



User and Installation and Instructions

Opus 700 Electric Clam Griddle

OE7210

OE7211

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

OPUS 700

Please read the following carefully before using this appliance.

Warnings and Precautions

Please ensure that all commissioning checks and initial start-up procedures have taken place.

This manual should be kept in a safe and accessible place for future reference.

This appliance is designed for professional use and must only be operated by qualified personnel.

Please ensure that the appliance is serviced regularly by a competent catering equipment engineer.

- **Health and Safety at Work Acts**
- **IEE regulations**
- **BS Codes of Practice**
- **Local and National Building Regulations**
- **Fire Precautions Act 1971**
- **EN 60335-1 1994., EN 60335-2-36 2000.**
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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

- **All equipment must be earth to prevent shocks**
- **Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.**
- **Parts of this unit may become hot in normal use; suitable precautions must be taken to avoid accidental contact.**
- **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 60245 IEC 57)**

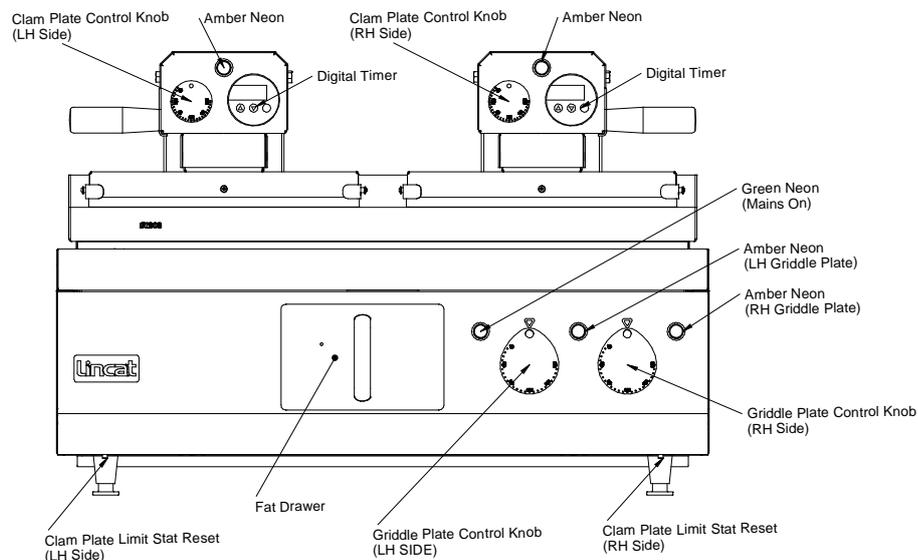
- **Connection of the electrical supply cable is made at the rear of the unit. Remove the protective cover using a small flat bladed screwdriver where indicated on the terminal housing cover and fit a suitable cable into the strain relief and then to the inlet terminal block. The unit is supplied for connection to a three-phase supply. Secure the earth to the indicated earth stud.**

SECTION 1 - TECHNICAL DATA

Description	Clam Griddle	
	OE7210	OE7211
Product Code	OE7210	OE7211
Height to hob (mm)	310	
Width (mm)	800	400
Depth, excluding handles (mm)	737	
Legs adjustable within range (mm)	55-80	
Weight (Kg)	145 Kg	73 Kg
Griddle Cooking Surface – W x D (mm)	760 x 575	360 x 575
Clam Griddle Cooking Surface – W x D (mm)	330 x 500	
Griddle Rating - per control	4.3 kW	
Electricity supply requirements	3N~ and earth (6.5 kW) (6.5 kW)	3N~ and earth (3.25 kW) (3.25 kW)
3N~ (three phase supply)	(4.2 kW)	(2.1 kW)
Voltage 3N~Amps 3N~	400 V L1 – 28.0 L2 – 28.0 L3 – 18.0	400 V L1 – 14.0 L2 – 14.0 L3 – 9.0
Total Amps	74A	37A
Total Power rating	17.2 kW	8.6 kW

SECTION 2 – INSTALLATION

2.1 PREPARATION



Remove all packaging and protective coatings prior to installation.

2.2 SITING

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

For correct operation the griddle plate must be checked and adjusted for level during installation.

Any partitions, walls or kitchen furniture less than 100mm from the appliance must be of non-combustible material.

The appliance should be installed on a level surface in a suitable position that is well lit, 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 surfaces or walls.

2.3 ELECTRICAL SUPPLY AND CONNECTION

Connection of the electrical supply cable is made at the rear of the unit through the cable gland. Suitable cable must be used and of adequate length to allow connection to the terminal block, located at the front of the unit behind the fascia panel. The unit is supplied for connection to a three-phase supply.

2.4 COMMISSIONING

2.4.1 GRIDDLE CONTROLS

OE7210 griddle plate is separated into two equal heat zones, operated by the two control knobs. The left control knob is responsible for heat input to the left side of the griddle and the right knob has the right hand side.

2.4.2 OPERATION

Turn on the power supply at the isolating switch; the green neon will light indicating that mains power is on. Turn the thermostat control knobs to the required temperature and the associated amber neon will light indicating that the heating elements are energised.

When the griddle plate reaches the selected set point, its associated amber neon will go out.

2.4.3 SHUTTING DOWN THE APPLIANCE

To turn off the appliance, rotate all the knobs to the off position and switch off at the isolating socket.

WARNING: After operation, the appliance will remain hot for some time; care should be taken to avoid injury.

Ensure that the person responsible understands how to safely operate, clean and shutdown the appliance.

Note: This manual must be kept in a safe and accessible place for future reference.

SECTION 3 – USER INSTRUCTIONS

3.1 GRIDDLE PLATE PREPARATION

Before using the appliance for the first time, wipe off protective oil from the griddle plate and wash it down with a warm detergent solution and prepare the unit as follows:

OE7210 Stainless steel griddle plate.

No preparation is needed on the plate unless a light coating of oil is required before cooking.

OE7210 Aluminium clam plate.

No preparation is needed on the plate except that Teflon sheets are fitted before the unit is turned on for use.

Note: This unit should not be used without the Teflon sheets

3.2 OPERATION

The cooking area of the OE7210 griddle plate is separated into two equal heat zones, operated by the two control knobs. The left control knob is responsible for heat input to the left side of the griddle and the right knob has the right hand side.

3.2.1 GRIDDLE CONTROLS

1. Turn on the power supply at the isolating switch and turn the thermostat control knobs to the required temperature setting.
2. The green neon will light indicating that mains power is on, and amber neons will light indicating that the heating elements are energised.
3. When the griddle plate reaches the selected temperature, its associated amber neon will go out.

Note: If the amber neon is not cycling this could indicate a fault condition, the unit should be switched off and a service engineer should be called to ascertain and rectify the fault.

3.2.2 SHUTTING DOWN THE APPLIANCE

To turn the appliance off completely, rotate the control knobs anti-clockwise to the OFF position.

Warning: After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

3.3 CLEANING

Ensure the unit is isolated from the mains supply before commencing cleaning.

3.3.1 GRIDDLE PLATE CLEANING

OE7210 Stainless steel griddle plate.

After cooking, scrape off any food residue and wash down with a mild detergent and water. Rinse to ensure that all traces of detergent have been removed.

OE7210 Aluminium clam plate.

After cooking, clean and remove Teflon sheets to wash down Aluminium plate with a mild detergent and water. Rinse to ensure that all traces of detergent have been removed. Once clean and dry, the plate can be covered with Clean or new Teflon sheet ready for operation.

We do not recommend the use of scraper on Aluminium plate or abrasive cleaners.

3.3.2 GENERAL CLEANING

After use, clean the unit down with a warm detergent solution.

Empty the fat collection drawer and wash it clean before replacing into the griddle.

Do not use abrasive cleaners or any containing chlorine.

Do not use a water jet to clean the appliance.

This appliance should be serviced and maintained regularly, according to the service instructions. Before carrying out any maintenance on this appliance, isolate from the mains supply. See overleaf, “Service Information”.

SECTION 4 – COMPONENT REPLACEMENT

4.1. NEON REPLACEMENT

1. Remove the screws securing the fascia panel to the base panel, hold the fascia panel at the bottom and rotate forward.
2. Protect the surrounding panel work with soft material and support the fascia panel against it. Access to the power neon is now possible. Remove the wires and unscrew the neon retaining collar at the rear of the fascia. Withdraw the neon from the front of the fascia.
3. Remove and replace wires correctly, marking with an indelible pen if necessary. Replacement is a reversal of the removal sequence. Being careful not to trap the wiring harness whilst replacing the fascia.

(Note: remove top cover of clam when replacing amber neon and follow same replacement sequence.)

4.3. THERMOSTAT REPLACEMENT

OE7210 Griddle plate.

1. With the fascia panel removed, disconnect the wires from the thermostat terminals.
2. Remove the control knob and unscrew the M4 screws, which hold the thermostat to the fascia panel.
3. Undo the two screws that hold the thermostat bulb bracket and withdraw from the element cartridge.
4. Withdraw the thermostat bulb from the bracket.
5. Fit the new thermostat by reversal of the above procedure ensuring that the bulb is pushed fully into the thermostat bulb bracket and the capillary is formed away from the bulb at a radius of 4mm.

OE7210 Clam plate.

1. With the top panel of the clam top removed, disconnect wires from the thermostat terminals.
2. Remove the control knob and unscrew the M4 screws, which hold the thermostat to the fascia panel.
3. Release the compression of the springs by backing off the adjustment nuts. (Make a note of the adjustment nuts position and lifting action for reassembly)
4. Undo the two bolts that holds the clam top to the clam element plate assembly
5. Release the rubber grommet from the clam top allowing the clam arm to rise up and leave the plate assembly on the griddle plate with the rubber grommet and the thermostat.
6. Disassemble the griddle plate assembly remove the thermostat.
7. Fit new thermostat by reversal of above procedure ensuring not to damage the capillary.

Note: Compression springs should be re adjusted to give you correct lifting action.

4.4. ELEMENT REPLACEMENT

OE7210 Griddle plate.

1. With the fascia panel removed, disconnect the element wires from Control stat.
2. Unscrew the 4 x M10 nuts holding the element cartridge straps lowering the cartridge to allow access to elements.
3. Remove the element from the cartridge and fit the replacement. Care must be taken to ensure the correct location of the element within the cartridge.
4. Push the element cartridge up into position then secure with the M10 nuts.

OE7210 Clam plate.

1. Replacement of the clam element is done with the same removal and replacement sequence as the thermostat. (4.3)

4.5. LIMIT STAT REPLACEMENT

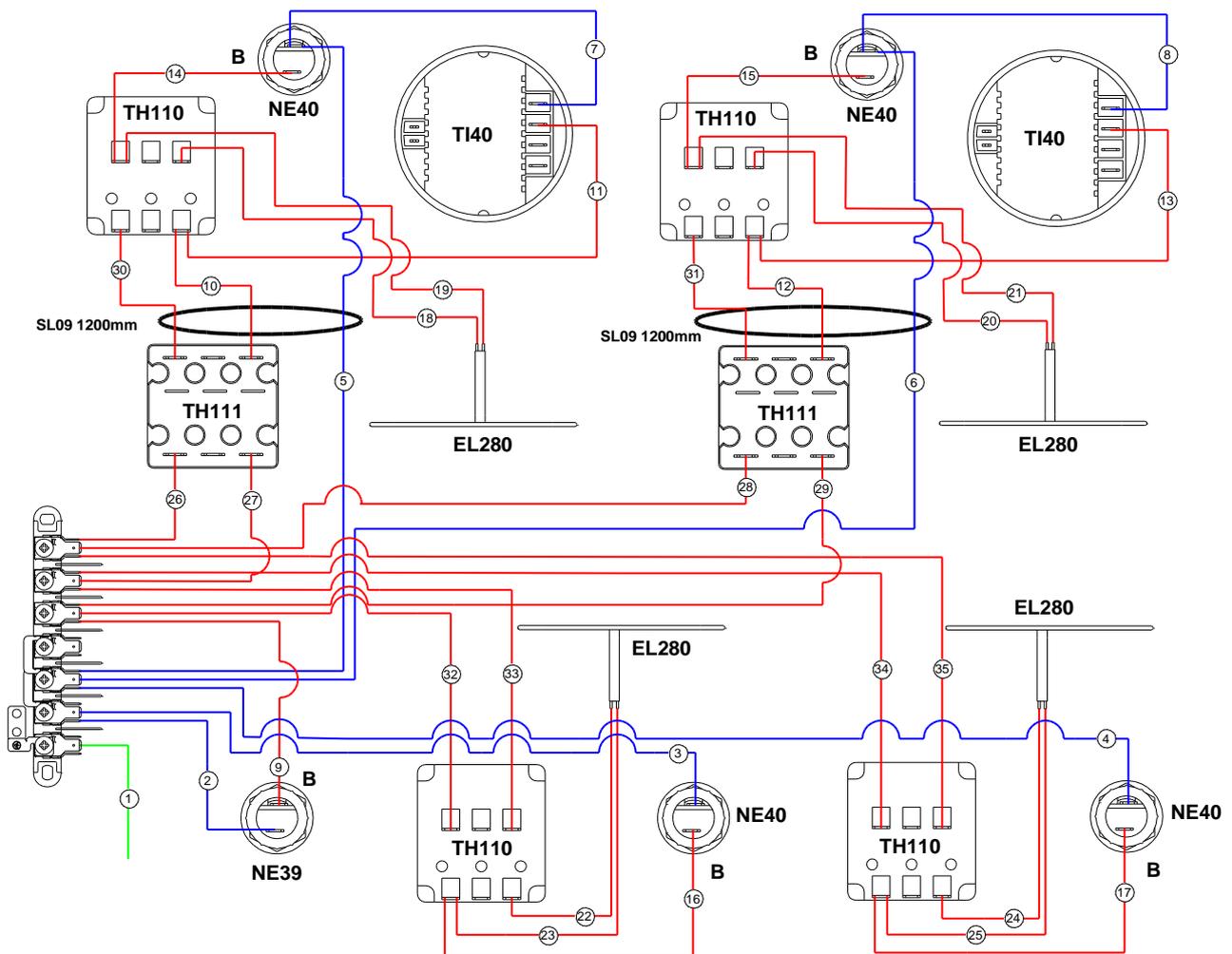
OE7210 Clam plate.

1. With the fascia panel removed, disconnect the wires from the Limit stat.
2. Removal of the Limit stat file from the clam plate sequence is the same as (4.3)
3. Feed the limit stat through the clam head into the griddle body remove limit stat.
4. Fit new limit stat by reversal of above procedure ensuring not to damage the capillary.

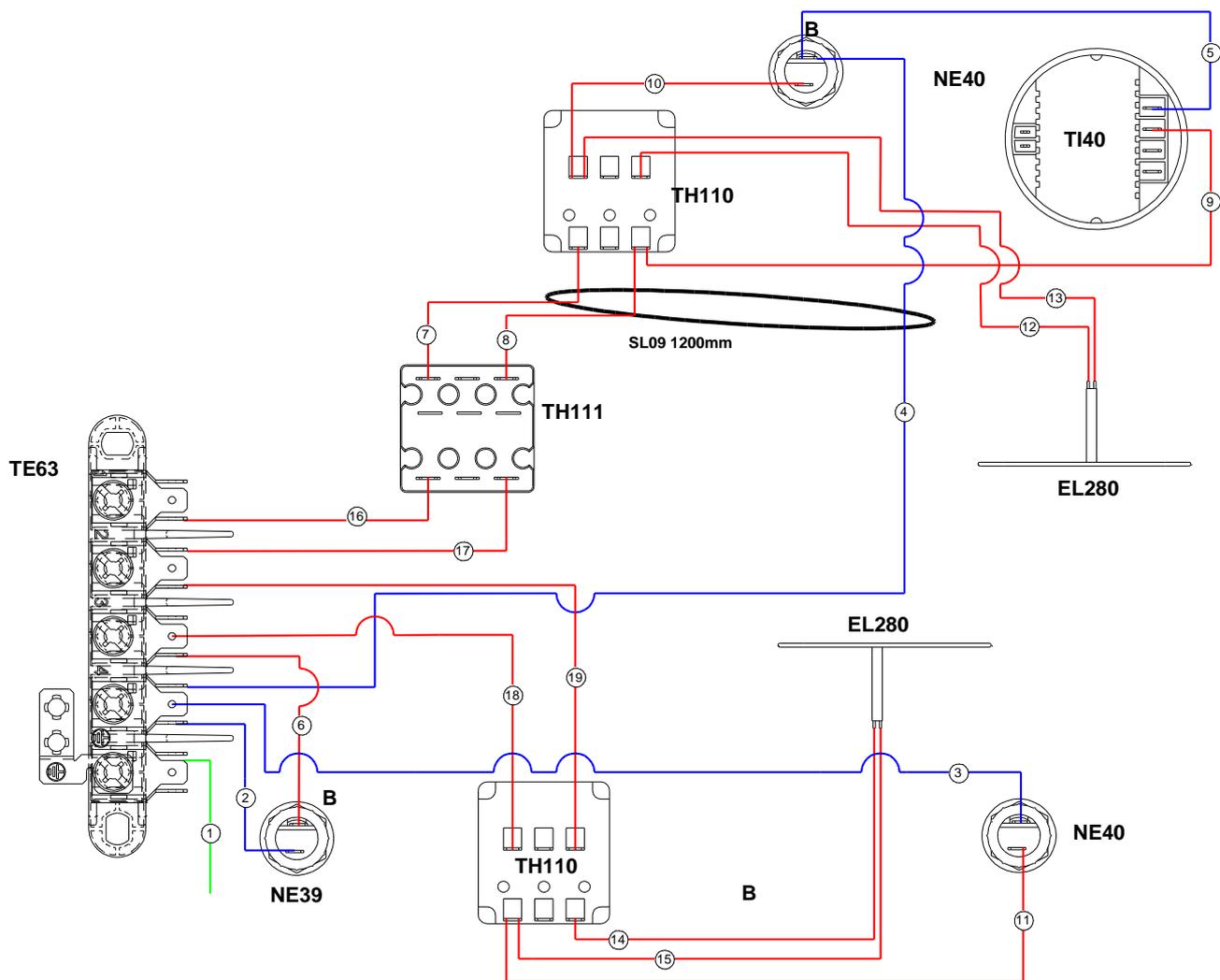
4.6. REPLACEMENT COMPONENT LIST

PART NUMBER	DESCRIPTION
EL280	4.3Kw (OE7210) Element
TH110	Control Stat
TH111	Safety Cut out
TI40	Digital Timer
NE39	Green Neon
NE40	Amber Neon
HA78	Handle (Fat Drawer)
HA05	Handle (Clam Top)
KN242	Control Knob (Clam Top)
KN269	Control Knob (Griddle Plate)
LE38	Adjustable Leg
SC04	Scraper

OE7210 SCHEMATIC WIRING DIAGRAM (E434).



OE7211 SCHEMATIC WIRING DIAGRAM (E503).



SECTION 5 – ADDITIONAL INFORMATION

Griddle Floor Stand installation instructions

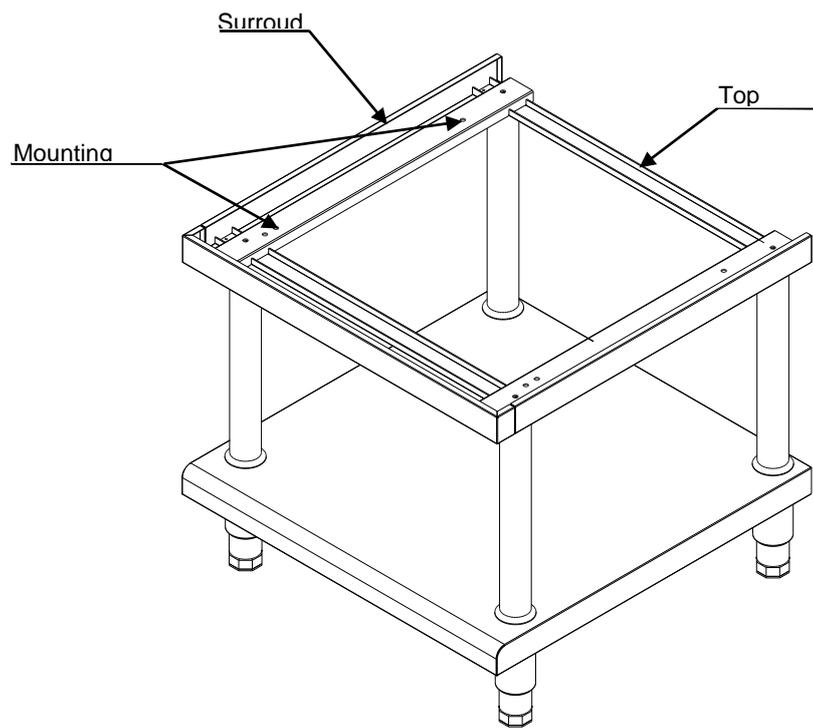
OE7210 - OA7956 800mm wide Floor Stand

OE7211 - OA7921 400mm wide Floor Stand

To fit the griddle to the above floor stand proceed as follows:

1. Remove feet from counter top unit.
2. Put 30mm packer on top frame side channels, taking care not to cover mounting holes and position unit on top.

3. Place the four spacer tubes over the mounting holes on top frame side channels.
4. Insert four M10 x 50mm long hex socket screws through the mounting holes in the top frame (from underside).
5. Align bolts with nuts in the unit base, from which the counter top feet were removed, remove packers and tighten screws until the unit pulls up on the tubes.



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 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 twelve month / 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
- 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.