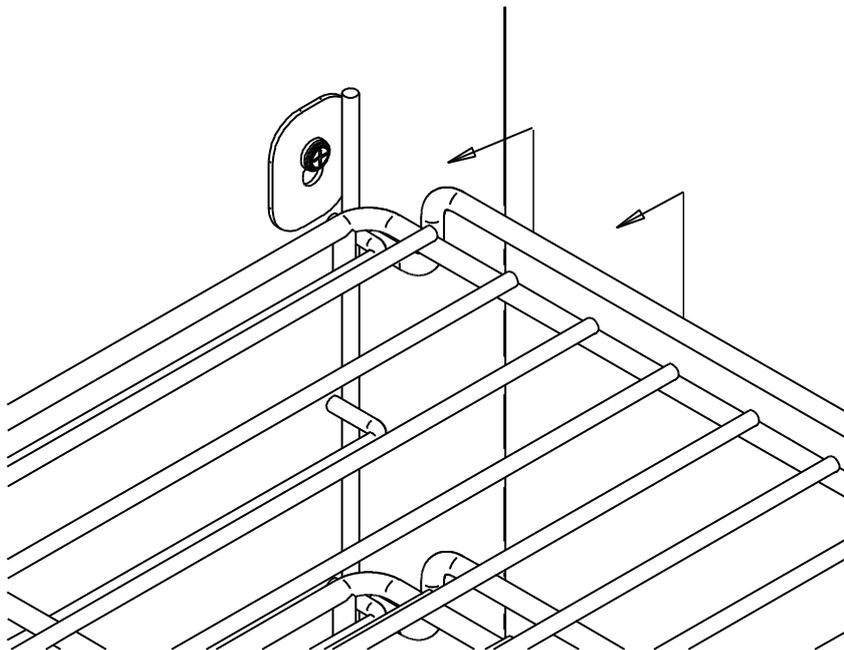
- Ensure hotplates are cool before cleaning.
- Hotplates can be wiped down with a moist cloth. For more stubborn dirt commercial cleaners and scourers may be used.
- After cleaning apply a thin film of vegetable oil to the plates.

### Oven

The unit features removable liners for the sides, base and top of the oven to allow easy cleaning away from the unit.

- After allowing the unit to cool, slide out the top liner from the oven.
- Slide out the base tray.
- Remove the shelves from the oven, See below.
- To remove the shelf supports, lift up and out to disengage.
- Lift off each of the side liners from the unit.
- External surfaces can be cleaned using a cloth moistened with a warm detergent solution.
- For heavy, stubborn deposits a de-greasing agent 'CARBON-OFF' is available from Lincat upon request.
- When replacing parts that have been removed for cleaning, ensure correct relocation so as not to affect oven performance.

Tilt shelf up at rear and pull to disengage



## External Cleaning

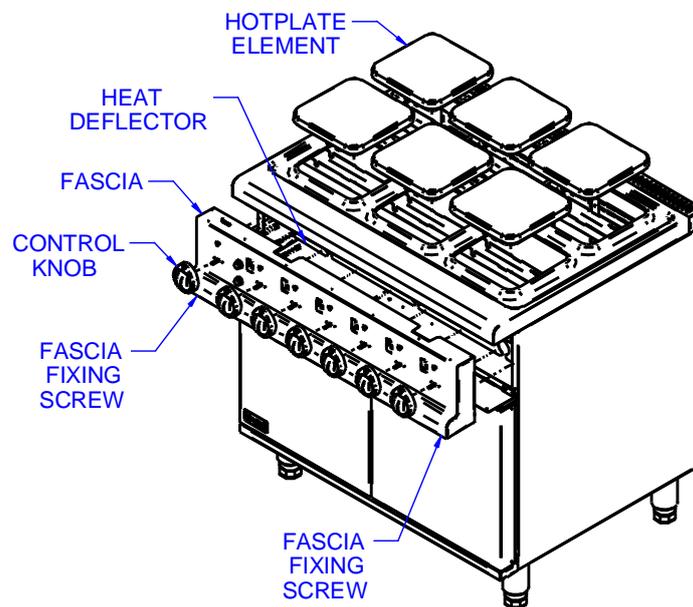


- Do not use abrasives on stainless steel or enamelled parts.
- Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.
- Do not clean the appliance using a water jet.

# COMPONENT REPLACEMENT

## Hotplate Switch

1. Remove the control knobs and fascia panel, by firstly removing fixing screws .
2. Protect the surrounding area panel work with soft material and support the fascia panel against it. Access to the hotplate switches is now possible. Remove completely the component screws from the fascia.
3. Remove and replace wires correctly, ideally transferring wires across, from the old switch to the new, one at a time. Numbering each wire with an indelible pen may also help.
4. Replacement is a reversal of the removal sequence. Be careful not to trap the wiring harness whilst replacing the fascia and check the wiring is still protected where it passes through the heat deflector.



## Thermostat

1. Follow the procedure as for replacing Hotplate Switches above.
2. Unscrew the heat deflector.
3. Unclip the thermostat phial and remove the thermostat completely, keep the insulating sleeve to use on the new thermostat.
4. When replacing the new thermostat ensure that the insulation is secured in place and that the routing is secure to prevent shorting internally with any switch gear.
5. Replacement is a reversal of the removal sequence. Be careful not to trap the wiring harness whilst replacing fascia.

## **Hotplate**

1. Remove the control knobs and fascia panel, by firstly removing fixing screws.
2. Protect the surrounding area panel work with soft material and support the fascia panel against it. Access to the hotplate switches is now possible. Remove completely the component screws from the fascia.
3. Unscrew the heat deflector. Access to the hotplate restraining nuts is now possible through the fascia.
4. Remove the hotplate restraining nut and press the underside of the hotplate up to facilitate easy removal from above. Protect the surrounding panel work with soft material. Support the hotplate and access to the hotplate connection block is now possible. Number the wires with an indelible pen to facilitate replacement.
5. Replacement is a reversal of the removal procedure, taking care not to trap the wiring harness.
6. Check the unit for electrical safety.

## **Oven Fans**

1. Ensure that the electrical supply is disconnected.
2. Remove the oven shelves.
3. Loosen the fan guard screws and lift off the keyhole slots.
4. Remove the hex head nut from the centre of the fan, this is a left-hand thread, and remove the fan blade.
5. Working from the back of the unit, remove the rear cover panel.
6. Remove the electrical connections from the relevant motor.
7. Remove the three securing screws and extract the motor unit.
8. Refitting is the reversal of removal.
9. Check the unit for electrical safety.

## **Contactor**

1. Ensure that the electrical supply is disconnected.
2. Working from the back of the unit, remove the rear cover.
3. Remove the electrical connections from the contactor.
4. Release the clip from the base of the contactor.
5. Refitting is the reversal of removal.
6. Check the unit for electrical safety.

## **Over Temperature Cut-Out Thermostat**

1. Ensure that the electrical supply is disconnected.
2. Remove the thermostat bulb from the top of the oven.
3. Working from the back of the unit, remove the rear cover panel.
4. Remove the electrical connections from the thermostat housing.
5. Remove the front control panel A.
6. Pull the thermostat bulb through the oven back.
7. Remove the two securing screws and remove the thermostat unit.
8. Refitting is the reversal of removal.
9. Check the unit for electrical safety.

## Control Thermostat

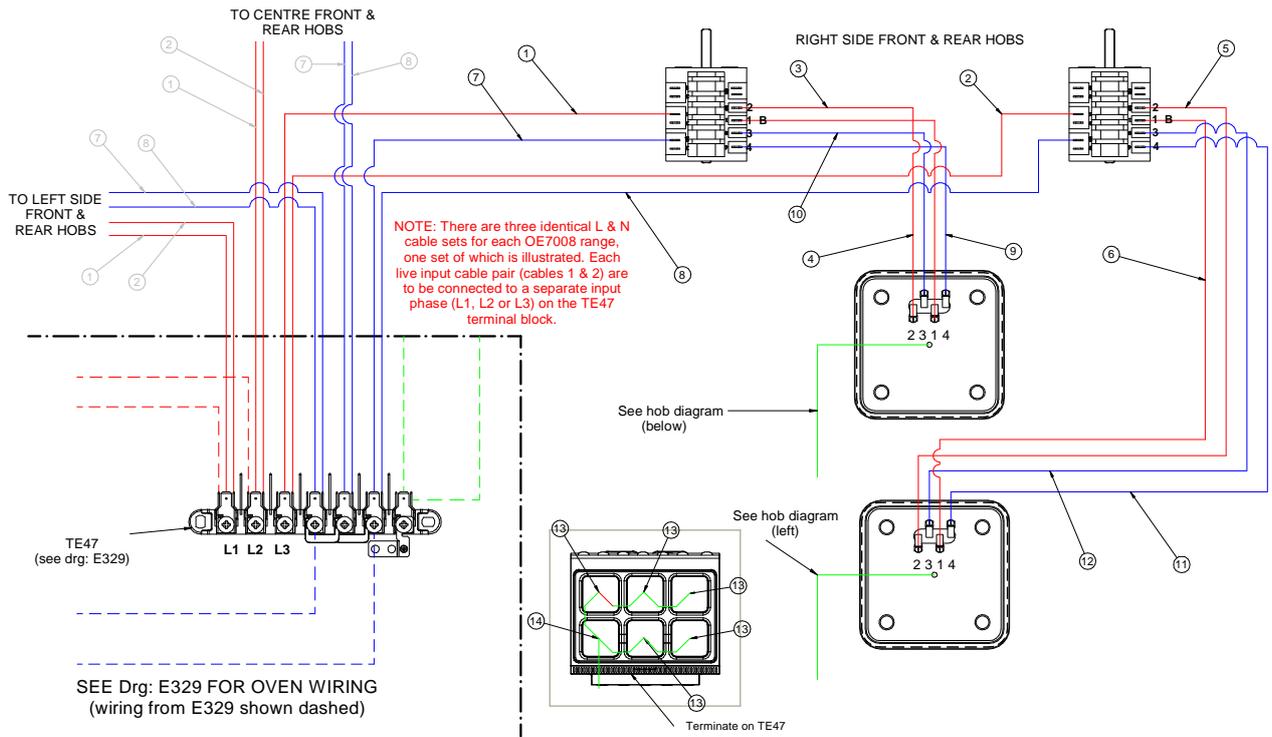
1. Ensure that the electrical supply is disconnected.
2. Remove the thermostat bulb from the top of the oven.
3. Remove the control knobs B from the front of the unit.
4. Remove the two screws holding the control thermostat to the control panel.
5. Remove the control panel A as detailed previously.
6. Remove the electrical connections from the thermostat housing.
7. Remove the thermostat and capillary from the unit.
8. Refitting is the reversal of removal.
9. Check the unit for electrical safety.

## SPARE PARTS LIST

Part Number	Part Description	Used On
BU55	Door Bushes	All models
BU72	Door Bushes	All models
CA143	125mm Braked Swivel Castors	All models
CA145	125mm Un-Braked Swivel Castors	All models
CO214	Contactors	All models
DO73	Door Catch Assembly	All models
EL188	Hotplate Element	All models
EL149	Element – 4kW	OE7010
EL248	Element – 3kW	OE7008
FA12	LHS Fan/Motor Assembly	OE7008
FA102	RHS Fan/Motor Assembly	All models
GL77	Cable Restraint	All models
HA77	Door Handle	All models
KN227	Control Knob – Hob	All models
KN228	Control Knob – Oven	All models
LE37	Adjustable Leg - 150mm	All models
NE39	Green Neon	All models
NE40	Amber Neon	All models
SE25	Door Seal	All models
SH112	Oven Shelf	OE7010
SH81	Oven Shelf	OE7008
SP56	Leg Spanner	All models
SR07	Side Rack	All models
SW14	Six Position Switch	All models
SW58	Fan Switch	All models
TC46	Thermostat	All models
TH63	Safety Cut-Out Thermostat	All models



# OE7008 Hob Wiring (E329)



# SERVICE INFORMATION

Catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that this appliance is serviced every 6 months by a competent gas engineer.

For help regarding the installation, maintenance and use of your LINCAT equipment, please call:-

## LINCAT SERVICE HELP DESK

 **+44 (0) 1522 875520**

### **AUTHORISED SERVICE AGENTS**

We recommend that all servicing other than routine cleaning should be carried out by our authorised service agents. 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. - 5.00 p.m.

### **CONDITIONS OF GUARANTEE**

The guarantee does not cover:-

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