



User, Installation, Servicing and Conversion Instructions

Opus 700 Gas Oven Ranges OG7001 & OG7002

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.



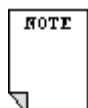
WARNING!

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 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.

TECHNICAL DATA

Model	OG7001	OG7002
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Dimensions

Overall Height (mm)	950	950
Width (mm)	600	900
Depth (mm)	750	750
Weight (kg)	85	113
Hob Cooking Surface w x d (mm)	600 x 600	900 x 600
Usable Oven Capacity w x d x h (mm)	500 x 540 x 400	715 x 540 x 400
Oven Shelf Size (mm)	500 x 540	715 x 540

Heat Input

Total Heat Input Natural(Gross)	31.2 kW	45.6 kW
Total Heat Input Propane(Gross)	29.6 kW	42.7 kW
Oven Rating Natural(Gross)	6.8 kW	9.0 kW
Oven Rating Propane(Gross)	6.8 kW	8.5 kW
Oven Low Rating	1.5 kW	
Hob Rating, per Burner Natural(Gross)	6.1 kW	
Hob Rating, per Burner Propane(Gross)	5.7 kW	
Hob Low Rating, per Burner Natural	1.4 kW	
Hob Low Rating, per burner Propane	1.2 kW	

Connection and Operating Pressures

Gas Inlet Connection	1/2" BSP Female	3/4" BSP Female
Supply Pressure - Natural	20mbar	
Operating Pressure - Natural	20mbar	
Supply Pressure - Propane	37mbar	
Operating Pressure - Propane	37mbar	

Gas Consumption

Total Gas Rate – Natural	2.97 m ³ h ⁻¹	4.35 m ³ h ⁻¹
Total Gas Rate – Propane	2.13 kg h ⁻¹	3.06 kg h ⁻¹
Hob Burner Gas Rate - Natural	0.58 m ³ h ⁻¹	
Hob Burner Gas Rate - Propane	0.41 kg h ⁻¹	
Oven Burner Gas Rate - Natural	0.65 m ³ h ⁻¹	0.86 m ³ h ⁻¹
Oven Burner Gas Rate - Propane	0.50 kg h ⁻¹	0.61 kg h ⁻¹

Oven Temperature Range	≈140 – 260 °C
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COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.

Check that the burner caps have been fitted correctly to the burner body.

VENTILATION

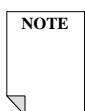
The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm² per kW (3,400Btu/hr) of total heat input.

CHECK LIST OF ENCLOSURES

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

Model	OG7001	OG7002	Tick
Warranty Card	1	1	
Pan Supports	2	3	
Ignitor Wand	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	
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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 installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 1000mm 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.

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. Rp ½" BSP (OG7001) & Rp ¾" BSP (OG7002).

The gas supply tubing or hose should be periodically inspected and replaced as necessary.

All joints made must be leak free.

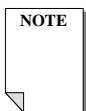
Final gas connection to the appliance and gas supply shall comply with local regulations.

When making the connection to the appliance an isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

SUPPLY PRESSURES

The appliance is connected directly to the gas supply where the gas supply pressure is controlled at the source of inlet in the building or via the governor attached to the bottle gases. See Technical Data for the supply pressures.

- To gain access to the gas pressure test nipple the fascia panel requires removal. 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.
- Light the oven burner and set thermostat to the highest setting and check the pressure.



For Propane with a 50mbar supply pressure a governor is required for adjustment to 37mbar.



LOCKING OF WHEELS

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

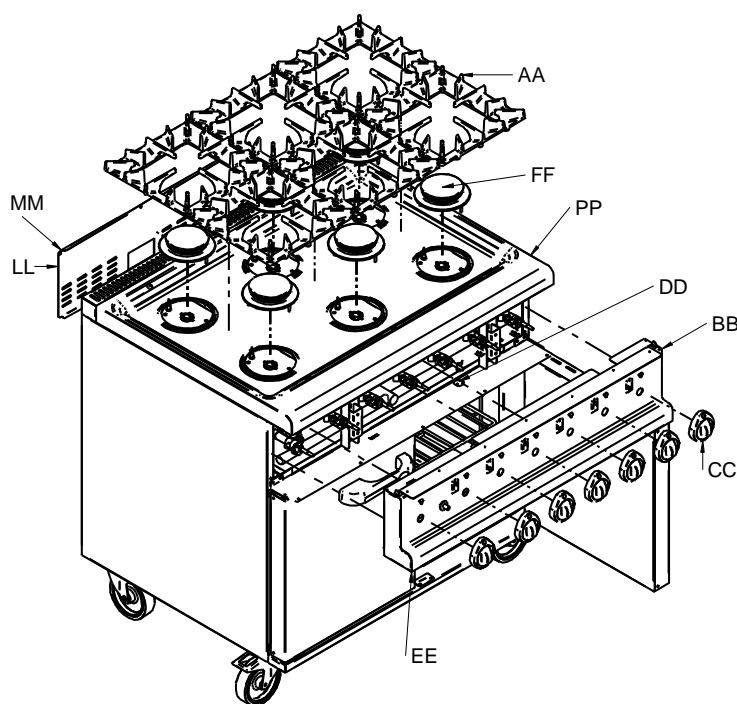
Locks should only be released for the intention of moving the appliance for cleaning purposes and or routine servicing of the appliance.

CONVERSION OF GAS TYPES

Conversion of Gas Type – Injector Changes

Model	Gas	Inlet Pressure	Injector	Ø	Mark	Part No.
OG7001	G20	20 mbar	GG	1.90	190	JE254 x 4
			C	N/A	76	JE216 x 4
			Y	2.10	600	JE206 x 1
			F	N/A	74	JE250 x 1
OG7002	G20	20 mbar	GG	1.90	190	JE254 x 6
			C	N/A	76	JE216 x 6
			YY	2.30	740	JE28 x 1
			F	N/A	74	JE250 x 1
OG7001	G31	37 mbar	GG	1.20	120	JE255 x 4
			C	N/A	50	JE217 x 4
			Y	1.40	260	JE15 x 1
			F	N/A	51	JE251 x 1
OG7002	G31	37 mbar	GG	1.20	120	JE255 x 6
			C	N/A	50	JE217 x 6
			YY	1.51	310	JE45 x 1
			F	N/A	51	JE251 x 1

Fascia Panel Removal



- Remove the three pan supports AA, together with the control knobs CC.
- Remove the fascia panel fixing screws EE from the underside of the panel.



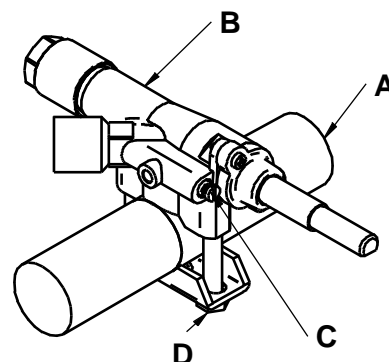
Care should be taken when removing the fascia panel as the oven ignitor lead will be attached to the ignitor. Carefully remove the lead from the ignitor and temporarily tie to the manifold rail.

- The test nipple DD is situated on the main manifold rail and can be accessed via the hole cut out beneath the fascia panel when the oven doors are opened.

Hob Valve Bypass Injectors

- Remove the bypass injectors C from each of the hob burner control valves B.
- Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.

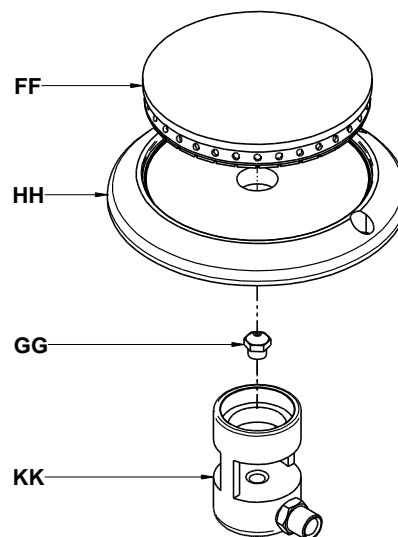
Hob Tap Components	
Part	Description
A	Manifold
B	Gas tap
C	Bypass injector
D	Clamp screw



Hob Burner Injectors

- Remove pan supports.
- Lift off the burner cap FF together with the burner base HH.
- Remove injector GG and fit replacement applicable to the required gas type.
- Replace burner base and cap.
- Repeat the procedure for remaining hob burners.

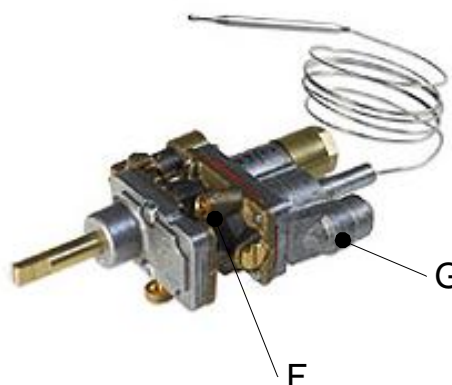
Hob Burner Components	
Part	Description
FF	Burner Cap
GG	Injector
HH	Burner Base
KK	Injector Holder



Oven Thermostat Bypass Injector

- Remove the bypass injector F from the oven thermostat valve G.
- Replace the bypass injectors applicable to the required gas type. Screw fully home but do not over tighten.
- Re-fit the ignitor lead, fascia panel and control knobs.

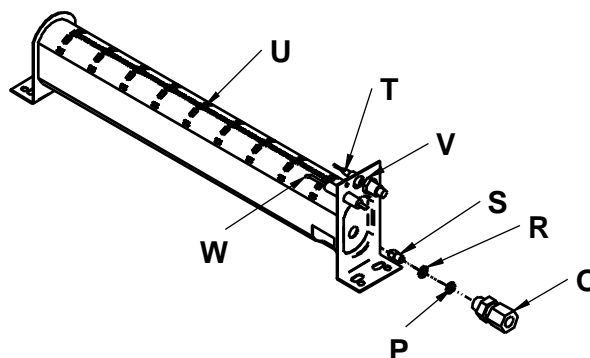
Oven Thermostat Components	
Part	Description
G	Thermostat
F	Bypass injector



Oven Burner injector

- Remove the oven base tray and shelves.
- Disconnect the ignition lead and remove thermocouple T by undoing lock nut V.
- Undo the flexi hose from the coupling O and remove coupling O from burner.
- Remove the injector, fibre washer W and copper washer X.
- Replace the injector applicable to the required gas type including the new washers supplied.
- Re-fit all components in reverse order.

Oven Burner Components	
Part	Description
O	Coupling
P	Fibre washer
R	Copper washer
S	Injector
T	Thermocouple
U	Burner body
V	Thermocouple nuts
W	Ignitor electrode



Oven Burner

- Remove the oven base tray and shelves.
- Disconnect the ignition lead and remove thermocouple T by undoing lock nut V.
- Undo the flexi hose from the coupling O and remove coupling O from burner.
- Undo 4 fixing screws and remove burner.
- Re-fit all components in reverse order.

Completion of Conversion

- Remove the redundant data plate and gas type identification label and attach new replacements corresponding to new gas type.
- Test all previously dismantled joints for soundness.
- Functionally operate the appliance to the new operating pressure as detailed in page 7.

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 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. All users should know how to clean burner caps and to correctly locate the burner cap on the burner body.

LIGHTING SEQUENCE – HOB BURNER

- Open the main gas cock.
- Push in the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light this burner using a taper or piezo ignitor wand.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

LIGHTING SEQUENCE – OVEN BURNER

- Open the main gas cock.
- Open the right hand oven door.
- Push in the control knob then rotate anti-clockwise to the spark position to allow gas through to the burner. Depress the ignitor button on the control panel to light the gas at the burner.
- On establishing a flame, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.
- Rotate to desired temperature setting to ignite the gas at the main burner.

SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position. The gas supply stopcock or bottle valve should now be closed.

CLEANING

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning.

After use wash the unit down with a warm detergent solution.

Frequently check the burner cap ports for blockages. Clear as necessary.

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.



POTS AND PANS

The minimum recommended pan size should have a base diameter not less than 150mm.

The max. recommended pan size per burner should not exceed a base diameter of 360mm.

Under no circumstances should multiple burners be covered by a single pan or container.



OPENING OF THE OVEN DOOR

Care must be taken to avoid injury when opening the oven door, when the oven is in use as hot air will rapidly escape.

SERVICING

SERVICE ACCESS

To access and service the gas control valves

- Remove the control knobs and fascia panel to gain access to the valves.
- Remove the two screws securing the valve boss and carefully withdraw the spindle from the valve.
- Grease as necessary and refit parts. Carry out gas soundness check.

FASCIA PANEL REMOVAL

See page 7 for details

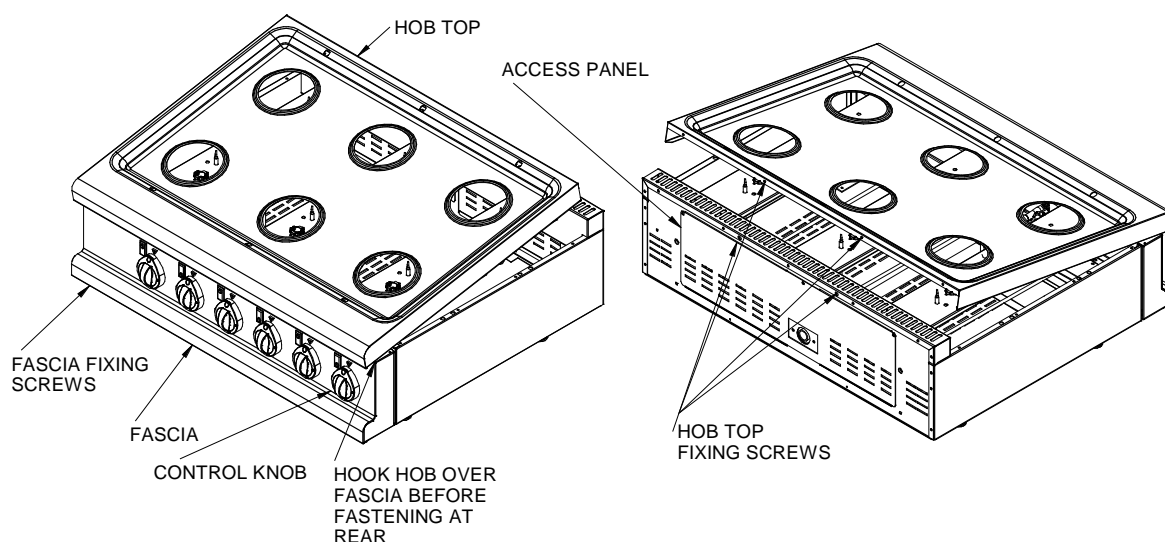
OPERATIONAL CHECK

Commissioning must include an operational check of all controls.

- Check that each burner can be lit at both full rate and low rate.
- Check that each burner will remain lit when turned to low rate.

COMPONENT REPLACEMENT

Access to components can be more easily gained by removal of the the hob top (as shown below) rather than removing the fascia.



Hob Thermocouple

- Remove the pan supports, burner caps, rear access panel and hob top as shown above.
- Remove the thermocouple lock nut at the hob top.
- Remove thermocouple nut from valve body B.
- Withdraw the thermocouple.
- Fit the new thermocouple and re-assemble in the reverse order.

Oven Thermocouple

- Remove the pan supports, burner caps, rear access panel, hob top and oven liner tray.
- Remove the thermocouple nut from the thermostat body G.
- Remove the thermocouple lock nut from the burner and withdraw the thermocouple from the bracket.
- Tape the new thermocouple to the old thermocouple. Withdraw the old thermocouple whilst feeding through the new thermocouple.
- Re-assemble in the reverse order.



Control Valve and Oven Thermostat

- Remove the control knobs, pan supports, burner caps, rear access panel and hob top.
- Remove the nut from the gas output at the valve or thermostat.
- Remove the thermocouple nut from the valve or thermostat.
- Remove clamp screws D from the valve or thermostat.
- Free the thermostat bulb from the oven bracket and feed through the oven liner.
- Free the valve or thermostat from the manifold A.
- Fit the new valve or thermostat and re-assemble reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Hob Burner

- Remove the pan supports, burner caps, rear access panel and hob top as shown above.
- Remove the burner body retaining screws JJ.
- Note! It will be easier to lift off the hob top by undoing the securing brackets NN and the two fixing screws MM at the rear.
- Fit the new burner body and re-assemble parts.

Oven Burner

- Remove the oven base tray and shelves.
- Disconnect the ignition lead and remove thermocouple T by undoing lock nut V.
- Undo the flexi hose from the coupling O and remove coupling O from burner.
- Undo four fixing screws and remove burner.
- Re-assemble in reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Oven Ignitor Electrode

- Remove the ignitor lead at the ignitor.
- Remove the ignitor retaining screw and nut.
- Replace the ignitor.
- Check that the ignitor is replaced correctly and ignites the pilot flame upon operation.

Piezo Ignitor

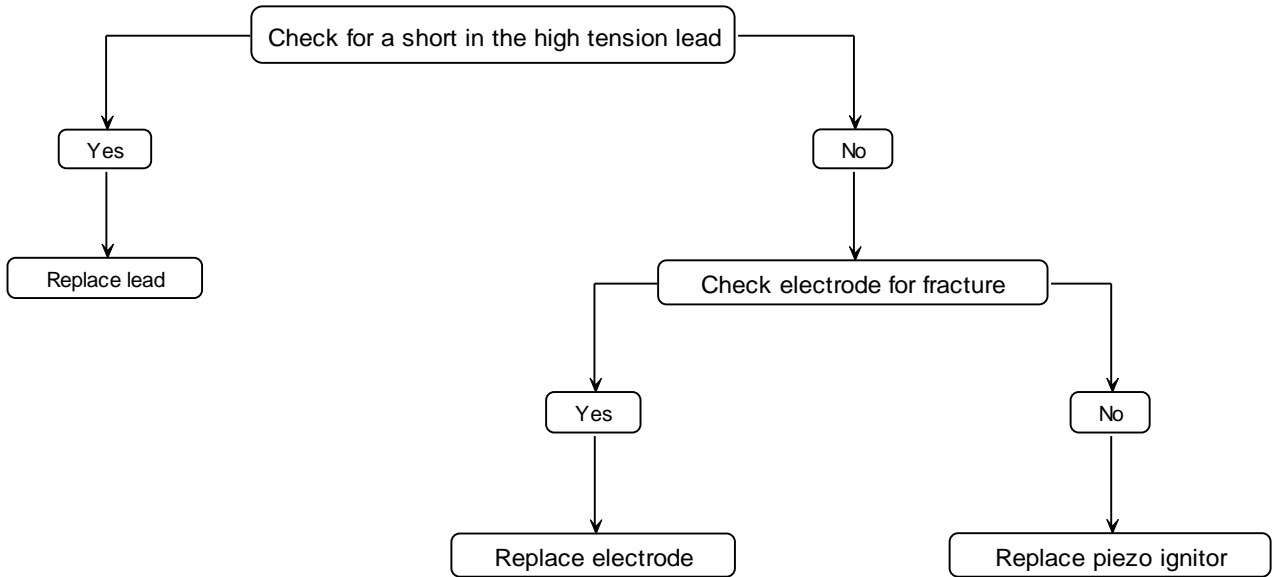
- Remove facia panel
- Disconnect the ignitor and ignitor earth leads.
- Remove the retaining nut and withdraw from unit.
- Replace and fit in reverse order.

SPARE PARTS LIST

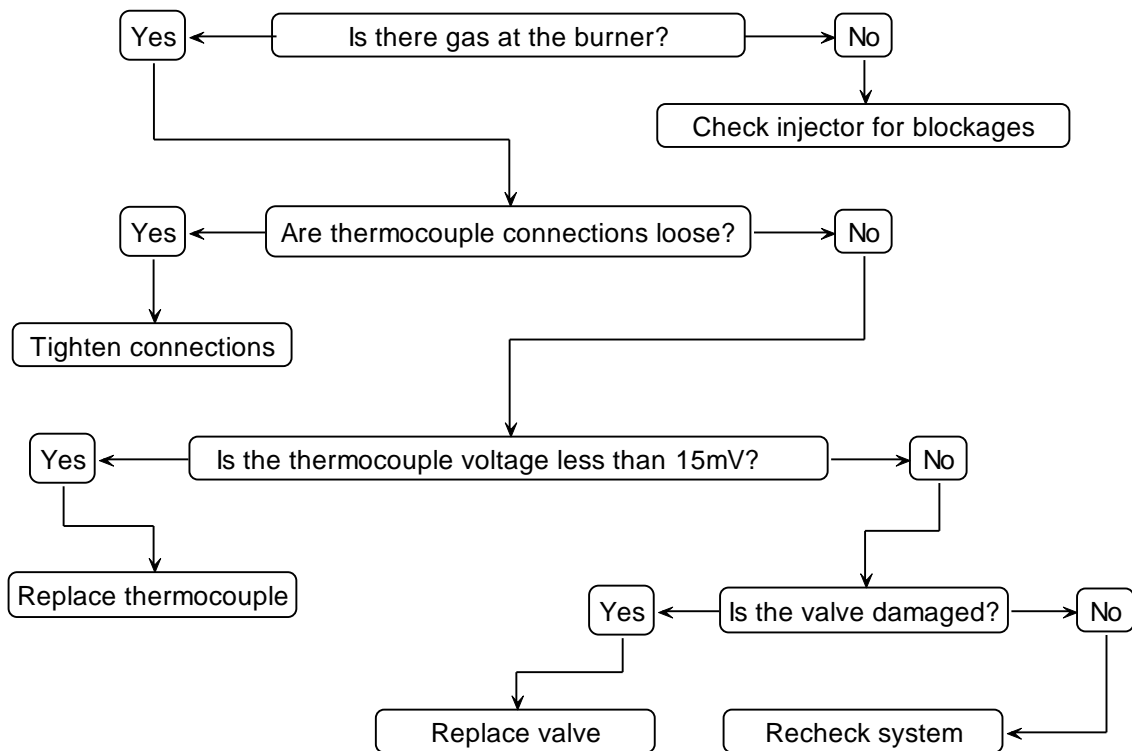
Part number	Part description	Used on
BU72	Door bushes	OG7001, 2
BU86	Oven burner	OG7001
BU78	Oven burner	OG7002,
BU224	Burner base	OG7001, 2
BU225	Burner injector holder	OG7001, 2
BU226	Burner cap	OG7001, 2
CO113	Copper Washer	OG7001, 2
CA143	125mm braked swivel castors	OG7001, 2
CA145	125mm un-braked swivel castors	OG7001, 2
CO113	Copper washer (oven burner jet)	OG7001, 2
DO73	Door catch assembly	OG7001, 2
HA77	Door handle	OG7001, 2
IG16	Ignitor electrode	OG7001, 2
IG18	Ignition lead	OG7001, 2
IG35	Ignitor piezo	OG7001, 2
IG37	Ignitor piezo earth lead	OG7001, 2
JE206	Oven burner injector – Natural	OG7001
JE28	Oven burner injector – Natural	OG7002
JE15	Oven burner injector – Propane	OG7001
JE45	Oven burner injector – Propane	OG7002
JE254	Hob burner injector – Natural	OG7001, 2
JE255	Hob burner injector – Propane	OG7001, 2
JE216	Hob valve low rate jet - Natural	OG7001, 2
JE217	Hob valve low rate jet – Propane	OG7001, 2
JE250	Oven thermostat low rate jet - Natural	OG7001, 2
JE251	Oven thermostat low rate jet - Propane	OG7001, 2
KN256	Control knob – Hob burners	OG7001, 2
KN264	Control knob – Oven thermostat	OG7001, 2
LE50	Adjustable leg - 150mm	OG7001, 2
PA122	Cast pan supports	OG7001, 2
SE25	Door seal	OG7001, 2
SH112	Oven shelf	OG7001
SH113	Oven shelf	OG7002
SP83	Leg spanner	OG7001, 2
SR02	Oven side rack	OG7001
SR03	Oven side rack	OG7002
TC33	Thermocouple 1390mm (oven)	OG7001, 2
TC34	Thermocouple 750mm (hob top)	OG7001, 2
TH201	Oven thermostat	OG7001, 2
VA65	Hob burner valve	OG7001, 2
WA08	Fibre Washer	OG7001, 2

FAULT FINDING

- Piezo oven ignitor not sparking.



- Burner/s will not light or stay lit




SERVICE INFORMATION

Gas 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

All service work, other than routine cleaning, to be carried out by our authorised agent.

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.